



THE CITY OF NEW YORK
MANHATTAN COMMUNITY BOARD 3

59 East 4th Street - New York, NY 10003
Phone: (212) 533-5300 - Fax: (212) 533-3659
www.cb3manhattan.org - info@cb3manhattan.org

Gigi Li, Board Chair

Susan Stetzer, District Manager

Community Board 3 Liquor License Application Questionnaire

Please bring the following items to the meeting:

NOTE: ALL ITEMS MUST BE SUBMITTED FOR APPLICATION TO BE CONSIDERED.

- Photographs of the inside and outside of the premise.
- Schematics, floor plans or architectural drawings of the inside of the premise.
- A proposed food and or drink menu.
- Petition in support of proposed business or change in business with signatures from residential tenants at location and in buildings adjacent to, across the street from and behind proposed location. Petition must give proposed hours and method of operation. For example: restaurant, sports bar, combination restaurant/bar. (petition provided)
- Notice of proposed business to block or tenant association if one exists. You can find community groups and contact information on the CB 3 website:
http://www.nyc.gov/html/mancb3/html/communitygroups/community_group_listings.shtml
- Photographs of proof of conspicuous posting of meeting with newspaper showing date.
- If applicant has been or is licensed anywhere in City, letter from applicable community board indicating history of complaints and other comments.

Check which you are applying for:

- new liquor license
- alteration of an existing liquor license
- corporate change

Check if either of these apply:

- sale of assets
- upgrade (change of class) of an existing liquor license

Today's Date: 12/01/2017

If applying for sale of assets, you must bring letter from current owner confirming that you are buying business or have the seller come with you to the meeting.

Is location currently licensed? Yes No Type of license: Beer and Wine

If alteration, describe nature of alteration: _____

Previous or current use of the location: Restaurant

Corporation and trade name of current license: Magnetron LLC d/b/a Baci e Vendetta

APPLICANT:

Premise address: 131 Avenue A - Unit R4

Cross streets: St. Marks Pl and E 9th St

Name of applicant and all principals: Robert Morgan and Nicholas Ratner

Trade name (DBA): Baci e Vendetta

PREMISE:

Type of building and number of floors: Mixed: Residential/Commercial - 6 Floors

Will any outside area or sidewalk cafe be used for the sale or consumption of alcoholic beverages?
(includes roof & yard) Yes No If Yes, describe and show on diagram: _____

Does premise have a valid Certificate of Occupancy and all appropriate permits, including for any
back or side yard use? Yes No What is maximum NUMBER of people permitted? less than 75 - LNO

Do you plan to apply for Public Assembly permit? Yes No

What is the zoning designation (check zoning using map: <http://gis.nyc.gov/doitt/nycitymap/> -
please give specific zoning designation, such as R8 or C2):

Zoning: R7A Commercial: C1-5

PROPOSED METHOD OF OPERATION:

Will any other business besides food or alcohol service be conducted at premise? Yes No

If yes, please describe what type: _____

What are the proposed days/hours of operation? (Specify days and hours each day and hours of
outdoor space) Sunday-Thursday: 11am to 12am and Friday-Saturday: 11am to 2am

Number of tables? 11 Total number of seats? 24

How many stand-up bars/ bar seats are located on the premise? 1 bar / 8 bar stools
(A stand up bar is any bar or counter (whether with seating or not) over which a patron can order,
pay for and receive an alcoholic beverage)

Describe all bars (length, shape and location): L-Shaped in the middle of the room

Does premise have a full kitchen? Yes No?

Does it have a food preparation area? Yes No (If any, show on diagram)

Is food available for sale? Yes No If yes, describe type of food and submit a menu

Italian

What are the hours kitchen will be open? Kitchen will open all hours of operation

Will a manager or principal always be on site? Yes No If yes, which? Manager

How many employees will there be? 20

Do you have or plan to install French doors accordion doors or windows?

Will there be TVs/monitors? Yes No (If Yes, how many?) _____

Will premise have music? Yes No

If Yes, what type of music? Live musician DJ Juke box Tapes/CDs/iPod

If other type, please describe _____

What will be the music volume? Background (quiet) Entertainment level

Please describe your sound system: existing 4 speaker sound system with 1200 watt amp

Will you host any promoted events, scheduled performances or any event at which a cover fee is charged? If Yes, what type of events or performances are proposed and how often? _____

No promoted events

How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? Please attach plans. (Please do not answer "we do not anticipate congestion.")

Will there be security personnel? Yes No (If Yes, how many and when) _____

How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans.

Do you have sound proofing installed? Yes No

If not, do you plan to install sound-proofing? Yes No

APPLICANT HISTORY:

Has this corporation or any principal been licensed previously? Yes No

If yes, please indicate name of establishment: 1. Kingston Hall, 2. Schoolbred's, 3. Ninth Ward

Address: 1) 149 2nd Ave 2) 197 2nd Ave 3) 180 2nd Ave Community Board # 3

Dates of operation: KH: 5yrs, SB: closed 6/2017, NW: currently closed - building under

If you answered "Yes" to the above question, please provide a letter from the community board indicating history of complaints or other comments.

Has any principal had work experience similar to the proposed business? Yes No If Yes, please attach explanation of experience or resume.

Does any principal have other businesses in this area? Yes No If Yes, please give trade name and describe type of business see above

Has any principal had SLA reports or action within the past 3 years? Yes No If Yes, attach list of violations and dates of violations and outcomes, if any.

Attach a separate diagram that indicates the location (**name and address**) and total number of establishments selling/serving beer, wine (B/W) or liquor (OP) for 2 blocks in each direction. Please indicate whether establishments have On-Premise (OP) licenses. Please label streets and avenues and identify your location. Use letters to indicate Bar, Restaurant, etc. The diagram must be submitted with the questionnaire to the Community Board before the meeting.

LOCATION:

How many licensed establishments are within 1 block? 3

How many On-Premise (OP) liquor licenses are within 500 feet? 10+

Is premise within 200 feet of any school or place of worship? Yes No

COMMUNITY OUTREACH:

Please see the Community Board website to find block associations or tenant associations in the immediate vicinity of your location for community outreach. Applicants are encouraged to reach out to community groups. Also use provided petitions, which clearly state the name, address, license for which you are applying, and the hours and method of operation of your establishment at the top of each page. (Attach additional sheets of paper as necessary).

We are including the following questions to be able to prepare stipulations and have the meeting be faster and more efficient. Please answer per your business plan; do not plan to negotiate at the meeting.

1. I agree to close any doors and windows at 10:00 P.M. every night?
2. I will not have DJs, live music, promoted events, any event at which a cover fee is charged, scheduled performances, more than ___ DJs/ promoted events per ___, more than ___ private parties per ___
3. I will play ambient recorded background music only.
4. I will not apply for an alteration to the method of operation agreed to by this stipulation without first coming before CB 3.
5. I will not seek a change in class to a full on-premise liquor license. Or my business plan is to seek an upgrade at a later date.
6. I will not participate in pub crawls or have party buses come to my establishment.
7. I will not have a happy hour. Or Happy hour will end by 8:00 pm
8. I will not have wait lines outside. There will be a staff person outside to monitor sidewalk crowds and ensure no loitering.
9. Residents may contact the manager/owner at the following phone number. Any complaints will be addressed immediately and I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.



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Community Board 3 Liquor License Stipulations

1. Robert Morgan, as a qualified representative of a corporation to be determined with principals Robert Morgan & David Nicholas located at 131 AVENUE A, New York, NY agree to the following stipulations:

1. I will operate a full-service restaurant, specifically a (type of restaurant) NEW ORLEANS Cajun Restaurant with a kitchen open and serving food to within _____ hour(s) of closing every night during all hours of operation.
2. My hours of operation will be 11:00 A.M. TO 12:00 A.M. - SUNDAYS THROUGH THURSDAYS AND 11:00 A.M. TO 2:00 A.M. FRIDAYS AND SATURDAYS
(I understand opening is "no later than" specified opening hour, and all patrons are to be cleared from business at specified closing hour.)
3. I will not use outdoor space for commercial use.
4. I will operate my sidewalk café no later than _____
5. I will ^{have no} employ a doorman/security personnel on the following days: CONSISTENT WITH MY OPERATION AS A FULL-SERVICE RESTAURANT
6. I will install soundproofing, _____
7. I will close any front or rear facade doors and windows at 10:00 P.M. every night or during any amplified performances, including but not limited to DJs, live music and live nonmusical performances. I will not have French doors or windows and doors will be closed by _____
8. I will not have DJs, live music, promoted events, any event at which a cover fee is charged, scheduled performances, more than _____ DJs/ promoted events per _____, more than _____ private parties per _____
9. I will play ambient recorded background music only.
10. I will not apply for an alteration to the method of operation agreed to by this stipulation without first coming before CB 3.
11. I will not seek a change in class to a full on-premise liquor license without first obtaining approval from CB 3.
12. I will not participate in pub crawls or have party buses come to my establishment.
13. I will not have a happy hour. I will have happy hour and it will end by 8:00 P.M.
14. I will not have wait lines outside. There will be a staff person outside to monitor sidewalk crowds and ensure no loitering ^{OR NOISE}
15. I will conspicuously post this stipulation form beside my liquor license inside of my business. ^{OR DISCLOSED TO ADJACENT OUTSIDE}
16. Residents may contact the manager/owner at the following phone number. Any complaints will be addressed immediately and I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.

Name: BOB SACABIA Phone Number: 949.713.8291

17. I will: NOT HAVE UNLIMITED DRINKS SPECIALS WITH MIMOS

I hereby certify that the information provided above is truthful and accurate based upon my personal belief.

Signed R. Morgan

Sworn to this 18 day of 12 2015 [Signature]

Dated
LORI LOZOWICK
Notary Public - State of New York
NO. 01108192314
Qualified in New York
My Commission Expires 03/2015
3/25/15

Community Board 3 requests that the S.L.A add this stipulation to the license of the above-mentioned applicant



BACI
e
VENDETTA
WINE BAR, TRATTORIA, CAFE

BRUNCH

Served until 4pm

AVOCADO TOAST . 7

*mashed avocado served on multigrain
ADD FRIED EGG . 3*

MEDITERRANEAN EGGS . 13.5

*two poached eggs in homemade sauce of
tomatoes, peppers & onions with mediterranean
spices & side of toasted bread
ADD GOAT CHEESE . 1*

EGGS BENEDICT . 14

with side of home fries or mixed greens

EGGS FLORENTINE . 14

spinach & tomato, home fries or mixed greens

FARMERS OMELET . 14

*with spinach, cremini mushrooms, & goat
cheese; served with home fries or mixed greens*

OMELET OF YOUR CHOICE . 12

*home fries or mixed greens & choice of 2 items
MUSHROOMS . TOMATO . ONIONS . PEPPERS
SPINACH . ARUGULA . BASIL . MOZZARELLA
GOAT CHEESE . SWISS CHEESE
PEPPER JACK . TUSCAN HAM*

SAUSAGE & PEPPERS . 14

*fried egg, 1 sweet & 1 spicy italian sausage
with rainbow bell peppers & onions, side of
toasted bread*

MATTINA SANDWICH . 11

*fried egg, roasted tuscan ham, swiss cheese on
toasted brioche with home fries or salad*

FRENCH TOAST . 12

*delectable challah bread served with fresh fruit
& side of warm maple syrup
ADD NUTELLA . 2*

GRILLED CHICKEN

SANDWICH . 14

*served on toasted brioche bun with basil mayo,
arugula, mozzarella, tomato, & side of fries*

BACI BURGER . 14

*certified angus burger served on brioche bun
with caramelized onions, swiss cheese, bibb
lettuce, tomato, & side of french fries
ADD AVOCADO . 3 BACON . 2*

BRUNCH SIDES

HOME FRIES . 5

CRISPY BACON . 5

AVOCADO . 4

INSALATE

ADD TO ANY SALAD
GRILLED CHICKEN . 4
GRILLED SHRIMP . 5

MIXED GREENS . 6

tomatoes, red onions, balsamic dressing

ROASTED BEET SALAD . 10

arugula, red onions, goat cheese, balsamic

ARUGULA SALAD . 10

shaved parmesan, tomatoes, olive oil, lemon

CITRUS SALAD . 12

*grapefruit, orange, mandarin, goat cheese,
pecans; served with citrus vinaigrette*

PASTA

15

**SPAGHETTI &
MEATBALLS**

LINGUINE AL TARTUFO

*cremini mushrooms, truffle oil, light
cream sauce*

FRITTE

HERB FRENCH FRIES . 7

served with side of spicy aioli

TRUFFLE FRIES . 8

with parmesan cheese

PIATTINI

Small Plates

MIXED OLIVES . 5

BRUSCHETTA . 9

tomato, basil, olive oil

SPICY SHRIMP SKILLET . 15

*baked shrimp with spicy chili sauce & toasted
bread*

MEATBALLS . 10

in marinara sauce, side of toasted bread

BURRATA . 16

beefsteak tomatoes & basil

MEAT & CHEESE PLATTER . 22

3 meats & 2 cheeses, olives, fig spread, toast

SPINACH & ARTICHOKE DIP 11

served warm with homemade tortilla chips

SAUSAGE & PEPPERS . 12

*1 sweet and 1 spicy italian sausage with rainbow
bell peppers & onions, side of toasted bread*

**PICCOLI CHICKEN
SANDWICHES . 13**

*grilled, with basil mayo, arugula, mozzarella,
tomato, & side of french fries*

PICCOLI BACI BURGERS . 14

*3 mini burgers served with caramelized onions,
swiss cheese, bibb lettuce, & side of french fries
ADD BACON . 2*

PANINI

*SERVED WITH SIDE OF FRENCH FRIES
OR MIXED GREENS*

CLASSICO . 13

*prosciutto di parma, mozzarella, tomato,
arugula*

TARTUFATA . 12

blend of cheeses, caramelized onions, truffle oil

FRANCESCA . 14

*spicy soppressata, tomato, mozzarella,
parmesan, basil, balsamic*

MAKE YOUR OWN . 13

*CHOOSE UP TO 4
MOZZARELLA . PARMESAN . PEPPER JACK
SWISS . GOAT CHEESE . TOMATO .
ARUGULA . SPINACH . MUSHROOMS . HAM
PEPPERS . CARAMELIZED ONIONS . BASIL
ADDITIONAL \$1 EACH
PROSCIUTTO . SPICY SOPPRESSATA .
BACON*

