



THE CITY OF NEW YORK  
 MANHATTAN COMMUNITY BOARD 3  
 59 East 4th Street - New York, NY 10003  
 Phone (212) 533-5300  
 www.cb3manhattan.org - info@cb3manhattan.org

Jamie Rogers, 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](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: DECEMBER 27, 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: \_\_\_\_\_

If alteration, describe nature of alteration: NEED COMPLETE BUILD OUT OF SPACE

Previous or current use of the location: PARKING & STORAGE

Corporation and trade name of current license: \_\_\_\_\_

**APPLICANT:**

Premise address: 234 E. 9th STREET, N.Y. N.Y.

Cross streets: 2ND AVENUE & 3RD AVE.

Name of applicant and all principals: CAVIARTERIA NEW YORK INC  
WALTER DROBENKO,

Trade name (DBA): CAVIARTERIA BELUGA BAR

**PREMISE:**

Type of building and number of floors: 2 FLOOR, RESIDENTIAL & COMMERCIAL

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? \_\_\_\_\_

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):

R 8 WITH COMMERCIAL OVERLAY

**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) MONDAY TO SUNDAY

M-T 11AM to 12pm. F-S 11:AM TO 4:00 A.M., SUN: 11AM TO 2 A.M.

Number of tables? APP. 20 Total number of seats? BTW 40-50

How many stand-up bars/ bar seats are located on the premise? ONE

(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): APP. 25 FT IN LENGTH, <sup>SHAPE</sup> , LEFT FRONT

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

CAVIAR, SMOKED SALMON, FOIE GRAS, BLINIS & ETC (SEE MENU)

What are the hours kitchen will be open? \_\_\_\_\_

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

How many employees will there be? 4

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

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

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: \_\_\_\_\_

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? \_\_\_\_\_

PRIVATE EVENTS & CATERING 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.")

STANDARD CROWD CONTROL TECHNIQUES AS RECOMMENDED

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

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: CAVIAR TERIA NEW YORK INC

Address: 75 MURRAY STREET, NY, NY 1007 Community Board # 1

Dates of operation: 12-1-2013 to 1-6-2016

**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 CLOISTER CAFE - RESTAURANT & CAFE

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? SEE ATTACHED REPORT

How many On-Premise (OP) liquor licenses are within 500 feet? 1

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

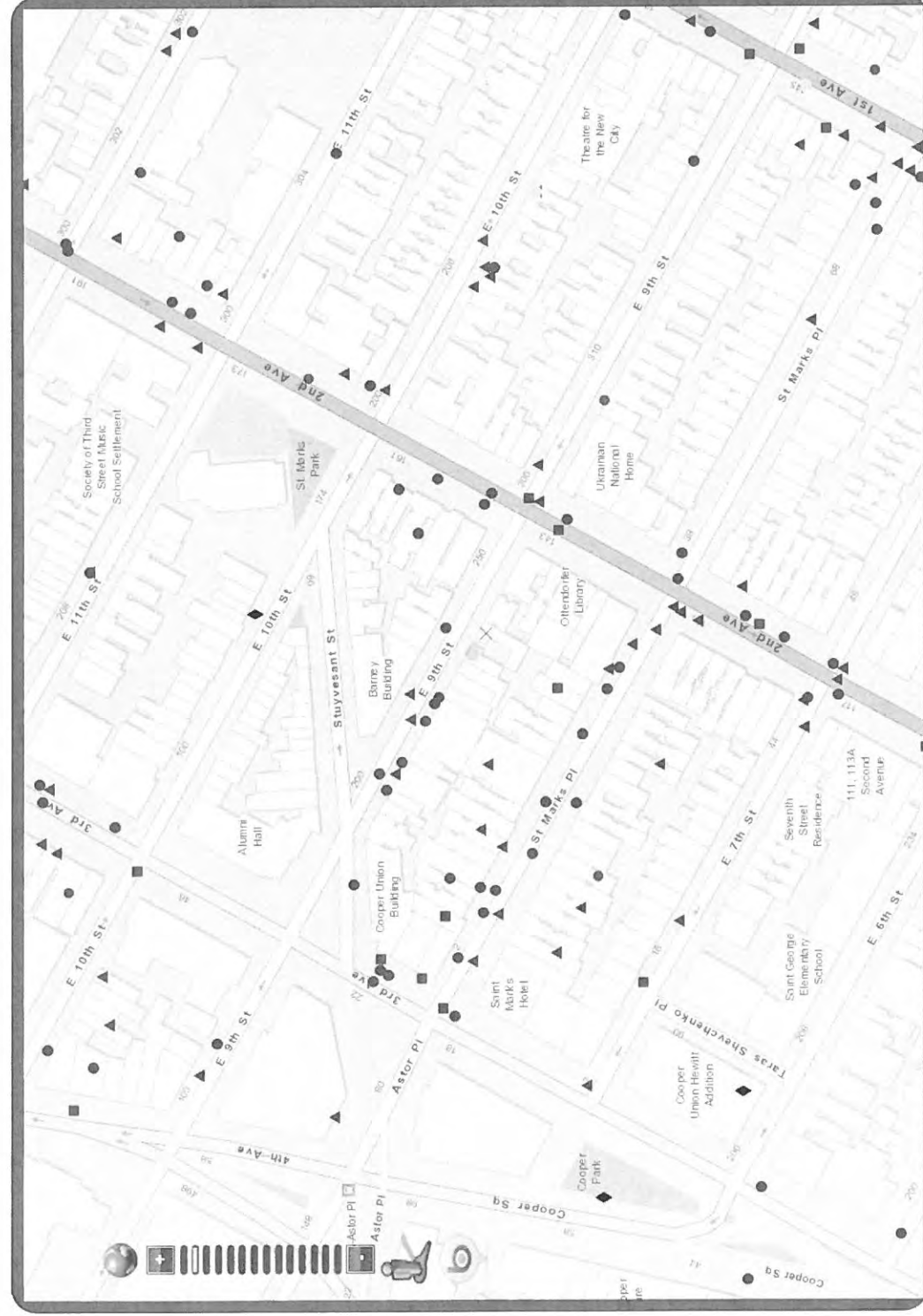
**COMMUNITY OUTREACH:**

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 will operate a full-service restaurant, specifically a (type of restaurant) \_\_\_\_\_, with a kitchen open and serving food during all hours of operation OR  I have less than full-service kitchen but will serve food all hours of operation.
2.  I will close any front or rear façade doors and windows at 10:00 P.M. every night or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances.
3.  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 \_\_\_\_\_.
4.  I will play ambient recorded background music only.
5.  I will not apply for an alteration to the method of operation or for any physical alterations of any nature without first coming before CB 3.
6.  I will not seek a change in class to a full on-premise liquor license without first obtaining approval from CB 3.
7.  I will not participate in pub crawls or have party buses come to my establishment.
8.  I will not have a happy hour or drink specials with or without time restrictions OR  I will have happy hour and it will end by \_\_\_\_\_.
9.  I will not have wait lines outside.  I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
10.  Residents may contact the manager/owner at the number below. Any complaints will be addressed immediately. I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.

# 234 E. 9TH STREET



## Legend

| LEGEND |                           |
|--------|---------------------------|
| ●      | On-Premises Licenses      |
| ▲      | On-Premises Liquor        |
| ▲      | On-Premises Wine and Beer |
| ▲      | On-Premises Beer          |
| ●      | Off-Premises Licenses     |
| ▲      | Off-Premises Liquor       |
| ▲      | Off-Premises Wine         |
| ▲      | Off-Premises Beer         |
| ■      | Wholesale酒家               |
| ●      | Food and Beverage         |
| ●      | Food and Beverage         |
| ●      | All Licenses              |
| ●      | On-Premises Liquor        |
| ▲      | On-Premises Wine and Beer |
| ▲      | On-Premises Beer          |
| ●      | Off-Premises Liquor       |
| ▲      | Off-Premises Wine         |
| ▲      | Off-Premises Beer         |
| ●      | Wholesale                 |
| ●      | Food and Beverage         |
| ●      | Churches                  |
| ▲      | Schools                   |
| ▲      | Zones                     |
| ▲      | Zones                     |
| □      | Community Bases           |
| □      | Police Stations           |
| □      | Courts                    |
| □      |                           |

Disclaimer: The NYS Liquor Authority is not responsible for the accuracy of maps or data obtained from third party sources.

## Proximity Report for Location:

December 27, 2017

234 E 9 St, New York, NY, 10003

\* This report is for informational purposes only in aid of identifying establishments potentially subject to 500 and 200 foot rules. Distances are approximated using industry standard GIS techniques and do not reflect actual distances between points of entry. The NYS Liquor Authority makes no representation as to the accuracy of the information and disclaims any liability for errors.

### Closest Liquor Stores

| Name                             | Address                       | Approx. Distance |
|----------------------------------|-------------------------------|------------------|
| MRN LIQUOR INC                   | 16 SAINT MARKS PL             | 370 ft           |
| SAKAYA INC                       | 324 E 9TH STREET (WEST STORE) | 415 ft           |
| MIAT LIQUORS INC                 | 166 2ND AVE                   | 465 ft           |
| TASTE WINE LLC                   | 50 3RD AVE                    | 680 ft           |
| S & P LIQUOR & WINE CORP         | 89 2ND AVE                    | 950 ft           |
| EAST VILLAGE WINES & SPIRITS INC | 138 1ST AVE                   | 1025 ft          |
| ASTOR WINES & SPIRITS INC        | 399 LAFAYETTE STREET          | 1415 ft          |

### Churches within 500 Feet

| Name                              | Approx. Distance |
|-----------------------------------|------------------|
| Saint Mark's-in-the-Bowery Church | 320 ft           |

### Schools within 500 Feet

| Name | Address | Approx. Distance |
|------|---------|------------------|
|------|---------|------------------|

### On-Premise Licenses within 750 Feet

| Name                                   | Address                 | Approx. Distance |
|--|-------------------------|------------------|
| NEW                                    | 231 E 9TH ST            | 55 ft            |
| TOKYO MAMA INC                         | 240 E 9TH STREET        | 80 ft            |
| CLOISTER EAST INC,THE                  | 238 E 9TH STREET        | 90 ft            |
| 9TH STREET VENTURE LTD                 | 232 E 9TH STREET        | 120 ft           |
| E OCHI INC                             | 218 E 9TH ST            | 190 ft           |
| MSB RESTAURANTS LLC                    | 151 2ND AVE             | 195 ft           |
| HINOMARU INC                           | 25 ST MARKS PLACE       | 195 ft           |
| 29 ST MARKS PLACE REST INC             | 29 ST MARKS PLACE       | 200 ft           |
| HUNG TA CORP                           | 31 ST MARKS PLACE       | 215 ft           |
| 149 SECOND AVE REST INC                | 149 2ND AVENUE          | 215 ft           |
| TSAMPA INC                             | 212 E 9TH ST            | 220 ft           |
| HASAKI RESTAURANT INC                  | 210 E 9TH STREET        | 235 ft           |
| HONEY RYDER LLC                        | 147 149 2ND AVE         | 235 ft           |
| J & K RES ENTERPRISES INC              | 140 142 2ND AVENUE      | 240 ft           |
| CHIPOTLE MEXICAN GRILL OF COLORADO LLC | 19-23 SAINT MARKS PLACE | 240 ft           |
| 155 SECOND AVE REST INC                | 155 2ND AVENUE          | 260 ft           |
| YUAN NOODLE LLC                        | 157 2ND AVE             | 265 ft           |

| Name                               | Address                        | Approx. Distance |
|------------------------------------|--------------------------------|------------------|
| BORIS TAVERN INC                   | 20 ST MARKS PLACE              | 265 ft           |
| MARCO'S 88 INC                     | 15 ST MARKS PL                 | 300 ft           |
| TWO AND EIGHT GOURMET LTD          | 132 2ND AVENUE                 | 315 ft           |
| AUANTHAI INC                       | 7 ST MARKS PLACE               | 325 ft           |
| 39 ST MARKS INC                    | 41 ST MARKS PLACE              | 335 ft           |
| HOURGLASS HOLDINGS INC             | 9 ST MARKS PL                  | 340 ft           |
| KANAE INC                          | 11 ST MARKS PLACE              | 345 ft           |
| TAISHO INC                         | 9 ST MARKS PLACE               | 375 ft           |
| SHARAKU INC                        | 14-16 STUYVESANT ST            | 375 ft           |
| LOCO 124 INC                       | 124A 2ND AVE                   | 400 ft           |
| LETTA #1 LLC                       | 160 2ND AVE                    | 420 ft           |
| LEX 18 INC                         | 5 ST MARKS PLACE BASEMENT      | 440 ft           |
| N Y RESTAURANT SUPPLIES INC        | 29 3RD AVE AKA 6 STUYVESANT ST | 480 ft           |
| THIRD AVE & ST MARKS INC           | 25 3RD AVE                     | 480 ft           |
| MESA SEAVIEW CORP                  | 41 43 EAST SEVENTH ST          | 490 ft           |
| N Y RESTAURANT SUPPLIES INC        | 29 3RD AVE 2ND FL              | 500 ft           |
| MSD ENTERPRISES INC                | 118 2ND AVENUE                 | 520 ft           |
| P P K BAR & RESTAURANT INC         | 2 ST MARKS PLACE               | 525 ft           |
| 48 E SEVENTH STREET ASSOCIATES INC | 48 E 7TH STREET                | 530 ft           |
| SOBAYA RESTAURANT INC              | 214 E 10TH ST                  | 560 ft           |
| FT 245 CORP                        | 245 EAST 11TH STREET AKA 175 S | 570 ft           |
| 1337 THIRD AVENUE LLC              | 1337 39 41 3RD AVENUE          | 575 ft           |
| JUDEX ENTERPRISES INC              | 178 2ND AVENUE                 | 645 ft           |
| 82ND STREET CAFE INC               | 1453 57 3RD AVE                | 655 ft           |
| LA MERIDIANA I LTD                 | 176 2ND AVE                    | 660 ft           |
| 3RD AVENUE HOSPITALITY LLC         | 55 3RD AVE                     | 660 ft           |
| CHURCH & LOUIS INC                 | 180 2ND AVE                    | 675 ft           |
| JIM GILES CORP                     | 109 E 9TH STREET               | 675 ft           |
| MEXCHESTER LLC                     | 60 3RD AVE                     | 720 ft           |
| AINSPH LLC                         | 64 3RD AVE                     | 730 ft           |
| PEPRICO INC                        | 182 2ND AVE                    | 740 ft           |

### Pending Licenses within 750 Feet

| Name                     | Address       | Approx. Distance |
|--------------------------|---------------|------------------|
| ZCL INC                  | 11 E 7TH ST   | 565 ft           |
| ATHENIAN NYC INC, THE    | 224 E 10TH ST | 675 ft           |
| TKM 228 EAST 10TH ST LLC | 228 E 10TH ST | 725 ft           |

### Unmapped licenses within zipcode of report location

| Name | Address |
|------|---------|
|      |         |



## Salads & Platters

|  |    |
|--|----|
| <b>Arugula &amp; Orange Salad</b>  | 16 |
| Arugula, orange, slices almonds, raisins soaked in white wine with an orange vinaigrette |    |
| <b>Pear &amp; Gorgonzola Salad</b>   | 16 |
| Spring greens topped with pears and gorgonzola with a light balsamic vinaigrette         |    |
| <b>Smoked Duck aux Raisins</b>   | 26 |
| Sliced smoked duck breast on a bed of greens, raisins with a red wine reduction          |    |
| <b>Crudite Platter</b>   | 18 |
| Selection of seasonal vegetables served with an herbal creme fraiche dip                 |    |
| <b>Cheese &amp; Fruit Platter</b>  | 20 |
| Selection of 3 cheeses served with fig marmalade & seasonal fruits                       |    |
| <b>Charcuterie Platter</b>   | 22 |
| Chef's selection of cured meats served with toast points & Dijon mustard                 |    |

## Smoked Fish Platters

All Platters served with Creme Fraiche & Toast Points

|  |    |
|--|----|
| <b>Smoked Salmon Caviar Cake</b>   | 55 |
| A unique 3 layered Smoked Salmon with American Sturgeon, Salmon Caviar & Golden Caviar, Cream Cheese Creme Fraiche with Chives served with Blinis. |    |
| <b>Smoked Salmon Tenderloin Platter</b>  | 38 |
| The "Filet Mignon" slices of Smoked Scottish Salmon served on a bed of greens  |    |
| <b>Smoked Scottish Salmon</b>  | 32 |
| The World's Finest Center Cut Smoked Scottish Salmon served on a bed of greens   |    |
| <b>Smoked Trout Platter</b>  | 28 |
| Tender Apple-Wood Smoked Fillet from Idaho served on a bed of greens   |    |
| <b>Smoked Sturgeon Platter</b>   | 45 |
| Tender lightly Smoked Sturgeon Slices Served on a bed of greens  |    |
| <b>Smoked Scallops Platter</b>   | 45 |
| Tender lightly Smoked Scallops Served on a bed of greens   |    |

## Gourmet Caviar Crepes

All Crepes served with Creme Fraiche

|   |                    |     |
|---|--------------------|-----|
| <b>Smoked Salmon Crepe</b>                          |                    | 25  |
| <b>American Sturgeon Caviar Crepe</b>               | (½ oz. of caviar ) | 45  |
| <b>Caviar Crepe Trio</b>                            | (½ oz of caviar)   | 95  |
| Mixture of American Sturgeon Salmon Roe & Trout Roe |                    |     |
| <b>Sevruga Caviar Crepe</b>                         | (½ oz. of caviar)  | 135 |
| <b>Oscetra Caviar Crepe</b>                         | (½ oz of caviar)   | 145 |

## Meat

|  |    |
|--|----|
| <b>Filet Mignon</b>  | 55 |
| Tender Filet Mignon, seared & sliced, served with a green peppercorn sauce                       |    |
| <b>Foie Gras Platter</b>   | 35 |
| Four Slices of Duck Foie Gras served over a bed of baby greens with a light vinaigrette dressing |    |





## Caviar by the Ounce

Design your own platter with caviar by the ounce. Served with mini blinis and creme fraiche

### American Caviar

- Alaskan Salmon Roe** (1 oz.) 30  
From the most prized "Chum" Salmon, these large-grain, red-orange eggs are very mild and succulent in flavor.
- Carolina Trout Roe** (1 oz.) 40  
Golden-orange, medium grained caviar with a firm, crisp egg. Sweet smokey flavor
- American Sturgeon** (1 oz.) 90  
With a subtle brine, silken flavor and small, pearly grey grains.

### Imported Caviar

- Sevruga** (1 oz.) 275  
With a sweet sea spray flavor these small grey grains range in color from medium grey to charcoal. Excellent flavor with Malossol
- Oscetra Style** (1 oz.) 295  
Full, nutty flavored, medium sized grains shout out at your taste buds. Ranges in color from light to dark brown.
- Golden Imperial** (1 oz.) 395  
When available, this very rare, delicate Oscetra is one of the all time greats. Golden in color, Imperial in taste.
- Kaluga Prime** (1 oz.) 395  
These large, pearly grey grains are exquisitely mild with a buttery flavor and very low salt. Our best seller, the delicate Kaluga eggs are the most prized berries.

### Zakuski

- Prosciutto & Gorgonzola** 12  
Sliced prosciutto, julienne green apple, topped with gorgonzola served with a balsamic glaze
- Crab Cakes** 18  
Delicate snow crab cakes with a spicy mayo sauce
- Potato Varenyky** 16  
Baba's Varenyky served with a sauteed onion butter sauce topped with Trout Caviar
- Mac & Cheese with Caviar** 19  
Mac & Cheese with creme fraiche topped with Tobiko Wasabi & Salmon Caviars
- Salmon & Cucumber Seaweed Wrap** 19  
Julienne cucumber, smoked salmon wrapped in seaweed
- Foie Gras and Trout Caviar Slider** 20  
Tender Foie Gras served on a large blini with sliced onions and cucumber.
- Foie Gras and Smoked Salmon Sandwich** 23  
Tender Foie Gras, smoked salmon, topped with an orange marmalade served on toast
- Seared Foie Gras** 28  
Succulent seared foie gras, served on toast points with a red wine reduction
- Watermelon Medallions** 22  
Baby watermelon topped with smoked salmon & American Caviar