



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

Alysha Lewis-Coleman, Board Chair

Susan Stetzer, District Manager

Community Board 3 Liquor License Stipulations for Administrative Approval

I, Satinder Sharma, as a qualified representative of Bricklane 1 LLC, located at 79 2nd Ave, New York, NY agree to the following stipulations:

- I will operate a full-service restaurant, specifically a (type of restaurant) Indian
 Kitchen open and serving food every night during all hours of operation.
- My hours of operation will be:
 Mon 11am - 12am; Tue 11am - 12am; Wed 11am - 12am;
 Thu 11am - 12am; Fri 11am - 12am; Sat 11am - 12am; Sun 11am - 12am.

(I understand opening is no later than specified opening hour & all patrons are to be cleared from business at specified closing hour)

- I will not use outdoor space for commercial use.
- I will operate my sidewalk café no later than _____
- I will employ a doorman/security personnel on the following days: _____
- I will install soundproofing, _____
- 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. I will have a closed fixed façade with no open doors or windows except my entrance door will close by 10:00 P.M. or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances.
- 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 _____
- I will play ambient recorded background music only.
- 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.
- I will not seek a change in class to a full on-premises liquor license without first obtaining approval from CB 3.
- I will not participate in pub crawls or have party buses come to my establishment.
- I will not have unlimited drink specials, including boozy brunches, with food.
- I will not have a happy hour or drink specials with or without time limitations OR I will have happy hour and it will end by 8pm.
- I will not have wait lines outside. I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
- I will conspicuously post this stipulation form beside my liquor license inside of my business.
- 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.

Name: _____ Phone Number: _____

18. I will: _____

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

Signed Satinder Sharma Dated 05/25/2018
 Sworn to this 25 day of May 2018

BETH PALERMO Notary Public
 Notary Public, State of New York
 No.24-4769175
 Qualified in Rockland County
 Expiration Date 11/30/2018

State of New York
 County of New York
 Sworn to me this day



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Community Board 3 Liquor License Application Questionnaire

Today's Date: 5/25/18

APPLICANT

- Name of applicant and principle(s): Bricklane 1 LLC Satinder Sharma
Ajit Bains
- Premise address: 79 2nd Ave N.Y.C. 10003
- Cross streets: E 5th & E 6th Streets
- Trade name (DBA): Bricklane Curry House
- Check which you are applying to: New liquor licence Alteration of an existing license Sale of assets
- If alteration, describe nature of alteration: _____
- Is location currently licensed? Yes No Heart of India
- Type of license: Previously licensed Triangle Four Corp #1243394
- Previous or current use of the location: RESTAURANT
- Corporation and trade name of current location: _____
- Type of building and number of floors: Mixed use 6 story building
- Does premise have a valid Certificate of Occupancy and all appropriate permits, including for any back or side yard use? Yes No LNO 12a. What is the permitted occupancy indoors and outdoors? under 75
- 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): R7A, R8B, C2-5
- How many licensed establishments are within 1 block? 16
- How many On-Premise (OP) liquor licenses are within 500 feet? 27
- Is premise within 200 feet of any school or place of worship? Yes No

PROPOSED METHOD OF OPERATION

- Describe your method of operation: Indian Restaurant
- 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/hours each day and hours of outdoor space if applicable): 11am - 12am 7 days a week
- Total number of table: 10
- Total number of seats: 36

24. How many stand-up bars/ bar seats are located on the premise? 1/6 (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.)
25. Describe all bars (length, shape, and location): L Shaped, approx 12', in front
26. Does premise have a full kitchen? Yes No
27. What are the hours kitchen will be open? UP TO 1 hour before closing
28. What type of food is available for sale? Indian
29. Will a manager or principal always be on site? Yes No If yes, which? _____
30. How many employees will there be? 6
31. Do you have or plan to install French doors accordion doors or windows?
32. Will there be TVs/monitors? Yes No (If Yes, how many?) _____
33. Will premise have music? Yes No 33a. If Yes, what type of music? Live Music Juke box
 DJ Tapes/CDs/iPod
34. If other type, please describe: _____
35. What will be the music volume? Background (quiet) Entertainment level
36. Please describe your sound system: I Pod
37. Will you host any promoted events, scheduled performances or any event at which a cover fee is charged? Yes No
38. If Yes, what type of events or performances are proposed and how often? _____
39. How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? _____
40. Will there be security personnel? Yes No 40a. If Yes, how many and when? _____
41. How do you plan to manage noise inside and outside your business so neighbors will not be affected? _____
42. Do you have sound proofing installed? Yes No 43. If not, do you plan to install sound-proofing? Yes No

APPLICANT HISTORY

44. Has this corporation or any principal been licensed previously? Yes No If yes, please indicate name of establishment(s): Brick lane
45. Address: 342 E 6TH ST / 99 2ND AVE 47. Community Board # 3
46. Dates of operation: 2007-2015 2014-Present
47. Has any principal had work experience similar to the proposed business? Yes No If yes, explanation of experience or resume. See above
48. Does any principal have other businesses in this area? Yes No If yes, give trade name and describe type of business: _____
49. 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.

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.

MENU

what's on Tap?!

Please check with your server for our current selections

Onion Bhaji	8
Thinly sliced onion in chickpea batter	
Pakoras	
Assorted fritters in chickpea batter	
VEGETABLE 8 PANEER 10 FISH 10	
ImliBaingan	10
Fine chips of eggplant topped with tamarind sauce and cheddar cheese	
AlooChaat / Samosa Chaat	9
Potatoes or Samosas topped with yogurt, tamarind and mint sauce	
Samosa	ALOO 9 KHEEMA 10
Crispy pastry stuffed with spiced potatoes and peas or minced lamb	
Lassuni Gobi	10
Crispy cauliflower florets tossed in a tomato and garlic sauce	
Prawn Balchao	14
Prawns in a tangy tomato based sauce, a Goan specialty	

RICE & BREADS

Biryani

Layers of basmati rice cooked traditionally with herbs and spices
CHICKEN 20 | LAMB 21 | GOAT 22 | FISH 22 SHRIMP 23 | VEGETABLE 17

Naan

A choice of plain, sesame, onion seeds, ginger, garlic, rosemary, basil 5

Kulcha

Choice of onion, paneer, cheddar cheese, chicken tikka, potato or Pashwari (nuts) 6

Tandoori Roti / Chapati

Whole wheat flat bread cooked in the tandoor or on a tawa 6

Paratha

Stuffed whole wheat bread cooked on a griddle with a choice of onion, garlic, potato, chicken tikka and keema 6

FROM THE TANDOOR (SERVED ON A SIZZLER)

Can be ordered as an entrée and will include a naan or rice and a small curry sauce, for an additional \$5

Mixed Vegetables	16
Infused with herbs and lime juice	
Paneer Tikka / Tofu	17
Cottage cheese with spices cooked on skewers	
Chicken Tikka	18
Chicken kebabs cooked with three different marinades	
Tandoori Chicken	18
Chicken drumsticks cooked in the tandoor	
Seekh Kebabs	18
Minced lamb patties cooked on a griddle, flavored with mint and ground garam masala	
Methi Salmon	19
Salmon lightly marinated in fenugreek, ginger and garlic	
Tandoori Prawns	25
Jumbo prawns cooked to perfection in the tandoor	
Imli Ki Champe	25
Lamb chops infused with tamarind, ginger and garlic	
Meat Sizzler	28

(Trio of Chicken, Lamb Chops & Seekh Kabab)

CURRIES

Chicken 20 | Lamb 21 | Goat 22 | Fish 22 | Shrimp 23 Paneer 18 | Tofu 17 | Vegetable 17

Tikka Masala

A tomato cream sauce flavored with fenugreek leaves

Korma

Creamy, almond based gravy with a touch of saffron

Moilee

Fish or shrimp cooked in a very mild coconut curry

Saag

Spinach greens with onions, mildly spiced and flavored with fenugreek

Jalfrezi

Medium spiced tomato curry with stir-fried onions, bell peppers and tomatoes

Goan

A delightful concoction of green chilies, coconut, coriander and vinegar

Bhuna

A well-spiced curry where the meat is cooked with the spices in its own juices resulting in a thick and strongly flavoured sauce

Madras

Medium-to-hot gravy tempered with mustard seeds, curry leaves and finished with coconut milk

Vindaloo

A fiery combination of freshly roasted and ground spices and condiments from Goa cooked with potatoes

Phaal

An excruciatingly hot curry, more pain and sweat than flavor.

For our customers who do this on a dare, we require you to state a verbal disclaimer not holding us liable for any physical or emotional damage after eating the curry.

If you do finish your serving, a bottle of beer is on us, as is a certificate of completion and your picture in the (P)hall of fame.

VEGETARIAN

(Vegan options available)

Chana Masala (Vegan)	17
Chickpeas with tomatoes, onions and spices	
PeeliDaal (Vegan)	16
Yellow lentils flavored with garlic and herbs	
DaalMakhani	16
Black lentils slow cooked over an earthen oven	
Aloo Gobi	16
Potatoes and cauliflower florets cooked home style	
MatarPaneer	18
Cottage cheese and peas in a creamy tomato and onion sauce	
MalaiKofta	18
Vegetable and cheese dumplings in a nutty tomato sauce	

SIDES

Raita 6
Phaal Curry Sauce 6
Excruciatingly hot curry sauce
Tomato Chutney 5
Mango Chutney 6
Mixed Pickle 5

* Consuming raw or uncooked meats, poultry, shellfish, or egg may increase your risk of foodborne illnesses. *

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Potatoes or Samosas topped with yogurt, tamarind and mint sauce

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Crispy pastry stuffed with spiced potatoes and peas or minced lamb

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Crispy cauliflower florets tossed in a tomato and garlic sauce

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Kulcha 6

Choice of onion, paneer, cheddar cheese, chicken tikka, potato or Pashwari (nuts)

Tandoori Roti / Chapati 6

Whole wheat flat bread cooked in the tandoor or on a tawa

Paratha 6

Stuffed whole wheat bread cooked on a griddle with a choice of onion, garlic, potato, chicken tikka and keema

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