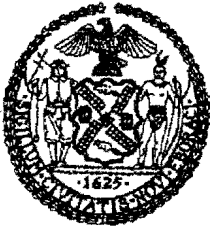


#20



THE CITY OF NEW YORK
 MANHATTAN COMMUNITY BOARD NO. 3
 59 East 4th Street - New York, NY 10003
 Phone: (212) 533-5300 - Fax: (212) 533-3659
 www.cb3manhattan.org - info@cb3manhattan.org

Dominic P. Berg, 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 your proposed location. Petition must give proposed hours and method of operation. For example: restaurant, sports bar, combination restaurant/bar.
- Letter of notice of proposed business to block, tenant or neighborhood association if one exists. E-mail the CB3 office at info@cb3manhattan.org for help to find block associations.
- 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
- upgrade of an existing liquor license
- sale of assets

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.

Type of license: OP liquor license Is location currently licensed? Yes No

If alteration, describe nature of alteration: _____

Previous or current use of the location: Currently a restaurant

Corporation and trade name of current license: Marry the Ketchup Inc

APPLICANT:

Name of applicant and all principals: Marry the Ketchup Inc

Shane Covey and Jennifer Gavin

Trade name (DBA): Upstate Craft Beer & Oyster Bar

Premise address and cross streets: 95 1st Ave b/w E 5th + E 6th Sts

PREMISE:

Type of building and number of floors: 5 story attached building with basement

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 certificate
of occupancy of back or side yard intended for commercial use? Yes No

Indoor Certificate of Occupancy Yes Outdoor Certificate of Occupancy No

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

Zoning designation (check zoning using map: <http://gis.nyc.gov/doitt/nycitymap/>):

R7A Overlay: C2-5

Is this premise wheel chair accessible? Yes No

PROPOSED METHOD OF OPERATION:

What type of establishment will this be (i.e.: restaurant, bar, performance space, club, hotel)?

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 and hours each day and hours of
outdoor space) M-Th 5pm-12Am, F+S 5pm-2Am, Sun 1pm-12Am

Number of tables? 3 Number of seats at tables? 16

How many stand-up bars/ bar seats are located on the premise? 1 Bar with 10 seats

(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 bar

Any food counters? Yes No If Yes, describe: _____

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

What are the hours kitchen will be open? Same as above

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

How many employees will there be? 10

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

Will you agree to close any doors and windows at 10:00 P.M. every night? Yes No

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: One speaker for iPod player

Will you host promoted events, scheduled performances or any event at which a cover fee is charged? If Yes, what type of events or performances are proposed? N/A

How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? Please attach plans. N/A

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. N/A

Do you have or plan to install sound-proofing?

APPLICANT HISTORY:

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

If yes, please indicate name of establishment: Currently have a wine license at this location Community Board # _____

Address: _____ Dates of operation: _____

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 _____

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? _____

How many licensed establishments are within 500 feet? _____

Is premise within a 500 foot radius of 3 or more establishments with OP licenses? Yes No

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

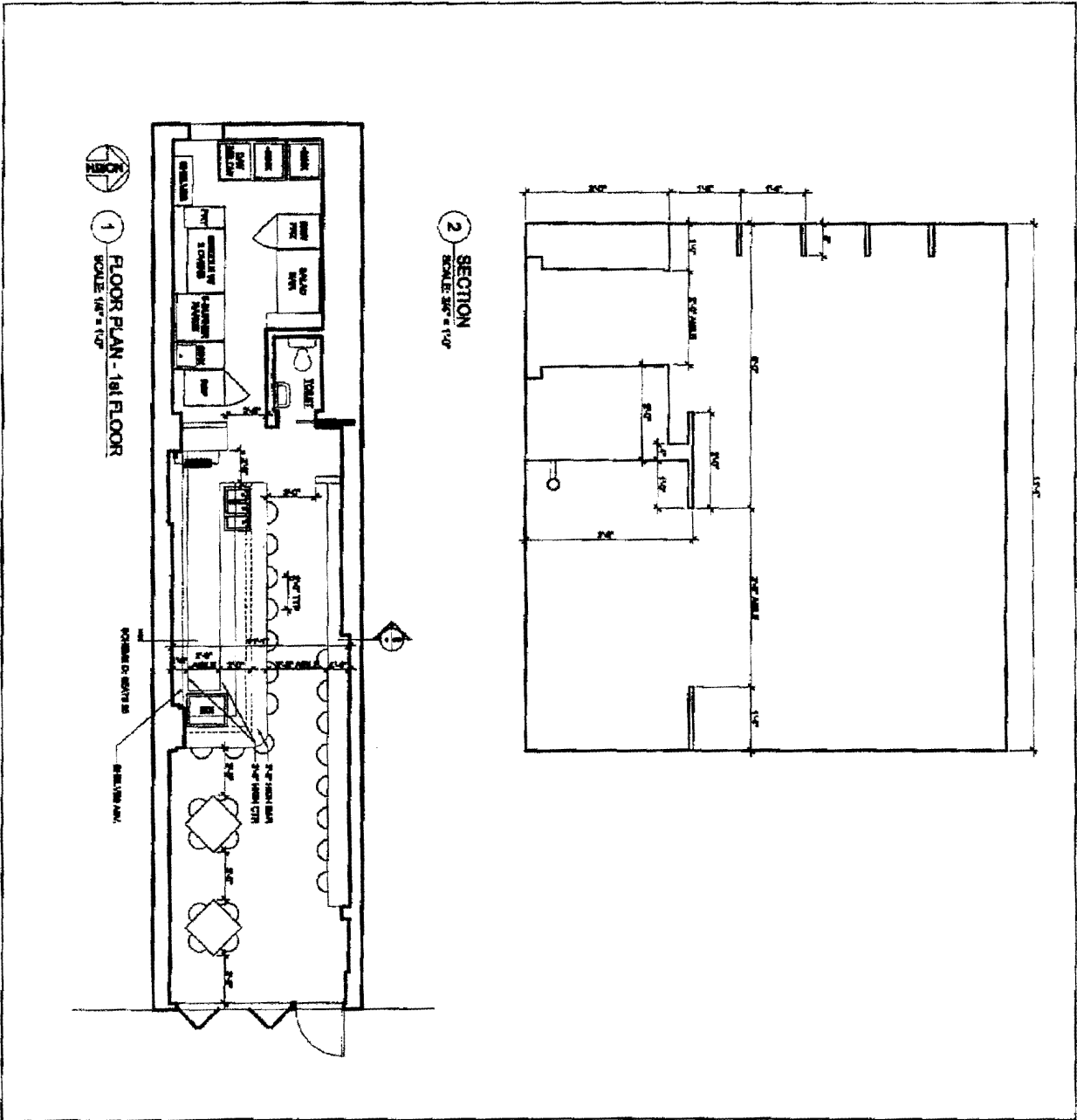
Is premise within 200 feet of any school or place of worship? Yes No

If there is a school or place of worship within 200 feet of your premise on the same block, submit a block plot diagram or area map showing its location in proximity to your premise and indicate the distance and name and address of the school or house of worship.

COMMUNITY OUTREACH:

If there are block associations, neighborhood or tenant associations in the immediate vicinity of your location, you must contact them. **Please attach proof (copies of letters and poster) that you have advised these groups of your application with sufficient time for them to respond to your notice.** You may contact the Community Board at info@cb3manhattan.org for any contact information that is on file.

Petitions should 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).



<p>RESTAURANT 88 FIRST AVENUE NEW YORK, NY 10003</p>	
<p>ARCHITECT CECALLES SCHMIDT ARCHITECTS</p>	<p>414 BROOKLYN AVENUE NEW YORK, NY 10012 (212) 579-1000</p>
<p>NO. DATE DESCRIPTION</p>	
<p>DATE PREPARED: 05/14/03</p>	
<p>DESIGNED BY: SCALE: AS SHOWN</p>	<p>DATE: 5-14-03</p>
<p>TITLE: 1st FLOOR PLAN</p>	
<p>DWG NUMBER: A101.00</p>	<p>PAGE: 1 of 3</p>

upstate craft beer and oyster bar

This week's draught selection

Peak Weiss Principal 9% <i>A sweet malty and fruity blast upfront - wheat, Caramel, apple. A noticeable and pleasant hop bite in the finish. It's bananas!</i>	\$7.00	Monks Blood 8.3% <i>dark Belgian-style ale brewed with eight malts, Belgian candi-sugar, cinnamon, vanilla bean, dried local black mission figs and aged in oak.</i>	\$8.00
Dubhe Imperial Black IPA 9.2% <i>Sticky pine, roasted malt, spicy, citrus, brewed with hemp. An exceptional representation of the</i>	\$7.00	Captain Lawrence Imperial IPA 9% <i>Sweet caramel, lots of orange, pineapple, grapefruit, grasses and pine. Balanced and</i>	\$7.00
Bens Brew Open Saison 6% <i>our home brewer series brings us Ben. Ben is from Onsonia and created this light fruity summer</i>	\$5.00	Kelso Pils 5.5% <i>Czech style Pilsner is golden color and crystal clear. Hops have a spicy bitterness with floral</i>	\$6.00
Cascazilla--Ithaca 7% <i>Big Red Ale with sweet caramel and bright hops.</i>	\$7.00	Espresso Amber Ale 7% <i>Fair trade coffee, strong malt, roasted goodness!</i>	\$7.00

This week's wine selection

Excelsior Syrah: South Africa <i>Full bodied - plum & dark cherry notes, hints of spice with smokey finish. Our favorite red with fish.</i>	\$9.00	Collal Brigo Prosecco--mini bottle <i>Beautifully expressive nose combining white fruit forward with cherry and strawberry notes</i>	\$13.00
Hell Diver Red: North Fork LI <i>Bordeaux type, med body of Plum /Dark Berry.</i>	\$9.00	Petit Caprice: Rose' Rhone Valley <i>Muscadet: Rhone, France Lively flavors of pear, citrus, and white flower.</i>	\$9.00
Pinotage: Ken Forrester, South Africa <i>Dense full-bodied ripe cherry with smokey notes.</i>	\$9.00	Sauvignon Blanc: Fortress, CA <i>fragrant with ripe gooseberries,apples,minerals.</i>	\$9.00
Malbec: Chimango Canale Estate. Argentina <i>red berries, eucalyptus, spice and black pepper.</i>	\$9.00	Chardonnay: Shaw Finger Lakes, NY <i>Honey & peach notes, sharp taste with honey finish</i>	\$9.00

We order daily from the market in order to provide freshly, simple seafood. Please know that without a single freezer in the place, our menu may vary due to market demands.

upstate craft beer and oyster bar

Merlot: Widows Walk, North Fork LI
Raspberry, dark plum, undertone of smoke.

\$9.00

Ken Forrester Chenin Blanc: *Crisp apple,
pear, grapefruit nose and light finish.*

\$9.00

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oyster	\$/pc	#
EAST COAST		
Beaver Tails RI *HH*	\$2.25	
Chincoteague Island VA	\$2.50	
Little Bay Oyster Bay LI	\$2.50	
Cape May NJ *HH*	\$2.50	
Bagaduce River ME*HH*	\$2.50	
Salty Aire PEI PEI	\$2.50	
Caraquet PEI	\$2.50	
Madeleine PEI	\$2.50	
Stony Brook LIS *HH*	\$2.50	
WEST COAST		
Fanny Bay BC *HH*	\$2.50	
Quilcene Hood Canal	\$2.75	
Goose Point BC	\$2.50	
Blue Diamond BC *HH*	\$2.75	
Nootka Sound WA	\$2.50	
Kumomoto WA	\$2.75	
Ducka Bush WA *HH*	\$2.50	
Royal Miyagi BC *HH*	\$2.75	
Beacon Point WA	\$2.50	
Hood Canal WA	\$2.75	
Bahia Falsa CA	\$2.50	
clams	\$/pc	#
Little Necks, LIS	\$1.50	
TABLE #:		
Horseradish & mignonette sauce is always available - please ask if we forget to offer		

oyster	\$/pc	#
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