



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

#140

Gigi Li, Board Chair

Susan Stetzer, District Manager

Community Board 3 Liquor License Application Questionnaire

8-1-12

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. (petition provided)
- Letter of notice of proposed business to block or tenant 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: Full Is location currently licensed? Yes No

If alteration, describe nature of alteration: Cosmetic

Previous or current use of the location: Restaurant/Bar

Corporation and trade name of current license: MARKS / Typhoon Lounge Bros Rest Inc.

APPLICANT:

Name of applicant and all principals: Aida S. Levinshon & Richard Romano

Trade name (DBA): NOT yet chosen

Premise address and cross streets: 79 ST. MARKS Place NY NY 10003, between 1st & 2nd ave

PREMISE:

Type of building and number of floors: Commercial/Residential 6 including ground floor

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

How many employees will there be? 0

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?) 4

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: BOSE small speakers

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? _____

NO.

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

Will there be security personnel? Yes No (If Yes, how many and when) 1 THURS-SAT.

8pm - close.

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

Do you have or plan to install sound-proofing?

APPLICANT HISTORY:

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

If yes, please indicate name of establishment: THE BREWS BROTHERS

Address: 1571 Second AVE Community Board # 8

Dates of operation: JAN 2009 - 2011

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.

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 for back or side yard intended for commercial use? Yes No

Indoor Certificate of Occupancy 80 Outdoor Certificate of Occupancy N/A

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

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

Zoning RTA, Commercial overlay: C1-5 zoning map # 12C
Block 450 LOT 35

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 / Bar

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) 7 days 4pm - 4am

(NO outdoor space)

Number of tables? 30 Number of seats at tables? 2

How many stand-up bars/ bar seats are located on the premise? 1 bar / 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): 15ft bar, L shape, in front.

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

American Grill - See attached menu.

What are the hours kitchen will be open? 4pm - 4am.

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? 2 Beer + Wine / 1 Full Liquor

How many licensed establishments are within 500 feet? all 3

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? 1

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 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.

Please 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).



KEY

- BEER/WINE (B/W)
- ON/OFF LIQUOR (O/P)
- RESTAURANT (R)
- BAR (B) ● DELI (D)

Start: Saint Marks Place-Cooper Square/3rd Avenue
End: Saint Marks Place-Tompkins Square Park

- Continental-25 3rd Ave- B (O/P)
- Deli 23 3rd- Off Premise Beer
- Ray's Pizza- 2 St. Marks- R(Beer)
- Saint Marks Ale House-2 St. Marks R(O/P)
- Yakitori Tasho-5 St. Marks-R(B/W)
- NY Tofu House-6 St. Marks-R(B/W)
- St. Marks Karaoke-8 St. Marks- B(O/P)
- Klong-7 St. Marks-R(O/P)
- Oh! Taisho-9 St. Marks-R(B/W)
- Sing Sing Karaoke-11 St. Marks-B(O/P)
- Udon West-11 St. Marks-R(B/W)
- Pho-13 St. Marks-R(B/W)
- Jebon-15 St. Marks-R(B/W)
- St. Marks Market-Off Premise Beer
- Grand Sichuan-19-23 St. Marks-R(B/W)
- Grass Roots Tavern-20 St. Marks-B(O/P)
- Bull Mcabes-29 St. Marks-B(O/P)
- Zen-31 St. Marks-R(B/W)
- St. Marks Convenience Store-Off Premise Beer
- Mark-33 St. Marks-R(B/W)
- Khyber Pass-34 St. Marks- R(O/P)
- 7-Eleven-off premise beer
- Ramen Setagaya-34 1/2 St. Marks-R(B/W)
- Dallas BBQ-132 3rd Ave-R(O/P)
- Cafe Orlin-41 St. Marks-R(O/P)
- Natori-58 St. Marks-R(B/W)
- Jules-65 St. Marks-R(B/W)
- La Palapa-77 St. Marks-R(O/P)
- **79 saint marks- existing O/P LICENSE**
- Saint Marks Theatre-80 St. Marks-B(O/P)
- Cafe Rakka-81 St. Marks-R(Beer)
- Stramboli Pizza-83 St. marks-R(beer)
- V Bar-1321st ave-R(O/P)
- Simone-134 1st ave-R(O/P)
- Yaffa Cafe-97 St. Marks-R(O/P)
- Cafe Mogador-101 St. Marks-R(O/P)
- Formerly Known As: Sticky Buns-101 St. Marks-B(B/W)
- Hummus Place-109 St. Marks-R(B/W)
- Paprika-110 St. Marks- R(B/W)
- Crooked Tree-110 St. Marks-R(B/W)
- Crif Dogs-113 St. Marks-R(Beer)
- Tuck Shop-117 St. Marks-R(B/W)
- St. Dymphinas-118 St.Marks-R(B/W)

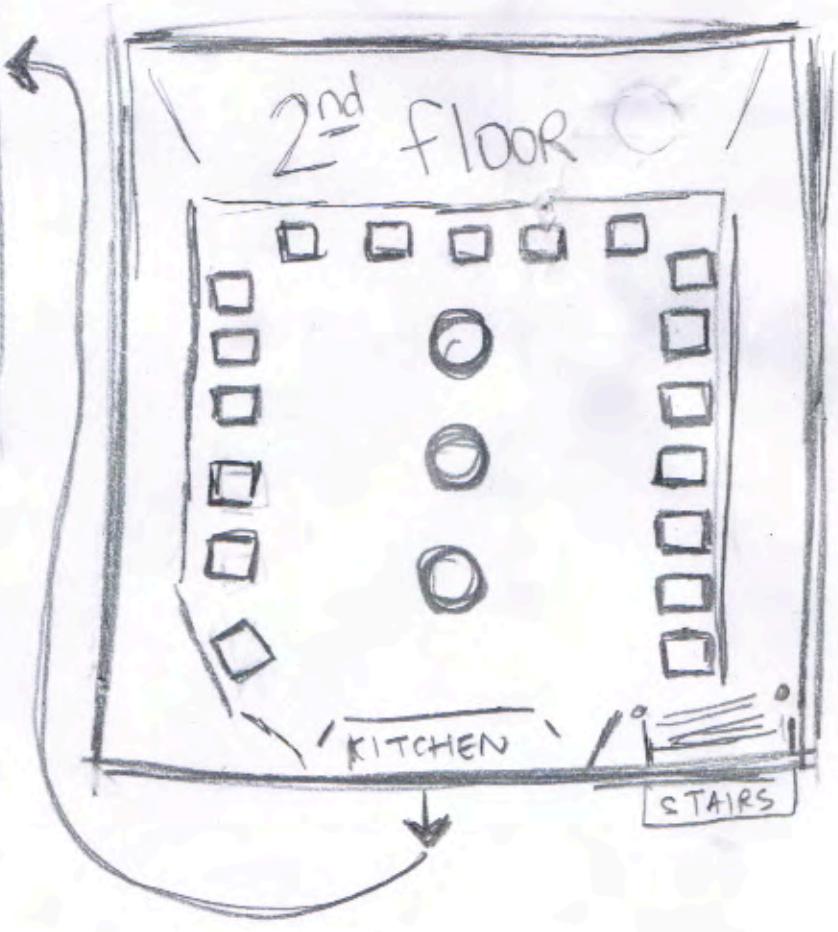
- Five Tacos-119 St. Marks-R(B/W)
- Luca-119 St. Marks-R(B/W)
- Ten Degrees-121 St. Marks-R(O/P)
- Bua-122 St. Marks-R(O/P)
- Belgian Room-125 St. Marks-R(O/P)
- E.V.S.-126 St. Marks-R(B/W)
- Hop Devil-129 St. Marks-R(O/P)
- Sushi Lounge-132 St. Marks-R(B/W)

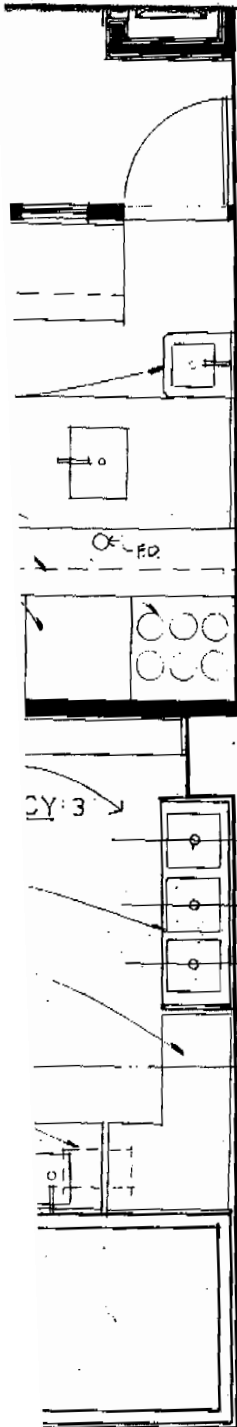
Start: 1st Ave and 6th Street

End: 1st Ave and 10th Street

- Mancora-99 1st Ave-R(O/P)
- Coal Yard-102 1st Ave-B(O/P)
- Ginger-109 1st Ave- R(B/W)
- Empellon-102 1st ave-R(O/P)
- L'asso-107 1st Ave-R(O/P)
- Hetal 111st- 111 1st Ave-Off Premise
- Filipino Moderno-113 1st ave-R(O/P)
- Village Farm-112 1st ave-off premise beer
- Tile Bar-115 1st ave- B(O/P)
- Doksuni's-119 1st ave-R(O/P)
- Wechsers-120 1st ave-R(B/W)
- International Bar-120 1/2 1st ave-B(O/P)
- Lunana-126 1st ave-B(O/P)
- Iconic-133 1st ave-R(B/W)
- Village Shop-136 1st ave-off premise beer
- East Villiage Wines-138 1st-off premise liquor/wine
- Spanky's and Darla's-140 1st ave-B(O/P)
- Pacquitos-143 1st ave-R(O/P)
- The Little Piggy-149 st ave-R(B/W)
- Lime Street Market-146 1st ave- off premise beer
- Convenience Store-149 1st ave-off premise beer
- Coyote Ugly-153 1st ave-B(O/P)
- Sabor A Mexico-160 1st ave-R(B/W)
- First Avenue Gourmet Deli-162 1st ave-off premise beer

79 SAINT MARKS PLACE





HEALTH DEPARTMENT NOTES (KITCHEN):

- A.) All walls and floors shall be finished with ceramic tile with sanitary cove base.
- B.) All kitchen equipment (except walk-in refrigerator) shall be raised on stainless steel legs min 8" above finished floor.
- C.) All pipes and conduit shall be concealed behind an approved washable surface.
- D.) Range hood and plumbing grease filtration systems shall be cleaned and maintained on a regular basis per Health Code requirements and manufacturer's recommendations. Records of such maintenance shall be kept at the premises for Inspector's review.
- E.) All lighting fixtures shall be fully wrapped, gasketed, non-breakable acrylic diffusers.

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INTERIOR FINISH CLASS REQUIREMENTS PER TABLE 5-4

- The following chart is per the NYC Building Code and ASTM E84-90 "Standard Test Method for Surface Burning Characteristics of Building Materials"
- The area of the mezzanine opening is greater than 10% of the enclosure area of the space on either level, therefore they shall be considered one Room for the purpose of this chart.
- The floor area of the referenced room (Cellar Mez. Dining & Cellar Dining) is 1465 s.f.
- Per Note f.1 to Table 5-4 the Kitchen areas shall have minimum Class B interior finishes.
- The opening between the Kitchen and Cellar Dining Room is protected by sprinklers on both sides.
- All Kitchen spaces and Meter Rooms are sprinklered.

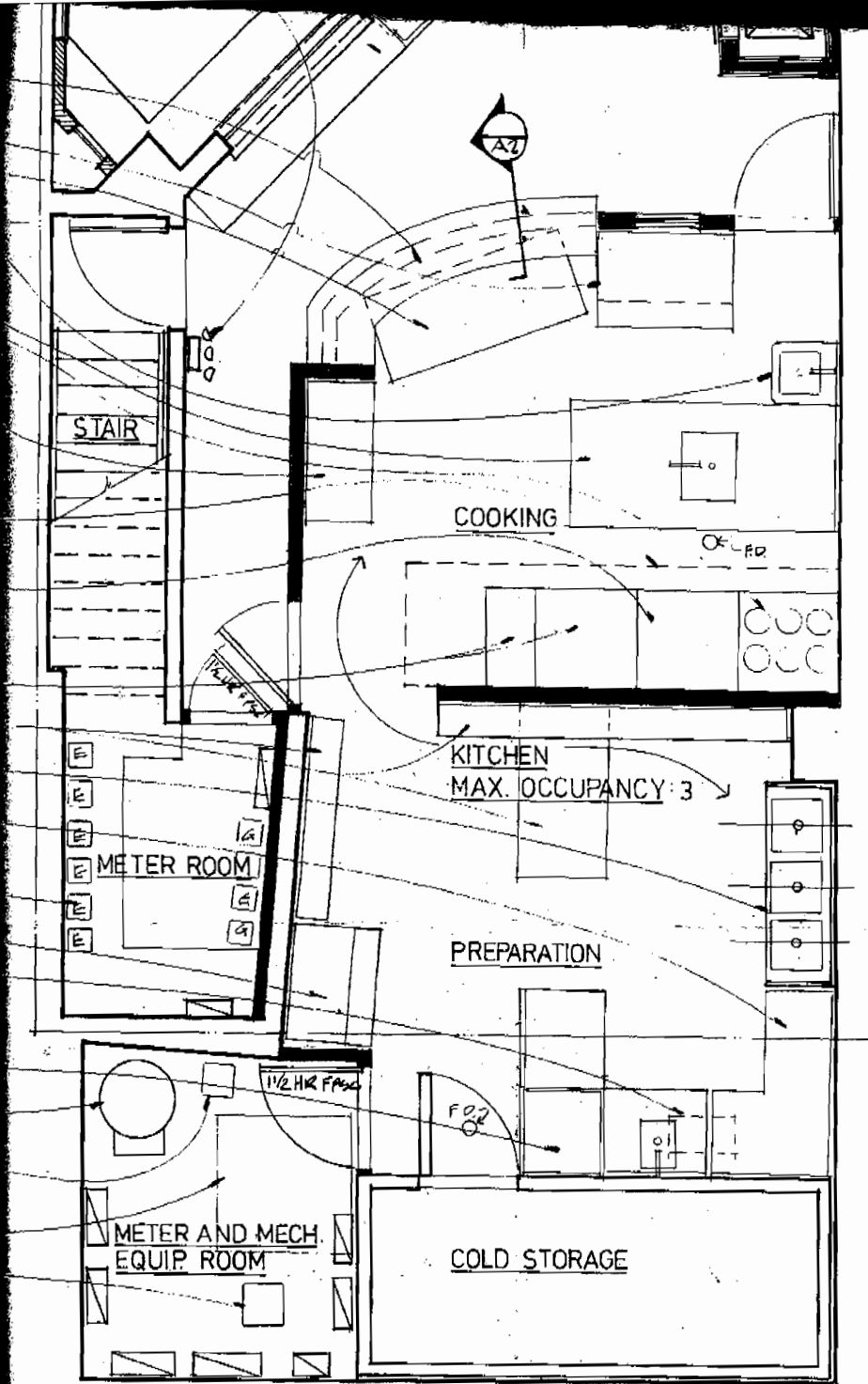
ROOM	MATERIAL	AREA (%)	FINISH CL.	
			CODE	PROP.
CELLAR MEZ. DINING & CELLAR DINING				
Floor Type I	Quarry & Cer. Tile	95%	C	A
Floor Type II	Masonry & Concrete	5%	C	A
Wall Type I	Gypsum Wallboard	15%	C	A
Wall Type II	Cementitious Coat.	60%	C	B
Wall Type III	Masonry & Tile	10%	C	A
Wall Type IV	Glazing & Frames	5%	C	B
Wall Type V	Decor. Wood Trim	10%	C	C
Ceiling Type I	Gypsum Wallboard	95%	C	A
Ceiling Type II	Glazing & Frames	5%	C	B
KITCHEN & METER ROOMS:				
Floor Type I	Ceramic Tile	90%	B	A
Floor Type II	Concrete Slab	10%	B	A
Wall Type I	Ceramic Tile	85%	B	A
Wall Type II	Gypsum Wallboard	15%	B	A
Ceilings	Gypsum Wallboard	100%	B	A
TOILET ROOMS:				
Floors	Ceramic Tile	100%	C	A
Wall Type I	Ceramic Tile	85%	C	A
Wall Type II	Steel	15%	C	A
Ceilings	Gypsum Wallboard	100%	C	A
MECHANICAL EQUIPMENT ROOM & STAIR:				
Floor	Concrete Slab	100%	B	A
Walls	Masonry & Gyp. Bd.	100%	B	A
Ceiling	Concrete Slab	100%	B	A

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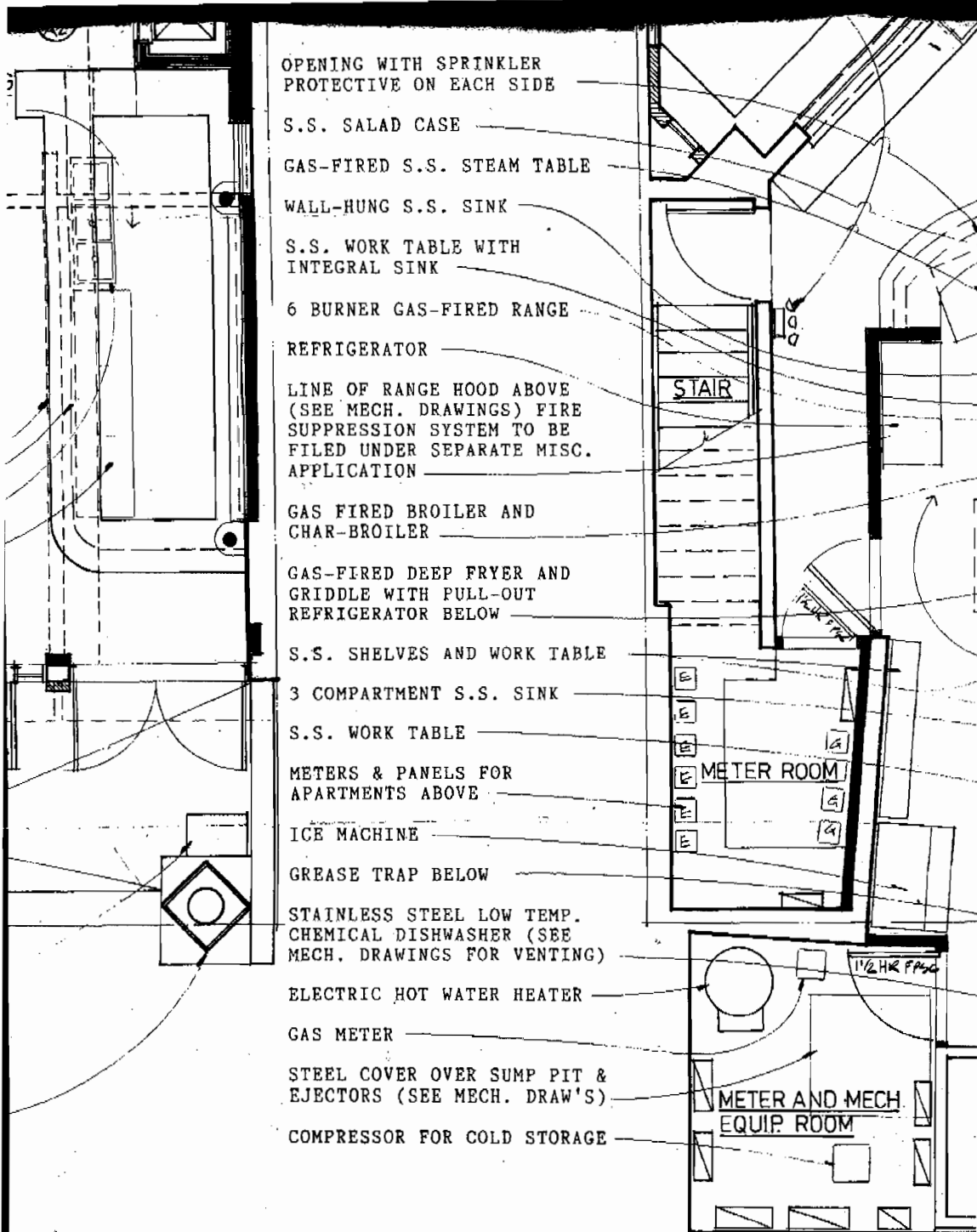
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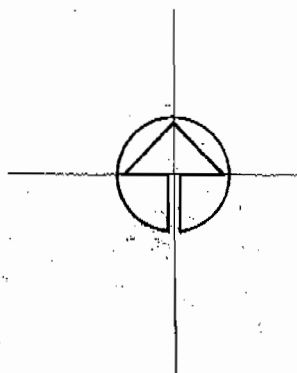


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3.	Floor
4.	Floor
5.	Floor
6.	Floor
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TOILE	
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Wall	
Wall	
Ceili	
MECHA	
Floor	
Walls	
Ceili	

B CELLAR FLOOR PLAN
 SCALE 1/4" = 1'-0"



FLOOR PLAN
1/4"=1'-0"



B CELLAR FLOOR
SCALE