



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 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

Check if either of these apply:

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

Today's Date: 12/3/12

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: Wine & Beer Is location currently licensed? Yes No

If alteration, describe nature of alteration: _____

Previous or current use of the location: Restaurant

Corporation and trade name of current license: San Matteo Panuozzeria INC
San Matteo Panuozzo

APPLICANT:

Premise address: 127 ST MARKS PLACE, STORE 3R AKA 131 AVE A AKA 121 ST MARKS PLACE

Cross streets: AVE A & 1ST AVE

Name of applicant and all principals: CAFE & BAR RACER LLC

Federico Lopez, Francisca Orihuela, Riccardo Pieroni

Trade name (DBA): CAFE RACER

PREMISE:

Type of building and number of floors: Mixed use, 6 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 for back or side yard intended for commercial use? Yes No

Indoor Certificate of Occupancy ^{LPO} under 75 Outdoor Certificate of Occupancy N/A
(fill in maximum NUMBER of people permitted)

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):

R7A with a C1-5 overlay

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) 11am - 12am, 7 days a week

Number of tables? 7 Number of seats at tables? 14

How many stand-up bars/ bar seats are located on the premise? NONE

(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): N/A

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

Various Sandwiches + Salads

What are the hours kitchen will be open? All open hours

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

How many employees will there be? 6

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 Very Low

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

Please describe your sound system: iPod with 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) _____

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

If yes, please indicate name of establishment: _____

Address: _____ Community Board # _____

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? 19

How many licensed establishments are within 500 feet? 48

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? 31

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).

Cafe & Bar Racer LLC

Panini oppure sandwiches opp Breads

Hand-Made Mozzarella Sandwich	\$10.50
Gorgonzola Dolce Sandwich	\$11.00
Prosciutto Di Parma Sandwich	\$11.50
Spicy Capocollo Sandwich	\$11.00
Organic veggies Sandwich	\$11.00
Austrian Speck Sandwich	\$11.00
Serrano Sandwich	\$11.50
Sicilian Sardines Sandwich	\$11.50
Aged Salame Sandwich	\$11.00
Italian Tuna Sandwich	\$11.00
Fontina Sandwich	\$11.00
Chicken Sandwich	\$11.00
Prosciutto Cotto Sandwich	\$11.00

Salads

Salad dressing on the side.

Fresh Fruit Salad	\$7.00
Arugula Salad	\$9.00
Avocado Salad	\$14.00
Special Salad	\$14.50
Quinoa Salad	\$13.00
Mesclun Salad	\$8.00
Shrimp Salad	\$14.50
Chicken Salad	\$14.50
Lobster or CrCk salad	\$14.90

Aptzrs

Rice Croquette / suppli	\$8.00
Bowl of Olives	\$4.00
Brie/Manchego Tartines	\$7.50
Crostini avocado and Italian tuna	\$8.50
Zucchini Souffle	\$8.50
Eggplant Parmigiana Terrine	\$7.50
Bruschetta w/ Tomatoes, Basil, & Zucchini	\$7.00

Soups :

Organic Spaniard Gaspacho	\$ 6.50
Melon and Onion agrodolce organic	\$ 7.00

Plates

Burrata salad with cherry tomatoes	\$ 13.50
Tagliere Salumi x 2	\$ 18.00
Tagliere Cheese selection	\$ 14.00 / x 2 24.00

Pasta of the day

Lasagna al forno home specialty	\$ 11.50
Pasta al forno of the day	\$ 14.50

Healthy Aperitif for two

Organic Avocado salad	\$ 18.00
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Deserts 3 at \$6.00

Healthy juices at \$6.00

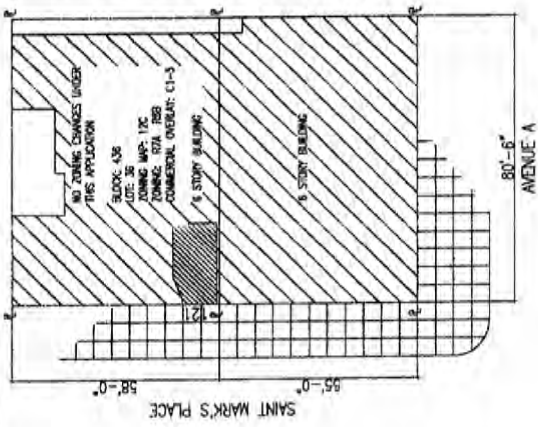
Wine and beer

TON-UP CAFE
121 SAINT MARK'S PLACE
NEW YORK, NEW YORK

Robert Hills Architects
50 East 20th Street, Suite 201
New York, NY 10011
Tel: 917-443-3299

PROPOSED NEW COUNTER,
AND WOOD FLOOR & LAYOUT
121 SAINT MARK'S PLACE
NEW YORK, NEW YORK

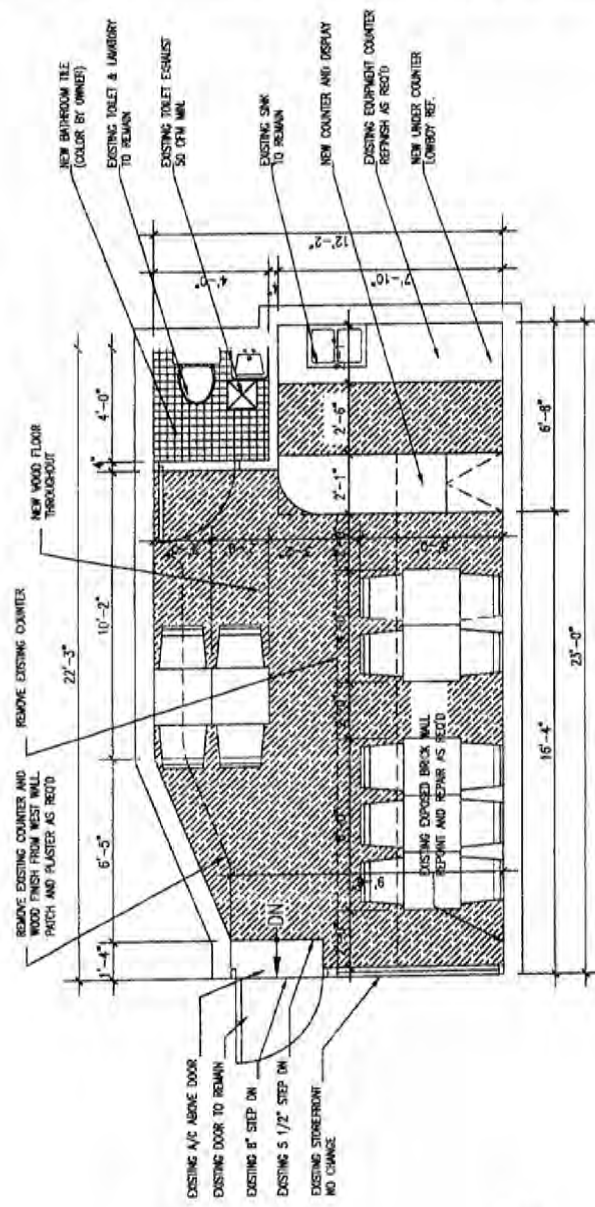
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3 SITE PLAN
Scale: 1/8" = 1'-0"



2 PLOT PLAN
Scale: 1/8" = 1'-0"



5 PROPOSED ESPRESSO BAR PLAN
Scale: 1/8" = 1'-0"

GENERAL NOTES:

1. CONTRACTOR AND ALL SUB-CONTRACTORS SHALL VISIT THE SITE AND REVIEW THE PLANS AND SPECIFICATIONS. THEY SHALL VERIFY ALL FIELD CONDITIONS AND DIMENSIONS IN ORDER TO CONFIRM THE COMPLIANCE OF THE DESIGN SHOWN ON THE PLANS. ANY DISCREPANCIES BETWEEN FIELD CONDITIONS AND PLANS SHALL BE ADDRESSED TO THE ARCHITECT BEFORE STARTING ANY WORK.
2. LOCAL BUILDING CODES HAVING JURISDICTION OVER THE SUBJECT PROPERTY.
3. ALL CONSTRUCTION WORK SHALL BE PERFORMED PRIOR TO THE ISSUANCE OF WORK PERMIT BY GOVERNMENT AGENCIES HAVING JURISDICTION OVER THE PROPERTY.
4. GENERAL CONTRACTOR IS SOLELY RESPONSIBLE FOR ANY DAMAGE, LOSS OF MATERIAL AND DELAY OF THE PROJECT.
5. GENERAL CONTRACTOR SHALL BE RESPONSIBLE TO KEEP THE CONSTRUCTION SITE CLEAN AT THE END OF EACH WORKDAY. ALL RUBBISH AND DEBRIS SHALL BE PROPERLY REMOVED FROM THE SITE.
6. ALL PLUMBING AND ELECTRIC WORK SHALL BE FILED, PERFORMED AND SIGN-OFF BY A LICENSED PERSON.
7. DRAWING IS NOT TO BE SCALED. USE WRITTEN DIMENSIONS ONLY.
8. CONTRACTOR SHALL OBTAIN ALL NECESSARY PERMITS FROM ALL AGENCIES HAVING JURISDICTION OVER THE PROJECT.
9. CONTRACTOR SHALL BE RESPONSIBLE TO PREVENT ANY UNSAFE CONDITIONS FOR THE OCCUPANT OF THIS PROJECT. ALL NECESSARY SHORING OR TEMPORARY SUPPORTS TO BE ARRANGED SO AS TO ENSURE THE STABILITY OF THE STRUCTURE PRIOR TO REMOVAL OF ANY LOAD BEARING WALLS, COLUMNS OR PARTITIONS.
10. THE ARCHITECT HAS NOT BEEN RETAINED TO SUPERVISE THE CONSTRUCTION OF THIS PROJECT AND SHALL NOT BE RESPONSIBLE FOR ANY ACT OF OMISSION OF THE CONTRACTOR AND SHALL BE HELD HARMLESS FOR ANY ERRORS AND OMISSIONS OR ACCIDENT CLAIMS ARISING OUT OF THEIR CONTRACT. ARCHITECT RESPONSIBILITY IS LIMITED TO THE ACCURACY OF THE PLANS.

PROGRESS/SPECIAL INSPECTION
FINAL

SCOPE OF WORK:

- REPLACE EXISTING FINISH WOOD FLOOR THROUGHOUT (COLOR TO BE SPECIFIED BY OWNER).
- REPLACE EXISTING BATHROOM TILES (COLOR TO BE SPECIFIED BY OWNER).
- REMOVE EXISTING COUNTER AND WOOD DECORATIONS FROM THE WEST WALL. PATCH AND PLASTER AS REQ'D.
- REPLACE EXISTING COUNTER AT NORTH WALL.
- REPOINT AND GRIND EXISTING EXPOSED EAST WALL. APPLY A-TIER MASONRY & BRICK SEALER.

1 NOTES
Scale: 1/8" = 1'-0"

ENERGY CONSERVATION ANALYSIS:
TO THE BEST OF MY KNOWLEDGE, BELIEF AND PROFESSIONAL JUDGMENT, THIS APPLICATION IS AN EXCEPTION TO ECONOMIC. THE SCOPE OF WORK DOES NOT AFFECT THE ENERGY USE OF THE BUILDING.

4 ENERGY CONSERVATION ANALYSIS
Scale: 1/8" = 1'-0"