



# 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](mailto: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. *N/A*

*\* attend  
East 4th  
street Block  
meeting  
7/0/12*

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: On-premises liquor Is location currently licensed?  Yes  No

If alteration, describe nature of alteration: \_\_\_\_\_

Previous or current use of the location: Change of class - upgrade

Corporation and trade name of current license: A.O. Cafe & Restaurant LLC

### APPLICANT:

Name of applicant and all principals: A.O. Cafe & Restaurant LLC  
Frank Opramolla

Trade name (DBA): Cornerstone Cafe

Premise address and cross streets: 17 Avenue B, New York, NY 10009 - between 2nd & 3rd Streets

### PREMISE:

Type of building and number of floors: 4-story - restaurant with residential above

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: \_\_\_\_\_  
Unenclosed sidewalk cafe

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 74 Outdoor Certificate of Occupancy 14 seating

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):  
C7

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)?  
Existing 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) 7 days a week 8:00 A.M. to 11:00 P.M.

Number of tables? 17 Number of seats at tables? 34

How many stand-up bars/ bar seats are located on the premise? N/A  
(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

What are the hours kitchen will be open? 8:00 A.M. to 10:00 P.M.

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

How many employees will there be? 5

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: 2 small I-pod 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. 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.

Do you  have or  plan to install sound-proofing? N/A

**APPLICANT HISTORY:**

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

If yes, please indicate name of establishment: A.O. Cafe & Restaurant LLC

Address: 17 Avenue B, New York, NY Community Board # 3

Dates of operation: 11/2011

**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.

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? 8

How many licensed establishments are within 500 feet? 10

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.

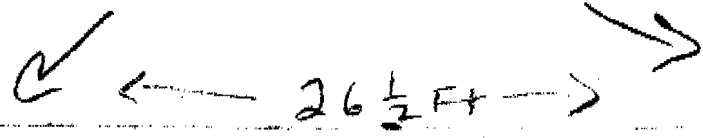
**COMMUNITY OUTREACH:**

If there are block associations 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](mailto: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).

6 Tables  
14 seating

Sidewalk Cafe

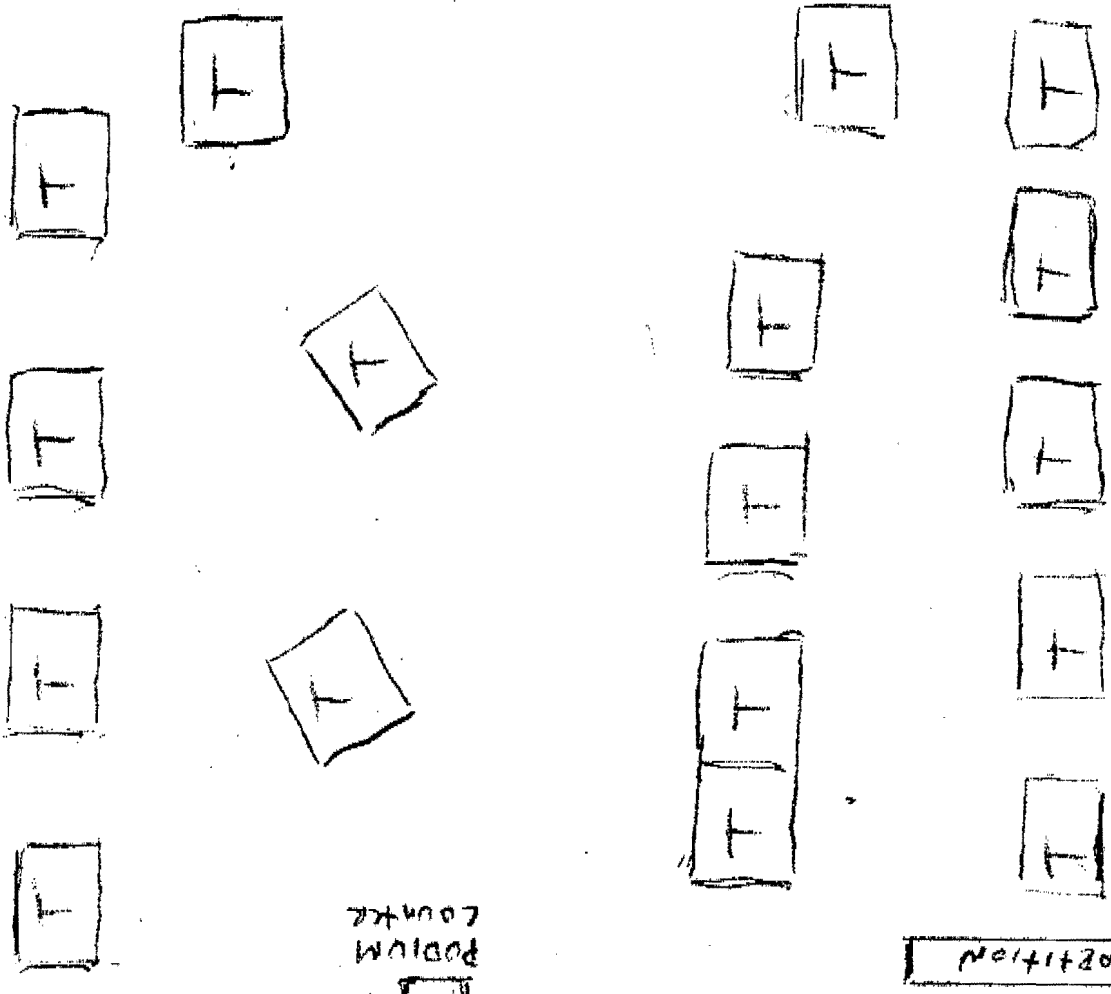
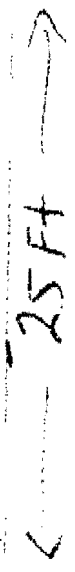
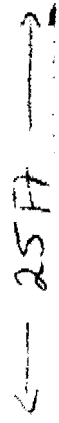


SIDEWALK

FRENCH DOORS

ENTRANCE

FRENCH DOORS



Partition

PODIUM  
COUNTER

8 FT 6 IN

COUNTER  
7 FT

11 FT 6 1/2 IN

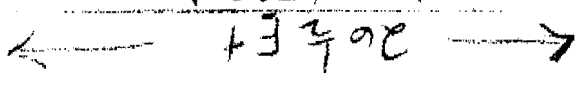
KITCHEN

← 10 FT 5 IN →

BATHROOM  
5 FT 5 IN

COFFEE MACHINE | SINK | ICE | MASHING

17 FT 6 1/2 IN



If you have a complaint about this café contact:  
The NYC Department of Consumer Affairs  
42 Broadway New York, NY 10004  
CALL 311 - [www.nyc.gov/consumers](http://www.nyc.gov/consumers)

FEDEX OFFICE 0267

UNENCLOSED SIDEWALK CAFÉ Exp: 12/11

Licensee : CORNERSTONE CAFE

License #: 1423768

Max. # of tables : 6 (SIX)

Max. # of chairs : 14 (FOURTEEN)

# BREAKFAST

## ORGANIC EGGS

/2 eggs any style/  
/potatoes / toast / mixed greens/

4

add bacon or ham or sausage

4

Scrambled Eggs with Tomato Sauce, Fresh  
Mozzarella & Basil

/potatoes / toast/mixed greens/

9

## OMELETTES

with Toast, Potatoes & Mixed Greens

/Goat cheese with zucchini/

/Canadian bacon with shredded white cheddar/

/Feta cheese with spinach/

9

## EGGS BENEDICT

with Potatoes & Mixed Greens

/choice of spinach or canadian bacon/

with 2 poached eggs and hollandaise

/choice of rye bread or english muffin/

10

/substitute smoked salmon/

14

## CRÉPES

/smoked salmon / cream cheese/pesto/

12

/nutella/banana/our own whipped cream/

7

/fresh fruit/our own whipped cream / topped

with blueberry or strawberry compote/

7

## BAKED EGGS

/choice of italian sausage or smoked salmon/

tomato sauce / basil / potatoes/toast

12

## TEXAS FRENCH TOAST

/fresh fruit / cinnamon / our whipped cream/

/orange blossom honey

8

## BELGIAN WAFFLES

/fresh fruit / our whipped cream/

/orange blossom honey

8

## BUTTERMILK PANCAKES

/choice of/

/plain / blueberry or strawberry compote/  
or fresh fruit

8

## GRANOLA

/low fat greek yogurt / fresh fruit / orange  
blossom honey/

7

## STEEL CUT IRISH OATMEAL

strawberries / blueberries / bananas /  
cinnamon

6

## BREAKFAST SANDWICHES

/2 organic eggs/

choice of: cheddar / american / provolone/

blue / goat / feta / mozzarella

Bacon / sausage / turkey bacon

/canadian bacon

Bagel / roll / whole wheat / white / rye/

croissant

6

## Sides

Toast

/whole wheat / rye / white/

2

bacon / pork sausage patty / canadian bacon

/turkey bacon

4

/old fashioned home fries / french fries/

4

/english muffin / bagel/bialy/

2.50

/beans on buttered toast/

4

/fresh fruit salad/

fresh strawberries / blueberries/banana

5

/cream cheese or peanut butter/

\$.50

/smoked salmon/

\$6

## Appetizers

French Fries	5
Sweet Potato Fries	6
Breaded Mozzarella served with marinara sauce	9
Stuffed Artichoke	9
Garlic Bread	4
Seasoned Red Skin Potatoes	6
Creamed Spinach	8
Bruschetta Italiano	7
Escarole w/ Beans	8
Broccoli Rabe	9
Cucumber Salad	7

## Salads

Mozzarella our own fresh mozzarella / tomato / basil /olive oil	12
Caesar Salad romaine lettuce / croutons / onions /parmigiano-reggiano / house caesar dressing	12
add grilled chicken	4
Italian House Vegetables cucumber / greens / tomato / olives/mixed Italian vegetables	8
Antipasta sundried tomato / roasted peppers / provolone cheese / prosciutto de parma /olives /sopressatta / marinated artichokes /our own fresh mozzarella	15
Crunchy Goat Cheese Salad breaded seasoned goat cheese / mixed greens/ cucumber	13
Greek Salad feta cheese / cucumbers / tomato / olives/ imported olive oil dressing / red wine vinegar	9
Goat Cheese & Mixed Greens pear / walnut/dried cranberry / mixed greens/ red wine vinegar & olive oil	13
Salads come with a choice of: balsamic vinegarette ranch caesar red wine vinegar	



## Cold Sandwiches

### ITALIAN SPECIAL

ham/sopresatta / proscuitto de parma /our own fresh mozzarella / roasted peppers / basil/  
olive oil / balsamic vinegar

12

### IL CLASSICO

proscuitto de parma / our own fresh mozzarella / tomato / basil / olive oil / balsamic vinegar

12

### PAISANO

ham/proscuitto de parma / provolone/olive oil / balsamic vinegar

12

### MANHATTAN SPECIAL

breaded eggplant / our own fresh mozzarella / roasted peppers or sundried tomatoes / fresh basil / olive oil/  
balsamic vinegar

9

### L.E.S

ham/salami /our own fresh mozzarella / sundried tomatoes / olive oil / balsamic vinegar

9.50

### THE HOT ONE

genoa salami / provolone / hot peppers /olive oil / balsamic vinegar

9

### RAGING BULL

sopresatta / salami / provolone / roasted peppers / olive oil / balsamic vinegar

9

### CORNERSTONE

our own fresh mozzarella / fresh tomato / basil / olive oil / balsamic vinegar

8

## Hot Sandwiches

### CHICKEN CUTLET PARMIGIANO

fresh tomato sauce / our own fresh mozzarella / imported parmigiano-reggiano

8

### GRILLED CHICKEN

our own fresh mozzarella / sundried tomatoes / basil / olive oil / balsamic

9

### EGGPLANT PARMIGIANO

breaded eggplant / our own fresh mozzarella / tomato sauce

8

### MEATBALL PARMIGIANO

meatballs with tomato sauce / our own fresh mozzarella / parmigiano-reggiano

8

### HANGER STEAK

lettuce / horseradish / pickles

11

## Dinner

### VEGETABLE LASAGNA

garden vegetables / parmigiano-reggiano / fresh ricotta cheese / tomato sauce  
12

### SPAGHETTI WITH MEATBALLS

spaghetti / meatballs / tomato sauce  
12

### EGGPLANT PARMIGIANO

breaded eggplant / side of spaghetti / tomato sauce / parmigiano reggiano / mozzarella cheese  
14

### PENNE ALLA VODKA

penne pasta / our own vodka sauce  
13

### LEMON CHICKEN WITH ARTICHOKE

natural free-range boneless chicken breast / lemon wine sauce / capers / imported artichoke hearts  
16

### CHICKEN CUTLET PARMIGIANO

breaded natural free-range boneless chicken breast / tomato sauce / our own fresh mozzarella cheese /  
imported parmigiano-reggiano cheese  
15

### CAVATELLI PESTO

cavatelli pasta / fresh house pesto / grilled chicken / fresh sliced tomato  
13

### SPAGHETTI WITH OIL & GARLIC

spaghetti / imported olive oil / garlic / parmigiano-reggiano  
11

### CHICKEN MARSALA

natural free-range boneless chicken breast / mushrooms / marsala sauce / topped with pancetta  
15

### 100% USDA PRIME ANGUS BEEF BURGER

#### TURKEY BURGER

#### VEGGIE BURGER

7

Served with lettuce / tomato / onion / pickles / french fries/  
substitute sweet potato fries 1.00  
add cheese 1.50  
add bacon 1.50

### USDA DRY-AGED BONELESS PRIME RIB EYE STEAK

Served with seasoned red skinned potatoes/  
creamed spinach

28

All Entrees are served with a side of mixed greens tossed in balsamic vinaigrette