



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 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. You can find community groups and contact information on the CB 3 website:
http://www.nyc.gov/html/mancb3/html/sla/community_groups.shtml
- 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: 12-31-2013

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 252 Is location currently licensed? Yes No

If alteration, describe nature of alteration: N/A

Previous or current use of the location: _____

Corporation and trade name of current license: _____

APPLICANT:

Premise address: 132 Saint Marks Place, New York, NY 10009

Cross streets: 1st Avenue & Avenue A

Name of applicant and all principals: Entity to be determined

Trade name (DBA): To be determined

PREMISE:

Type of building and number of floors: Mixed Use; 6 Floors

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 less than 74 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):

R-7A, 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) 11 am - 2 am daily

Number of tables? approx 18 Number of seats at tables? approx 48

How many stand-up bars/ bar seats are located on the premise? 1 bar, 8 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): 20' long, straight bar, front area

Any food counters? Yes No If Yes, describe: open kitchen with dining counter

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

Modern Mexican Food, see menu

What are the hours kitchen will be open? all operating hours

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

How many employees will there be? approx 15

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: limited restaurant system

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? None/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.

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: Empellon Tacqueria and Empellon Cocina

Address: 230 W. 4th, 105 First Ave Community Board # 2,3

Dates of operation: 1/1/11 until present

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.

Principals are active in management of both locations; a principal is the chef of both

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? _____ **30**

How many licensed establishments are within 500 feet? _____ **33**

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**

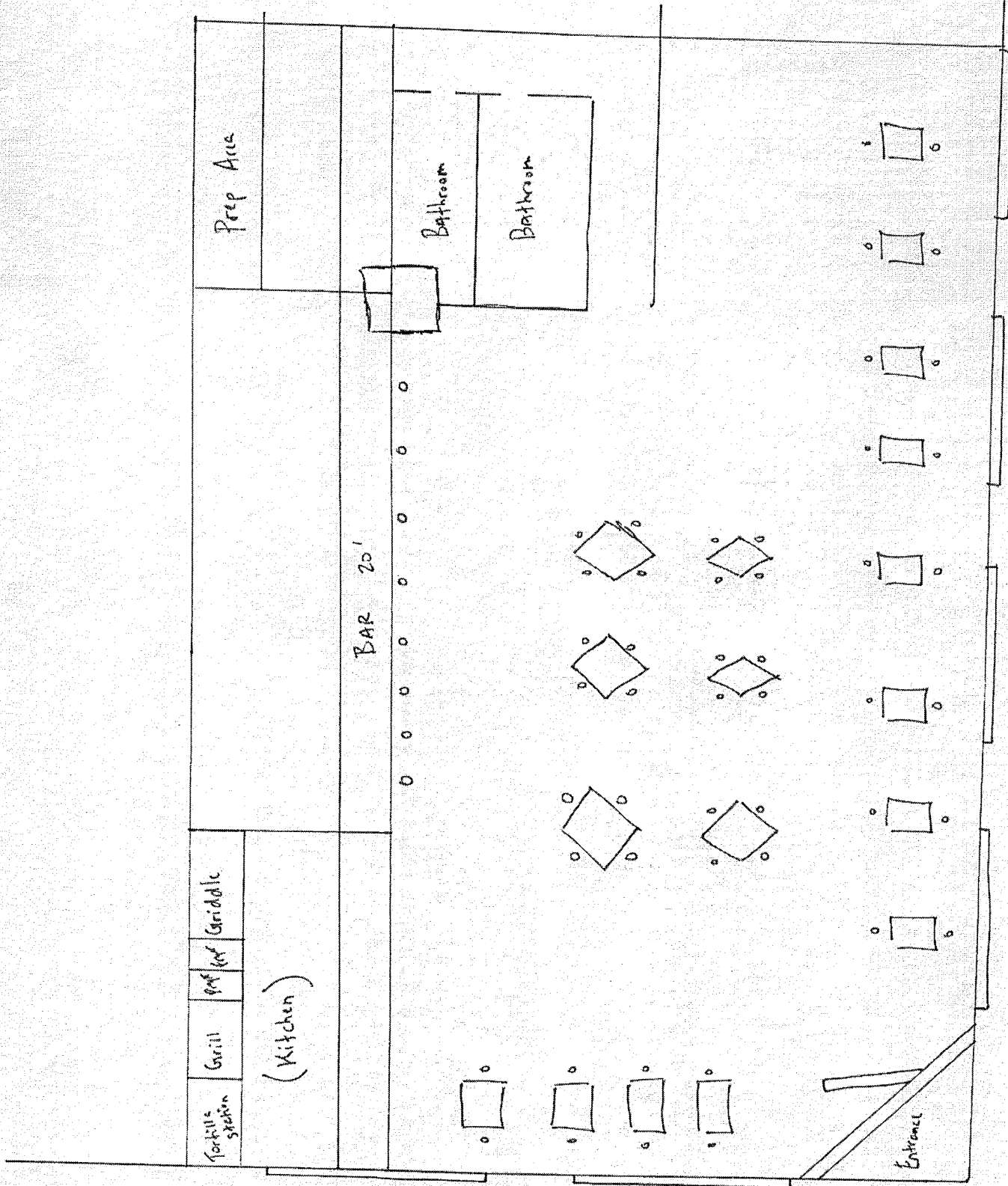
Is premise within 200 feet of any school or place of worship? Yes No

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. Contact the CB 3 office at info@cb3manhattan.org to find block and tenant associations. **Please attach proof (copies of letters or email and poster) that you have advised these groups of your application with sufficient time for them to respond to your notice.**

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).



Ave A

St. Mark's

Empellón

COCINA

AT THE TABLE
 Camale with Pistachios and
 a Crisps 12
 Charonnes with Tomatillo-Caper Salsa 8

RISCOS
 Local Cured Ocean Trout with Cream
 Cheese, Roe and Sal de Gusanos 17
 Crab with Parsnip Juice, Crab Flan
 Smoked Cashew Salsa 21
 Nachu with Walnut Puree, Poblano
 and Pomegranate infused Apple
 19
 Red Shrimp with Crispy Masa, Sea
 Bin Mousse and Lettuces 16

VEGETABLES
 Cado with Spicy Grains, Sunchoke
 Hazelnut Dressing 13
 Stuffed Carrots with Mole Poblano,
 Art and Watercress 11
 As with Pickled Maitake Mushrooms
 Chipotle Vinaigrette 13

QUESO SERVED WITH FLOUR TORTILLAS
 Melted Tetilla Cheese with Lobster,
 Tomato Frito and Kol (Yucatan style
 white sauce) 16
 Smoked Ricotta with Three Salsas (pasilla
 Oaxaqueña, salsa verde, chorizo-raisin puree) 11
 Cheddar with Achiote Mustard, Pork Loin
 and Pickled Red Onion 13

MASA
 Sweet Potato Chalupa with Chorizo,
 Soft Boiled Egg and Guajillo Salsa
 (chicken broth, masa, hoja santa) 10
 Tamal Colado (Yucatan style strained
 tamal, chicken, achiote) 10
 Pork Tongue Sopes with Refried Beans
 and Salsa de Arbol 11

SALSAS SERVED WITH MASA CRISPS
 \$3 EACH
 Siskil Pak | Smoked Cashew
 Salsa Habañera | Salsa Verde | Salsa Borracha
 Tomatillo-Chipotle Salsa
 Salsa De Pasilla Oaxaqueña | Salsa de Arbol

SMALL PLATES
FISH
 Cuttlefish with Heirloom Potatoes,
 Chorizo Mayonnaise and Black Mole
 (chihuacle negro, 29 other ingredients)

Manilla Clams with Chilmole (achiote,
 spices, Chile ash)
 Bay Scallops with Huitlacoche, Rutabaga
 and Brown Butter Mole (almonds, hazelnuts
 caramelized milk solids)

Cod with Cachas de Arroz, Maintains
 and Chilpachole (shellfish broth,
 epazote, chipotle)

MEAT
 Lamb Sweetbreads with Longaniza,
 Parsley Root and Salsa Papanteca
 (pumpkin seeds, piloncillo, sweet spices)

Prime Beef Rib Eye Cap with Menudo
 and Puffed Tendon

Chicken with Chorizo Force meat, Masa
 Polenta and Tinga Poblana (roasted tomatillo,
 chorizo, chipotle)

Pork Ribs with White Bean Puree,
 Masa Balls and Green Mole (tomatillo,
 serrano Chile, herbs)

On-Premise Licenses within 500 Feet

Name	Address	Approx. Distance
CRAFTY NUANCE GROUP LLC	125 129 ST MARKS PL	25 ft
TDDG INC	126 SAINT MARKS PL	35 ft
BUA NEW YORK LLC	122 SAINT MARKS PLACE	60 ft
NEW STATFORD RESTAURANT INC	121 ST MARKS PLACE	75 ft
CULLEN RESTAURANT INC	118 ST MARKS PLACE	85 ft
CRIF DOGS ENTERPRISES INC	113 ST MARKS PLACE	120 ft
RIVKA INC	101 ST MARKS PLACE	195 ft
LGR FIRST CORPORATION	134 1ST AVE	280 ft
ST MARKS ENTERPRISES INC	132 1ST AVENUE	280 ft
CHEAPSHOTS INC	140 1ST AVENUE	290 ft
1465 CDM INCORPORATED	126 1ST AVENUE	305 ft
PARMYS KABOB AND GRILL INC	125 127 1ST AVE	310 ft
GETURDUN EZ LLC	120 1/2 1ST AVENUE	350 ft
SCHEIB S PLACE INC	80 ST MARKS PLACE	355 ft
143 RESTAURANT CORP	143 1ST AVENUE	370 ft
JEL & JHP INC	119 1ST AVE	375 ft
ALOUETTE CORPORATION	131 AVENUE A	405 ft
W C O U RADIO INC	115 1ST AVENUE	405 ft
119 AVENUE A RESTAURANT CORP	119 AVENUE A	410 ft
LUDWIKA MICKEVICIUS	135 AVE A	410 ft
ODESSA RESTAURANT INC	117 AVENUE A	420 ft
INSIANG LLC	111 1ST AVE NORTH STORE	420 ft
BARMAR LLC	77 ST MARKS PLACE	420 ft
WISHBONE PRODUCTIONS INC	141 AVENUE A	435 ft
TOZZER LTD	112 AVENUE A	445 ft
YUCA BAR & RESTAURANT INC	111 AVENUE A	455 ft
SEVEN A CAFE INC	130 E 7TH STREET	470 ft
LOVE PICIN INC	153 1ST AVENUE	475 ft
CHERRY TAVERN INC	441 E 6TH STREET	475 ft
LITTLE HANDS PLAYCAFE INC	433 EAST 6TH ST	480 ft
LE MIU CORP	107 AVE A	485 ft