

THE CITY OF NEW YORK MANHATTAN COMMUNITY BOARD 3 59 East 4th Street - New York, NY 10003 Phone (212) 533-5300

www.cb3manhattan.org - mn03@cb.nyc.gov

Alysha Lewis-Coleman, 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)
- 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/communitygroups/community_group_listings.shtml
- Proof of conspicuous posting of notices at the site for 7 days prior to the meeting (please include newspaper with date in photo or a timestamped photo).

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: 5/27/2021

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.

Is location currently licensed? 🗹 Yes 🗖 No 🛛 Type of license: OP Beer, Wine, Liquor and Cider

If alteration, describe nature of alteration: ____

Previous or current use of the location: Previously full bar and restaurant

Corporation and trade name of current license: The Meatball Shop

APPLICANT:

Premise address: <u>84 Stanton St</u>

Cross streets: Allen & Orchard Street

Name of applicant and all principals: Team Bodor 3 LLC

currently just Nick Bodor

Trade name (DBA): alt.cafe

PREMISE:

Type of building and number of floors: <u>commercial 3 floors</u>

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: The previous occupant had a licensed sidewalk cafe with 2 four top tables along the south wall

Does premise have a valid Certificate of Occupancy and all appropriate permits, including for any back or side yard use? \square Yes \square No What is maximum NUMBER of people permitted? $\frac{74}{24}$

Do you plan to apply for Public Assembly permit? □ Yes □ No What is the zoning designation (check zoning using map: <u>http://gis.nyc.gov/doitt/nycitymap/</u> - please give specific zoning designation, such as R8 or C2): <u>C4-4A</u>

PROPOSED METHOD OF OPERATION:

Will any other business besides food or alcohol service be conducted at premise? ☑ Yes □ No If yes, please describe what type: we are hoping to also take over the 2nd floor commercial space for a screen printing studio for retail t-shirts as well as teach job skills to artists and young adults.

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) 730AM to 2AM 7 days per week indoors

8AM to midnight outside 7 days per week outdoors

Number of tables? 20 Total number of seats? 56

How many stand-up bars/ bar seats are located on the premise? 1 bar/11 fixed stools

(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 shape bar 16' long then turn 6 1/2' along east wall

Does it have a food preparation area? ☐ Yes ☐ No (If any, show on diagram)

Is food available for sale? I Yes I No If yes, describe type of food and submit a menu Full service cafe with breakfast, salads, sandwiches, and entrées

What are the hours kitchen will be open? 730AM to 2AM

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

How many employees will there be? 4 to 8

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

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 occasional live acoustic sets as an "in-store" performance

What will be the music volume? \square Background (quiet) \square Entertainment level Please describe your sound system: well placed Bose type speakers, with stereo system amp.

Will you host any promoted events, scheduled performances or any event at which a cover fee is charged? If Yes, what type of events or performances are proposed and how often? <u>scheduled</u> performance 1-2 times per week, 1 act acoustic performance for touring and local performers over by 10pm

How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? Please attach plans. (Please do not answer "we do not anticipate congestion.")

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 sound proofing installed? ☐ Yes ☑ No If not, do you plan to install sound-proofing? ☑ Yes ☐ No

APPLICANT HISTORY:

Has this corporation or any principal been licensed previously? ☑ Yes □ No
If yes, please indicate name of establishment: Cake Shop, The Library, Bruar Falls
Address: 152 Ludlow, 7 Ave. A, NYC 245 Grand Brooklyn Community Board #CB3,CB1
Dates of operation: 7/2005-12/2017, 5/1998-Present, 3/2009-11/2011

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 The Library Bar (also Doc Holliday's, d.b.a. and Milano's)

Has any principal had SLA reports or action within the past 3 years? **D** Yes **D** 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 **B**ar, **R**estaurant, 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? 25 How many On-Premise (OP) liquor licenses are within 500 feet? 34 Is premise within 200 feet of any school or place of worship? □ Yes ☑ No

COMMUNITY OUTREACH:

Please see the Community Board website to find block associations or tenant associations in the immediate vicinity of your location for community outreach. Applicants are encouraged to reach out to community groups. Also 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).

We are including the following questions to be able to prepare stipulations and have the meeting be faster and more efficient. Please answer per your business plan; do not plan to negotiate at the meeting.

1. My license type is: D beer & cider D wine, beer & cider D liquor, wine, beer & cider

2.	I will operate a full-service restaurant, specifically a (type of restaurant)	
	cafe	restaurant, or

□ I will operate a ______,

□ with a kitchen open and serving food during all hours of operation OR □ with less than a fullservice kitchen but serving food during all hours of operation OR □ Other

3. My hours of operation will be: Mon 730AM to 2AM ; Tue 730AM to 2AM ; Wed 730AM to 2AM ; Wed 730AM to 2AM ; Sat 730AM to 2AM . (I understand opening is "no later than" specified opening hour,

and all patrons are to be cleared from business at specified closing hour.)

- 4. □ I will not use outdoor space for commercial use OR
 ☑ My sidewalk café hours will be 8AM to Midnight
- 5. D I will employ a doorman/security personnel: ______
- 6. I will install soundproofing, if necessary
- 7. I will close any front or rear façade doors and windows at 10:00 P.M. every night or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances, or during unamplified live performances or televised sports.

□ I will have a closed fixed façade with no open doors or windows except my entrance door will close by 10:00 P.M. or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances, or during unamplified live performances or televised sports.

- 8. I will not have ☑ DJs, □ live music, ☑ promoted events, ☑ any event at which a cover fee is charged, □ scheduled performances, □ more than _____ DJs per _____, □ more than _____ private parties per _____, 0___ number of TVs.
- 9. I will play ambient recorded background music only.
- 10. I will not apply for an alteration to the method of operation or for any physical alterations of any nature without first coming before CB 3.
- 11.
 I will not seek a change in class to a full on-premises liquor license without first obtaining approval from CB 3.
- 12. I will not participate in pub crawls or have party buses come to my establishment.
- 13. 🛛 I will not have unlimited drink specials, including boozy brunches, with food.
- 14. □ I will not have a happy hour or drink specials with or without time restrictions OR I will have happy hour and it will end by ^{8pm}.
- 15. I will not have wait lines outside. I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
- 16. 🗵 I will conspicuously post this stipulation form beside my liquor license inside of my business.
- 17. I Residents may contact the manager/owner at the number below. Any complaints will be addressed immediately. I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.

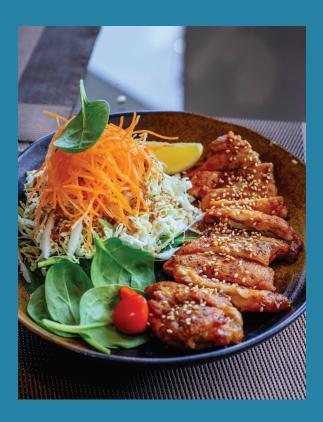
Name: Nick Bodor

Phone Number: 917-687-0296





alt.cafe



Protein/Salad \$14 Grilled Chicken Marinated Beef Shrimp Tofu MSC Skin On Plaice Fillet Sustainable Sea Bass or LES Smoked Salmon +2 Seasonal locally sourced mixed greens and veggies and house made dressings



Protein/Pasta \$15

Chicken Beef Shrimp Tofu MSC Skin On Plaice Fillet Sustainable Sea Bass or LES Smoked Salmon +2 Seasonal locally sourced mixed greens and veggies

Sandwiches on our house baked bread \$12

- Procuito and Brie
- Hand sliced Roast Beef w/ homemade horseradish, au jus or mustard
- Grilled vegetables with house vinaigrette
- Grilled Chicken with homemade coleslaw
- Smashed chickpea salad sandwich
- Danish Smorrebrod with beef or smoked salmon and remoulade sauce
- Bocadillo spanish farmers sandwich
- House made Guacamole & Chips (from secret Baja Sur recipe)
- Classic meatball sub

desserts

our in-house baked Brownies, Magic Bars and Loaf Cakes | \$5.50 Daily Special Treats | \$7 Vegan Caramel Brownie | \$7 Vegan Salted Caramel Brownie | \$7



*all pickling done on premises *house made dipping sauces: blue cheese dressing caesar dressing beer & cheddar sauce garlic aioli grainy mustard honey sriracha sauce house vinaigrette lemon-tahini dressing scallion ranch zydeco sauce

jalapeno aioli



Daily Breakfast (served w/ Coffee or Tea) \$7

Breakfast Sandwich (with farm fresh meat and cheese) Chips and sm. Juice +3 Vegan Sandwich (no-egg omelette w/ veggies, thinly sliced tofu & house sauce) Chips and sm. Juice +3 Scottish Breakfast +3

Farm Steak & Eggs \$14



Full service locally roasted cafe featuring:

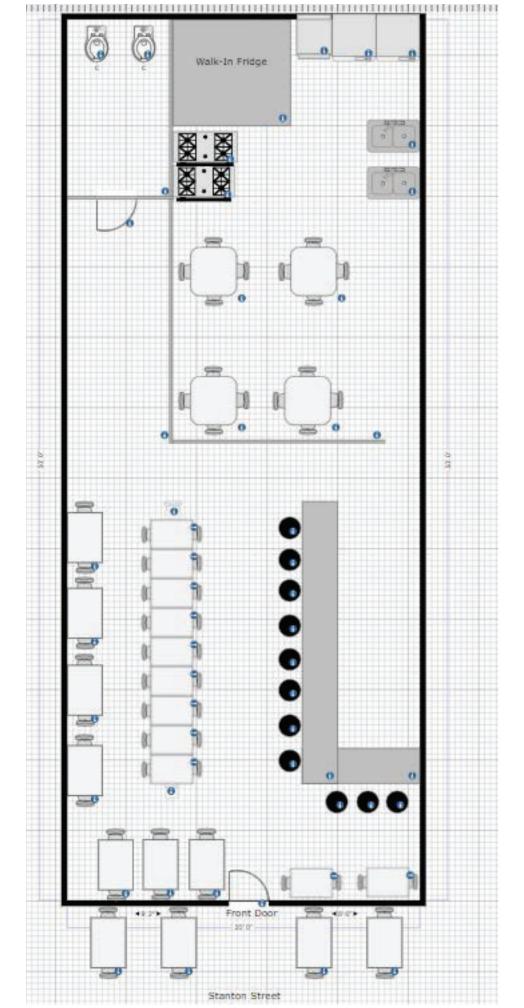
Espresso House drip Global varietals Homemade Italian Sodas Homemade Cayenne Lemonade Fresh Juices & Smoothies Black/Herbal loose Teas Green Teas Chai Green Matcha

Golden Matcha



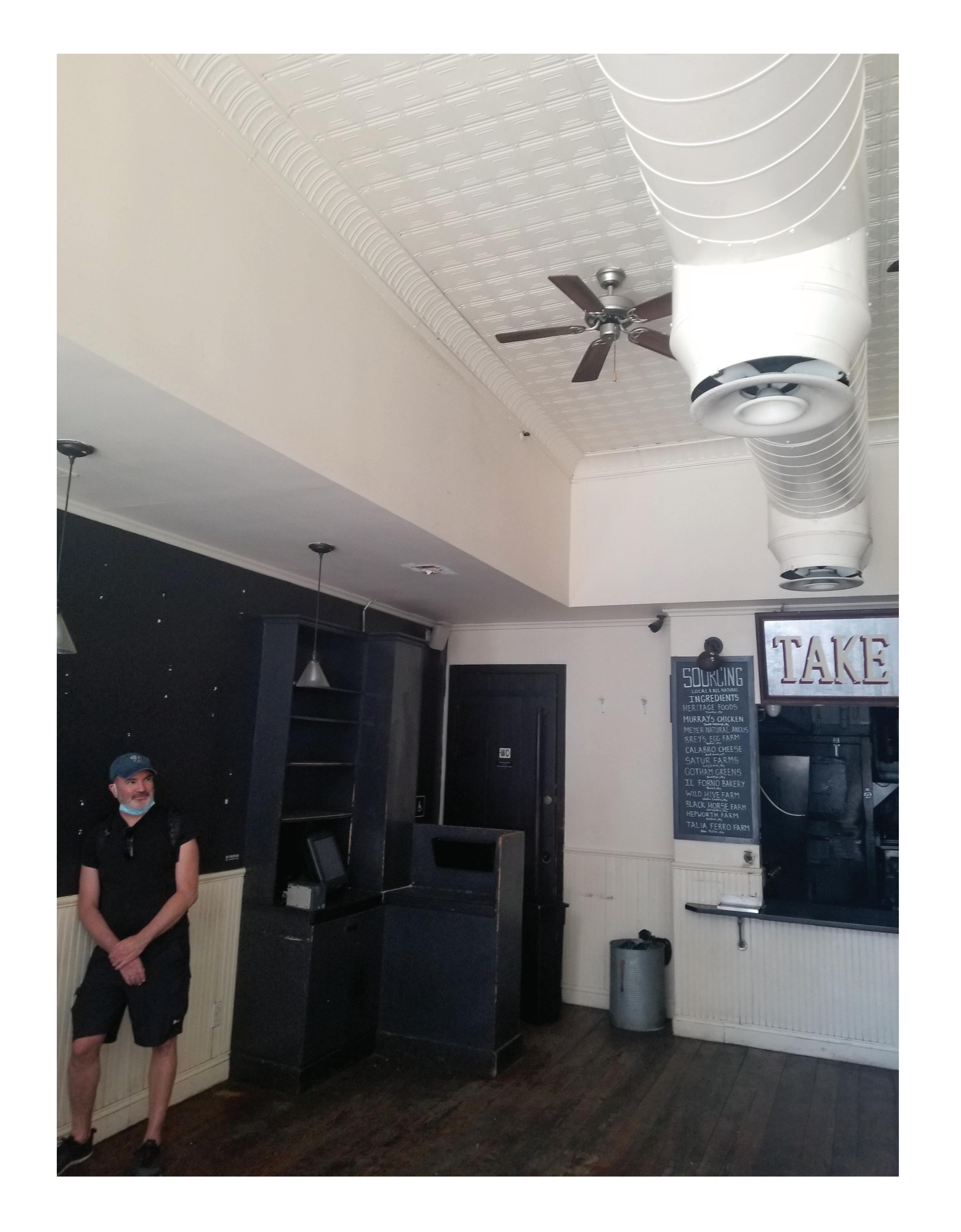












Nick Bodor contact: 917.687.0296 email: nicknextdoor@gmail.com NYC

2019-2020, **General Manager, Teddy's Bar & Grill** since 1887, Brooklyn, NY *Interim G.M for oldest continually running bar in Williamsburg, since 1887. *Brought in to improve team performance, guest experience and overall "vibe" of Teddy's. *Wrote and implemented service and operations manuals, coached FOH team. *Conceptualized & designed new Carriage House room, created custom music playlists.

- 2019, **Director of Operations, Purslane Hospitality Group**, Brooklyn, NY *Interim Director of NYC's only zero landfill catering company and hospitality group. *Exclusive caterer for Prospect Park Boathouse, 501 Union and other venues in Brooklyn, Queens & Manhattan
- 2018, **General Manager, Bar Beau**, restaurant/bar/cafe, 61 Withers Street Brooklyn, NY *Management contract to launch new cocktail bar/restaurant in Williamsburg Brooklyn. *Recruited and trained opening staff as well as implemented all operating systems, inventory, financials and points of service.

2005-2017, Co-Creator/Managing Partner, Cake Shop cafe/bar/music venue, 152 Ludlow St, NY, NY
*G.M. of one of the NYC's longest running independent music venues where managed all team members, designed entertainment programs and maintained relationships with brands/vendors. All day to day operations, bill payment and financials.
*Maintained cash flow, tracked accounts payable and prepared reports for investors in busy NYC music venue known for discovering new talent.
*Acted as Marketing Strategist: developed & implemented all systems for sales, marketing, P.R. and customer care for retention and growth of customer base.
*Worked with bookers to negotiate contracts and lock in established and up and coming musicians, comedians and authors for performances seven nights a week.

1998-Present, **Creator/Co-owner, The Library Bar**, 7 Avenue A, NY, NY *Designed and ran busy jukebox themed neighborhood bar in the East Village. *Developed systems to track cash flow and monitor performance of sales associates. *Implemented management tips and incentives to guide sales staff to be more productive and conscientious, also wrote employee guidelines still in use today.

- 2008-2011, **Creator/Managing Partner, Bruar Falls** bar/music venue, 245 Grand Street, Brooklyn, NY *Designed and implemented all aspects of interior design and branding such as: bar design, products carried, logo, sales staff and "vibe" of busy Williamsburg independent music venue with appeal to taste-making clientele across a broad range of industries.
 - *Responsible for all day to day operations, duties and reports as listed above for Cake Shop.
- 1995-2007, **Co-Creator/Managing Partner, alt.coffee** Internet coffee house, 139 Avenue A, NY, NY *G.M. and all day to day management for one of the first Internet cafes in New York City

Education: B.A. in English with concentration in Anthropology, University of Connecticut, Storrs, CT

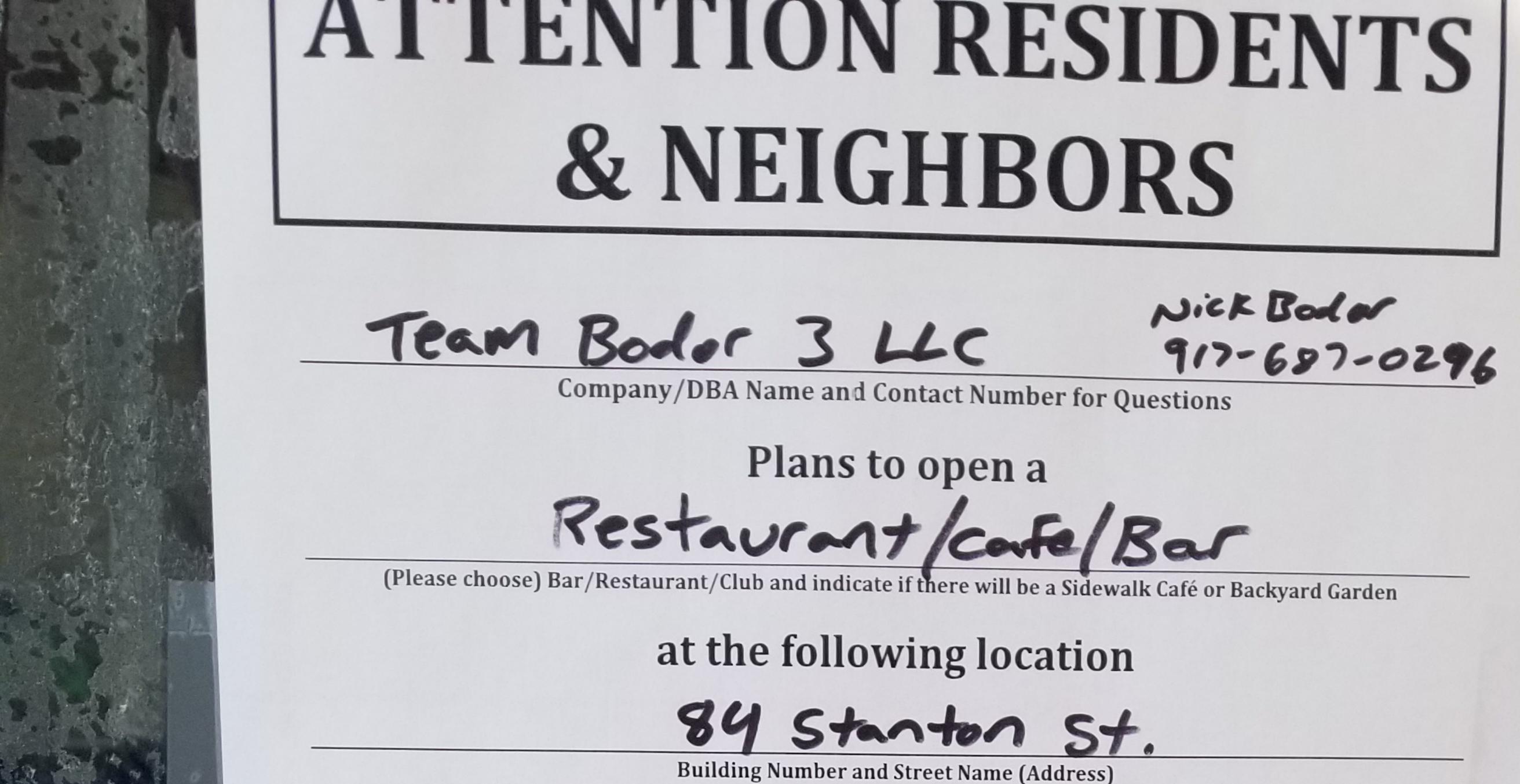
ANTOHER BAR ON OUR TINY LITTLE BLOCK

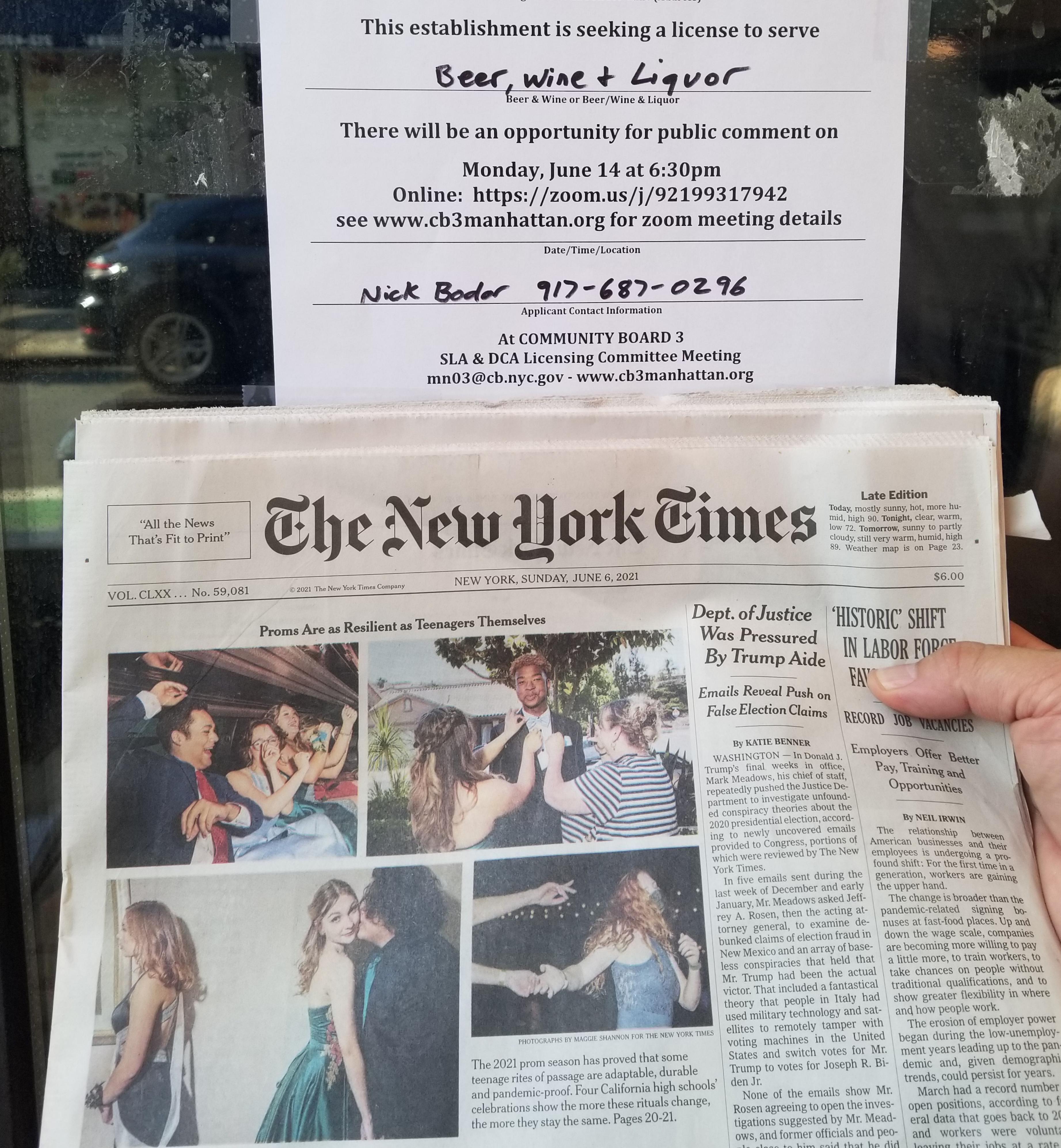
Hey Neighbor

Can you believe it, Yet another bar is coming to our already overcrowded block !!!

Please join with us for the **MONDAY JUNE 14 6:30** Community Board Zoom Hearing to join with your neighbors in opposing this new bar.

84 Stanton Street (formerly Meatball Shop) – New applicant states that he is owner of The Library Bar on Avenue A and formerly owned Cake Guy on Ludlow Street. So there is apparently a bar/ night club background to be concerned about rather than merely a coffee shop.
Mpuffied Libert Market Market





ple close to him said that he did

down the wage scale, companies are becoming more willing to pay a little more, to train workers, to take chances on people without traditional qualifications, and to show greater flexibility in where

began during the low-unemployment years leading up to the pandemic and, given demographic trends, could persist for years. March had a record number of open positions, according to federal data that goes back to 2000, and workers were voluntarily leaving their jobs at a rate that