



THE CITY OF NEW YORK
 MANHATTAN COMMUNITY BOARD NO. 3
 59 East 4th Street - New York, NY 10003
 Phone: (212) 533-5300 - Fax: (212) 533-3659
 www.cb3manhattan.org - info@cb3manhattan.org

Dominic Pisciotta, 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.
- Letter of notice of proposed business to block, tenant or neighborhood 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: ON PREMISE - FULL LIQUOR Is location currently licensed? Yes No

If alteration, describe nature of alteration: ADD TWO DINING TABLES (7 seats), eating counter (4 seats)

Previous or current use of the location: RESTAURANT * open standing room @ Bar (51)

Corporation and trade name of current license: NORTHERN SPY FOOD CO.

APPLICANT:

Name of applicant and all principals: NORTHERN SPY FOOD CO. LLC.

Chris Ronis - co-owner / Cristofle Hille - co-owner / Nathan Foot - co-owner

Trade name (DBA): NORTHERN SPY FOOD CO.

Premise address and cross streets: 511 EAST 12th Street (A+B)

R8B, OVERLAY: NONE

PREMISE:

Type of building and number of floors: RESIDENTIAL w/ STORE - 5 stories

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 of back or side yard intended for commercial use? Yes No **N/A*

Indoor Certificate of Occupancy _____ Outdoor Certificate of Occupancy _____

**NO COFO on Pre-code Building*

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

Zoning designation (check zoning using map: <http://gis.nyc.gov/doitt/nycitymap/>):
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)?
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)
SUNDAY - THURSDAY 10AM - 11PM
FRIDAY & SATURDAY 10AM - 12mid

Number of tables? *15* Number of seats at tables? *40*

How many stand-up bars/ bar seats are located on the premise? *1 bar w/ 3 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): *L-shaped 5' x 8'*

Any food counters? Yes No If Yes, describe: *EATING-COUNTER w/ 4 STOOLS*

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
SEASONAL AMERICAN

What are the hours kitchen will be open? *ALL HOURS OF OPERATION*

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

How many employees will there be? *235*

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: Stereo w/ iPod + 4 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? 4

How many licensed establishments are within 500 feet? 26

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? 18

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, neighborhood 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 that is on file.

Petitions should 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).

★ Northern Spy Food Co.
511 East 12th Street

1st Avenue

Avenue A

23. R 22. R 25. R

24. G 18. G

1. R

East 13th Street

2. B

19. R

20. B

21. G

26. R 27. B *

East 12th Street

17. R

6. R
7. R
8. R
9. R
10. R

3. G

4. B

5. G

Avenue B

11. R

Avenue C

16. R

East 11th Street

15. B 14. B 13. B 12. G

1. PERCYS - 210 Ave. A - OP
2. Heathers - 506 E. 13th - OP
3. Deli/Grocery - 549 E. 13th - Beer
4. B-Side - 204 Ave. B - OP
5. Deli/Grocery 551 east 12th - Beer
6. Back 40 - 190 Ave. B - OP
7. Rue-B - 188 Ave. B - OP
8. Gruppo - 186 Ave. B - B/W
9. Bar-bone - 186 Ave. B - B/W
10. Fu Sushi 182 Ave B. - B/W

11. Mercadoito 179 Ave. B - OP
12. 528 E. 11th Deli - Beer
13. 11th Street Bar - 510 E. 11th - OP
14. Angels & Kings 500 E. 11th - OP
15. Bar on A - 170 Ave. A - OP
16. Westville - 173 Ave. A - B/W
17. Kamui Den - 186 Ave. A - B/W
18. Poppy's Deli/Grocery - beer
19. Common Ground - 206 Ave A - OP
20. Habibi Lounge - 196 Ave. A - OP

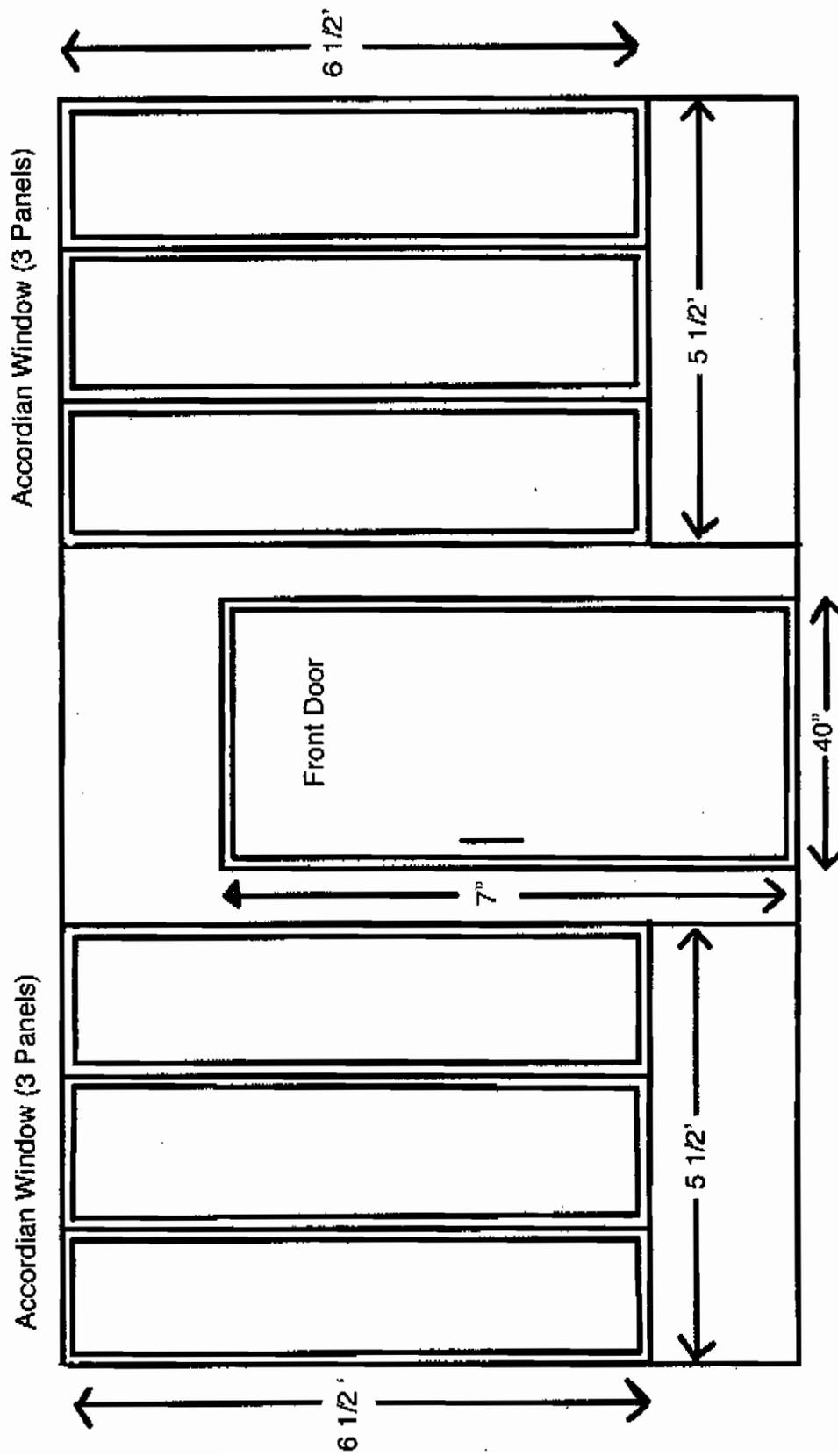
21. 196 Ave. A Wine & Liquor Shop
22. Terroir Wine Bar 413 E. 12th - B/W
23. Heath 403 E. 12th - OP
24. Deli/Grocery 196 1st Ave - Beer
25. Ost Cafe 441 East 12th - B/W

Totals: 26. El Camion 194 Ave. A OP
 OP: 14 27. Double Wide 505 E. 12th OP
 B/W - 7
 Beer sales only: 5
 Wine/Liquor Store: 1

FRONT ELEVATION DIAGRAM

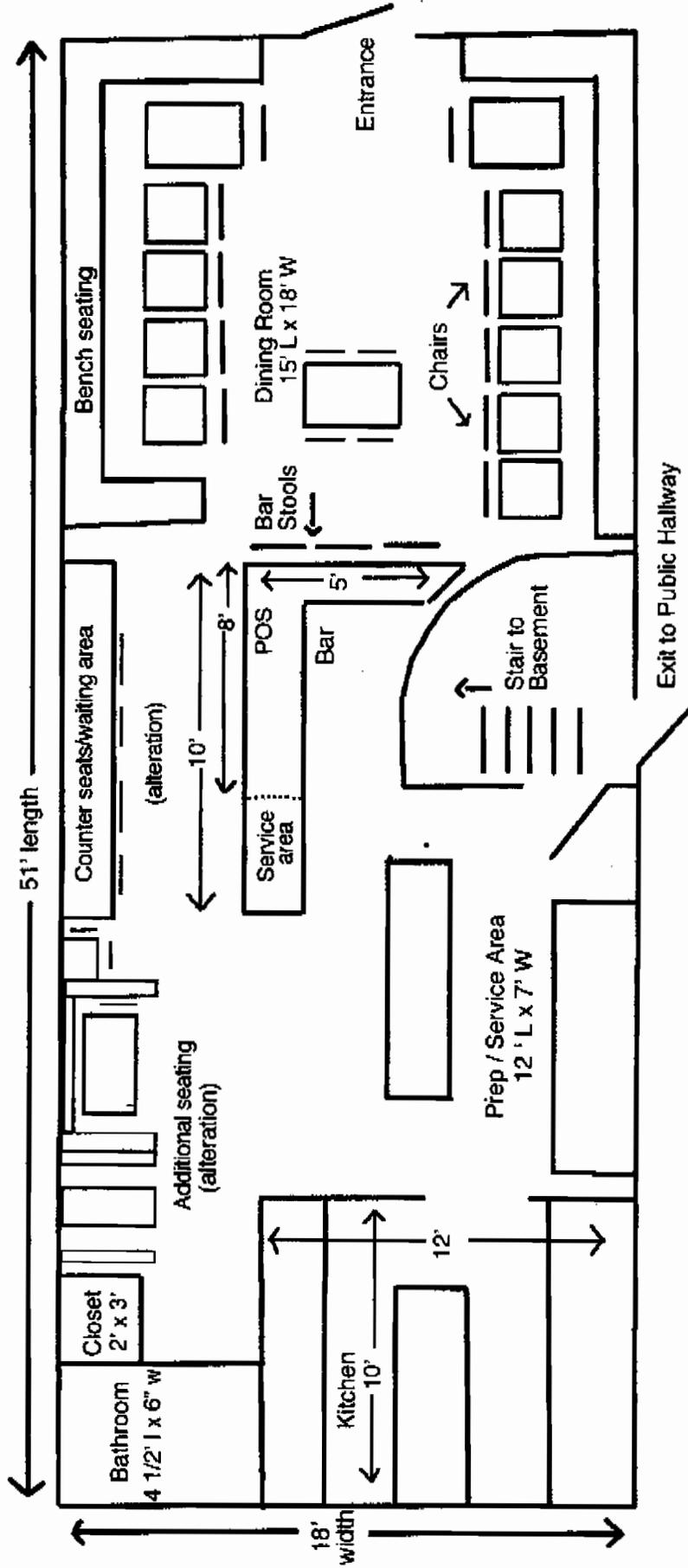
Northern Spy Food Co.

Address: 511 East 12th Street New York, NY 10009



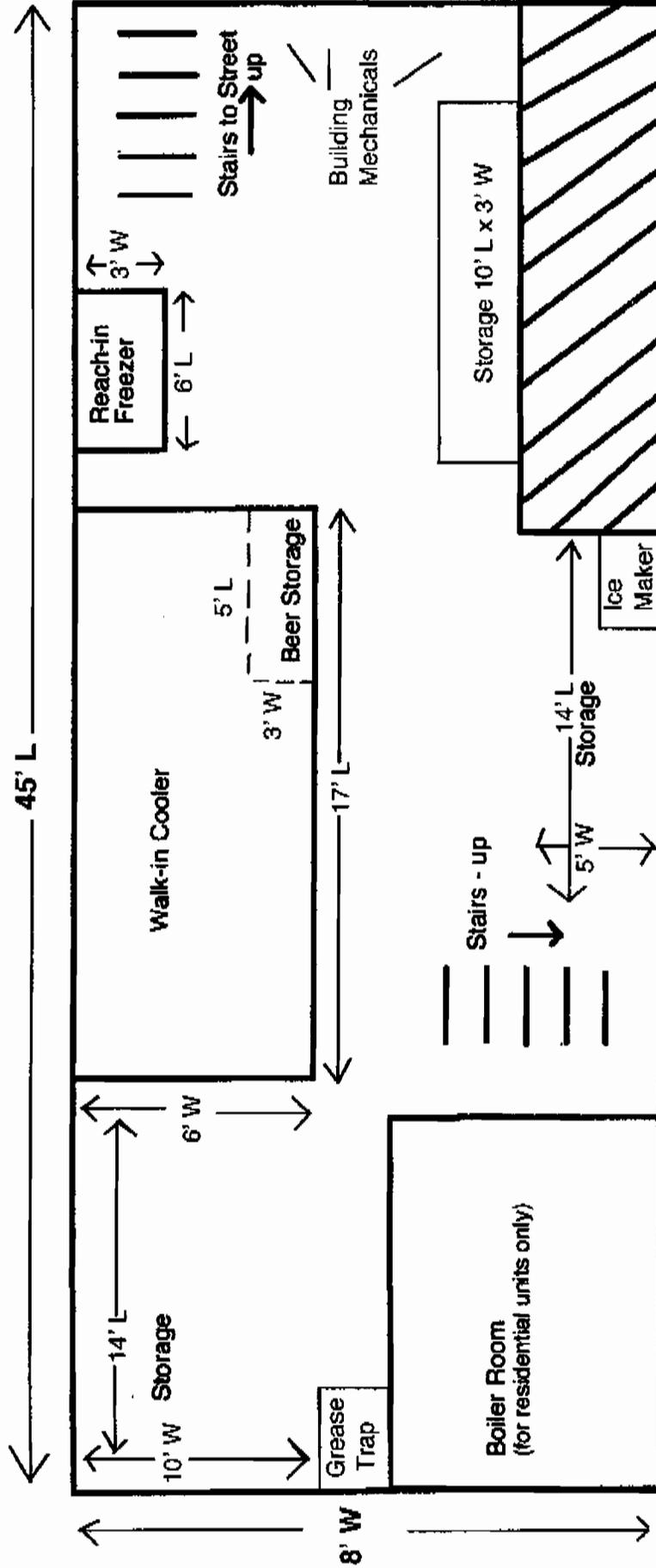
INTERIOR DIAGRAM

Northern Spy Food Co.
Address: 511 East 12th Street New York, NY 10009



Basement Diagram

Northern Spy Food Co.
Address: 511 East 12th Street New York, NY 10009





NORTHERN SPY

<i>Snacks</i>	FLAT BREAD caramelized red onion	2
	PICKLED EGGS aioli	4
	PORK STICKY ROLLS parsnip glaze	7
	SMOKED BLUEFISH RILLETTES garlic toast	7
	CHICKEN LIVER MOUSSE roasted onions, crostini	6
	FARMSTEAD CHEESE BOARD fruit compote, baguette	6 ea
<i>Starters</i>	SQUASH SOUP apple, curry oil, wheat toast	8
	KALE SALAD cheddar, sweet potato, almonds, pecorino	12
	PEAR & CELERY celery root, walnuts, malted grains, red mustard greens	12
	MARINATED BEETS goats yogurt, arugula, escarole hearts	13
	FARRO & EGG rye, sunchokes, cured lamb belly	12
	CRISPY POTATO GNOCCHI brussels sprouts, sage, brown butter	14
<i>Mains</i>	ROASTED CAULIFLOWER cabbage, hazelnuts, mustard seeds	18
	RUBY RED SHRIMP clams, fingerling potatoes, horseradish, dill	22
	LONG ISLAND FLUKE bok choy, rutabaga, soy beans, pepper relish	25
	ROASTED CHICKEN freckch, swiss chard, kabocha squash	20
	HUDSON VALLEY PORK rotating daily cut, black eyed peas, escarole, natural jus	21
	ELYSIAN FIELDS LAMB savory vadouvan granola, yogurt, collard greens	26
<i>Sides</i>	DUCK FAT FRIES malted spiced yogurt	6
	WILD RICE carrots, pickled raisins	6
	COLLARD GREENS bacon	5

Northern Spy sources ingredients produced by regional farmers, purveyors, and artisans whenever possible.

Cocktails
 Beer
 Wine



Cocktails

<p>NORTHERN SHANDY Captain Lawrence Kolsh, apple cider 6</p> <p>SPY CUP Vermouth, ginger wine, Dubonnet Rouge, fresh ginger, Angostura & celery bitters 9</p> <p>ALFONSO St. Vincent Brut, Dubonnet Rouge, Angostura bitters, sugarcube, twist 7</p>	<p>POMONA COUPE Pommecau, Vermouth di Torino, apple bitters 10</p> <p>EAST RIVER DEFENSE Lustau Manzanilla sherry, lemon, grapefruit bitters, sea salt 9</p> <p>THE BITTER ORANGE Lillet Blanc, Bonal, blood orange, cocoa nib, Angostura bitters, twist 10</p>
---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

Aperitifs

DOMAINE DUPONT POMMEAU	9	VERGANO AMERICANO	9
LILLET BLANC	9	BONAL	8
COCCHI AMERICANO	8	PUNTE MES	8
CARDAMARO	9	VERMOUTH DI TORINO	8

Wines by the glass

Sparkling	
EXTRA DRY CIDER Farnum Hill <i>Lebanon, NH</i>	7
LAMBRUSCO ROSSO Lini "Labrusca" <i>Emilia-Romagna, IT</i>	9
PROSECCO Sorelle Bronca <i>Valdobbiadene, IT</i>	10
White	
VERDICCHIO DI MATELICA Bisci <i>Marche, IT</i> 2010	11
DRY RIESLING Hermann Wiemer <i>Finger Lakes, NY</i> 2010	10
ROUSSANNE/CLAIRETTE Faillenc <i>Sainte Marie Corbieres, FR</i> 2010	9
Rose	
ZWEIGELT H&M Hofer <i>Niederösterreich, AU</i> 2010	9
Red	
COT/MALBEC Domaine du Pre Baron <i>Touraine, FR</i> 2010	11
TEMPRANILLO Pagos de Quintana <i>Ribera del Duero, SP</i> 2009	9
PRIMITIVO DI MANDURIA Felling <i>Puglia, IT</i> 2009	10
GRENAACHE/SYRAH Fenouillet "Cuvée Yvon Soard" <i>Cotes du Rhone, FR</i> 2009	12

Draft Beer (6)

CAPTAIN LAWRENCE KOLSCH
SIXPOINT BENGALI TIGER IPA
VICTORY ST. BOISTEROUS MAIBOCK (8)
TWO BROTHER'S DOMAINE DUPAGE

Home-made Seltzers (4)

LEMON-LIME
FUJI APPLE-LEMON
BLOOD ORANGE
COFFEE

Bottled Beer

PRETTY THINGS JACK D'OR 22 oz, 5.9% abv (14)
ALLAGASH BLACK 25oz, 7.5% abv (21)
SOUTHAMPTON SAISON DELUXE 25 oz, 7.4% abv (24)
VICTORY "DARK INTRIGUE" STOUT 25 oz, 9.1% abv (23)

WINE LIST



NORTHERN SPY

Sparkling

EXTRA DRY CIDER Farnum Hill Lebanon, NH	28
LAMBRUSCO ROSSO Lini "Labrusca" Emilia-Romagna, IT	36
PROSECCO Sorelle Bronca Valdobbiadene, IT	39

White

ALBARINO Bonny Doon Vineyard "Ca de Solo" Monterey, CA 2009	34
VERDICCHIO DI MATELICA Bisci Marche, IT 2010	42
FALANGHINA Cantina del Taburno Campania, IT 2010	36
SAUVIGNON BLANC Lucien Crochet Sancerre, FR 2009	52
ERBALUCE Ferrando "La Torrazza" Piedmont, IT 2009	38
DRY RIESLING Hermann Wiemer Finger Lakes, NY 2010	40
CHENIN BLANC Domaine du Closel "La Jalousie" Savenières, FR 2010	48
ROUSSANNE/GLAIRETTE Failleuc Sainte Marie "Pas des Louves" Corbieres, FR 2010	36
KERNER Abbazia di Novacella Alto Adige, IT 2010	42
MARSANNE/ROUSSANNE Yves Cuilleron "Lyseras" Saint-Joseph, FR 2010	72
GEWURZTRAMINER Anthony Napa "Spezia" Mattituck, NY 2010	42

Rosé

ZWEIGELT H&M Hofer Niederösterreich, AU 2010	35
----------------------------------------------	----

Red

NEBBIOLO/PINOT NOIR La Kiuva Vallee d'Aoste, IT 2009	38
MERLOT/CABERNET FRANC Shinn Estate "Red" Mattituck, NY NV	32
CINSAULT Turley "El Porron" Lodi, CA 2010	36
PINOT NOIR Ken Wright Willamette, OR 2009	60
CABERNET FRANC James Petit "Cuvée Ronsard" Bourgueil, FR 2008	46
COT/MALBEC Domaine du Pre Baron Touraine, FR 2010	42
TEMPRANILLO Pagos de Quintana Ribera del Duero, SP 2009	38
PRIMITIVO DI MANDURIA Fellingine Puglia, IT 2009	40
CARIÑENA/GARNACHA Alvaro Palacios "Camins" Priorat, SP 2010	48
GRENACHE/SYRAH Fenouillet "Cuvée Yvon Soard" Cotes du Rhone, FR 2009	48
CABERNET SAUVIGNON Broadside "Margarita Vinyard" Paso Robles, CA 2009	45
MOURVEDRE Domaine Le Galantin Bandol, FR 2007	50
SANGIOVESE Mocali Brunello di Montalcino, IT 2006	78
RHONE BLEND Domaine Monpertuis "Cuvec Classique" Chateauneuf-du-Pape, FR 2008	75

Christophe Hille
761 Union St. Apt. Gdn
Brooklyn, NY 11215

christophe@northernspyfoodco.com
c: 718-683-1742

Present Activities

Northern Spy Food Co., New York City: *Founder, Partner, Chief Financial Officer, May 2008–present*

Developed concept, raised capital, and managed opening for a local/seasonal farm-to-table restaurant, opened in November 2009. Responsible for overall guidance, cash management, bookkeeping, accounts payable, payroll processing, employee relations, physical plant maintenance, farmer's market sourcing, investor relations, social media campaigns, monthly newsletter, website updates, and oversight of managers.

New York University: *MS in Nutrition & Food Studies, January 2008–present*

Part-time student in masters level graduate program. Coursework includes organic chemistry, biochemistry, physiology, human nutrition, advanced nutritional chemistry, counseling skills, community nutrition, food history, food and farm policy, and research methods.

Previous Professional Experience

Annie Leibovitz, New York City: *Personal Chef, August 2006–December 2007; Property Manager, August 2008–September 2010*

Responsible for preparing lunch and dinner for three adults and three children, five days per week, with attention to special dietary and age considerations. Responsible for all provisioning, inventory maintenance, menu planning, wine cellar maintenance, party planning, service, and cleaning for properties in New York City and Rhinebeck, NY. Subsequently employed part-time as a part-time property manager & personal assistant at property in Rhinebeck.

A16 Restaurant, San Francisco: *Executive Chef and Partner, December 2003–April 2006*

Opening partner and executive chef of Southern Italian restaurant. Responsible for all menus, kitchen staff management, hiring and firing, food ordering, cost controls, and public appearances. Awards and reviews included 3 stars in San Francisco Chronicle; Top 100 Restaurants 2004 & 2005 in San Francisco Chronicle; 50 Best Restaurants in San Francisco Magazine; and 2004 Rising Star Chef in San Francisco Chronicle.

Il Gastronomo, Pontetomito, Italy: *Cook, June–December 2003*

Worked under Chef Antonio Pisaniello learning the cuisine of Campania as research for A16 Restaurant.

Charles Nob Hill, San Francisco: *Cook, April 2002–February 2003*

Worked under Chef Melissa Perello at 3½ star (SF Chronicle) fine-dining restaurant.

Campton Place Restaurant, San Francisco: *Cook, Sous-Chef, February 2000–March 2002*

Worked under Chef Laurent Manrique as cook and sous-chef at 3½ star (SF Chronicle) restaurant.

Le Clos de la Violette, Aix en Provence, France: *Apprentice Cook, March 1999–December 1999*

Worked under Chef Jean-Marc Banzo in Michelin two-star Provençal restaurant.

Volunteer and Community Activities

Trinity's Services and Food for the Homeless, New York: Board Member, June 2010–present

Family Cook Productions Teen Battle Chef, New York: Periodic Cooking Instructor/Mentor, May 2010–present

BODY Project, New York: Teen Health Study Research Volunteer, April 2008–April 2009

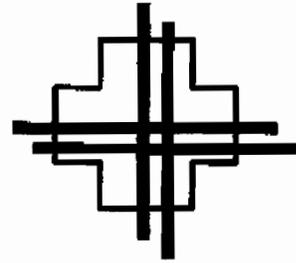
Education

New England Culinary Institute, Montpelier, Vermont: A.O.S. in Culinary Arts, January 2000

Wesleyan University, Middletown, Connecticut: B.A., May 1996

**TRINITY LOWER EAST SIDE
LUTHERAN PARISH**

602 EAST 9TH STREET
NEW YORK, NEW YORK 10009-5239
212/228-5254 212/674-3872 FAX
pt159@aol.com



April 2, 2012

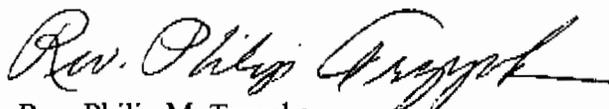
Dear members of Community Board 3,

I am writing this letter of support for Christophe Hille and the restaurant, Northern Spy, who have applied for a liquor license. As the pastor of Trinity Lower East Side Lutheran Parish and the executive director of Trinity's Services and Food for the Homeless, I have known Christophe for several years, and I cannot begin to tell you what a valuable member of our community he is. Christophe not only owns and operates a business here in the East Village, he also demonstrates a commitment to care for the often marginalized lower income families of our community by serving on the board of Trinity's Services and Food for the Homeless, Inc (SAFH). As a board member, Christophe has been tireless in helping SAFH provide free, nutritious hot meals and pantry food to increasing numbers in our neighborhood. He is also a generous supporter of many other neighborhood organizations and schools.

I am not only a believer in the generous, responsible, and honest character of Christophe Hille, I am also a believer in the mission of his restaurant, Northern Spy, to offer locally produced, organic foods whenever possible. Caring for the environment begins right here in the locale of community board three with the way we eat and the ways we purchase our food. Northern Spy gives us a good example of healthy living.

I strongly support his request for a full liquor license.

Sincerely,


Rev. Philip M. Trzynka