



# 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: 12/20/12

**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: NEW ON PREMISES LIQUOR Is location currently licensed?  Yes  No

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

Previous or current use of the location: VACANT

Corporation and trade name of current license: N/A

**APPLICANT:**

Premise address: 155 RIVINGTON ST

Cross streets: CLINTON / SUFFOLK

Name of applicant and all principals: RIVINGTON 155 PARLOR, INC PRINCIPALS:  
ADAM NEWTON, JESSICA FULLER

Trade name (DBA): TBD

**PREMISE:**

Type of building and number of floors: COMMERCIAL 4-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 for back or side yard intended for commercial use?  Yes  No

Indoor Certificate of Occupancy 74 Outdoor Certificate of Occupancy \_\_\_\_\_  
(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

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)?  
BAR

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) \_\_\_\_\_  
M-F 6PM-4AM SAT/SUN NOON-4AM

Number of tables? 7 Number of seats at tables? 22 + 10 STOOLS

How many stand-up bars/ bar seats are located on the premise? 1  
(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): 1 L-SHAPED 16'x8'

Any food counters?  Yes  No If Yes, describe: SOUTH WALL SECTION OF BAR

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

SMALL PLATES / TAPAS STYLE

What are the hours kitchen will be open? 10- M-F 12NOON - CLOSE SAT/SUN

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

How many employees will there be? APPROX 10-12 EMPLOYEES

Do you have or plan to install  French doors  accordion doors or  windows? NO

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 MUSIC CONTROLLED BY BARTENDER

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

Please describe your sound system: 4 SPEAKERS, AMPLIFIER, IPOD

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) YES, AT

ENTRANCE CHECKING ID'S

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? YES

#### APPLICANT HISTORY:

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

If yes, please indicate name of establishment: CARRIAGE HOUSE

Address: 136 W 18<sup>TH</sup> ST NY NY 10011 Community Board # 4

Dates of operation: 2002-2005

**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? 5

How many licensed establishments are within 500 feet? 16

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? 10

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

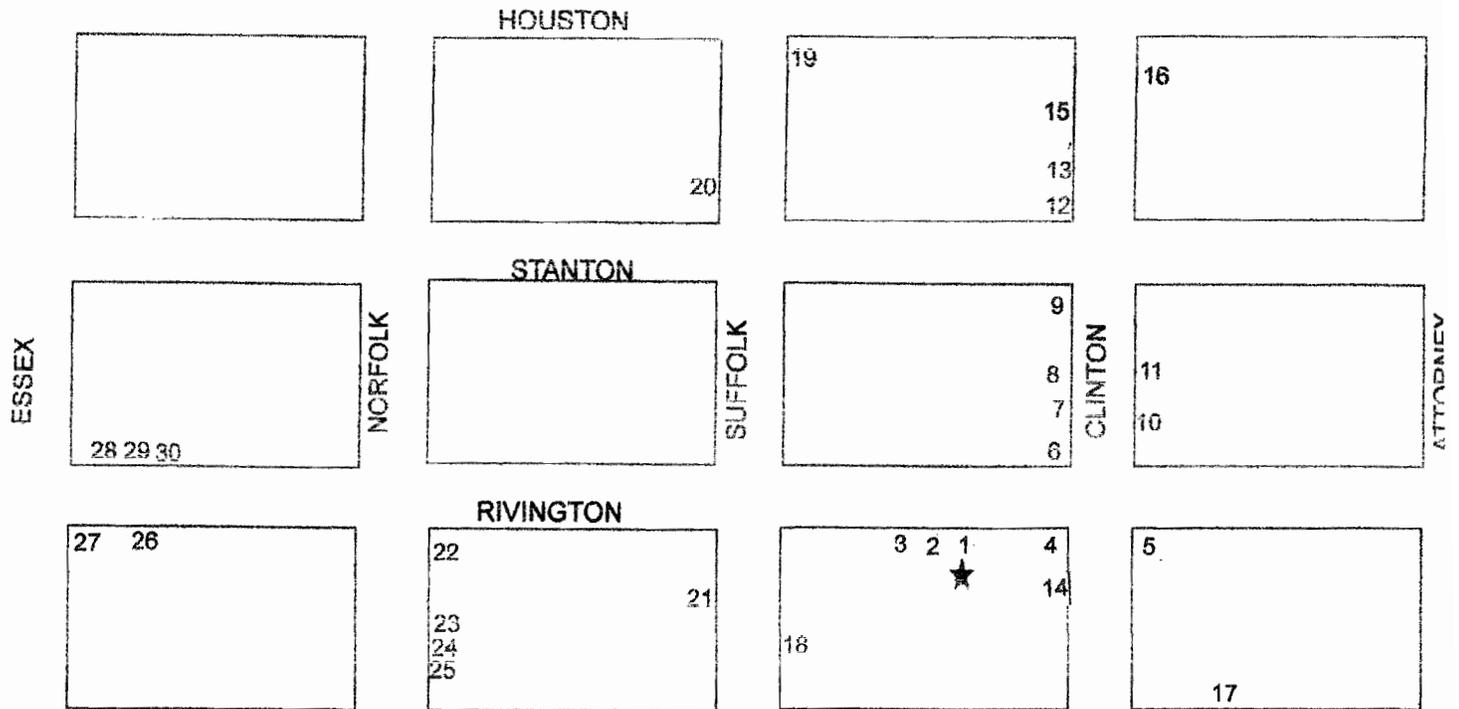
If there is a school or place of worship within 200 feet of your premise on the same block, submit a block plot diagram or area map showing its location in proximity to your premise and indicate the distance and name and address of the school or house of worship.

**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.

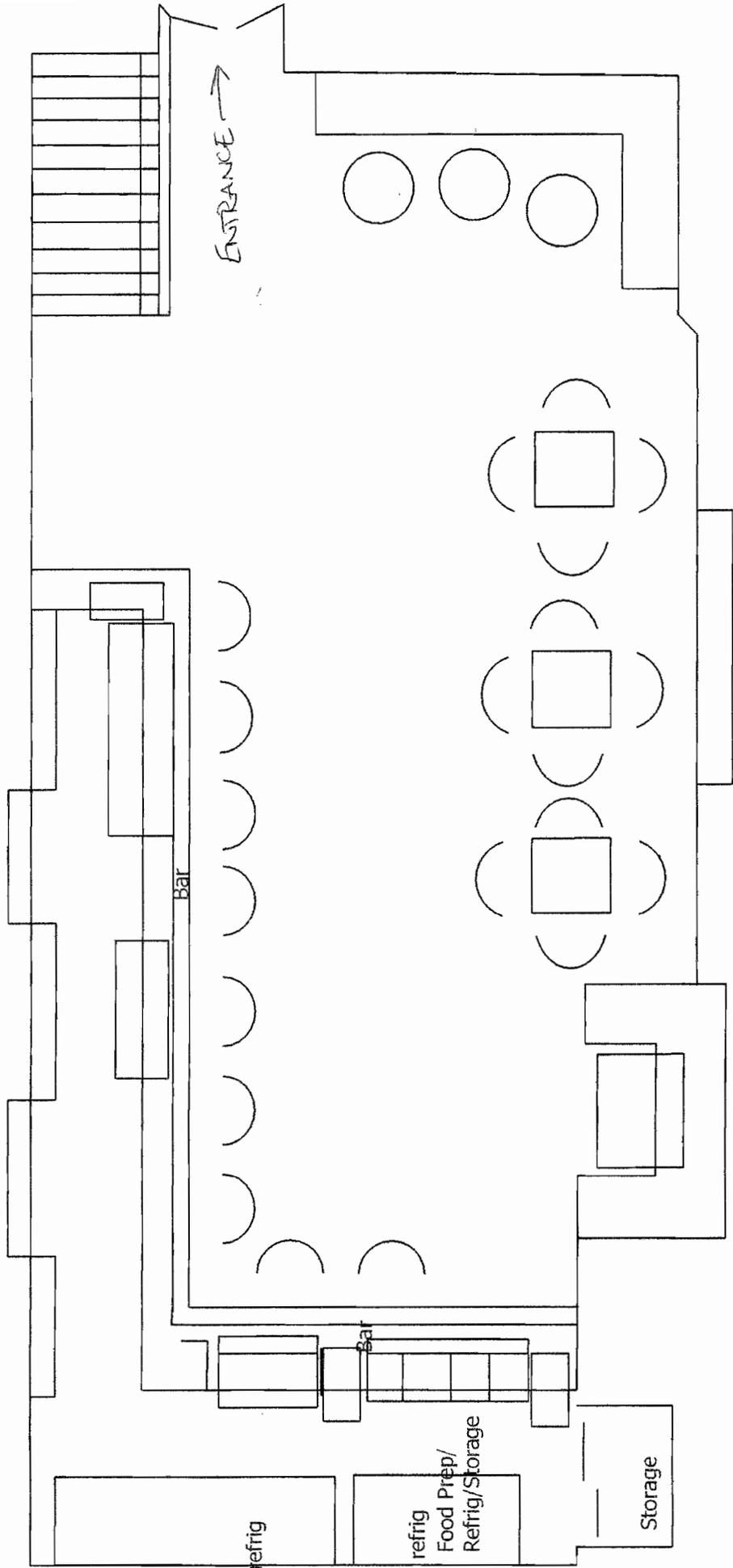
**Please use provided petitions, which clearly state the name, address, license for which you are applying, and the hours and method of operation of your establishment at the top of each page.** (Attach additional sheets of paper as necessary).

RIVINGTON ISS PARLOR  
155 RIVINGTON ST

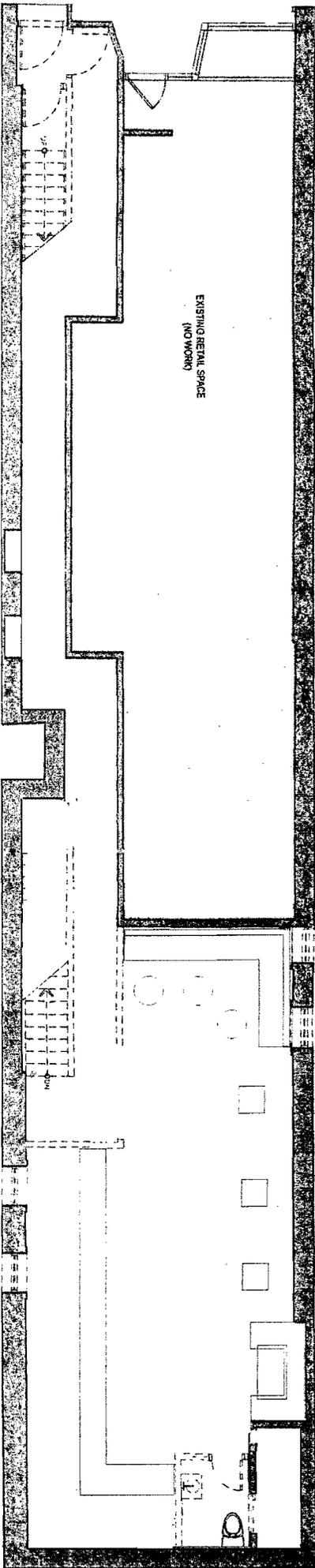


- 1 St Jeromes, 155 Rivington St, Bar
- 2 Calexico 153 Rivington St Restaurant OP
- 3 151, 151 Rivington Street Bar
- 4 Pig & Khao 49 Clinton St Restaurant OP
- 5 Alias, 76 Clinton St, Restaurant OP
- 6 San Marzano, 71 Clinton S., Restaurant, RW
- 7 Barramundi, 75 Clinton St, Bar
- 8 Kupersmiths 49 Clinton St Bar/Restaurant OP
- 9 Donnybrook 35 Clinton st, Bar
- 10 Falai, 68 Clinton St. Restaurant, OP
- 11, WD-50, 50 Clinton St, Restaurant, OP
12. Tapeo 29, 29 Clinton St, Bar,
- 13, Salt Bar 29 Clinton St, Bar
14. Yunnan Kitchen 79 Clinton Restaurant RW
- 15 CultureFix 9 Clinton St, Restaurant RW
- 16 Clinton St BakingCo. 4 Clinton St, Restaurant, RW
- 17 Delancey Lounge, 168 Delancey St. Bar
- 18 Antibes Bistro, 112 Suffolk St, restaurant, OP
- 19 269 Bar, 269 East Houston St. Bar
- 20 Azul Argentina 152 Stanton St, Restaurant OP
- 21 Suffolk Beach Bar, 107 Suffolk St, Bar
- 22 Schillers 131 Rivington St, Restaurant OP
- 23 Nurse Bettie, 106 Norfolk Street, Bar
- 24 Sunita, 106 Norfolk St, Bar
- 25 Back Room 106 Norfolk St, Bar
- 26 Welcome to the Johnsons, 123 Rivington St, Bar
27. Essexd Restaurant Essex Market, Restaurant, OP
28. The Magician, 118 Rivington St. Bar
- 29 TBD 120 Rivington St. Restaurant ??
- 30 La Caverna, 122 Rivington Restaurant, OP

RIVINGTON 155 PARLOR  
155 RIVINGTON ST



RIVINGTON 155 RAELOR, INC  
155 RIVINGTON ST NY NY 10002



## JESSICA FULLER

### Restaurant/ Bar Experience:

#### **Fig 19** - 131 Chrystie Street NYC

Night Manager/Bartender

March 2012-Present

High end cocktail bar.

Responsible for managing the floor, settling shift account, overseeing and scheduling staff, non alcoholic inventories, maintaining shift cost ratios and booking events .

#### **The Flat** - 308 Hooper Brooklyn

Manager/ Bartender

March 2012 - July 2012

Part of the opening team:duties included hiring staff, created menus and trained staff on recipes, responsible for maintaining liquor inventory, booking parties and events, on premises POS go to person\*

Responsible for overseeing the day to day operation of the bar including ongoing cost ratios, ensuring the cleanliness and sanitation of work areas in accordance with Health Department standards, as well as scheduling, training and evaluating beverage staff on an ongoing basis

#### **Happy Ending** - 302 Broome Street NYC

Floor Manager/Bartender

2004-2007

#### **Double Happiness** - 173 Mott Street NYC

Bartender

1999-2004

#### **Orchard Bar** - 200 Orchard Street NYC

Bartender

2000-2002