



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)
- Notice of proposed business to block or tenant association if one exists. E-mail the CB3 office at info@cb3manhattan.org to find block associations. This must be done promptly so that there is sufficient time to meet with residents if necessary.
- 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: September 3, 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: _____

Previous or current use of the location: Bar/tavern

Corporation and trade name of current license: Brooklyn Bar NYC Inc., dba East Village Tavern

APPLICANT:

Premise address: 158 Avenue C

Cross streets: At 10th Street

Name of applicant and all principals: Sweendog Allstars Inc. (Sean Richardson, Owen Grant)

Trade name (DBA): East Village Tavern

PREMISE:

Type of building and number of floors: Mixed use, 4 story tenement

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: _____
Currently have sidewalk cafe permit; no change

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 73 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):
R7-A, 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)?
Bar/restaurant (no change)

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 - 4 am Sat and Sunday; 12 pm - 4 am, Monday-Friday

Number of tables? 15 Number of seats at tables? 66

How many stand-up bars/ bar seats are located on the premise? 1 bar (13 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): 28', L shaped bar

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

Bar menu

What are the hours kitchen will be open? all hours, until approx 30 min before closing

Will a manager or principal always be on site? Yes No If yes, which? Generally, a 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?) 4

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 music

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

Please describe your sound system: Small sound system with speakers connected to TVs

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: This establishment (Owen Grant will remain involved)

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. (One of principals is staying involved with the business)

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? 1 (including grocery store)

How many licensed establishments are within 500 feet? 12

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. 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).

Index of establishments
on next page

DOWN
 A T S R R
 3 2 1

4
 (R) (B) (R) (R) P P
 (R) (B) (R) (R) K K
 8

Ave C

158 Avenue C.

9th St.

Park

10th St.

CO-OP BLD.

11th

9th

9

(R)

S S

10

(R) G

10th St.

S S S S S S S (R) S

11

11th

G S S S S A A (R) G

12

INDEX

1. Bango Sims 140 Avenue C
2. Bite Me Best 138 Avenue C No liquor license
3. A & C Kitchen 136 Avenue C No liquor license
4. Caffe Pepe Rosso 127 Avenue C
5. Dukes 129 Avenue C
6. Babel 131 Avenue C
7. Baraza 133 Avenue C
8. The Sunburnt Cow 13~~5~~7 Avenue C
9. Esperanto Restaurant 145 Avenue C
10. Royale 157 - Avenue C
11. Ten eleven 171 Avenue C
12. Cafecito 187 Avenue C

EAST VILLAGE TAVERN

158 AVE C @ 10TH ST. NYC
212-253-0400



Go To Our Lunch/Dinner Menu

East Village Tavern Brunch
Saturdays & Sundays 11:00 a.m. - 5:00 p.m.
For Only \$15!

Choose one Entrée and enjoy Unlimited Drinks From Our Drink Menu For 1 Hour.
Or \$9 Per Food Choice

Omelets:

- Western Omelet
 - Vegetarian Omelet
 - Cheese Omelet
 - Bacon and Sausage Omelet
- House Breakfast Sandwich
2 Eggs Any Style with Romaine, Tomato, Bacon
and Cheese

Farmer's Breakfast

Scrambled Eggs with Bacon, Sausage and
Cheese.

Baked Meat Frittata

Scrambled Eggs, Sautéed Onions, Cheddar
Cheese, and Bacon

Baked Veggie Frittata

Scrambled Eggs, Sautéed Onions, Cheddar
Cheese, and Tomato

Breakfast Burrito

Scrambled Eggs, Sausage, Potatoes, onion, &
Peppers w/ Pico De Gallo

Chicken Taco Wrap

Romaine, Fried tortilla chips, Grilled Chicken,
and Chipotle Ranch Dressing

Box Tavern Cheese Burger

Juicy Sirloin Burger with choice of American,
Cheddar or Blue Cheese
Add Bacon

Grilled Cheese

With Ham and Tomato

All Come With choice of:

- Home Fries
- French Fries
- Sweet Potato Fries
- Side Salad

BRUNCH DRINKS:

EVT Bloody Mary
EVT Special Tomato Juice & Vodka

The Dude

Van Gogh Espresso Vodka, Kahlua & Milk

Mimosa

Champagne, Triple, & OJ

Screw Driver

Vodka & OJ

007

Stoll O, Seven, & OJ

Yuengling or Bud Light Draft

After your hour is up have any drink from
the menu for \$4

EAST VILLAGE TAVERN

158 AVE C @ 10TH ST. NYC
212-253-8400

BEER
AVE C
LOISAIDA

Go To Our Brunch Menu

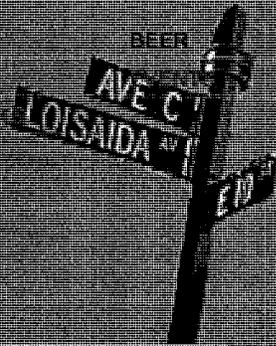
East Village Tavern
Mon - Sun 11:30 am - close
Lunch/happy hour/dinner/drinks

Chicken Quesadilla \$10	House Grilled Chicken Sandwich Romaine, Tomato, Guacamole Melted Cheese and mayo on pita bread \$9
Nachos Pulled Pork, Cheese, Jalapenos. Pico De Gallo \$10	Philly Cheese Steak Sandwich \$10
Buffalo Wings 1/2 Dozen...\$4 Dozen \$8	Pulled Pork Sandwich \$9
Cheese Burger Sliders Philly Cheese Steak Sliders Pulled Pork Sliders \$3 each	Box Tavern Cheese Burger Juicy Sirloin burger with choice of American, Cheddar or Blue cheese \$10 Add Bacon...\$1
Sweet Potato Fries With horseradish mayo and BBQ dipping sauces \$6	Chicken Taco Wrap Romaine, Fried Tortilla Chips, Grilled Chicken and Chipotle Ranch Dressing \$10
French Fries \$5 Add Cheese...\$1	Chicken BLT Sandwich Grilled Chicken, Bacon, lettuce and Tomato w/ Spicy Mayo \$9
Chips With Pico de Gallo or Guacamole \$7	Crispy Chicken Sandwich Fried chicken outlet, Cheese, lettuce and tomato w/ mayo \$8
Chicken Fingers \$7	Grilled Cheese With Ham and Tomato \$9
House Salad Romaine, Tomato and Red Onions...\$5 Add Chicken...\$3	

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EAST VILLAGE TAVERN

158 AVE C @ 10TH ST. NYC
212-253-8400



Bottles and Cans

Current as of August 3, 2010

CASK:

Green Flash West Coast IPA

TAPS:

Arcadia Whitsun Ale

Blue Point Blueberry Ale

Coney Island Mermaid Pilsener

Doc's Hard Apple Cider

Dogfish Head 60 Minute IPA

Flying Dog Woody Creek White

Goose Island Sofie

Goose Island Summertime Kölsch

Guinness Stout

Ithaca Flower Power IPA

Oskar Blues Gordon Imperial IPA

Peak Organic Summer Session Ale

Sierra Nevada Pale Ale

Sixpoint Signal

Stoudt's Heifer-in-Wheat

Yuengling

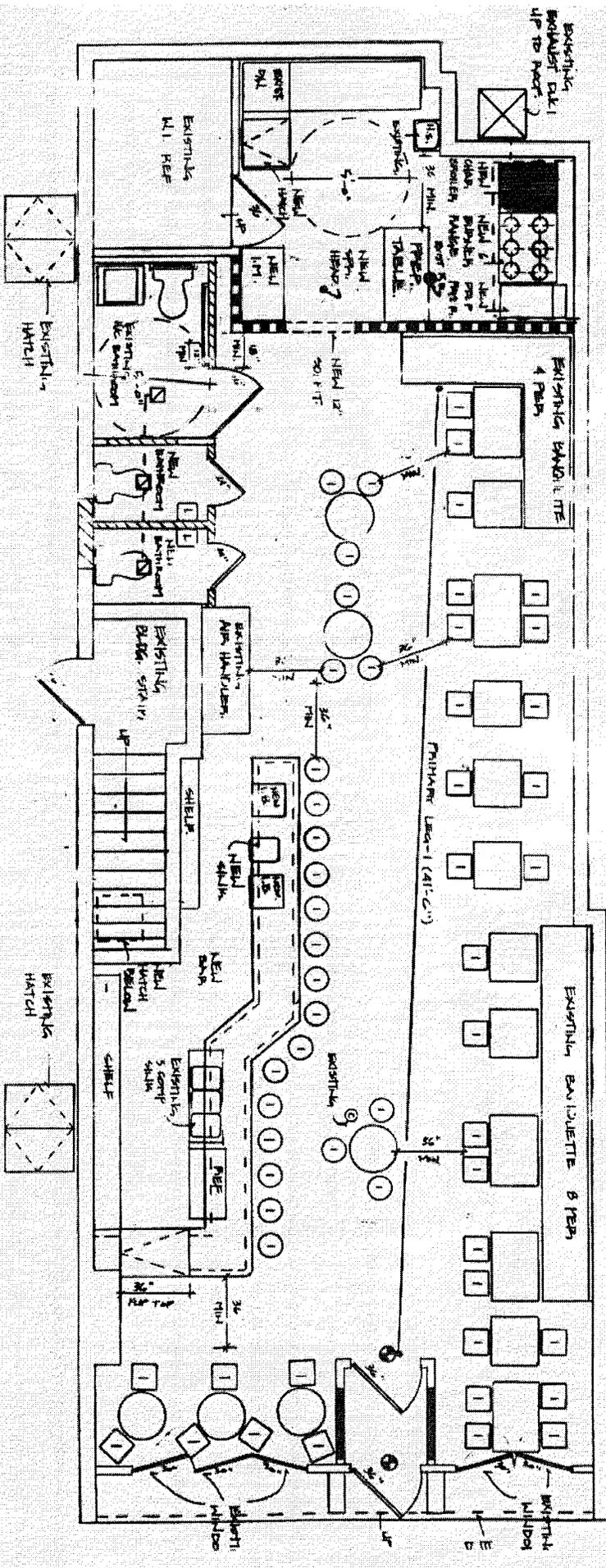
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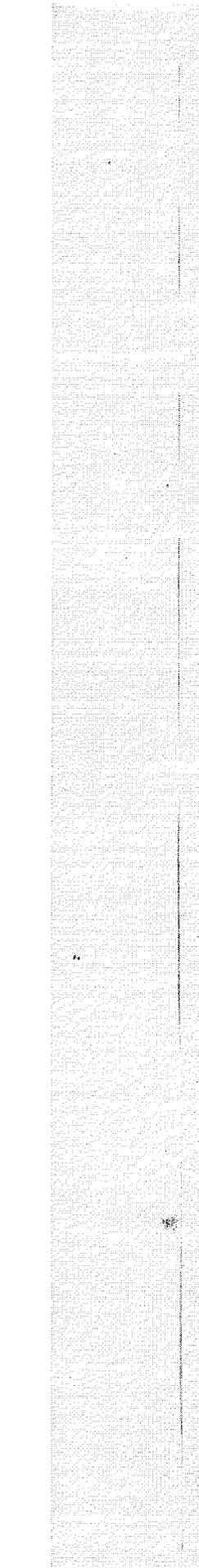
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[Contact us for comments and suggestions](#)

EXISTING FIRST FLOOR PLAN
SCALE: 1/4" = 1'-0"



PROPOSED FIRST FLOOR PLAN
SCALE: 1/4" = 1'-0"



Crowd control plan

The establishment has security personnel on weekends and high volume evenings. The security personnel is instructed to check IDs, to control smokers loitering in front of the premises, to prevent crowds in the vicinity of the premises , and to ensure that the public area in front of the premises are orderly.