



# 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. You can find community groups and contact information on the CB 3 website:  
[http://www.nyc.gov/html/mancb3/html/sla/community\\_groups.shtml](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: November 24, 2014

**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: \_\_\_\_\_

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

Previous or current use of the location: \_\_\_\_\_

Corporation and trade name of current license: \_\_\_\_\_

### APPLICANT:

Premise address: 161 Bowery

Cross streets: Delancey & Broome

Name of applicant and all principals: Lost Boy LLC

Trade name (DBA): tbd

**PREMISE:**

Type of building and number of floors: Commerical building with 7 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 for any back or side yard use?  Yes  No What is maximum NUMBER of people permitted? tbd

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

What is the zoning designation (check zoning using map: <http://gis.nyc.gov/doitt/nycitymap/> - please give specific zoning designation, such as R8 or C2):

C6-1G

**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: \_\_\_\_\_

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) Sunday - Thursday: 7am - midnight; Friday - Saturday: 7am - 2 am

Number of tables? 18-24 Number of seats at tables? 4-6

How many stand-up bars/ bar seats are located on the premise? 1 bar, 8-12 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): Approx. 12 ft 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

See attached

What are the hours kitchen will be open? All hours of operation (last order will be taken 30mins before closing)

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

How many employees will there be? Approx. 30-45 total

Do you have or plan to install  French doors  accordion doors or  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 \_\_\_\_\_

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

Please describe your sound system: \_\_\_\_\_ basic sound system

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? \_\_\_\_\_ No

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) \_\_\_\_\_ Doorman/Maitre'd

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? 7

How many On-Premise (OP) liquor licenses are within 500 feet? 12

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).

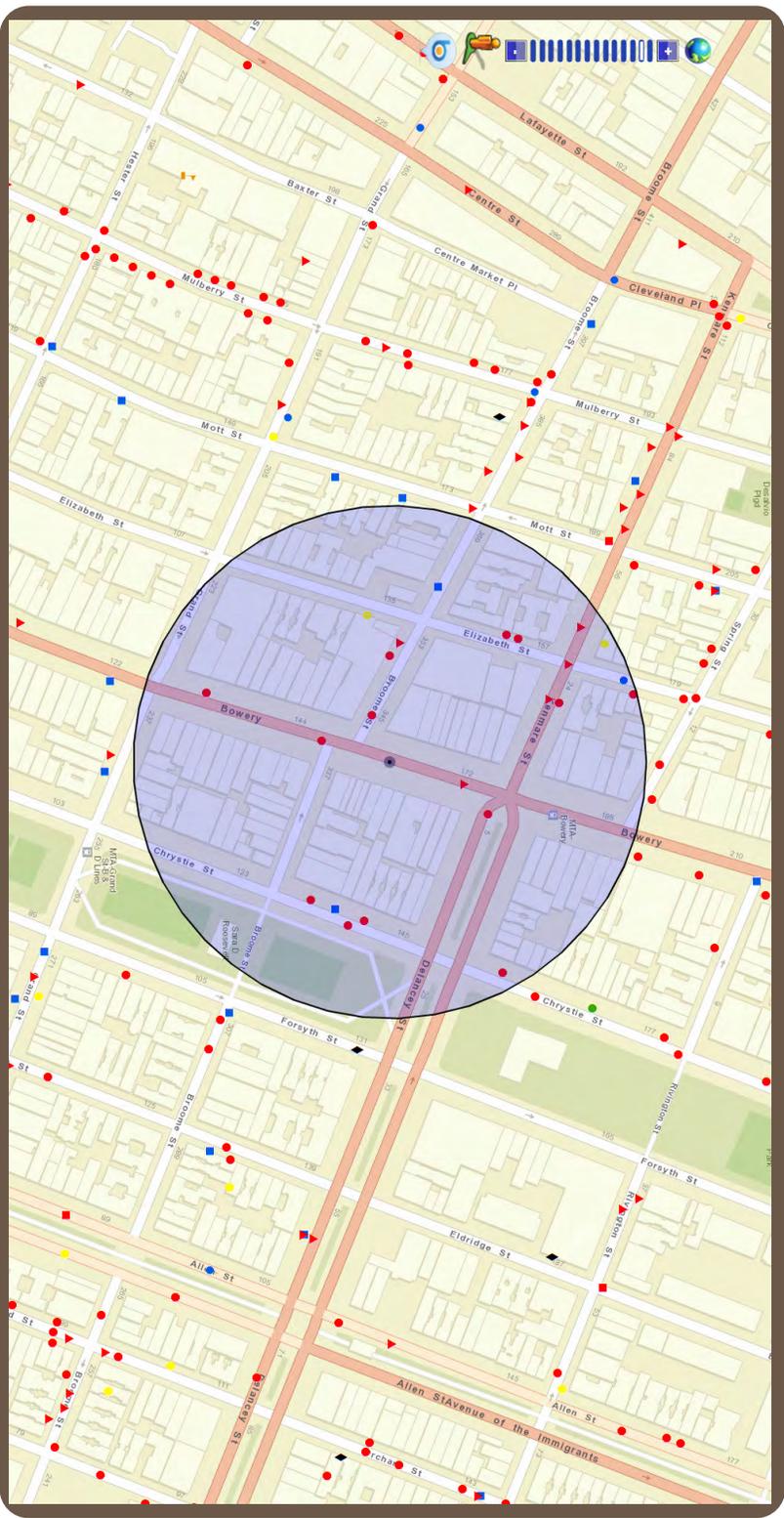
***We are including the following questions to be able to prepare stipulations and have the meeting be faster and more efficient. Please answer per your business plan; do not plan to negotiate at the meeting.***

1.  I agree to close any doors and windows at 10:00 P.M. every night?
2.  I will not have  DJs,  live music,  promoted events,  any event at which a cover fee is charged,  scheduled performances,  more than \_\_\_ DJs/ promoted events per \_\_\_,  more than \_\_\_ private parties per \_\_\_
3.  I will play ambient recorded background music only.
4.  I will not apply for an alteration to the method of operation agreed to by this stipulation without first coming before CB 3.
5.  I will not seek a change in class to a full on-premise liquor license. Or  my business plan is to seek an upgrade at a later date. N/A
6.  I will not participate in pub crawls or have party buses come to my establishment.
7.  I will not have a happy hour. Or  Happy hour will end by \_\_\_\_\_.
8.  I will not have wait lines outside.  There will be a staff person outside to monitor sidewalk crowds and ensure no loitering.
9.  Residents may contact the manager/owner at the following phone number. Any complaints will be addressed immediately and I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.

# Lost Boy - 161 Bowery

## Legend

- LEGEND**
- On-Premises Licenses
    - On-Premises Liquor
    - On-Premises Wine and Beer
    - On-Premises Beer
  - Off-Premises Licenses
    - Off-Premises Liquor
    - Off-Premises Wine
    - Off-Premises Beer
  - Wholesale Licenses
    - Wholesale
  - Pending Licenses
    - Pending
  - All Licenses
    - On-Premises Liquor
    - On-Premises Wine and Beer
    - On-Premises Beer
    - Off-Premises Liquor
    - Off-Premises Wine
    - Off-Premises Beer
    - Wholesale
    - Pending
  - Schools
  - Zones
    - Community\_Bonds
    - Police\_Preferred
  - Couriers



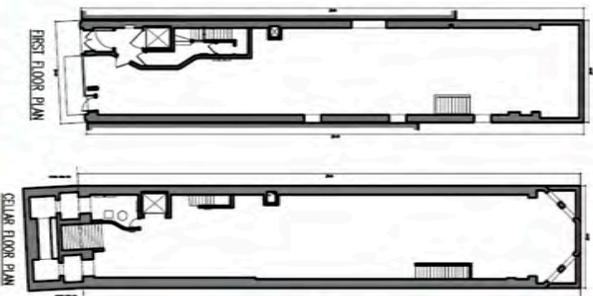
List of Licenses within 500ft

Name	Address	Approx. Distance
343 BROOME STREET RESTAURANT INC	343 BROOME ST	95 ft
BOWERY RESTAURANT GROUP LLC	146 BOWERY	135 ft
CHERRY LANE INC	349 BROOME ST	205 ft
D C B DELANCEY CORP	1 3 DELANCEY ST	215 ft
TLS CHRYSTIE LLC	131 CHRYSTIE ST BASEMENT STORE	305 ft
FAYS RESTAURANT & BAR INC	141 CHRYSTIE STREET	310 ft
SAIGON SHACK CORP	139 CHRYSTIE ST	325 ft
EGG SHOP LES LLC, THE	151 ELIZABETH ST	330 ft
BLUE BELL RESTAURANT LLC	153 ELIZABETH ST AKA 40 KENMAR	345 ft
153 ELIZABETH HOTEL LLC AND BLUE BELL RESTAURANT L	153 ELIZABETH ST AKA 40 KENMAR	345 ft
TRAVERTINE LLC	19 KENMARE STREET	345 ft
MM 130 BOWERY REST. CORP.	130 BOWERY	375 ft
SAMMY SCHMUL INC	155 157 CHRYSTIE STREET	460 ft
ICA GROUP LLC	174 ELIZABETH STREET	485 ft



## 161 Bowers

Between Delancy and Broome Streets



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Jared Lick  
212.372.2883  
jlick@newmark.com

## BREAKFAST & COFFEE SHOP BREAKFAST

- PEANUT BACON SANDWICH (ENGLISH MUFFIN) - 7.50 \$  
+ EXTRA EGG / CHEDDAR - 1 \$
- SOFT BOILED EGG w/ TOAST SOLDIERS 8.50 \$  
- 6 \$
- SKINDAKS YOGURT (ST-EUGENE, ONTARIO)  
- 6 \$
- GRANOLA FROMAGE BLANC, FRESH FRUITS,  
MILK - 6 \$
- ENGLISH SCONES, KUMQUAT GINGER BUTTER  
- 6 \$
- SUGAR DONUTS OR 90 CAL MUFFIN - 3.50 \$
- CINNAMON STICKY BUNS - 4.50 \$

## COLD DRINKS

- ORANGE, BLOOD ORANGE OR  
GRAPEFRUIT  
PRESSEE (MAISON) - 5 \$
- GREEN JUICE - 5 \$
- RED JUICE - 5 \$
- HOT DRINKS**
- SHORT ESPRESSO - 2.90 \$
- AMERICANO - 3.20 \$
- MACCHIATO - 3.80 \$
- CAPPUCCINO/LATTE - 4.80 \$
- FRENCH PRESS - 5.80 \$
- CHOCOLATE - 5.50 \$
- HOT TEA - 5.50 \$
- (GREEN TEA, EARL GREY N°69,  
BLACK TEA)

## LUNCH TO STAY OR GO

### LUNCH

- SOFT EGGS AND TOASTS - 12 \$
- BAGELS, BEETS, SMOKED TROUT - 11 \$
- BIT - SAUVA, CHEDDAR, PICKLES 14 \$
- DARK GREEN SALAD - CASHew, APPLE, RADISH  
14 \$
- LOBSTER ROLL - HOWARD BEURRE BLANC,  
CELERI - 22 \$
- RAW CHEESE  
ENDIVES, APPLE, ALMOND - 14 \$

### SOUPE OF SAISON

10 \$

## DESSERTS

- PANNA COTA BUTTERSCOTCH - 5 \$
- POWME VANILLES
- FRENCHIE CHEESECAKE - 6 \$
- BRILLAT SAVARIN, GRAPEFRUIT/TARRAGON  
HUILE D'OLIVE, FLEUR DE SEL
- POT OF CHOCOLATE - 6 \$

## SAMPLE A LA CARTE MENU

### APPETIZERS

- SQUASH BLOSSOM - 14 \$
- ZUCCHINI, SMOKED RICOTTA, LOWMO, PISTOU  
TUNA - 16 \$
- LIME, CANTALOUPE, CUCUMBER, FENNEL GRANITE  
VEAL TARTARE - 18 \$
- TARRAGON & PINE NUTS, WARM MAYONNAISE  
STEAMED EGG - 16 \$
- CHANTRELLES, POTATO AGNOLLOTTI, SAUCE PARMESAN  
AJO BLANCO - 14 \$
- TOMATO SORBET, CHERRIES & GREEN BEANS  
BURRATA - 35 \$
- SUMMER TRUFFLE, ARTICHOKE, CHICKEN JUS

### ENTREES

- WILD TURBOT - 34 \$
- BOULLABAISSE, GARLIC CROWESQUIS  
NY STRIPED BASS - 32 \$
- CHICPEA, PEPPER, RATATOUILLE JUS  
GRASS FED STEAK - 32 \$
- EGGPLANT, GRANBERRY BEANS, SHISITO, CUMIN JUS  
ST CANUT, QUEBEC PORCETTO - 32 \$
- GNOCCHI, SWISS CHARD, ANCHOVY, ROSEMARY  
RAW CHEESE PATE - 18 \$
- DESSERTS**
- LEMON VERBENA PANNA COTA - 10 \$
- PLUM, LEMON HONEY
- PISTACHIO PARFAIT - 12 \$
- POACHED RHUBARB, RASPBERRIES  
CHOCOLATE & CARAMEL TART - 11 \$