

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](mailto: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: \_\_\_\_\_

**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: \_\_\_\_\_ Is location currently licensed?  Yes  No

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

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

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

**APPLICANT:**

Premise address: 201 FIRST AVENUE, GROUND FLOOR

Cross streets: BETWEEN 12<sup>th</sup> AND 13<sup>th</sup> STREETS

Name of applicant and all principals: BEEP BEEP NYC LLC; NICOLE PONSECA, MIGUEL TRINIDAD, ENZO LIM

Trade name (DBA): JEEPNEY

**PREMISE:**

Type of building and number of floors: BROWNSTONE; 4 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: BACK YARD, WHICH IS INCLUDED 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 51 Outdoor Certificate of Occupancy 20  
(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):  
\_\_\_\_\_

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: 11am - 11pm; FRIDAY - SATURDAY: 11am - 12am  
OUTDOOR (DURING SPRING AND SUMMER ONLY) - SUN - THURS: 11am - 10pm; FRI - SAT: 11am - 10pm

Number of tables? 15 (INDOOR) + 2 (OUTDOOR) Number of seats at tables? 34 (INDOOR) + 20 (OUTDOOR)

How many stand-up bars/ bar seats are located on the premise? 17

(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): \_\_\_\_\_

Any food counters?  Yes  No If Yes, describe: FOOD CAN BE ORDERED AT EACH STAND-UP BAR/BAR-SEAT.

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

MODERN FILIPINO CUISINE (SEE MENU ATTACHED)

What are the hours kitchen will be open? SAME HOURS AS BUSINESS OPERATION

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

How many employees will there be? APPROXIMATELY 10

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 \_\_\_\_\_

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

Please describe your sound system: PROFESSIONALLY INSTALLED SPEAKERS AND CONNECTION FOR IPOD OR OTHER RECORDING/PLAYBACK DEVICE.

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? \_\_\_\_\_

How many licensed establishments are within 500 feet? \_\_\_\_\_

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? \_\_\_\_\_

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).

## ensaladas & sopas & pica pica

### BALUT 4

#### JEPROX SALAD 14

Jeprox, cucumber, crispy dilis, tomato melange, snow peas, bean sprouts, red onions, bagoong guisado & anchovy dressing, w/ Chino-Latino coconut rice

#### ENSALADANG PINAKBET 12

(w/ fried pork belly +5)

Long beans, pickled green tomatoes, ampalaya, kabocha squash, fried okra, grilled eggplant, tempura flowering chives, scallions, garlic chips, bagoong alamang vinaigrette

#### GULAY NA GALING SA PALENGKE 14

Market vegetables

#### PAMPANGAN SUMAN 9/16

King prawn, saba & glutinous rice & manteca in banana leaf, green mango relish, pork fluff & dilis

#### BULALO 19

Beef short rib w/ bone marrow, corn, cabbage, leek & potatoes, beef broth

## Platos

#### CHORIBURGER 17

8 oz. beef & longganisa patty, spicy Jufran & kewpie aioli on Challah, housemade chips & atchara vegetables

#### THE DEFEATED CHICKEN 18

1/2 roasted chicken & braised pigs feet w/ slow poached eggs, Loser's sauce (black bean, star anise, cinnamon, ginger & lemongrass)

#### BICOL EXPRESS 12/22

Slow-roasted pork shoulder in coconut milk, sili & bagoong sauce w/ Vigan longganisa, pickled chilis, sayote

#### SPICY FILIPINO BANGERS & MASH 12/22

5-meat embutido w/ duck egg, kamote puree, roasted peas & carrots

#### DAMPA FRY mp

Market fish

fried hard, blistered chilies & scallions w/ escabeche sauce

#### PANCIT MALABOK NEGRA 14/25

Palabok noodles in squid ink & shrimp romanesco w/ calamari, oysters, shrimp, squid, baby octopus, tinapa & chicharon

CASH ONLY  
20% ADDED TO PARTIES OF 5 OR MORE  
212 533 4121 / @JEEPNEYNYC

CLIENT MAHARIKA  
PROJECT JERNEY

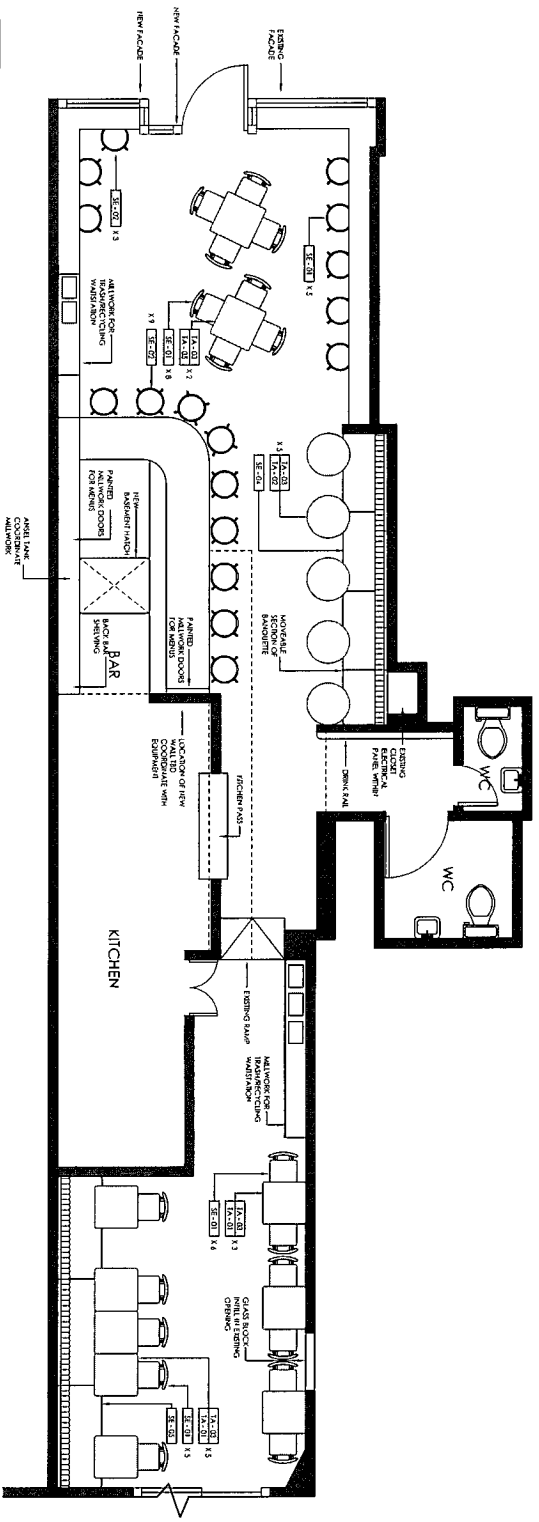
ADDRESS 201 1ST AVENUE, NY NY 10003  
PHASE SCHEMATIC DESIGN

SCALE 1/4" = 1'  
DATE 05.18.2012

DRAWING NUMBER -  
DRAWING TITLE PLAN

WARREN RED  
INFO@warrenred.com

1 FURNITURE PLAN  
SCALE: 1/4"=1'-0"



2 COURTYARD FURNITURE PLAN  
SCALE: 1/4"=1'-0"

