

THE CITY OF NEW YORK  
 MANHATTAN COMMUNITY BOARD 3  
 59 East 4th Street - New York, NY 10003  
 Phone (212) 533-5300  
 www.cb3manhattan.org - mn03@cb.nyc.gov

Paul Rangel, Board Chair

Susan Stetzer, District Manager

**Community Board 3 Liquor License Application Questionnaire**

**NOTE: ALL ITEMS MUST BE SUBMITTED FOR APPLICATION TO BE CONSIDERED.**

The following items and questionnaire package are due by date listed in email invite:

- Schematics, floor plans or architectural drawings of the inside of the premise.
- A proposed food and or drink menu.

The following items are due by noon Friday before the meeting:

- 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:  
<https://www1.nyc.gov/site/manhattancb3/resources/community-groups.page>  
 (this is not required but strongly suggested if a relevant group exists)
- Proof of conspicuous posting of notices at the site for 7 days prior to the meeting (please include newspaper with date in photo or a timestamped photo).

Check which you are applying for: *change method of operation*  
 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: April 24, 2023

Is location currently licensed?  Yes  No    Type of license: \_\_\_\_\_

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

Previous or current use of the location: Cafe

Corporation and trade name of current license: Two Perrys LLC d/b/a/ Two Perrys

**APPLICANT:**

Premise address: 127 Avenue C

Cross streets: Corner of East 8th Street and Avenue C

Name of applicant and all principals: Two Perrys LLC  
Michael Perry III

Trade name (DBA): Two Perrys

**PREMISE:**

Type of building and number of floors: 5-story brick

Does premise have a valid Certificate of Occupancy, including for any back/side yard or roof use?

Yes  No What is maximum NUMBER of people permitted 74 (LNO)

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): R7A C1-5

**PROPOSED METHOD OF OPERATION:**

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space, if applicable) 5:00pm-4:00am Sunday-Wednesday  
5:00pm-4:00am Thursday-Saturday

Will any other business besides food or alcohol service be conducted at premise, i.e., retail?  Yes  No  
If yes, please describe what type: \_\_\_\_\_

Number of indoor tables? 4 Total number of indoor seats? 13

How many stand-up bars/bar seats are located on the premise (number, length, and location) \_\_\_\_\_  
1 bar/10 seats

*(A stand-up bar is any bar or counter -with seating or not- where you can order, pay for, and receive alcohol)*

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 \_\_\_\_\_  
American comfort food

What are the hours the kitchen will be open? All hours of operation

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

How many employees will there be? 4-6

Do you have or plan to install  French doors  accordion doors or  windows? (currently exist)

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  DJs  Streaming services/playlists

If other type, please describe \_\_\_\_\_

What will be the music volume?  Background (conversational)  Entertainment (live music venue level) Please describe your sound system: Small speakers suspended from ceilings

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

If promoted events, please explain the nature in which you plan to promote? Social media / online ads / outside promoters? \_\_\_\_\_

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.") Security monitors the front of the premises ensuring that crowds do not form and that vehicles do not linger in front of the restaurant.

Will there be security personnel?  Yes  No (If Yes, how many and when) 1 guard, Wednesday-Saturday 9:00pm-close

How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans. Security and management regularly ensure that at all times both the inside and outside of

Is sound proofing installed?  Yes  No these premises is not a nuisance to neighbors.

If not, do you plan to install sound proofing?  Yes  No

Are there current plans to use the Open Restaurants program for the sale or consumption of alcoholic beverages outdoors? (includes roof & yard)  Yes  No If Yes, describe and show on diagram:

\_\_\_\_\_  
\_\_\_\_\_

**APPLICANT HISTORY:**

Has this corporation or any principal been licensed for sale of alcohol previously?  Yes  No

If yes, please indicate name of establishment: Two Perrys LLC

Address: 127 Avenue C Community Board # 3

Dates of operation: 2021-Present

Has any principal had work experience similar to the proposed business?  Yes  No If Yes, please attach explanation of experience or resume. Note: failure to disclose previous experience or information hampers the ability to evaluate this application.

Does any principal have other businesses in this area?  Yes  No If Yes, please give trade name, address and describe the business \_\_\_\_\_

Has any principal had SLA reports or action within the past 5 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? See attached

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

Is the premise within 200 feet on the same street 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, but it is not required. 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. My license type is:  beer & cider  wine, beer & cider  liquor, wine, beer & cider
2.  I will operate a full-service restaurant, specifically a (type of restaurant) \_\_\_\_\_ restaurant, or  
 I will operate a cafe  
 with a kitchen open and serving food during all hours of operation OR  with less than a full-service kitchen but serving food during all hours of operation OR  Other \_\_\_\_\_
3. My hours of operation will be:  
Mon 5:00pm-4:00am; Tue 5:00pm-4:00am; Wed 5:00pm-4:00am;  
Thu 5:00pm-4:00am; Fri 5:00pm-4:00am; Sat 5:00pm-4:00am;  
Sun 5:00pm-4:00am. (I understand opening is "no later than" specified opening hour, and all patrons are to be cleared from business at specified closing hour.)
4.  I will not use outdoor space for commercial use (including Open Restaurants) OR  
 I will close all outdoor dining allowed under the temporary Open Restaurants program and any other subsequent uses by 10:00 P.M. all days and not have any speakers or TV monitors outdoors
5.  I will employ a doorman/security personnel: \_\_\_\_\_
6.  I will install soundproofing, \_\_\_\_\_

7.  I will close any front or rear façade doors and windows at 10:00 P.M. every night or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances, or during unamplified performances or televised sports.  I will have a closed fixed façade with no open doors or windows except my entrance door, which will close by 10:00 P.M. or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances, or during unamplified performances or televised sports.
8. I will not have  DJs,  live music,  third-party promoted events,  any event at which a cover fee is charged,  scheduled performances,  more than \_\_\_\_\_ DJs per \_\_\_\_\_,  more than \_\_\_\_\_ private parties per \_\_\_\_\_
9.  I will play ambient recorded background music only.
10.  I will not apply for an alteration to the method of operation or for any physical alterations of any nature without first coming before CB 3.
11.  I will not seek a change in class to a full on-premises liquor license without first obtaining approval from CB 3.
12.  I will not participate in pub crawls or have party buses come to my establishment.
13.  I will not have unlimited drink specials, including boozy brunches, with food.
14.  I will not have a happy hour or drink specials with or without time restrictions OR  I will have happy hour and it will end by \_\_\_\_\_.
15.  I will not have wait lines outside.  I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
16.  I will conspicuously post this stipulation form beside my liquor license inside of my business.
17.  Residents may contact the manager/owner at the number below. Any complaints will be addressed immediately. I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.

Name: Michael Perry

Phone Number: (917) 817-6058



## Landess-Simon, Inc.

Legal & Commercial Photography

45 Lawlins Park  
Wyckoff, NJ 07481  
Phone: (201) 848-5652  
E-mail: landess@att.net  
landessphotographers.com

Re: 127 Avenue C

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1. The Wayland - 700 East 9<sup>th</sup> Street - (194')
2. Royale - 157 Avenue C - (402')
3. Studio 151 - 151 Avenue C 2<sup>nd</sup> Floor - (337')
4. Nublu - 151 Avenue C - (333')
5. Bobby's Night <sup>Out</sup> 145 Avenue C - (245')
6. The Cabinet - 649 East 9<sup>th</sup> Street - (254')
7. The Summit Bar - 133 Avenue C - (79')
8. San Loco - 111 Avenue C - (207')
9. Ding A Ling - 116 Avenue C - (189')
10. Joyface - 104 Avenue C - (331')
11. Avenue C Restaurant - 102 Avenue C - (358')

### Schools & Churches

1. Gethsemane Garden Baptist Church - 223 East 7<sup>th</sup> Street - (281')
2. East 7<sup>th</sup> Baptist Church (Graffiti) - 205 East 7<sup>th</sup> Street - (429')
3. Iglesia Cristiana Misionera - 247 East 7<sup>th</sup> Street - (373')

Community Garden
Waffle Store
Residential
Community Garden
The Summit Bar 133 Avenue C
Vacant
Residential
Vacant
Residential
APPLICANT

Avenue C

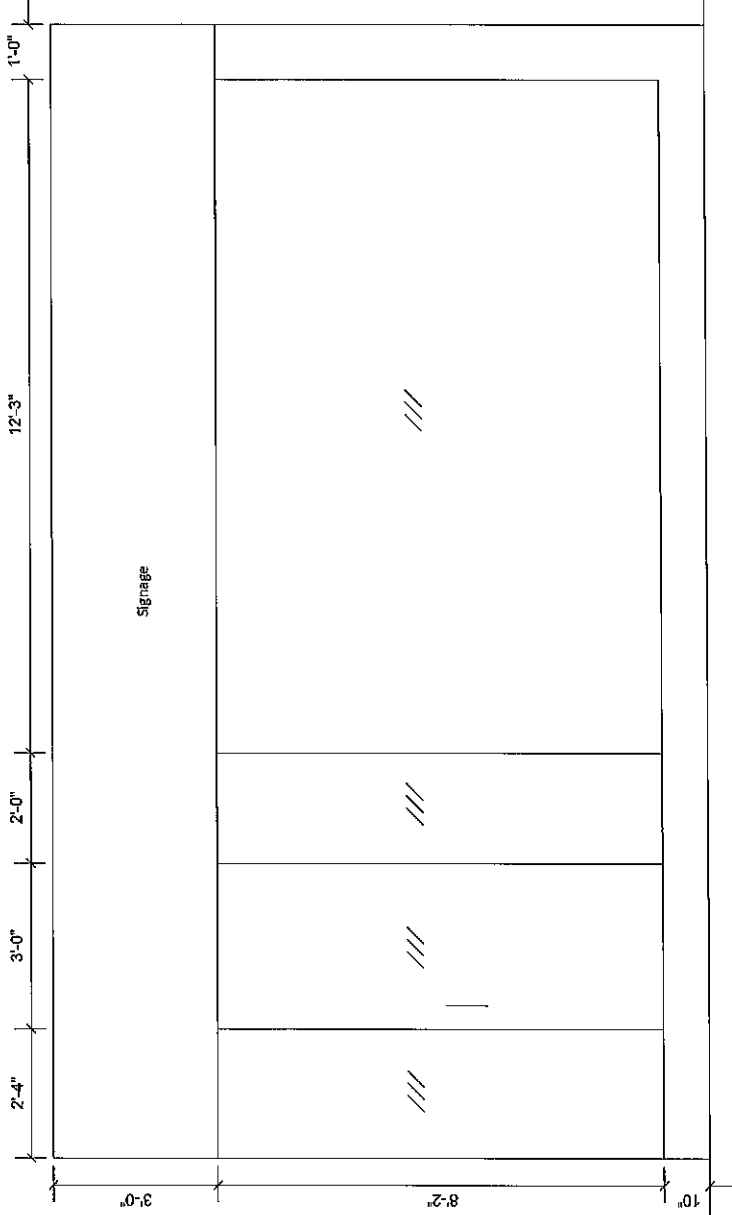
BLOCK PLOT  
 127 Avenue C  
 New York, NY  
 March 5, 2021  
 NOT TO SCALE

East 9th Street

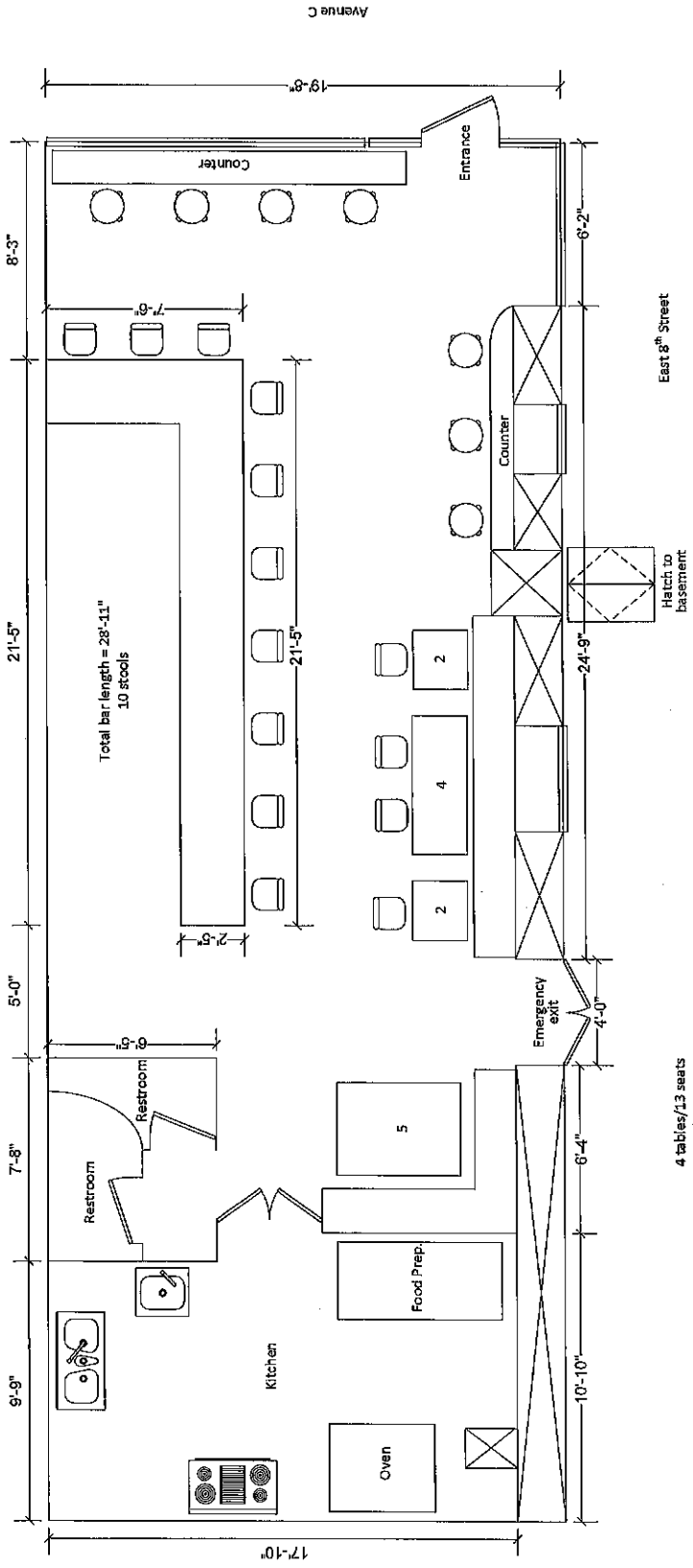
The Wayland 700 E. 9th St.
Commercial
Fast Food
Gift Store
Commercial
Candy Store
Police Station

East 8th Street





FRONT ELEVATION  
 127 Avenue C  
 New York, NY  
 NOT TO SCALE



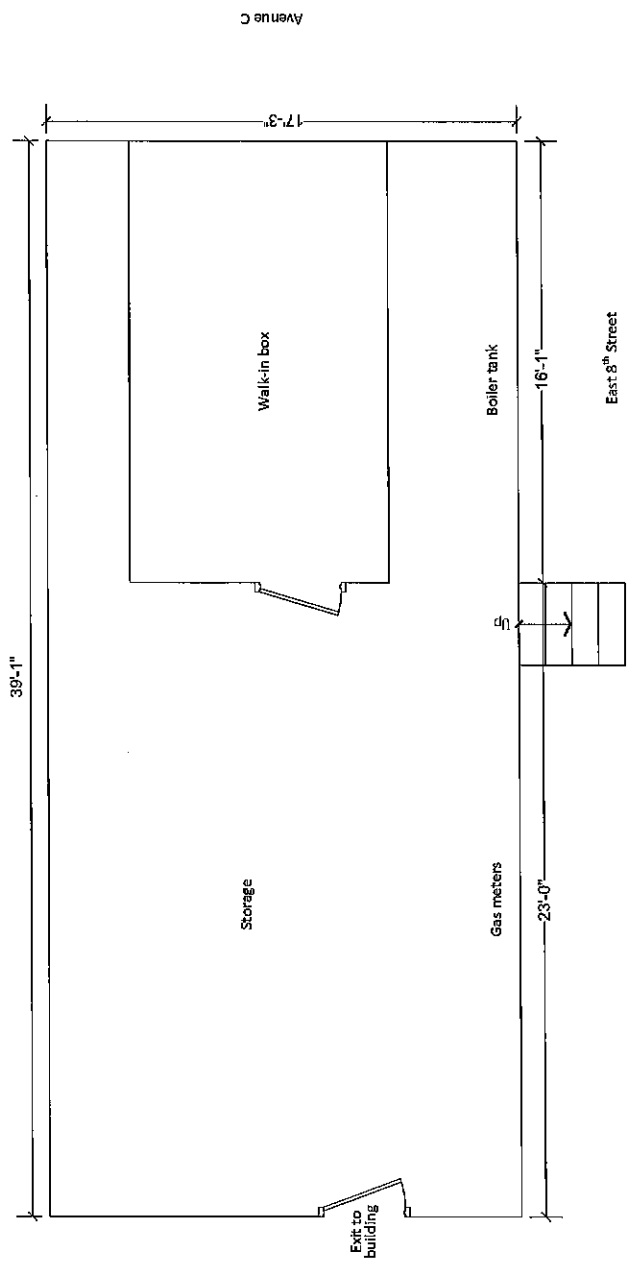
INTERIOR DIAGRAM - 1<sup>st</sup> Floor  
 127 Avenue C  
 New York, NY

NOT TO SCALE

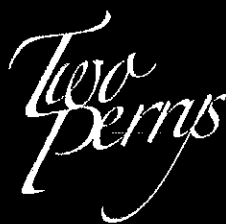
4 tables/13 seats  
 7 seats by counters



E. 8th St



INTERIOR DIAGRAM – Basement  
 127 Avenue C  
 New York, NY  
 NOT TO SCALE



## STARTERS

**Anchovy Stuffed Olives** *imported from Spain, served with picos* 12

**Cocktail Shrimp** 15

**Egg Shooters** *whitefish salad, pickled shallots, herbs* 12

**Whitefish Dip** *with crudites* 14

**Bacon Wrapped Dates** *crumbled goat cheese* 12

**Pan-Fried Gyoza** *ponzu sauce* 12

**Uncle Pete's Nuggets** *seasoned & fried tender white chicken, served with dipping sauce* 12

## CHARCUTERIE

**Cacciatore** *dry-cured pork hunter's sausage, served with Dijon mustard.* 12

**Bresaola & Shaved Parmesan** *Sicilian olive oil* 14

**Mini Charcuterie** *hot coppa & gorgonzola dolce, served with sliced pear, grapes, honey* 16

**Charcuterie Sampler** *cacciatore, pepperoni & hot coppa, with pickled peppers & picos* 22

## MAINS

**Greek Salad** *heirloom tomatoes, cucumber, kalamata olives, feta cheese, pickled shallots, oregano* 17

**Caprese Sandwich** *fresh mozzarella, tomato & basil on toasted baguette (add hot coppa +4)* 15

**Spanish Tuna Banh Mi** *Vietnamese-style sandwich, cucumber, cilantro, serrano pepper, mayo on baguette* 15

**Perry's Rigatoni** *sweet Italian sausage, tomato sauce, peas & pecorino Romano cheese* 21

**Uncle Pete's Nuggets Combo** *seasoned & fried tender white chicken, combo served with potato puffs or fries* 16

**French Bread Pizza** *(add pepperoni +2)* 13

## SIDES

**Potato "Puffs"** 7

**French Fries** 7

## DESSERT

**Gelato & Sorbet** 10

*\*Consuming raw or undercooked eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*

@twoperrysnyc



## BRUNCH

### STARTERS

**Anchovy Stuffed Olives** *imported from Spain, served with picos* 12

**Cacciatore** *dry-cured pork hunter's sausage, served with Dijon mustard.* 12

**Charcuterie Sampler** *cacciatore, pepperoni & hot coppa, with pickled peppers & picos* 22

**Cocktail Shrimp** 15

**Egg Shooters** *whitefish salad, pickled shallots, herbs* 12

**Whitefish Dip** *with crudites* 14

**Uncle Pete's Nuggets** *seasoned & fried tender white chicken, served with dipping sauce* 12

### MAINS

**Greek Salad** *heirloom tomatoes, cucumber, kalamata olives, feta cheese, pickled shallots, oregano* 17

**Caprese Sandwich** *fresh mozzarella, tomato & basil on toasted baguette (add hot coppa +4)* 15

**Smoked Salmon Spread** *cream cheese, herbs, capers, pickled red onion, toasted bialy* 16

**Soft-Scrambled Eggs** *organic eggs, fresh herbs, side mesclun greens* 15

**Uncle Pete's Nuggets Combo** *seasoned & fried tender white chicken, combo served with potato puffs or fries* 16

**French Bread Pizza** *(add pepperoni +2)* 13

### SIDES

**Potato "Puffs"** 7

**French Fries** 7

### DESSERT

**Gelato & Sorbet** 10

*\*Consuming raw or undercooked eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*

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