



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

Tareake Dorill, Board Chair

Susan Stetzer, District Manager

Dear Applicants, Lawyers, Architects, and others who represent liquor license applicants,

Community Board 3 has received your notification of an application for a new or alteration liquor license. Your request has been placed on the agenda of the next meeting of the SLA (State Liquor Authority) Committee of Community Board 3. This committee will meet on

Monday, August 21, 2023 at 6:30pm

Online: <https://us06web.zoom.us/j/89482152857>

By Phone: +1 646 518 9805, +1 929 205 6099

Webinar ID: 894 8215 2857

Please see text of email invite for due date and directions on how to submit the questionnaire.

- Submit completed questionnaires (**with requested diagrams**) to the Community Board office **by the due date listed in the email invite**. Send completed questionnaire, including diagrams, and any additional material as a single PDF file. Any revisions, addition of materials should also be sent as a complete package as a single PDF file.
- Petitions and proof of conspicuous posting of Community Board 3 notices at the site for **7 days** prior to the meeting (please include newspaper with date in photo or a timestamped photo) must be emailed to **echan@cb.nyc.gov by Friday noon before the meeting**. Send petitions and proof of conspicuous postings as a separate PDF file.
- Notify the Community Board office of **withdrawals** by Friday noon before the Committee meeting. Notice must be in writing, by e-mail, stating that applicant will not file with the SLA until they appear before the Community Board. Applicant must submit a new notice to the Community Board to be included on agenda for a meeting at later date.
- Withdrawn applications **will not be rolled over** to next month as stated in previous paragraph.
- Applicant must be present at committee meeting. Applications without completed information - **including** petitions and proof of posting - **will not be heard** at the committee meeting.

Thank you for your help and cooperation. If there are any questions, please call the office.

Sincerely,

Susan Stetzer
District Manager



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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:

- 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

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

Today's Date: July 31, 2023

Is location currently licensed? Yes No Type of license: _____

If alteration, describe nature of alteration: _____

Previous or current use of the location: RESTAURANT

Corporation and trade name of current license: E3 HOSPITALITY LLC

APPLICANT:

Premise address: 40 CLINTON ST. NY NY 10002

Cross streets: CLINTON & STANTON

Name of applicant and all principals: ELIAS POPA

Trade name (DBA): OTI

PREMISE:

Type of building and number of floors: COMMERCIAL/RESIDENTIAL 5 FLOORS

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 CO PENDING

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): 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) INDOOR: 4PM - MIDNIGHT EVERY DAY

OUTDOORS: 4PM - 10 PM EVERY DAY (OPEN IN FALL)

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? 11 Total number of indoor seats? 23

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

8 BAR STOOLS, NO STANDING

(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 _____

ROMANIAN STYLE TAPPAS. MENU ATTACHED

What are the hours the kitchen will be open? 4 pm - 11 pm

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

How many employees will there be? 7

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 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: 2 SMALL 7 INCH BLUETOOTH SPEAKERS

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? N/A

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 INSIST ON RESERVATION ONLY AND ALSO PROVIDE NOTICE SYSTEM

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. MUSIC WILL AT BEST BE BACKGROUND LEVEL AND OUTSIDE ANTING CLOSE BY 10 PM.

Is sound proofing installed? Yes No

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: _____

Address: _____ Community Board # _____

Dates of operation: _____

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 _____

Will you 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:

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? 8

How many On-Premise (OP) liquor licenses are within 500 feet? 15

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) ROMANIAN TAPAS RESTAURANT restaurant, or

I will operate a 200 feet on the same street of any school or place of worship? Yes No

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 4pm - MIDNIGHT; Tue 4pm - MIDNIGHT; Wed 4pm - MIDNIGHT;
Thu 4pm - MIDNIGHT; Fri 4pm - MIDNIGHT; Sat 4pm - MIDNIGHT;
Sun 4pm - MIDNIGHT. (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, _____

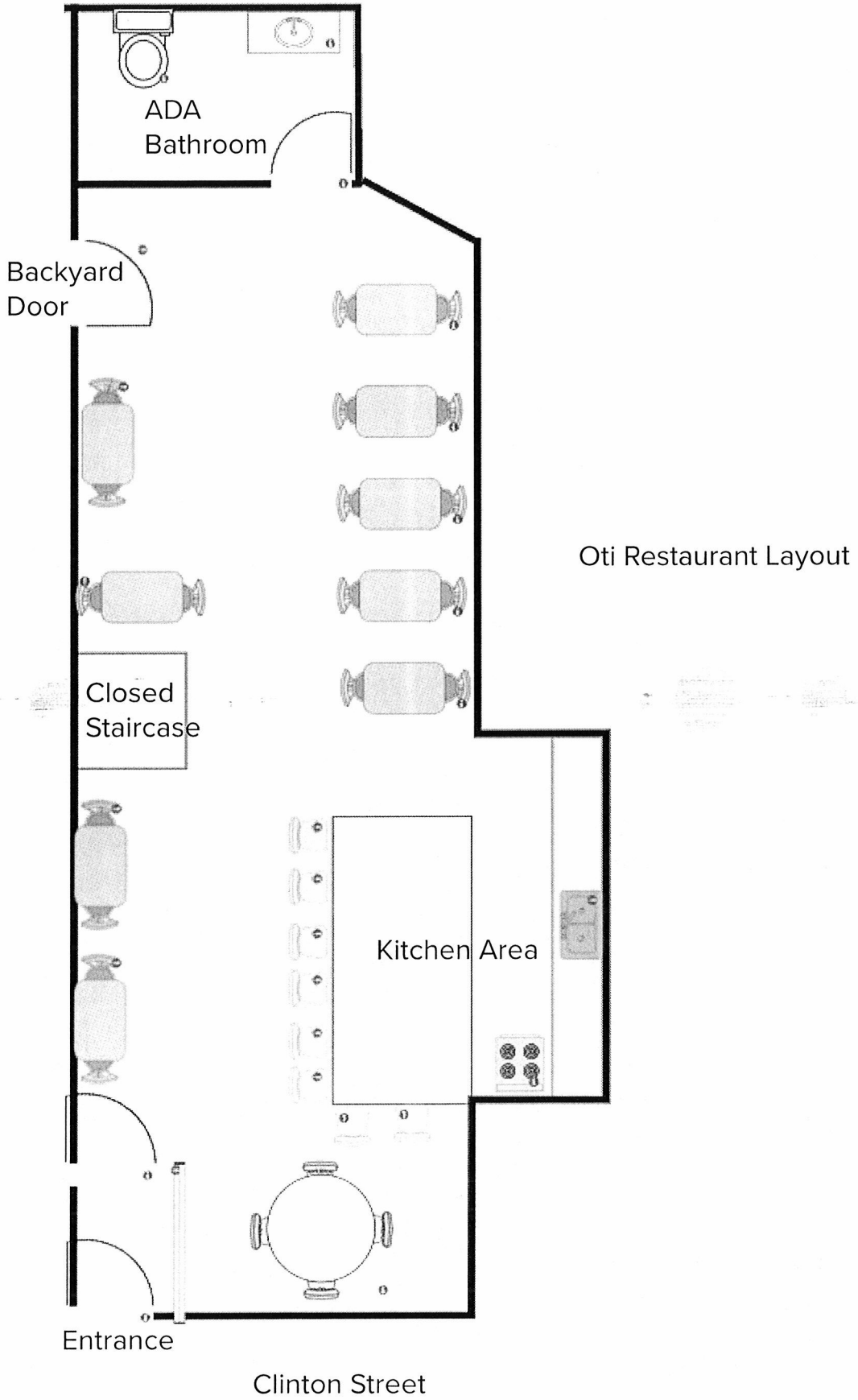
7. I will close any front or rear façade doors and windows at 10:00 P.M. every night or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances, or during unamplified performances or televised sports. I will have a closed fixed façade with no open 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.

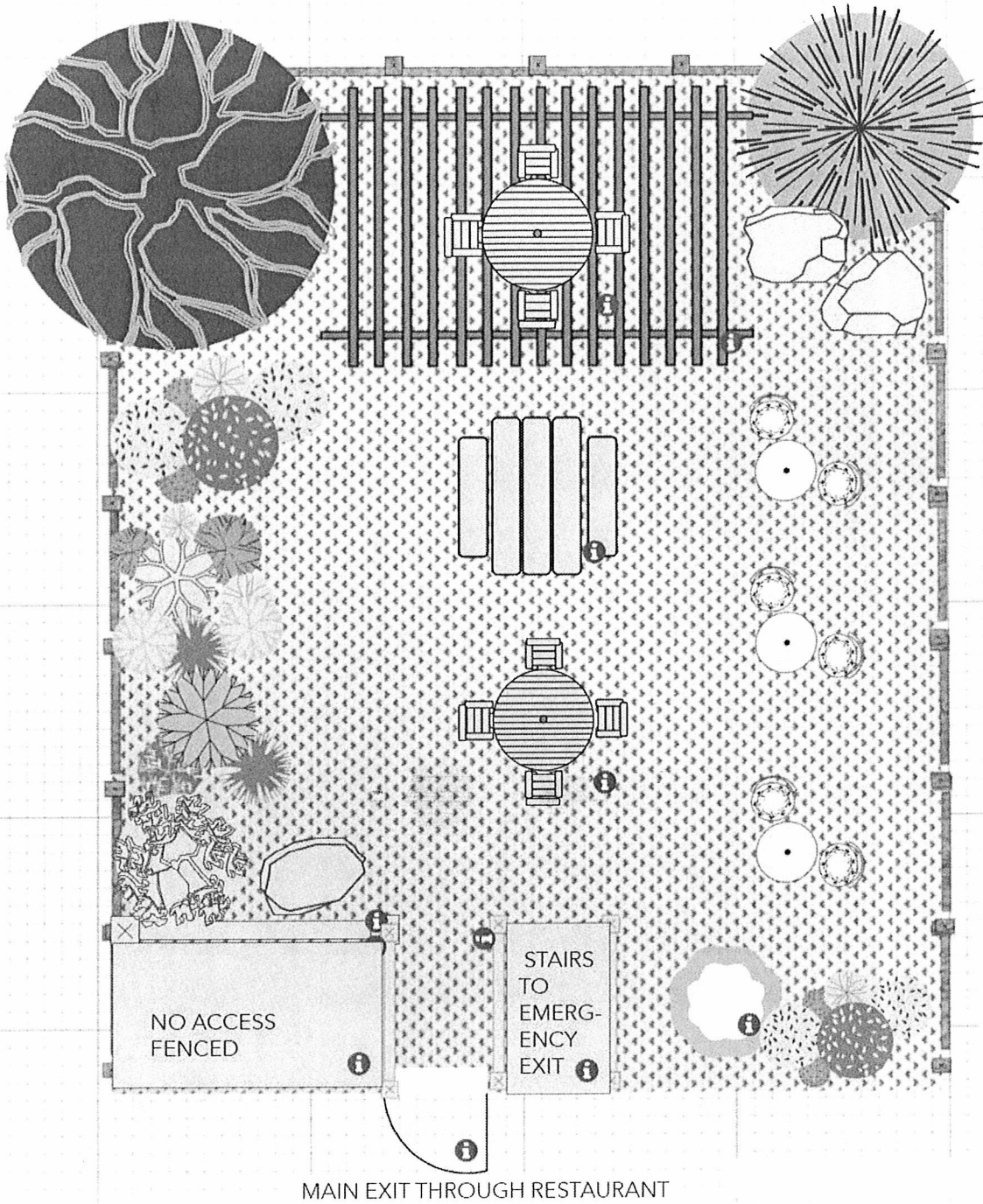
Name: ELIAS PO PA

Phone Number: 917 945-3092

ELIAS POPA

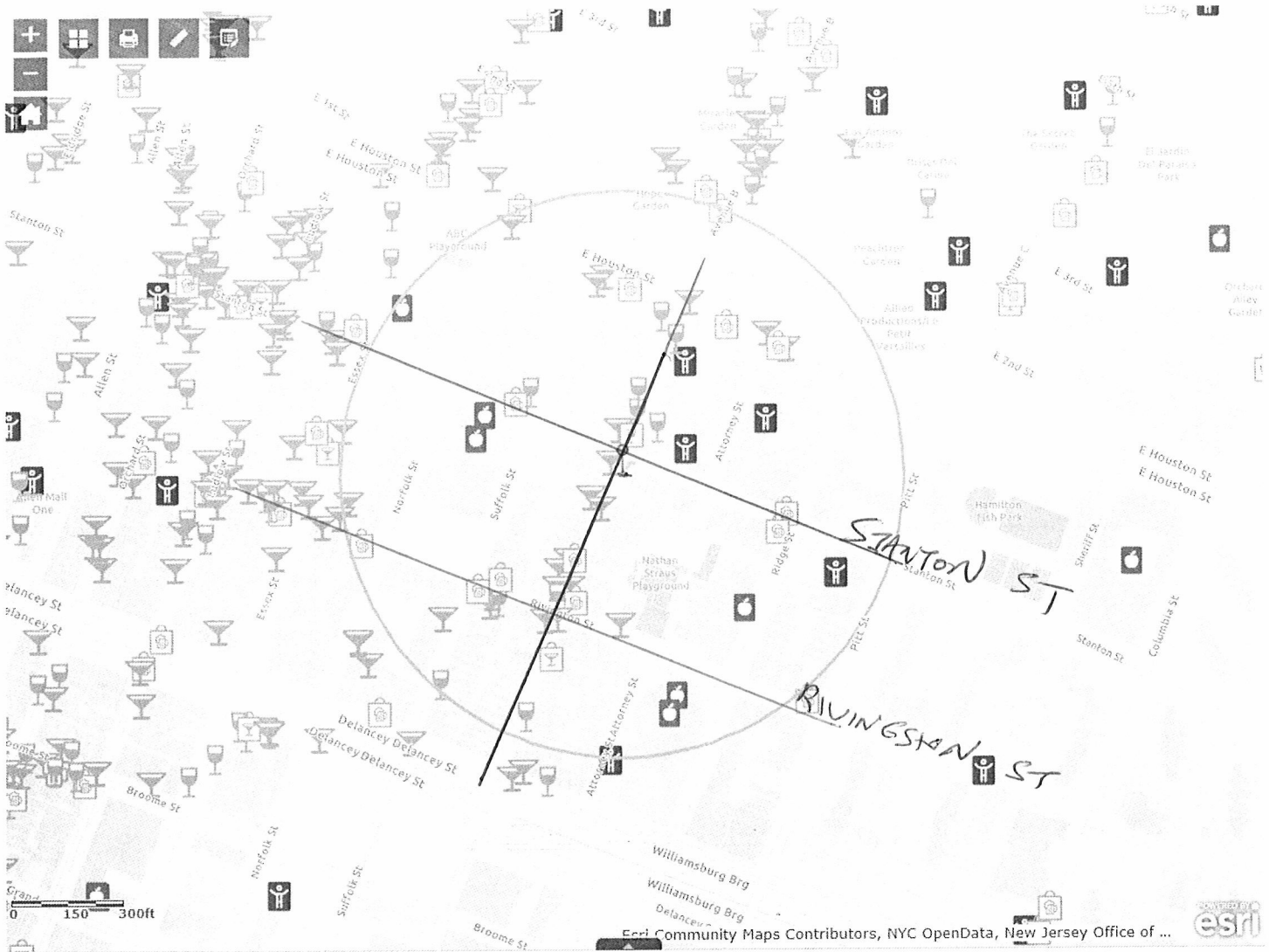
My name is Elias Popa also known as "CHEF ELYAS". My background is as an artist in my formative years attending Art Institute of Chicago and working as a Art Curator. My passion has been always in the food growing up being nurtured by my grandmother in the arts of simple home Romanian cooking. I became of chef and worked as a lead chef for a Taiwanese Restaurant and then for a catering company specializing on European cooking. I opened my own restaurant at 40 Clinton Street NY NY under the name OTI to share my food upbringing . Attached is my vision of the restaurant . I seek your kind assistance in my efforts to compliment the food with wine and beer. Thank you.








SEATING CAPACITY:
20 PEOPLE TOTAL

3 X 2 SEAT BISTRO
2 X 4 SEAT TOPS
1 X 6 SEAT TOP



-  FULL UPBAR / REST / BAR
-  WINE } BEER / REST .
-  CHURCH / SCHOOL

This report is for informational purposes only in aid of identifying establishments potentially subject to 500 and 200 foot rules. Distances are approximated using industry standard GIS techniques and do not reflect actual distances between points of entry. The NYS Liquor Authority makes no representation as to the accuracy of the information and disclaims any liability for errors.

Proximity Report For:	
Location	38 Clinton St, New York, New York, 10002
Geocode	Latitude: 40.72009 Longitude: -73.98447
Report Generated On	7/31/2023

8 Closest Liquor Stores		
Name	Address	Distance
TURTLE DOVE LLC Ser #: 1271455	28 30 CLINTON ST STORE B NEW YORK, NY 10002	113 ft
EAST VILLAGE WINE & LIQUORS INC Ser #: 1281322	80-82 CLINTON ST NEW YORK, NY 10002	517 ft
DISCOVERY WINES LLC Ser #: 1254572	16 AVE B NEW YORK, NY 10009	751 ft
EAST HOUSTON STREET WINE & LIQUOR INC Ser #: 1266928	250 E HOUSTON ST STORE #13 NEW YORK, NY 10002	756 ft
SALGIRAH CORP Ser #: 1276123	141 ESSEX ST NEW YORK, NY 10002	787 ft
VIJAYA GROUP INC Ser #: 1326346	100 STANTON ST NEW YORK, NY 10002	1,064 ft
SFDW INC Ser #: 1339790	24 AVENUE C NEW YORK, NY 10009	1,130 ft
PET NAT LLC Ser #: 1306926	115 DELANCEY ST NEW YORK, NY 10002	1,197 ft

School WITHIN 500 FT

Schools within 500 feet		
Name	Address	Distance
SCHOOL FOR GLOBAL LEADERS	145 STANTON ST NEW YORK, NY 10002	395 ft
LOWER EAST SIDE PREPARATORY HIGH SCHOOL	145 STANTON ST-4TH FL NEW YORK, NY 10002	397 ft
PS 140 NATHAN STRAUS	123 RIDGE ST NEW YORK, NY 10002	484 ft

CHURCHES WITHIN 500 FT

Churches within 500 feet	
Name	Distance
Stanton Street Synagogue	183 ft
Congregation Chasam Sopher	344 ft

Churches within 500 feet	
Name	Distance
Iglesia Ev Hispana Acym	412 ft

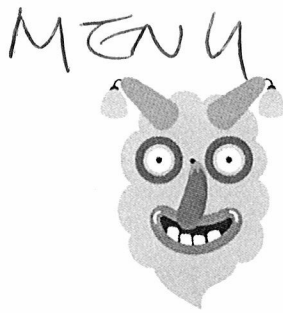
Pending On Premises Liquor Licenses within 750 feet		
Name	Address	Distance
No Active On Premises Liquor Licenses within 750 feet		

ACTIVE ON PREMISES WITHIN 500 FT.

Active On Premises Liquor Licenses within 750 feet		
Name	Address	Distance
BETA CLINTON CORP Ser #: 1209258	37 39 CLINTON STREET COR OF STANTON & CLINTON STS NEW YORK, NY 10002	41 ft
CROSSETT GROUP LLC THE Ser #: 1336082	43 CLINTON ST NEW YORK, NY 10002	103 ft
AZASU INC Ser #: 1275880	49 CLINTON ST NEW YORK, NY 10002	108 ft
CLINTON EAST CORP Ser #: 1323153	29 CLINTON ST NEW YORK, NY 10002	116 ft
AVIR LLC Ser #: 1151561	29 CLINTON ST AKA 168 STANTON ST STANTON STREET & RIVINGTON ST NEW YORK, NY 10002	118 ft
GET BACK LLC Ser #: 1335821	63 CLINTON ST NEW YORK, NY 10002	267 ft
BLACK ROSE HOSPITALITY GROUP LLC Ser #: 1288377	67 CLINTON ST NEW YORK, NY 10002	304 ft
68 CLINTON RESTAURANT ASSOCIATES LLC Ser #: 1270078	68 CLINTON ST NEW YORK, NY 10002	331 ft
KLAI KUNGWAN LLC Ser #: 1320056	71 CLINTON ST NEW YORK, NY 10002	346 ft
JOEY ROSES LLC Ser #: 1335988	174 RIVINGTON ST NEW YORK, NY 10002	400 ft
GREY CRESCENT LLC Ser #: 1271941	76 CLINTON ST NEW YORK, NY 10002	422 ft
79 CLINTON RESTAURANT GROUP LLC Ser #: 1298165	79 CLINTON ST NEW YORK, NY 10002	438 ft
TOKYO SUSHI 168 INC Ser #: 1339190	151 RIVINGTON ST UPPER LEVEL* NEW YORK, NY 10002	475 ft
MAPLE VIEW HOLDINGS CORP Ser #: 1138797	2 4 CLINTON ST EAST HOUSTON & STANTON STREETS NEW YORK, NY 10002	489 ft
LULLABY DOWNTOWN LLC Ser #: 1337307	151 RIVINGTON ST LOWER LEVEL NEW YORK, NY 10002	492 ft
TTBK INC Ser #: 1305169	188 SUFFOLK ST NEW YORK, NY 10002	506 ft
CAVAN SLIGO NYC INC Ser #: 1322172	269 E HOUSTON ST NEW YORK, NY 10002	525 ft
STERLING PARKSIDE CORP Ser #: 1024140	317 E HOUSTON STREET NEW YORK, NY 10002	537 ft

Active On Premises Liquor Licenses within 750 feet

Name	Address	Distance
COBART INC Ser #: 1345517	321 E HOUSTON ST NEW YORK, NY 10002	549 ft
SOCIETY OF THE EDUCATIONAL ARTS INC Ser #: 1326289	107 SUFFOLK ST NEW YORK, NY 10002	608 ft
A & P RESTAURANT CORP Ser #: 1260821	245 E HOUSTON ST A/K/A 190 NORFOLK ST NEW YORK, NY 10002	717 ft
120 ESSEX MARKET LLC Ser #: 1316835	124 RIVINGTON ST NEW YORK, NY 10002	730 ft



Shared Plates & Small ~~Things~~ Things*

* We recommend 5-7 per two people.

The Burrata 17

Stuffed with Romanian telemea Cheese. Roasted Tomato. Tomato consomme. (veg) (gf)

The Mussels 18

Smoked bacon, caramelised onions, roasted garlic, beer broth. (gf)

~~Teh~~ The* Mici (meech) 15

Lamb and beef housemade sausage meatballs. Spiced with Romanian herb blend. Served with Miso Mustrd. (Comes in 3). (gf)

Zakuska 8

Our best seller. Fire roasted aubergine, capsicum, onion and tomato dip. (v) -(gf)

Roasted Pickled Peppers 10

Pickled spiced peppers and roasted with fresh herbs. (V) (gf)

Spiced Pickled Red Grapes 9

Habenero house pickle brine. Cinnamon. Anise. Dill. (V) (gf)

Sarmale 12

Fresh ground pork and rice w/ pork belly fat wrapped in fermented cabbage leaves. (gf)

Cheese Pastry 9

Imported telemea cheese baked into a flaky buttery dough. (veg)

Polenta 9

Chicken bone broth, parmesan, butter, miso (veg) (gf)

Bone Marrow 21

Roasted split bone. Pickled brown mustard^{seeds} and red onion. (gf)

Stuffed Pepper 12

Ground Pork, rice, tomato dill broth in a roasted pepper. (gf)



pofta buna

At Oti, we excel at our three core pillars of service.

Oti started with a dream to serve hospitality, care, and love through thoughtfully plated delicious meals, curated environments, and incredibly friendly staff.

Every recipe at Oti is inspired by Chef Elyas' mother's cookbook. After years of working in the art world, Chef Elyas decided that the better way to love the world is through the heartfelt food of his childhood.

Paired with 90's nostalgic music, an eye for art and design, and delicious food, Oti has been described as "eating in your mom's kitchen, if your mom is a minimalist-art-loving, Immigrant-boss-lady, badass."

Will you join us in our story?

Value #1

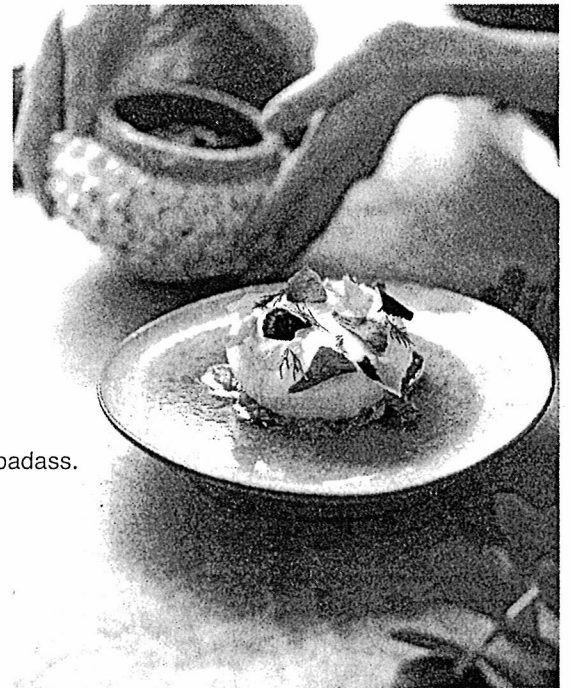
Hospitality & Care.

Value #2

Beautifully Crafted Food.

Value #3

Healthy & Happy Teams.



One of our best sellers, the Burrata.

We are expanding.

on the Lower East Side

For 3 months we had the opportunity to host a prolonged pop-up in a small 15 seater venue on the Lower East side. It gave us the opportunity to adjust our menu, incorporate and use feedback in real time, and craft a truly unique experience for our customers.

We also were able to gather data on our pricing, margins for profits, more realistic forecasting for future revenue, and identifying areas of profit growth.

We are now more ready than ever to expand into our new, permanent home.



Our Services List is Built for Success.

01

Small Bites and Shared Plates

After consistent feedback from customers, we adapted the menu to become small plates and shareable items which had an immediate return on investment, creating high margins per dish, and higher average bill per table for two (\$140) with drastically faster turn times (45 min).

02

Seasonal Dishes

We strive for excellence in everything we do, which includes using only the finest ingredients. Coupled with our amazing hospitality and care, we are set up for a truly unique experience.

03

Wine and Beer

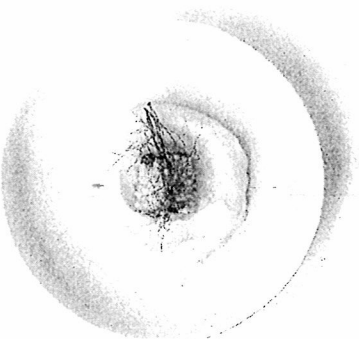
Offering an extensive list of only Eastern European wines creating an average of \$50-60 extra per bill for a table of two.

04

Private Catering and Events

During the pandemic, we built an extensive clientele base for private parties and events, which add supplemental income to Oti monthly. During the Pop-Up, we hosted 6 different private parties in our space.

n actual customers off of Google



I was blown away by the attention to detail and care of the guests.

Rave Reviews

ng Staff, Creative and a Beautiful mosphere”.

Oti has my heart. I could tell everything from the interior, plating, each dish (taste and how its presented) was well thought out.

This was amazing. The Romanian food was insanely good. The polenta and meatballs and the dips. All of it. Highly recommend!

Thank You.

**If you have any questions
please reach out to Chef
Elias.**

elias.popa@gmail.com

