

# 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

## **Community Board 3 Liquor License Application Questionnaire**

NO.	TE: ALL ITEMS MUST BE SUBMITTED FOR APPLICATION TO BE CONSIDERED.						
The following items and questionnaire package are due by date listed in email invite:							
X							
A proposed food and or drink menu.							
	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 fine 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)						
X	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).						
Che	ck which you are applying for:						
	ew liquor license						
	□ sale of assets □ upgrade (change of class) of an existing liquor license coday's Date: 08/23/2023						
	cation currently licensed? ☑ Yes ☐ No Type of license: On Premises Wine						
	teration, describe nature of alteration:						
II al	teration, describe nature of alteration.						
Prev	vious or current use of the location: Restaurant						
Corp	poration and trade name of current license: Avenue A Pizza LLC dba Foul Witch						
APP	LICANT:						
Prer	mise address: 15 Avenue A, New York, NY 10009						
	ss streets: East Houston Street & East 2nd Street						
	ne of applicant and all principals: Avenue A Pizza LLC: Pasquale Debenedictis, Brandon Hoy, Carlo Mirarchi, Alexander Solovey,						
	l Witch, LLC						
_	de name (DBA): Foul Witch						
1190	ie name (DBA): 1997 1997						

Revised: July 2022 Page 1 of 5

Revised: July 2022 Page 2 of 5

outside promoters? N/A	in which you plan to promote? Social media / online ads /			
	and crowds on the sidewalk caused by your establishment?			
Please attach plans. (Please do not answer "we do not anticipate congestion.")  See attached Rider				
Will there be security personnel? ☐ Yes ☒ No	(If Yes, how many and when)			
How do you plan to manage noise inside and of Please attach plans. See attached Rider	outside your business so neighbors will not be affected?			
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 a				
beverages outdoors? (includes roof & yard) ☐ Yes ☒ No If Yes, describe and show on diagram:				
If yes, please indicate name of establishment:	nsed for sale of alcohol previously? 🛛 Yes 🗖 No See attached rider  Community Board #			
Dates of operation:	Community Board #			
	to the proposed business?  Yes  No If Yes, please			
attach explanation of experience or resume. N	Note: failure to disclose previous experience or			
information hampers the ability to evaluate th	is application.			
Does any principal have other businesses in th address and describe the business Foul Witch:	is area? ☑ Yes ☐ No If Yes, please give trade name, a restaurant with Italian cuisine			
Has any principal had SLA reports or action wit	thin the past 5 years?  Yes  No If Yes, attach list of			
violations and dates of violations and outcome	es, 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.

Revised: July 2022 Page 3 of 5

LOCATION:		
How many licensed establishments are within 1 block? 10		
How many On-Premise (OP) liquor licenses are within 500 feet? 16		
Is the premise within 200 feet on the same street of any school or place of worship? $\Box$	Yes ☑ No	
COMMUNITY OUTREACH:		
Please see the Community Board website to find block associations or tenant association immediate vicinity of your location for community outreach. Applicants are encourage community groups, but it is not required. Also use provided petitions, which clearly standdress, license for which you are applying, and the hours and method of operation of establishment at the top of each page. (Attach additional sheets of paper as necessary)	d to reach out to ate the name, your	
We are including the following questions to be able to prepare stipulations and have faster and more efficient. Please answer per your business plan; do not plan to negot meeting.  1. My license type is: □ beer & cider □ wine, beer & cider ☑ liquor, wine, bee 2. ☑ I will operate a full-service restaurant, specifically a (type of restaurant) Italian	iate at the	
□ I will operate a	restaurant, or	
☐ 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 11:00AM - 12:00am ; Tue 11:00AM - 12:00am ; Wed 11:00AM  Thu 11:00AM - 12:00am ; Fri 11:00AM - 12:00am ; Sat 11:00AM  Sun 11:00AM - 12:00am ; (I understand opening is "no later than" spec	- 12:00am ;	
Sun 11:00AM - 12:00am . (I understand opening is "no later than" spec		
hour, and all patrons are to be cleared from business at specified closing hour.)	med opening	
<ol> <li>4. ■ I will not use outdoor space for commercial use (including Open Restaurants) C</li> </ol>	ıR	
☐ I will close all outdoor dining allowed under the temporary Open Restaurants p	. 1.3	
other subsequent uses by 10:00 P.M. all days and not have any speakers or TV monitors outdoors		
other subsequent uses by 10:00 P.M. all days and not have any speakers or TV mon		

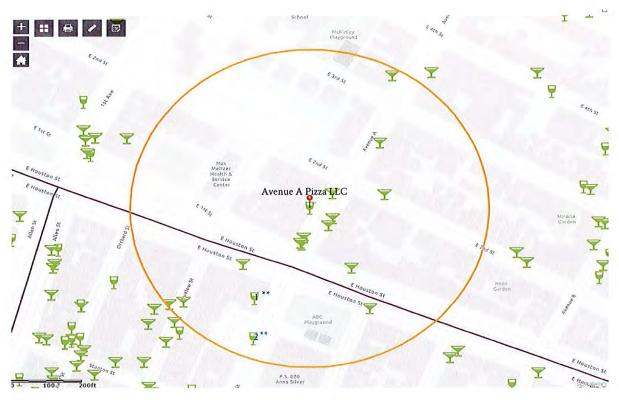
Revised: July 2022 Page 4 of 5

6. uill install soundproofing, \_\_\_\_\_

7,	I will close any front or rear façade doors	☐ I will have a closed fixed façade with no open doors or windows except my entrance			
	and windows at 10:00 P.M. every night or				
	when amplified sound is playing, including but	door, which will close by 10:00 P.M. or when			
	not limited to DJs, live music and live	amplified sound is playing, including but not			
	nonmusical performances, or during	limited to DJs, live music and live nonmusical			
	unamplified performances or televised sports.	performances, or during unamplified			
		performances or televised sports.			
8.	I will not have ☑ DJs, ☑ live music, ☑ third-part	y promoted events, 🗵 any event at which a cover			
	fee is charged, <b>☑</b> scheduled performances, <b>☐</b> m private parties per <u>year</u>	nore than DJs per, 🗷 more than 10			
9.	■ I will play ambient recorded background mu	sic only.			
10.	. 🗵 I will not apply for an alteration to the method of operation or for any physical alterations of an				
11	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.	<ul> <li>I will not participate in pub crawls or have party buses come to my establishment.</li> </ul>				
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 ha	ve a staff person responsible for ensuring no			
	loitering, noise or crowds outside.				
16.	☑ I will conspicuously post this stipulation form	n 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: Brandon Hoy				
	Phone Number: (917) 570-3388				

Revised: July 2022 Page 5 of 5

#### 15 AVENUE A - 500 FEET PROXIMITY OF OP LICENSES



Name	Address	Distance
DOUBLE DOWN NYC LLC OP Tavern	14 AVENUE A HOUSTON & E 2ND STREET NEW YORK, NY 10009	45 ft
ROBERT SANDS INC OP Tavern Ser #: 1191958	12 AVENUE A HOUSTON & FIRST NEW YORK, NY 10009	55 ft
SWAUTO LTD OP Tavern Ser ø: 1024671	25 AVENUE A NEW YORK, NY 10009	61 ft
DID GROUP LLC OP Tavern Ser ø: 1210668	9 AVENUE A HOUSTON & 1ST AVE NEW YORK, NY 10009	99 ft
CRAWFORD FLICK INC OP Tavern Ser #: 1024603	7 AVENUE A NEW YORK, NY 10009	118 ft
DOWNTOWN DINING LLC OP Tavern Ser #: 1265284	5 AVENUE A NEW YORK, NY 10009	122 ft
RAGUBOY CORP OP Restaurant Ser #: 1140962	156 EAST 2ND STREET AVENUE A & AVENUE B NEW YORK, NY 10009	186 ft
244EH TENANT LLC OP Tavern Ser #: 1327169	244 E HOUSTON ST NEW YORK, NY 10002	204 ft
ROLO REST LLC OP Restaurant Ser #: 1225341	32 AVENUE A E 2ND STREET & E 3RD STREET NEW YORK, NY 10009	268 ft
S W MONTE INC OP Tavern	217 E HOUSTON ST NEW YORK, NY 10002	274 ft
A & P RESTAURANT CORP OP Restaurant Ser #: 1260821	245 E HOUSTON ST A/K/A 190 NORFOLK ST NEW YORK, NY 10002	340 ft
ILLB INC OP Restaurant Ser 0: 1314604	43 AVENUE A 141 E 3RD ST GND FL NEW YORK, NY 10009	468 ft
LUDLOW HOTEL OPERATING LLC & LUDLOW HOTEL F&B LLC Ser #: 1275487 OP Hotel	180 184 LUDLOW ST & BEVERAGE LLC NEW YORK, NY 10002	478 ft
EASTERN DISTRICT OPERATIONS LLC OP Restaurant Ser #: 1329636	177 LUDLOW ST NEW YORK, NY 10002	514 ft
THAI TOMPKINS INC OP Restaurant Ser #: 1337933	50 AVENUE A NEW YORK, NY 10009	532 ft
SWEET CHICK LES LLC OP Restaurant Ser #: 1274831	178 LUDLOW ST NEW YORK, NY 10002	537 ft
OSTERIA GRANO LLC OP Restaurant Ser #: 1281633	175 LUDLOW ST NEW YORK, NY 10002	557 ft

- \*\* Restaurant Wine Licenses:

  1. Masaledaar Inc. 179 Essex Street, NYC 10002

  2. Takumi NYC Corp. 181 Essex Street, NYC 10002

#### RIDER FOR MANAGEMENT OF NOISE CONTROL

As previously stated, the applicant is currently operating as a restaurant and has been a welcome member of the local community since December of 2022. To ensure noise control only recorded music is always played at background levels. Also, live music, dancing, karaoke, and juke boxes as well as the use of DJ's are not permitted at the premises and the applicant will continue with this method of operation.

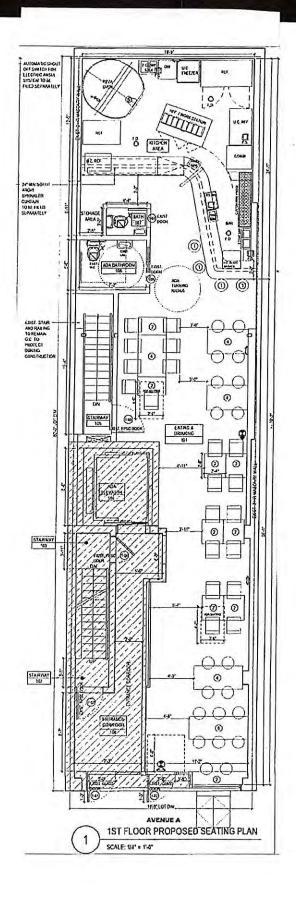
#### RIDER FOR MANAGEMENT OF VEHICULAR TRAFFIC AND CROWDS ON SIDEWALK

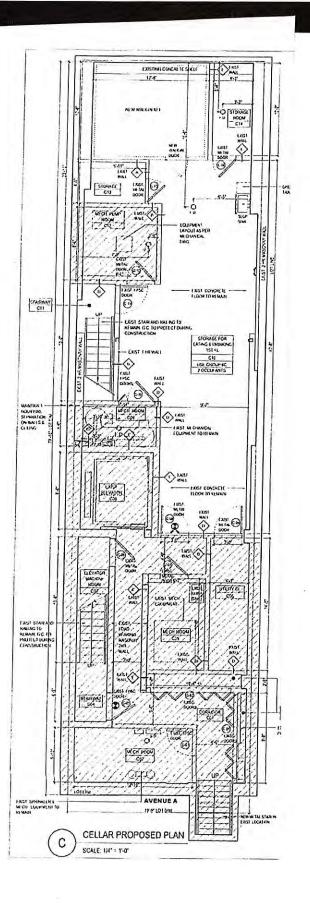
The applicant is currently operating as a restaurant serving beer and wine and will not be making any changes to the physical layout or the maximum occupancy of the premises. The current staff has also been trained to monitor the front exterior of the premises to ensure that patrons are not loitering on the sidewalk to avoid any disturbance to neighboring residents.

## RIDER FOR APPLICANT HISTORY AVENUE A PIZZA LLC

Licensee	Premises	Community Board	Active
Avenue A Pizza LLC dba Foul Witch	15 Avenue A, New York, NY 10009	Manhattan CB3	12/2022-present
Severed Heads LLC dba Blanca	261 Moore St., Brooklyn, NY 11206	Brooklyn CB1	11/2012-present
So Goth LLC *	230 Park Ave., Stall 22, New York, NY 10169	Manhattan CB5	07/2015-present
Lurking Fear LLC*	570 Lexington Ave., New York, NY 10003	Manhattan CB5	04/2020-present
Grand St Pizza LLC*	266 Kent Ave., Retail #1, Brooklyn, NY 11249	Brooklyn CB1	09/2020-present
Nineteen Twenty Four Inc.*	43 Bogart Street, Brooklyn, NY 11206	Brooklyn CB1	04/2010-present
Fort Pond Pizza LLC	240 Fort Pond Rd., Montauk, NY 11954	Town of East Hampton	02/2023-present

<sup>\*</sup>dba Roberta's





Lay.

#### FOUL WITCH

Strawberries & Lardo

Testa

Cantabrian Anchovies

Wagyu Beef Carpaccio

Celery 'Alla Romana'

with anchovy and pecorino di fossa

**Dressed Chicories** 

alliums and sea lettuce

Sorana Beans

with salsa verde

New Potatoes with Paddlefish Roe

fines herbs & beurre blanc

Grilled Tripe

with pecorino and mint

Boston Mackerel

with labneh & watercress

Chitarra with Dungeness Crab

#### FOUL WITCH

wiiii amareno

## Agnolotti

English peas & taleggio

#### Lumache Pomodoro

with sungold tomatoes and basil

## Roasted Shoulder of Goat

buttered turnips and alliums

## Guinea Hen from the Wood Oven

favas, asparagus & ginger

#### Live Maine Lobster

with Carolina gold rice

## Grilled Pork

wasabina & lemon

## Sake Lees Cake

with honeycomb and clotted cream

## Bay Leafice cream

Sorbet Duo



