

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

Andrea Gordillo, 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:

- 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: 11/25/2024

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

If alteration, describe nature of alteration: _____

Previous or current use of the location: Wine Bar

Corporation and trade name of current license: _____

APPLICANT:

Premise address: 245 Eldridge Street, Retail 1, New York, NY 10002

Cross streets: E Houston & Stanton St.

Name of applicant and all principals: Lactose Lounge LLC, Carlo Olcese, Natasha Van Duser

Trade name (DBA): Bateman's

PREMISE:

Type of building and number of floors: Mixed Use - 6 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 25

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): C4-4A

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) Sunday - Wednesday (5pm - 12am), Thurs (5pm - 1am)
Friday - Saturday (5pm - 2am)

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? 0 Total number of indoor seats? 15

How many stand-up bars/bar seats are located on the premise (number, length, and location) _____
1 customer bar, 24' long, first floor, 15 bar seats, (total occupancy 25)

(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 _____
New American Bistro (see menu)

What are the hours the kitchen will be open? All operating hours.

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

How many employees will there be? 8

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: Ceiling mounted small cube 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.") Management / Security for customer control, QR code for virtual line.

Will there be security personnel? Yes No (If Yes, how many and when) 1 security guard Friday and Saturday.

How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans. Management and security will manage noise and customers.

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 _____

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? 6

How many On-Premise (OP) liquor licenses are within 500 feet? 19

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 Cocktail bar with new american bites.,
 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 5pm - 12am; Tue 5pm - 12am; Wed 5pm - 12am;
Thu 5pm - 1am; Fri 5pm - 2am; Sat 5pm - 2am;
Sun 5pm - 12am. (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: Friday and Saturday
6. I will install soundproofing, Soundproofing installed on ceiling.

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.

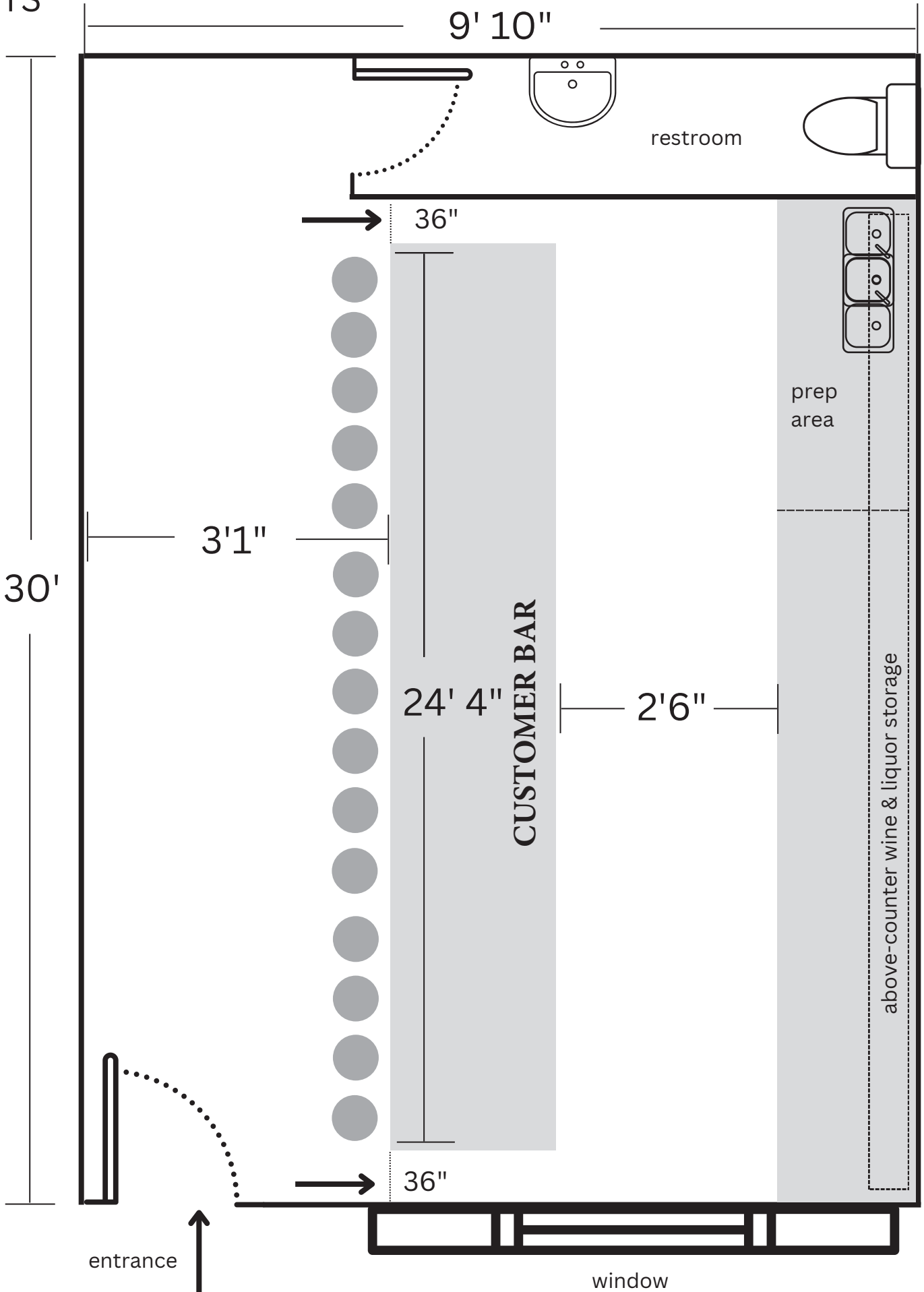
Name: Carlo Olcese

Phone Number: 914-806-3642

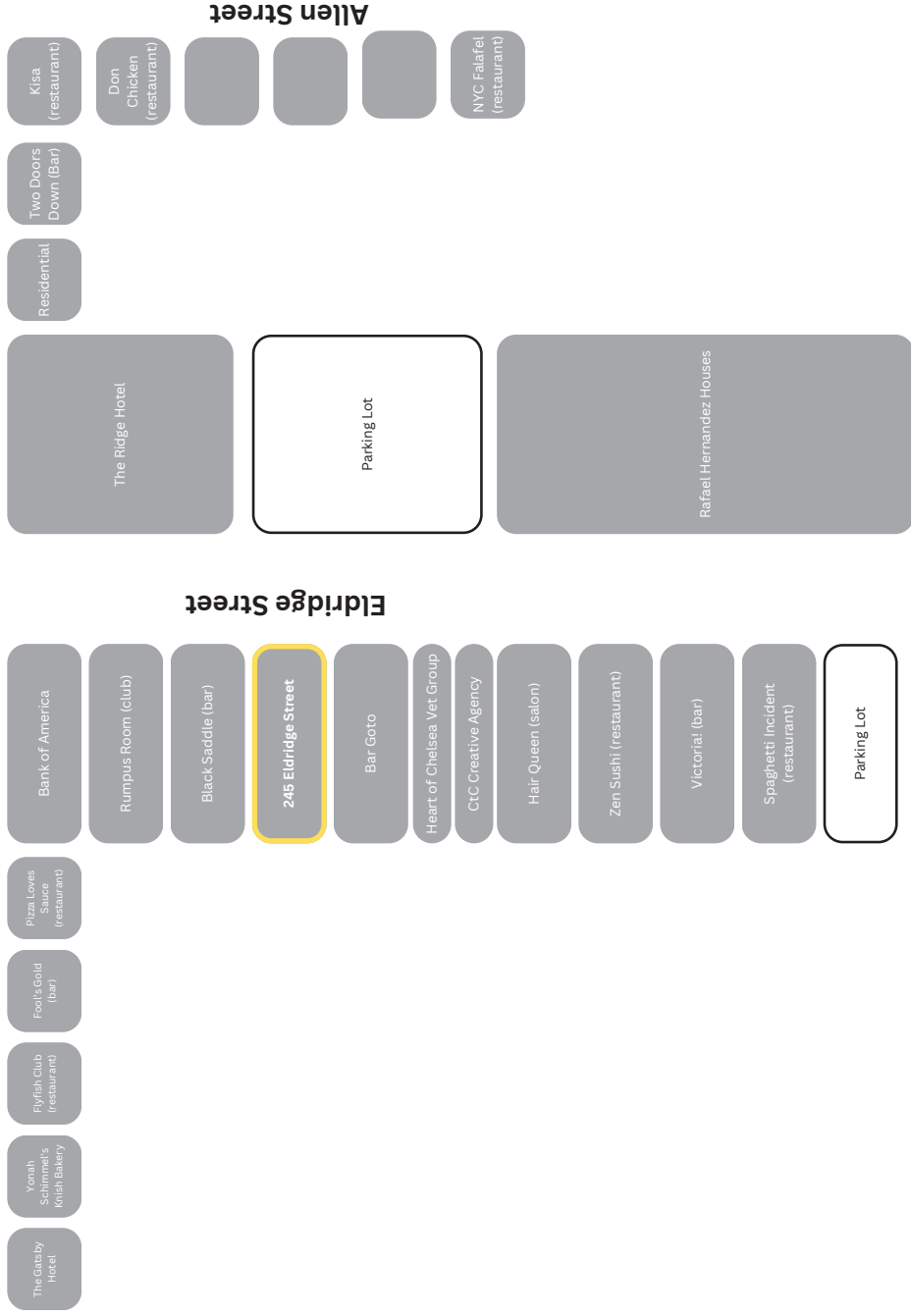
245 ELDRIDGE STREET GROUND FLOOR

15 SEATS

ATELIER LES INC
245 Eldridge Street
New York, NY 10002



E Houston Street



Forsyth Street

Stanton Street

Bateman's

Our menu is presented in a form to encourage a dialogue between you and your bartender. Ask questions and rely on their extensive knowledge to find the right drink for you.

BATEMAN'S CREATIONS



Jimmy Jazz
Mezcal, Passionfruit liqueur, Yellow Chartreuse, and lime
\$20



Garden Party Marg
Tequila and Peruvian spicy yellow peppers mixed with salted basil, bitter orange wine, Pisco and lime
\$21



Not Mai Tai
Light rum, dark rum, pineapple, almond, orange, lime, and mint
\$19
\$12 for non-alcoholic



Vodka Blush
Grapefruit rose infused Vodka, orange, rosemary, cranberry, lime
\$19
\$12 for non-alcoholic



Plague Doctor
Small batch bourbon, Dolin Rouge, Marseilles Amaro
\$19



Choya Chai-tini
Choya Plum Umeshu, Dolin Blanc Vermouth, and Chai.
\$18



Bateman's Manhattan
An elevated classic Manhattan utilizing rare rotating single barrel whiskey.
\$26



White Pear Negroni
Gin, Cocchi Americano, Bartlett Pear, White Vermouth
\$19

SEASONAL



Nosferatu's Cornbread
Vodka, corn, blood orange, lemon, jalapeno hot honey, mole
\$21



Sweater Weather Old Fashioned
Pie crust infused bourbon and rye with sweet potato, cinnamon, clove, nutmeg, orange and chocolate
\$23

Ask about our seasonal cocktail tastings and food pairings

AWARD WINNING



Hotel Transylvania
Peach infused Vodka, Brown Butter Apricot, cinnamon, vanilla, pineapple and lime
\$20



Ballet Slipper
Grapefruit infused vodka, Suze, Rose Combier, white vermouth, rosemary, cranberry, Peychaud's
\$20



Honey Cake Gimlet
Gin, bergamot, rose, baking spices, lemon, honey.
\$23



Jackie Daytona
Vodka, Taru Sake, Passionfruit, orange blossom, allspice
\$21

Cocktails designed by award winning bartender Natasha Van Duser

Bateman's is a bar owned and operated by bartenders. We believe all workers deserve a living wage, therefore our prices reflect the cost of paying staff a competitive hourly wage.

Bateman's

COLD BITES

Salami Board

A varietal mix of salamis, olives, and crackers.

\$22

\$52 with 2 cocktail pairing.

Charcuterie Board

Full spread of our local cheese, salamis, jams, and crackers.

\$30

\$65 with 3 cocktail pairing.

Cheese Board

Three cheese assortment, served with jams and crackers.

\$18

\$50 with 2 cocktail pairing

Ding Mix

As made famous at Ding-a-Ling, a smack mix of crackers, pretzels, and other goodies toasted in rosemary oil.

\$5

HOT BITES

Flatbread Pizza

Artisanal Italian flatbread toasted with fresh mozzarella, tomatoes, and olive oil.

\$23

Calzone

Homemade filo filled with ricotta and toasted.

\$18

Tuna Melt

Homemade Tuna salad and melted cheese on a toasted brioche.

\$22

Open Face Melt

Roast Beef and melted Muenster on a loaf of french bread.

\$24

Pan Con Tomato

A Barcelona special of tomato with garlic, EVOO, and a pinch of salt.

\$18

Grilled Cheese

Murray's cheddar cheese melted with tomato and onions between two pieces of french bread.

\$23

DESSERT

Brownie Sundae

Warm fudge brownie covered in chocolate sauce and vanilla ice cream.

\$19

Bread Pudding

Warm brioche bread covered in a toffee cream sauce.

\$21

Cookie Sampler

A selection of rotating seasonal cookies

\$15

Please alert your bartender to any known allergens.

Natasha Van Duser Work Experience

Natasha Van Duser is an award winning mixologist who has been bartending since 2013. Over the past decade she has worked as an assistant manager, general manager, beverage director and cocktail curator for a number of Manhattan-based cocktail lounges and bars.

She began her bartending career in 2013 where she worked her way up with the team behind Exchange Bar into various management positions and managed until 2018. In 2019 she began a cocktail oriented apprenticeship under Noble Harris at Kind Regards where she worked until the 2020 pandemic shut downs. During the 2020 pandemic, Natasha worked for the non-profit One Fair Wage to help out of work bartenders gain access to benefits offered by local and federal governments to aid them during the shut downs. In 2021 she began working at the cocktail lounges Cabin Down Below and Lovers of Today, and continued to work for that company through 2023. She would serve as the head bartender for Lovers of Today's sister bar, Old Flings, where she designed the entire menu and helped the owner, Sam Robbins, open his next location, Treasure Club. She designed the entire Treasure Club cocktail menu and handled all staff training and cocktail on-boarding. At the end of 2023, she returned to working for Kind Regards and their sister bar, Ding-A-Ling, where she now does menu development. Natasha also works as a contributing writer for Tippy Sake magazine, where she curates and designs seasonal cocktail recipes.

In May of 2024 she placed second in New York's Unrivaled Classics Gin Gimlet competition hosted by No. 3 Gin.

In June of 2024 she was an Eastern regional finalist at the Bounty Rum cocktail competition hosted at Brooklyn's Rum Fest.

In August of 2024 she placed first in the North East Regional "Craft the Fun" cocktail competition hosted by Chilled Magazine and Deep Eddy Vodka.

In September of 2024 she placed first in the National "Craft the Fun" cocktail competition hosted by Chilled Magazine and Deep Eddy Vodka. Her 5 cocktails beat out over 470 bartenders across the country. She will be featured in the upcoming edition of Chilled Magazine in December.