



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 Wednesday 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  
 (change to method of operation)

Check if either of these apply:

- sale of assets     upgrade (change of class) of an existing liquor license

**Today's Date:** January 2, 2025

Is location currently licensed?  Yes  No    Type of license: Restaurant - Liquor (0340)

If alteration, describe nature of alteration: Applicant would like to extend their hours of operation to 2:00am Sunday through Wednesday, 3am Thursday through Saturday and add a DJ to their method of operation.

Previous or current use of the location: Restaurant

Corporation and trade name of current license: Alphabet City Group, LLC

**APPLICANT:**

Premise address: 210 Avenue A

Cross streets: Avenue A/13th Street

Name of applicant and all principals: Alphabet City Group, LLC; Ronan Downs, Roberta Souza, Scott Connolly, Paul O'Connor and Jack Crown

Trade name (DBA): Motel No Tell

**PREMISE:**

Type of building and number of floors: 4 story multi unit

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 130

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): C1-6A

**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) Indoors 4:00pm - 2:00am (Monday - Wednesday), 4:00pm - 3:00am (Thursday & Friday)

11:00am - 3:00am (Saturday), 11:00am - 2:00am (Sunday) Outdoors: 4:00pm - 10pm (Monday - Friday)

11:00am - 10:00pm (Saturday & Sunday)

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? 21 Total number of indoor seats? 84

How many stand-up bars/bar seats are located on the premise (number, length, and location) \_\_\_\_\_  
1 bar on ground floor, 23', 14 stools

*(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 fusion

What are the hours the kitchen will be open? Kitchen will be open one hour before closing

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

How many employees will there be? 30

Do you have or plan to install  French doors  accordion doors or  windows?

Will there be TVs/monitors?  Yes  No (If Yes, how many?) 1

Will premise have music?  Yes  No

If Yes, what type of music?  Live musician  DJs  Streaming services/playlists

If other type, please describe jazz, acoustic

What will be the music volume?  Background (conversational)  Entertainment (live music venue level) Please describe your sound system: Small, wall mounted, non-vibrating, JBL speakers (no subwoofers)

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.") Staff will monitor entrance to ensure that crowds do not form, as well as vehicular traffic for congestion.

Will there be security personnel?  Yes  No (If Yes, how many and when, 2 security personnel during busy periods.)

How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans. Soundproofing has been installed and Applicant will conform to guidance provided by sound engineer. Please see attached Acoustilog report.

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: 11 tables with 22 seats on Avenue A (roadbed) and 7 tables with 14 seats on the sidewalk

#### APPLICANT HISTORY:

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

If yes, please indicate name of establishment: See attached

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 See attached

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. See attached

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. **See attached.**

**LOCATION:**

How many licensed establishments are within 1 block? 4

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?  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) American fusion restaurant, or  
 I will operate a \_\_\_\_\_,  
 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 kitchen will be open until one hour before closing
3. My hours of operation will be:  
Mon 4:00pm - 2:00am; Tue 4:00pm - 2:00am; Wed 4:00pm - 2:00am;  
Thu 4:00pm - 3:00am; Fri 4:00pm - 3:00am; Sat 11:00am - 3:00am;  
Sun 11:00am - 2:00am. (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: 2 personnel during busy hours
6.  I will install soundproofing, (already installed)

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 12 private parties per year
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 7:00pm.
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: Jack Crown

Phone Number: (347) 703-6924

# **EXHIBIT A**

## **PRINCIPAL LICENSE HISTORY**

## Principal License History

Ronan Downs

### **380 East Ventures LLC**

380 Third Avenue, New York, NY 10016

Manhattan Community Board 6

2018 to present

### **Park Stone Venture Ltd**

47 East 29th Street, New York, NY 10016

Manhattan Community Board 5

2011 to present

### **Liam Street Venture Ltd**

19 South William Street, New York, NY 10004

Manhattan Community Board 1

2010 to present

### **307 Third Avenue East Venture LLC**

307 Third Avenue, New York, NY 10010

Manhattan Community Board 6

2010 to present

### **45 Stone Street Venture Ltd**

45 Stone Street, New York, NY 10004

Manhattan Community Board 1

2008 to present

### **85 Pearl Street Venture Ltd**

85 Pearl Street, New York, NY 10004

Manhattan Community Board 1

2006 to present

### **DSRS Montauk Venture Ltd**

432 West Lake Drive, Montauk, NY 11954

2005 to 2006

**9th Street Ventures, Ltd**

232 East 9th Street, New York, NY 10003  
Manhattan Community Board 3  
1999 to 2010

**RET Venture Ltd**

79 Pearl Street, New York, NY 10004  
Manhattan Community Board 1  
1999 to present

**81 Pearl Street Venture Ltd**

81 Pearl Street, New York, NY 10004  
Manhattan Community Board 1  
1995 to present

**Pearl Street Venture Ltd**

78 Pearl Street, New York, NY 10003  
Manhattan Community Board 1  
1994 to 2004

**Fulton Street Venture, Ltd**

90 Fulton Street, New York, NY 10038  
Manhattan Community Board 1  
1990 to 2005

**46 Stone Street Venture Ltd**

79 Pearl Street, New York, NY 10004  
Manhattan Community Board 1  
1986 to present

**1470 Rest. & Bar Inc.**

1470 First Avenue, New York, NY 10075  
Manhattan Community Board 8  
1985 to 2000



**Roberta Souza**

**380 East Ventures LLC**

380 Third Avenue, New York, NY 10016  
Manhattan Community Board 6  
2018 to present

**307 Third Avenue East Venture LLC**

307 Third Avenue, New York, NY 10010  
Manhattan Community Board 6  
2010 to present

**Scott Connolly**

**380 East Ventures LLC**

380 Third Avenue, New York, NY 10016  
Manhattan Community Board 6  
2018 to present

**Paul O'Connor**

**274 Pub On Third Inc.**

274 Third Avenue, New York, NY 10010  
Manhattan Community Board 6  
2003 to 2011

**575 Pub On Second Inc.**

575 Second Avenue, New York, NY 10016  
Manhattan Community Board 6  
2005 – 2013

**55 Stone Rest Inc.**

83 Pearl Street, New York, NY 10004  
Manhattan Community Board 1  
2007 to present

**JTP Restaurant Corp.**

712 Third Avenue, New York, NY 10017  
Manhattan Community Board 6  
2011 to present

**307 Third Avenue East Venture LLC**

307 Third Avenue, New York, NY 10010

Manhattan Community Board 6

2011 to present

**MD 276 Restaurant LLC**

5 East 38th Street, New York, NY 10016

Manhattan Community Board 5

2014 to 2015

**MDB38, LLC**

5 East 38th Street, New York, NY 10016

Manhattan Community Board 5

2017 to present

**53 Lapidar Inc**

53 Stone Street, New York, NY 10004

Manhattan Community Board 1

2019 to present

## SLA Violations

### **JTP Restaurant Corp:**

*Failure To Provide 30 Days Notice to Community Board for liquor license renewal*

Case No: 129215; Due Date: 6/7/2019 Civil Penalty Paid: \$1,000

*Sale of a beer to an underage police officer during a sting*

Case No: 119532; Due Date: 10/27/2017, Civil Penalty Paid: \$2,500

### **380 East Ventures LLC**

*Failure to Adhere to NYDOH Guidance regarding Social Distancing, Inside and Outside Service*

Case No. 143691, 6/26/2020 & Case No. 144066, Civil Penalty Paid: \$5,000

# **EXHIBIT B**

**PRINCIPAL WORK  
HISTORY**

## **Principal Work Experience**

### **Ronan Downs**

I moved to NYC in 1978. I am an Oneonta State College Graduate. I worked in Dressers Bar & Restaurant from 1979-1985. I opened my first business in 1985 on Upper East Side of Manhattan. The business was open for 15 years. I opened GB Shaws on Fulton Street in 1990 and sold it in 2005. I opened Becketts Bar & Grill in 1995 and is still operating. I opened Waterstone Grill in 1999 and it is still operating under the Route66 title. The building was bought in 2001. I am also involved in four other restaurants on Stone Street. Aside from investments in FiDi I also have a craft beer focused bar called Taproom and another bi-level restaurant which also has a roof garden on 29th & Park. We own this building also. In 2018, we opened Factory 380, and that is still operating.

### **Roberta Souza**

Born in Rio de Janeiro, Roberta grew up with her mother. Her mother, a chef, raised her in the kitchen where she traded playing with dolls for peeling vegetables. At the age of 17, she came to the US following her mother's footsteps. She landed her first job as a part time coat check employee at Giovanni 's on 53rd and 5th avenue. She later started working at Becketts located in FiDi as a Hostess. Ronan was a great mentor in her early NYC days and a true friend. As the years went by, Ronan proposed they started a business together called 'Burger Burger' which was launched in 2008 and is still operating. In 2011 another opportunity came about for a craft beer concept 'Taproom307' which is located in the Gramercy area. In 2018, we opened Factory 380, and that is still operating.

### **Scott Connolly**

Scott is a Dublin Business School Graduate with a B.A. Honors Degree in Business Management. Integrated within this course was a selection of optional elective subjects. This allowed him to obtain knowledge of other key areas of this business such as Accounting, Management , Marketing and Information Systems. After graduating he worked for a leading Dublin based Marketing company and held a managing position for a number of years. Later he entered the hospitality business in Dublin working for a consortium who owned multiple restaurants before moving to NYC and taking the management position in 'Becketts Bar & Grill' for 4 years & Bavaria Bier Haus for 1 year.

## **Jack Crown**

Born in New York City to Irish parents, my family relocated back to Ireland when I was a young child. I began working in restaurants at age 17 in Eamon Dorans Tavern in Dublin's Temple Bar. My first role was as barback/bartender and soon as manager. Soon after having helped with the opening of a new restaurant of the same name, I relocated back to New York City with the vision of owning a bar. Upon returning to New York City in 2012, I became immediately enthralled by all facets and cultures of hospitality. I began a ten-year career in restaurants and bars that include working and managing some of the city's most famous establishments. My passion for hospitality led me to pursue a role as a volunteer at the Salvation Army's lunch service on 14th street. Over time I became one of their longest-serving volunteers and have helped with their Christmas toy drives all over the city for the past couple of years. Having spent 7 years working in East Village's Swift Hibernian Lounge and a year at The Factory, I am currently working at Corner Bistro.

## Paul O'Connor Resume

### Profile

As the operating partner of the JTP Restaurant Group, I oversee the daily management of and staffing for five restaurants, as well as their adherence to city and state regulations. With over 25 years' experience in multiple restaurant concepts, I am looking forward to the challenge that a new venture brings.

### Skills

Concept Development	Project Management
Site Selection	Business Analysis
Brand Development	Market Analysis
Human Resources	Payroll
Information Technology	Restaurant Operations
Sales and Labour Analysis	Staff Management
Landlord Relations	Hiring

Additional Resume Items:

#### **Self Help Africa (New York Board Member) — 2013 - Present**

Self Help Africa is an international "for profit, not-for-profit" that promotes and implements long-term rural development projects in Africa. The New York board advises the Irish headquarters and raises money along with the profile of Self Help Africa in New York and the United States.

#### **Integrated Software, Operations Consultant — 1994 - 2002**

Aided in designing and implementing software to allow for variance in price and language for national and international client print publications. Trained client staff and oversaw testing, quality assurance, and support.

#### **Greenwood Digital, Co - Founder — 2002 - 2003**

Performed upgrading and transitioning for a technology consulting and training company.

#### **inet.d, Co - Founder — 1996 - 1997**

inet.d provided internet development and consulting services for such clients as Compaq, The United Nations (State of the Worlds Children '98), Pet Pantry Warehouse, Harvard Business Review, Rudy Giuliani Mayoral Campaign, and GMHC.

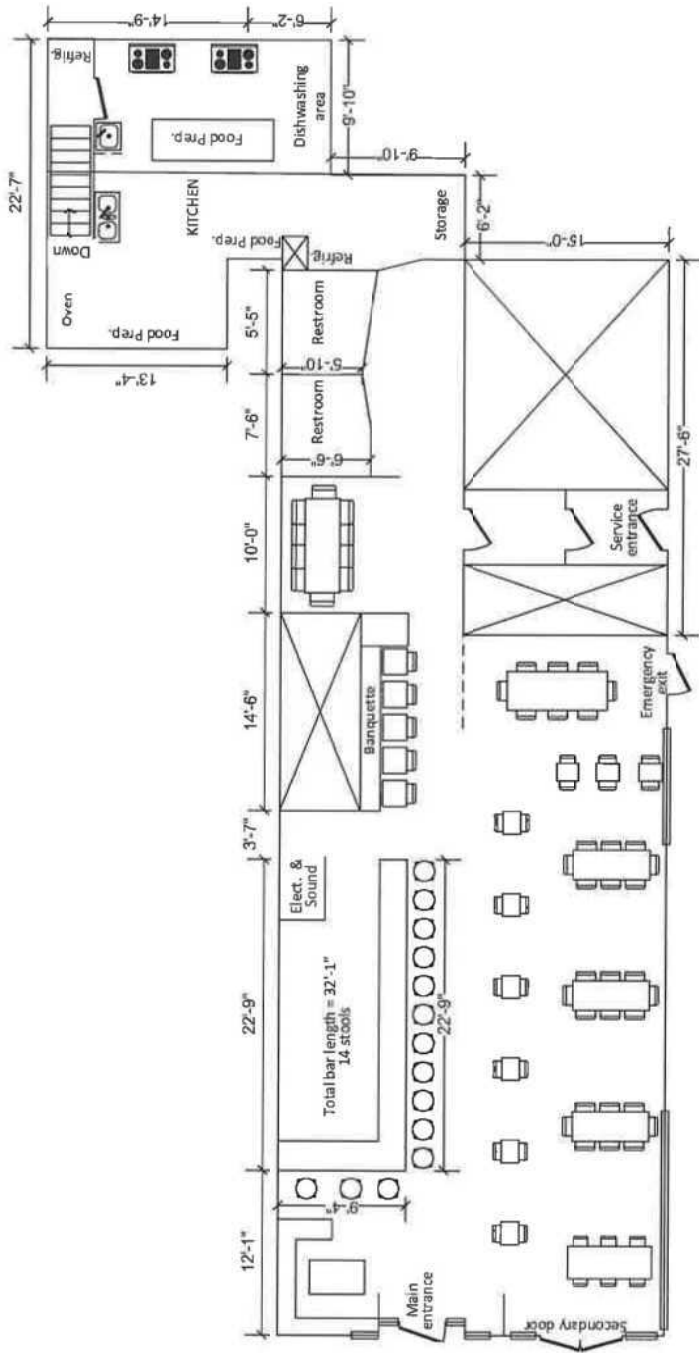
### Education

**Dublin Institute of Technology, Rathmines — 1992**

# **EXHIBIT C**

## **DIAGRAMS OF THE PREMISES**





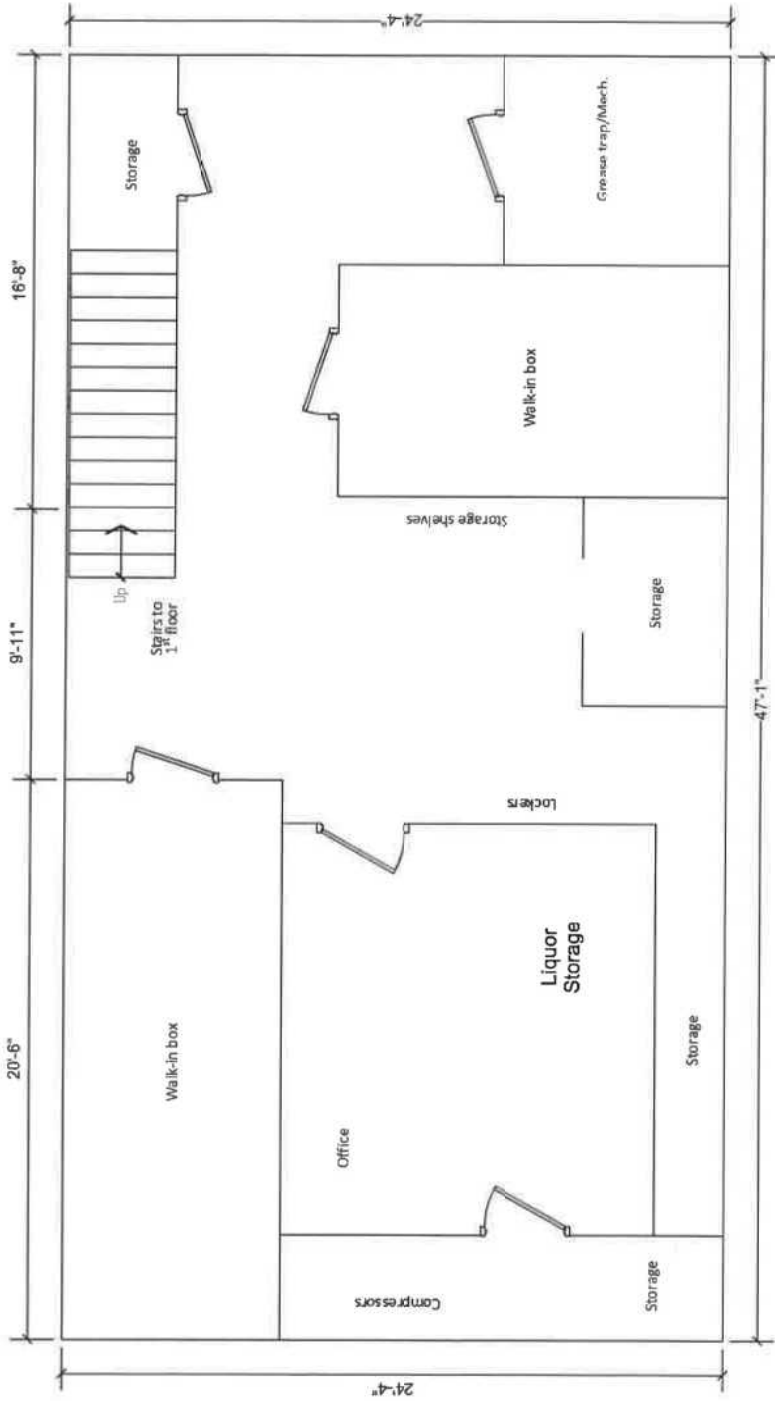
INTERIOR DIAGRAM – 1<sup>st</sup> Floor  
 210 Avenue A  
 New York, NY

NOT TO SCALE

Interior seating  
 21 tables/84 seats

East 13<sup>th</sup> Street

Avenue A



INTERIOR DIAGRAM – Basement  
 210 Avenue A  
 New York, NY

NOT TO SCALE

**SECTION 1: Site Plan**

- This Site Plan form is required to be uploaded in the "Sidewalk Site Plan" field of your online application.
- Refer to the [How to Apply](#) page in the Dining Out NYC website for more information about the application process.

**Sidewalk Cafe Site Plan Form**

**Identify Clear Path Requirements:**

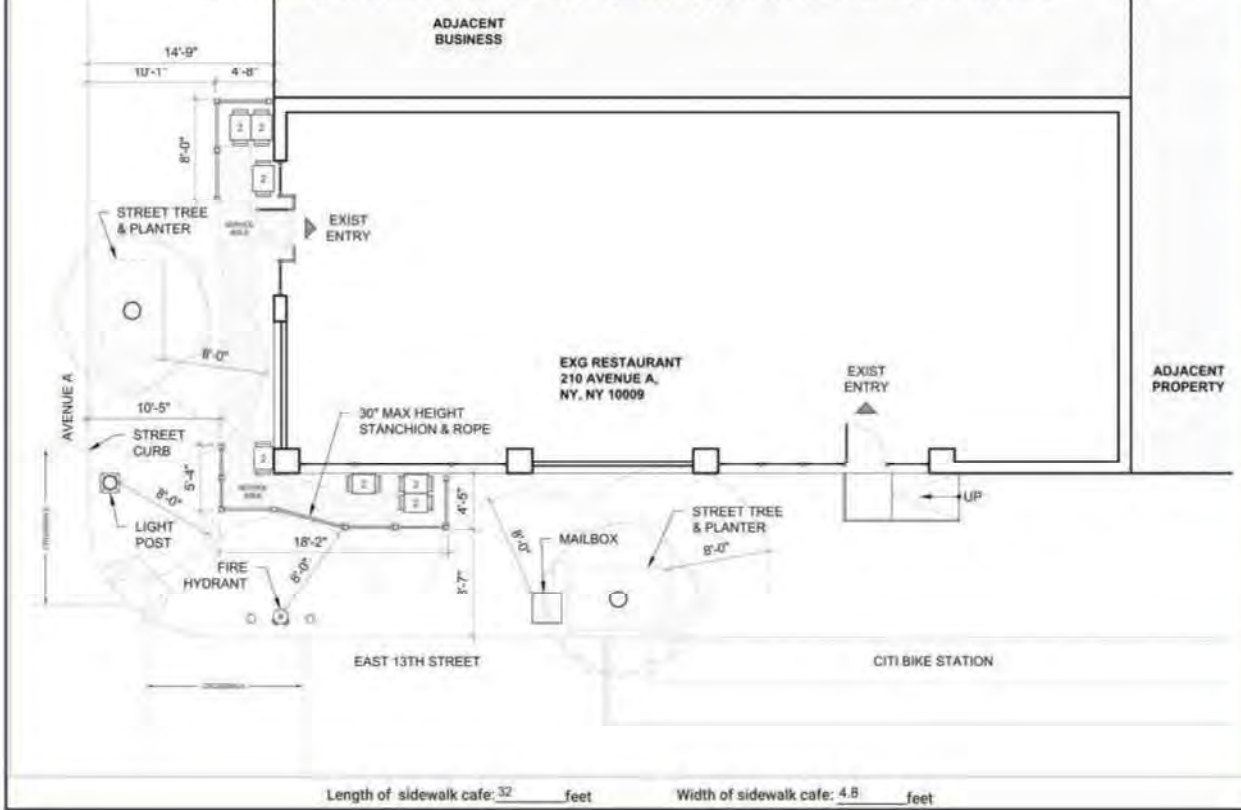
- Clear path requirement for your sidewalk cafe can be found by identifying your corridor type on the DOT's Pedestrian Mobility Plan [Pedestrian Demand Map](#) on Open Data.
- C1- Global Corridor (12 feet Clear Path)
- C2- Regional Corridor (10 feet Clear Path)
- C3- Neighborhood Corridor (8 feet Clear Path)
- C4- Community Connector (8 feet Clear Path)
- C5- Baseline Street (6 feet Clear Path)

**Setup Area Identification:**

- Please check this box if you plan to have outdoor dining located within private property. If so, indicate the property line in the site plan drawing below.
- Please check this box if all or part of your sidewalk cafe is in a sidewalk widening area, developed pursuant to the NYC Zoning Resolution. If so, indicate the property line in the site plan drawing below.

Applicant Name: \_\_\_\_\_  
 Restaurant Name: Motel No Tell  
 FSEP Number: \_\_\_\_\_

Use the space below to draw or upload your Site Plan representing your cafe perimeters, furniture, and clearances.



**Drawing Requirements**

- Food service establishment frontage shown by:**
  - Line representing space occupied in building
  - Labels
- Street names:**
  - Labels on each street
- Sidewalk shown as:**
  - Line representing street curb
  - Width measured from building line to curb line
- Primary building entrance shown as:**
  - Label
  - Distance from proposed setup
- Cafe perimeter shown as:**
  - Line
  - Length and width
  - (Dashed line) representing Private Property Line
- Set-up furniture (tables, chairs, etc.) shown as:**
  - Lines or symbols at approximate location within setup
- Sidewalk elements or objects shown as:**
  - Lines or symbols
  - Labels
  - Distance from cafe perimeter
- Utility coverings shown as:**
  - Symbols representing the approximate shape of the covering within the setup
  - MANHOLE COVER
  - UTILITY COVERING

**SECTION 1: Site Plan**

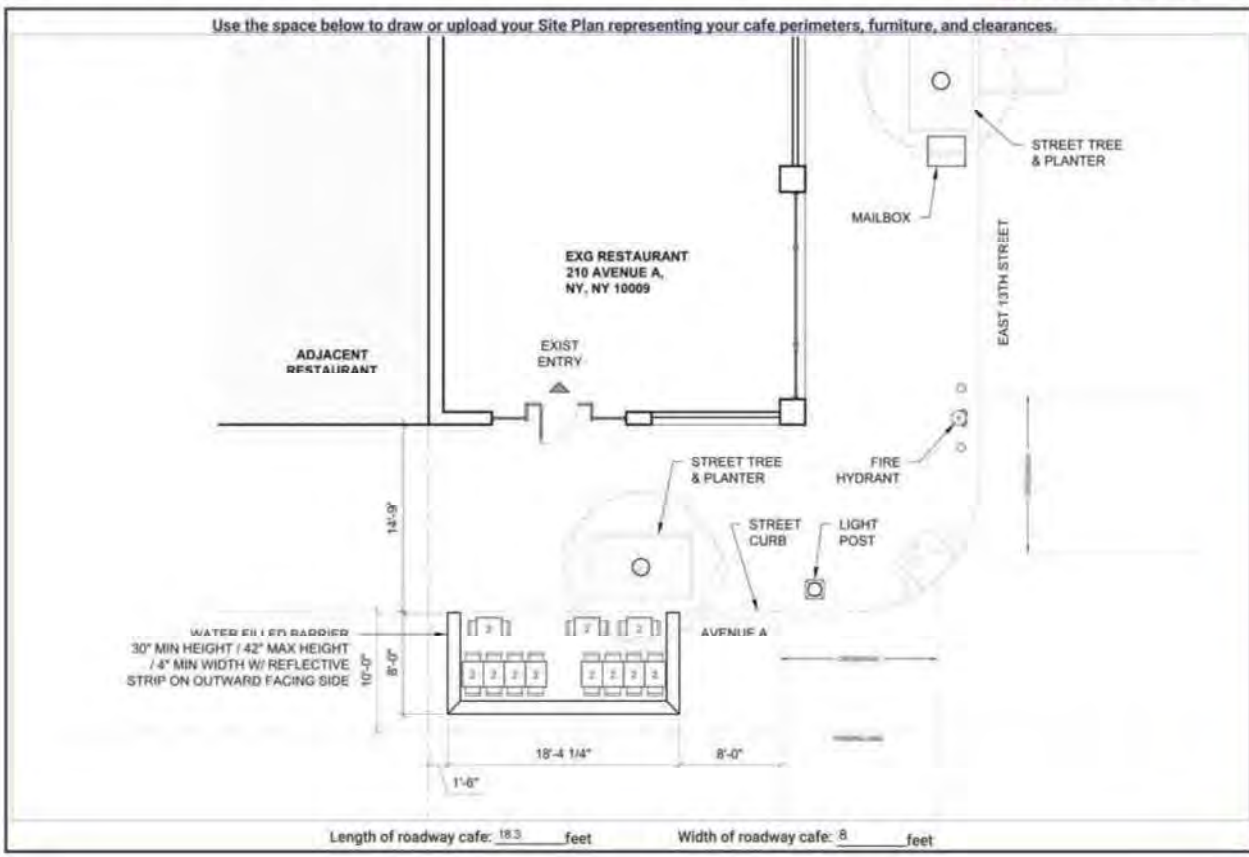
- This Site Plan form is required to be uploaded in the "Roadway Site Plan" field of your online application.
- Refer to the [How to Apply](#) page in the Dining Out NYC website for more information about the application process.

**Identify Permitted Parking Location:**

- Identify the Parking Sign in front of or around the area where your roadway setup would be located.
- Roadway cafes can only be placed in:
  - Parking spaces, which include: metered and non-metered spaces, commercial parking, alternate side parking, angled parking, and seasonally restricted parking.
  - Loading areas, including loading only, truck loading, hotel loading, and no parking zones.
  - Floating Parking Lane: a parking lane that is separated from the curb by a protected bicycle lane that is adjacent to the curb.

- P1- Parking Space
- P2- Loading Area
- P3- Floating Parking Lane

Use the space below to draw or upload your Site Plan representing your cafe perimeters, furniture, and clearances.



**Roadway Cafe Site Plan Form**

Applicant Name: \_\_\_\_\_

Restaurant Name: Motel No Tell

FSEP Number: \_\_\_\_\_

**Drawing Requirements**

**Food service establishment frontage shown by:**

- Line representing space occupied in building
- Labels
- Length

**Street names:**

- Labels on each street

**Sidewalk shown as:**

- Line representing street curb
- Width measured from building line to curb line

**Roadway shown as:**

- Lines indicating parking lane
- Width of parking lane

**Cafe perimeter shown as:**

- Lines indicating perimeter
- Length and width of all three sides

**Set-up furniture (tables, chairs, etc.) shown as:**

- Lines or symbols at approximate location within setup

**Elements or objects shown as:**

- Lines or symbols
- Labels
- Distance from cafe perimeter

**Utility coverings shown as:**

- Symbols representing the approximate shape of the covering within the setup

○ MANHOLE COVER  
 ⊗ UTILITY COVERING

# **EXHIBIT D**

**MENU**

## Bites

- WHIPPED RICOTTA DIP** | 13  Ricotta, Honey, Lemon Zest, Thyme, Black Pepper, Fresh Bread
- ROOM SERVICE** | 15  **LOADED NACHOS** | 15  Buffalo Chicken +5 Chicken +5 Skirt Steak +6 Bacon +3
- GUACAMOLE & CHIPS** | 14  Homemade Guacamole, Fresh Corn Tortilla Chips
- BAVARIAN SOFT** | 14  Cheddar, Black Beans, Homemade Jumbo Pretzel | 14  Guacamole, Jalapeños, Sour Cream, Stone Ground Mustard
- ANIMAL STYLE FRIES** | 13 Shoe-string Fries, Caramelized Onions, Melted Cheese, Secret Spread
- 'MC MOTEL' CHICKEN NUGGETS** | 13 Buffalo & BBQ Sauce

## Me & My Mate

- RETURN OF THE 'MAC' AND CHEESE** | 16  Bacon +3 Chicken +5 Buffalo Chicken +5 Steak +6 Penne, Pecorino, Parmesan, Cream, Truffle Oil, Garlic Bread Crumbs
- 'SICHUAN PEPPERCORN' CRISPY CHICKEN WINGS** | 15  Dry Rubbed Wings, Dried Hot Peppers, Sichuan Peppercorn, Fresh Garlic, Fresh Ginger, Scallion
- MEAT AND CHEESE BOARD** | 19 Gorgonzola, Fontina, Prosciutto di Parma, Soppressata, Olives, Fig Jam, Toasted Bread
- CRISPY BUFFALO WINGS** | 15 Crispy Wings, House Buffalo Sauce, Carrot, Celerery, Blue Cheese Dip
- FRESH FRIED CALAMARI** | 17  Pickled Cherry Peppers, Arugula, Lemon Vinaigrette, Sweet Chili or Marinara
- SWEET CRISPY SPROUTS** | 13  Crispy Sprouts, Honey, Sliced Calabrian Chili

## Pizza

Add ons: Prociutto \$6, Burrata \$4

- MARGARITA PIZZA** | 15  San Marzano, Fior Di Latte, Parmesan, Basil & Olive Oil
- PIZZA PRIMAVERA** | 16  San Marzano, Fresh Pesto, Roasted Eggplant, Arugula, Fior Di Latte
- GLAM PIZZA** | 17 Clam Cream, Roasted Clams, Calabrian Chili
- DIAVOLA PIZZA** | 17 San Marzano, Fior Di Latte, Nduja, Soppressata, Parmesan, Calabrian Chili, Basil & Olive Oil
- MEATLOVERS** | 18 San Marzano, Fior Di Latte, Soppressata, Nduja, Italian Sausage
- LATE SUMMER PIE** | 17 Prosciutto di Parma, Shaved Asparagus, Fior Di Latte, Gorgonzola, Fontina, Parmigiano-Reggiano
- PROSCIUTTO E FUNGHI** | 17 San Marzano, Fior Di Latte, Prosciutto di Parma, Mushroom, Arugula
- BURRATA** | 17 San Marzano, Fior Di Latte, Arugula, Fresh Burrata
- SHAVED POTATO PIE** | 16  Shaved Potatoes, Fontina, Fior Di Latte, Gorgonzola, Parmigiano-Reggiano, Fried Rosemary, Garlic Oil
- QUATTRO FORMAGGI** | 16  Fior Di Latte, Gorgonzola, Fontina, Parmigiano-Reggiano

## Dessert

- NUTELLA AND SHAVED STRAWBERRIES** | 12  Pizza Dough, Nutella, Fresh Shaved Strawberries (For Sharing)

## M

- 'MOTEL-N-OUT' BURGER** | 16 Animal Fries +4 Beyond Patties +4 Bacon +3 Lettuce Wrapped +1 Two 3oz Beef Patties, Lettuce, Tomato, Onion, Cheese, Secret Spread, Toasted Sesame Bun, Shoestring Fries

### GRILLED CHEESE MELTDOWN

 | 15 

- Applewood Smoked Bacon +3 Sharp Cheddar, Fiore Di Latte, Fontina, Caramelized Onions, Toasted Sourdough, Tomato Soup

### SHAVED PROSCIUTTO SANDWICH

 | 17

- Shaved Prosciutto, Burrata, Arugula, Balsamic Truffle Aioli, Mikes Hot Honey, Toasted Semolina Hero, Salad or Shoestring Fries

### VODKA MEATBALL PARM

 | 17

- House Vodka Sauce, Homemade Meatballs, Melted Provolone, Ricotta Spread, Seeded Semolina Hero, Salad or Shoestring Fries



## Salads

### HONEY SESAME CHICKEN

#### CAESAR SALAD

 | 16

- Kale, Iceberg Lettuce, CROUTONS, Shaved Parmesan, Caesar Dressing, Parsley, Charred Lemon

### THAI SATAY BOWL

- Grilled Chicken +5 Skirt Steak +6 Spicy Shrimp +6 Brown Rice, Spinach, Peanut Sauce, Spring Onion, Pickled Cucurber, Crushed Spicy g Peanuts, Ginger Sesame Dr

## Calzone

### CHEESE CALZONE

 | 16

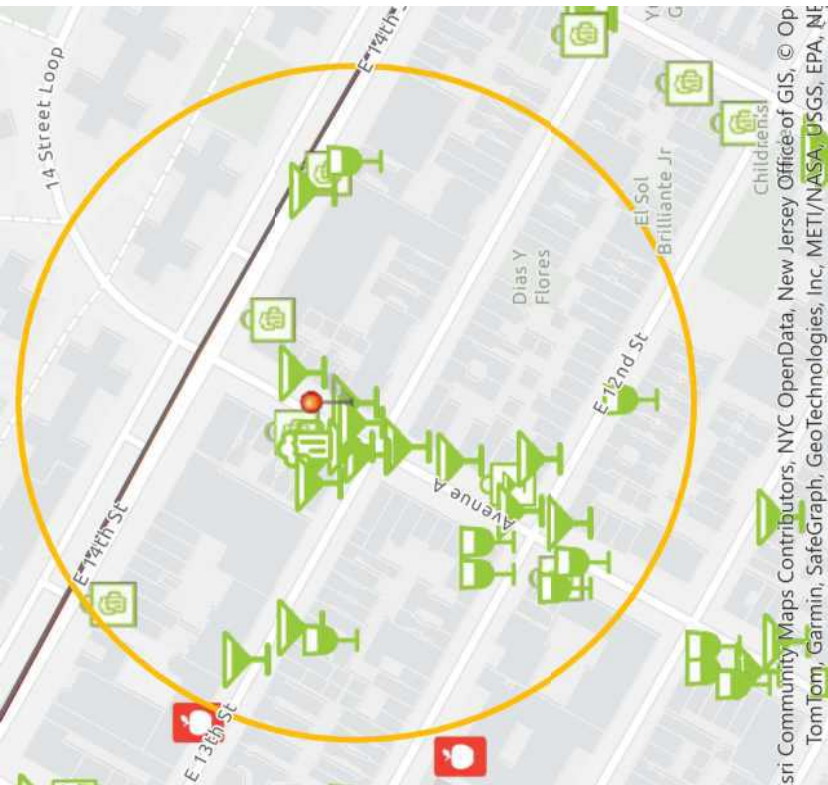
- San Marzano, Ricotta, Fior Di Latte

### MUSHROOM CALZONE

- San Marzano, Ricotta, Fior Di Latte, Roasted Mixed Mushroom

# **EXHIBIT E**

**500 FOOT SURVEY**



sri Community Maps Contributors, NYC OpenData, New Jersey Office of GIS, © Op  
TomTom, Garmin, SafeGraph, GeoTechnologies, Inc, METI/NASA, USGS, EPA, NE



FAT SOCIAL CLUB LLC | Active

66.73 ft

FAT PANDA INC | Active

79.71 ft

FRIDA & DIEGO CORP | Active

88.22 ft

PUB 218 CORP | Active

91.7 ft

FRIDA & DIEGO CORP | Active

95.04 ft

ZARAGOZA MEXICAN DELI & GROCERY INC | Active

102.18 ft

DBW RESTAURANT ASSOCIATES LLC | Active

106.11 ft

EAST VILLAGE DELI INC | Active

130.61 ft

TAVERN 211 CORP | Active

176.43 ft

AVENUE A GOURMET LLC | Active

178.43 ft

TARGET CORPORATION | Active

256.89 ft

CONVIVE PARTNERS LLC | Active

284.99 ft

BORIS & HORTON EAST VILLAGE LLC | Active

285.34 ft

LAO-AUSTIN LLC | Active

290.66 ft

MONOLITH INC | Active

320.85 ft

TWOBONES CATERING LLC | Active

320.92 ft

SPT CORP | Active

342.94 ft

BROTHERS CANDY & GROCERY STORE INC | Active

344.37 ft

LOUNGE 432 INC | Active

353.91 ft

LUTHUN LLC | Active

359.95 ft

DUA BYREK INC | Active

365.01 ft

188 AVE A TAKE OUT FOOD CORP | Active

394.29 ft

191 AVENUE A INC | Active

407.87 ft

ALL THE KINGS HORSES CAFE LLC | Active

410.83 ft

186 A ENTERPRISES INC | Active

412.55 ft

BE A GOOD NEIGHBOR LLC | Active

414.73 ft

HUGHES MURRAY WALSH LLC | Active

476.25 ft

MIKE DELI & CONVENIENCE INC | Active

# **EXHIBIT F**

**COMMUNITY OUTREACH**

## Alexandra Calderwood

---

**From:** Michael Paleudis  
**Sent:** Tuesday, December 17, 2024 4:45 PM  
**To:** 'goodpoet@verizon.net'; 'coamey@housingworks.org'  
**Cc:** Alphabet City Group, LLC (Work); 'Jack Crown'  
**Subject:** 210 Avenue A; Liquor License Application (North Avenue A Neighborhood Association)  
**Attachments:** 12.10.24 - 30 Day Notice (submitted).pdf

Messrs. Goodson and Coamey:

Our law firm represents Alphabet City Group LLC d/b/a Motel No Tell. Our client has submitted the attached 30 Day Notice to Manhattan Community Board No. 3 (CB3) because it intends to file an application to the New York State Liquor Authority to extend its hours of operation and offer a DJ at 210 Avenue A. As you may know, this location is presently licensed and being operated by our client. Our client is scheduled to meet with CB3 on January 13, 2025. Please do not hesitate to write or call if your organization has any questions or concerns about this application or would like to meet with our client to discuss the project in advance of its meeting with CB3.

Thank you.

---

**Michael J. Paleudis, Esq.**

212.837.8482 (Direct)

212.835.6768 (Main)

[mjp@kplawyers.com](mailto:mjp@kplawyers.com)

[www.kplawyers.com](http://www.kplawyers.com)



New York | New Jersey | Pennsylvania

## Alexandra Calderwood

---

**From:** Michael Paleudis  
**Sent:** Tuesday, December 17, 2024 4:45 PM  
**To:** info@evccnyc.org  
**Cc:** Alphabet City Group, LLC (Work); Jack Crown  
**Subject:** 210 Avenue A; Liquor License Application (East Village Community Coalition)  
**Attachments:** 12.10.24 - 30 Day Notice (submitted).pdf

Ms. Sewell:

Our law firm represents Alphabet City Group LLC d/b/a Motel No Tell. Our client has submitted the attached 30 Day Notice to Manhattan Community Board No. 3 (CB3) because it intends to file an application to the New York State Liquor Authority to extend its hours of operation and offer a DJ at 210 Avenue A. As you may know, this location is presently licensed and being operated by our client. Our client is scheduled to meet with CB3 on January 13, 2025. Please do not hesitate to write or call if your organization has any questions or concerns about this application or would like to meet with our client to discuss the project in advance of its meeting with CB3.

Thank you.

---

**Michael J. Paleudis, Esq.**

212.837.8482 (Direct)

212.835.6768 (Main)

[mjp@kplawyers.com](mailto:mjp@kplawyers.com)

[www.kplawyers.com](http://www.kplawyers.com)



New York | New Jersey | Pennsylvania

## Alexandra Calderwood

---

**From:** Michael Paleudis  
**Sent:** Tuesday, December 17, 2024 4:45 PM  
**To:** megantarter@gmail.com  
**Cc:** Alphabet City Group, LLC (Work); Jack Crown  
**Subject:** 210 Avenue A; Liquor License Application (210/212 Condo Board)  
**Attachments:** 12.10.24 - 30 Day Notice (submitted).pdf

Dear Ms. Tarter:

Our law firm represents Alphabet City Group LLC d/b/a Motel No Tell. Our client has submitted the attached 30 Day Notice to Manhattan Community Board No. 3 (CB3) because it intends to file an application to the New York State Liquor Authority to extend its hours of operation and offer a DJ at 210 Avenue A. As you may know, this location is presently licensed and being operated by our client. Our client is scheduled to meet with CB3 on January 13, 2025. Please do not hesitate to write or call if your organization has any questions or concerns about this application or would like to meet with our client to discuss the project in advance of its meeting with CB3.

Thank you.

---

**Michael J. Paleudis, Esq.**

212.837.8482 (Direct)

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New York | New Jersey | Pennsylvania

# **EXHIBIT H**

**ACOUSTILOG  
POST REMEDIATION REPORT**

July 18, 2024

Ms. Roberta Souza  
Alphabet City Group LLC  
210 Avenue A  
New York, NY 10009

Re: Motel No Tell, 210 Avenue A, New York, NY 10009

Dear Ms. Souza,

Pursuant to your request, I inspected the above premises on July 17, 2024.

## SUMMARY

**This is to certify that I set and locked the sound system levels using the limiter, wall control and amplifiers. Measurements and recordings show that the music was inaudible inside the nearest upstairs apartment during my recent visit and the sound readings only showed ambient noise from the neighborhood.**

## SOUND SYSTEM SETTINGS

The sound system rack in the office was examined.

There is a dbx processor, which I had originally recommended. It contains a limiter and an equalizer. This unit was set and electronically locked.

The amplifier volume knobs are now set at maximum, as I had recommended, to prevent anyone from turning up the level regardless of the limiter function. They can be easily adjusted by the manager if they want to turn any of the zones *down*, but since the amplifier knobs are turned all the way up now, they cannot be set any higher.

In addition, the wall-mounted volume knob was set at maximum.

## TEST

I took sound meter readings and made recordings in the center of the dining room and set the level to 90 dBC. This was almost the same level used during my recent visit to the apartment, when the music was not heard.

If I can be of further assistance, please call.

It is strongly recommended that all complicated construction projects get regular inspection visits at critical times, to make sure the system performs properly. This is an optional service which I can provide. All Acoustilog, Inc.-designed information supplied is for the original client and may not be copied in any way for different projects by any architect, consultant, engineer or other party. Copyright Acoustilog, Inc. © 2024. All rights reserved. No reproduction of any type permitted without written permission of Acoustilog, Inc.



Yours Truly,  
Alan Fierstein



President  
[acoustilog1@verizon.net](mailto:acoustilog1@verizon.net)

*All readings re: .0002 microbar and to Code.  
Readings taken with Bruel & Kjaer  
2250/2260/2270 Analyzer, Bruel & Kjaer 4134,  
4135, 4145, 4155, 4165, 4189 or 4190  
Microphone, Acoustilog 232A Reverberation  
Timer. Calibrated to Bruel & Kjaer 4220 Sound  
Source or Quest CA-15.*

ACUSTILOG, INC.



The four volume controls on the two stereo amplifiers were previously set to approximately 75%. Now they are now set to maximum so they cannot be turned up higher to override the limiter settings.

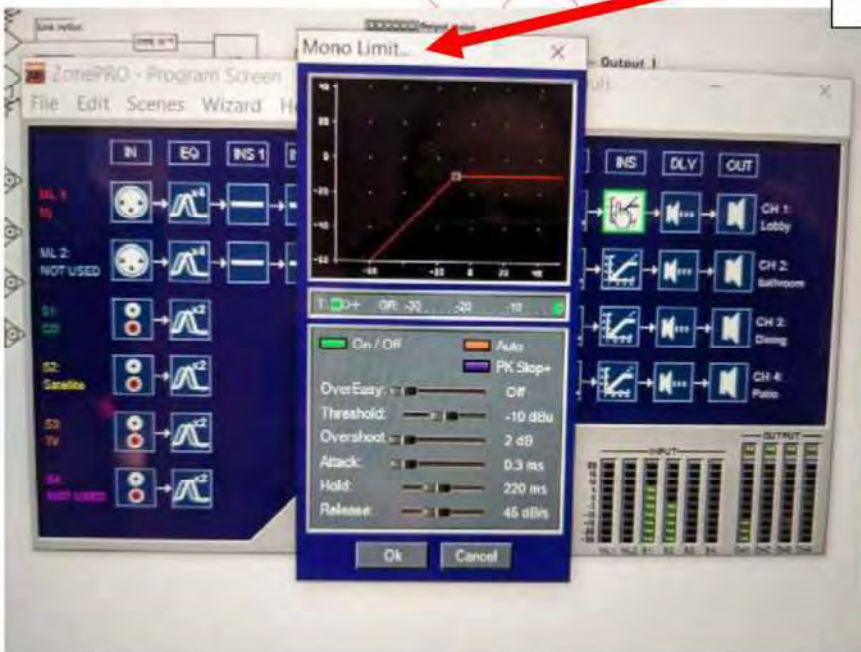


In addition, the wall-mounted volume knob is now set at maximum.

CONFIDENTIAL



Using a computer to access the settings on the DBX Zone Pro 641, I properly set the limiter levels.



Acoustilog, Inc

# ACOUSTILOG

Acoustilog, Inc.  
19 Mercer Street  
NY, NY 10013

## Invoice

Web: [www.acoustilog.com](http://www.acoustilog.com) Email: [acoustilog1@verizon.net](mailto:acoustilog1@verizon.net)  
Phone: 212-925-1365

DATE	INVOICE #
7/17/2024	19708

### BILL TO

Ms. Roberta Souza  
Alphabet City Group LLC  
210 Avenue A  
New York, NY 10009

### NOTES

Re: Motel No Tell  
210 Avenue A  
New York, NY 10009

**PAID**  
07/24/2024

P.O. NUMBER	TERMS		DUE DATE		PROJECT
			7/17/2024		
QUANTITY	ITEM CODE	DESCRIPTION		PRICE EACH	AMOUNT
2	AC24	Hours Acoustic Consulting 2 hrs. adjust system level limiter 7/17/2024		450.00	900.00

	<b>Subtotal</b>	\$900.00
	<b>Sales Tax ( )</b>	\$0.00
	<b>Total</b>	\$900.00

<b>Balance Due</b>	\$0.00
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Web Site
<a href="http://www.acoustilog.com">www.acoustilog.com</a>