



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 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

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: _____

If alteration, describe nature of alteration: N/A

Previous or current use of the location: Restaurant

Corporation and trade name of current license: 78 Second Avenue Sandwich Shop Inc. / 1172077

APPLICANT:

Premise address: 78 2nd Avenue

Cross streets: 4th and 5th Street

Name of applicant and all principals: Meama LLC / Mariami Laliashvili, Marika Gochiashvili and Nino Gochiashvili

Trade name (DBA): Meama Cafe & Restaurant

PREMISE:

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

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 less than 74

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 & C2-5

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) Monday thru Friday - 11 AM to 11 PM

SATURDAY & SUNDAY - 10 AM to 11 PM

Will any other business besides food or alcohol service be conducted at premise, i.e., retail? Yes No

If yes, please describe what type: N/A

Number of indoor tables? 26 Total number of indoor seats? 52

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

with 11 stools - 29' 11" - Ground Floor

(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) Full kitchen

Is food available for sale? Yes No If yes, describe type of food and submit a menu Authentic Georgian Cuisine (Menu attached)

What are the hours the kitchen will be open? _____

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

How many employees will there be? 8

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

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

Will premise have music? Yes No

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

If other type, please describe Recorded Music & Acoustic Music (Live)

What will be the music volume? Background (conversational) Entertainment (live music venue level) Please describe your sound system: IPRO with 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.") There will be a waiting area in the restaurant, and reservations will be staggered.

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. Doors & Windows will remain closed. Signs will be posted and employees will monitor.

Is sound proofing installed? Yes No
If not, do you plan to install sound proofing? Yes No N/A

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:

Down the line but not now.

APPLICANT HISTORY:

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

If yes, please indicate name of establishment: N/A

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.

See attached

LOCATION:

How many licensed establishments are within 1 block? 4 within 100 feet

How many On-Premise (OP) liquor licenses are within 500 feet? 57

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)

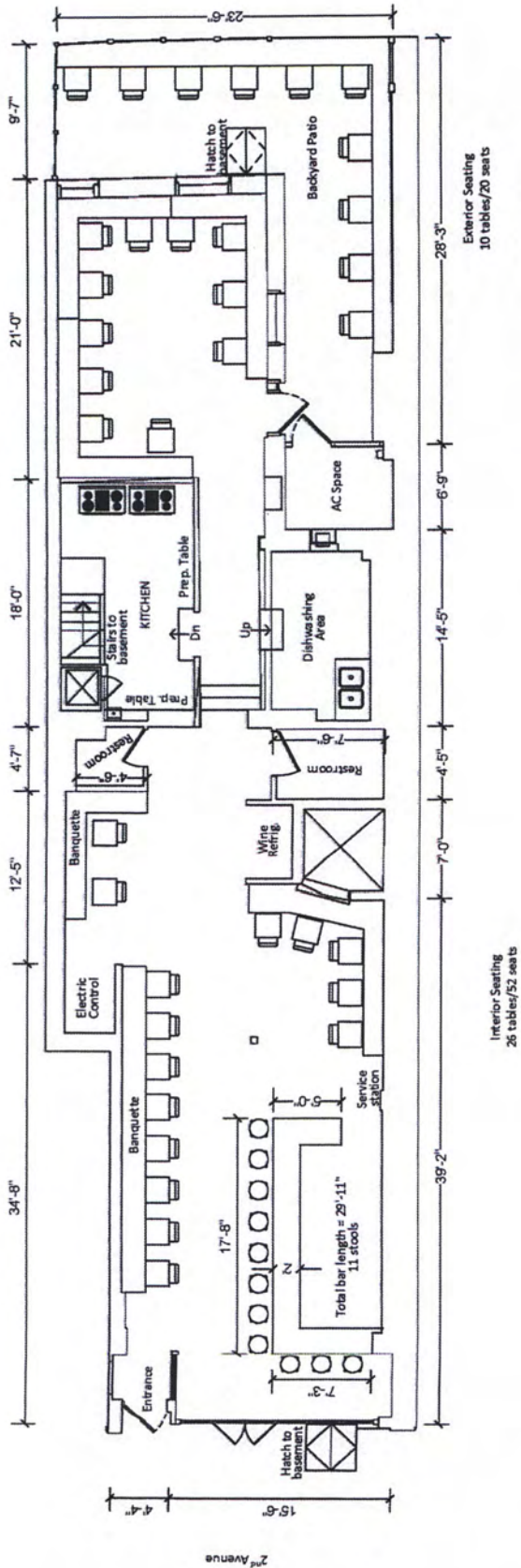
We are including the following questions to be able to prepare stipulations and have the meeting be faster and more efficient. Please answer per your business plan; do not plan to negotiate at the meeting.

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)
Authentic Georgian full service restaurant restaurant, or
 I will operate a restaurant
 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 11AM - 11PM ; Tue 11AM - 11PM ; Wed 11AM - 11PM ;
Thu 11AM - 11PM ; Fri 11AM - 11PM ; Sat 10AM - 11PM ;
Sun 10AM - 11PM . (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 6PM.
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: Mariami Laliashvili

Phone Number: 646-591-1921

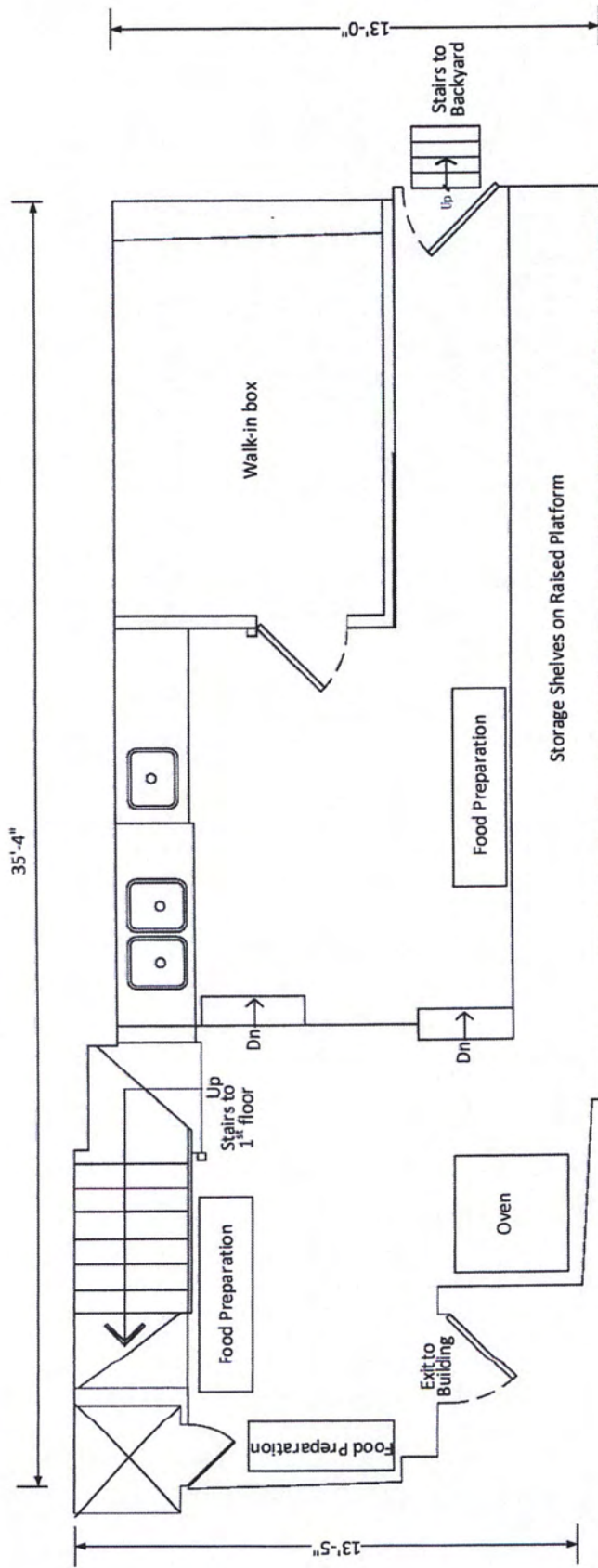


INTERIOR DIAGRAM - 1st Floor
 78 2nd Avenue
 New York, NY
 October 18, 2024
 NOT TO SCALE

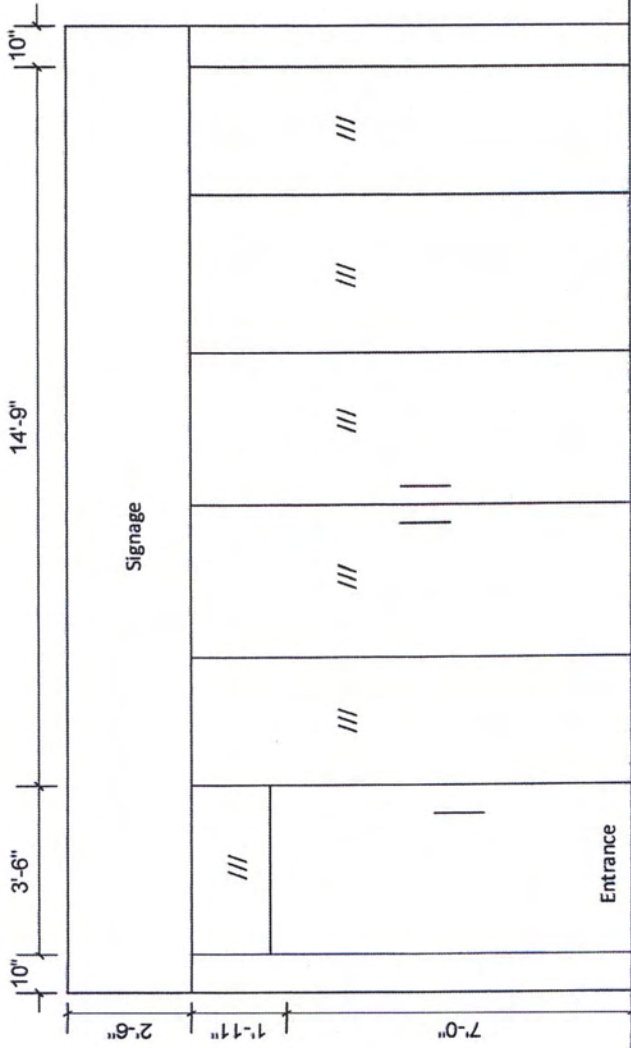
Exterior Seating
 30 tables/20 seats

Interior Seating
 26 tables/52 seats

2nd Avenue



INTERIOR DIAGRAM – Basement
 78 2nd Avenue
 New York, NY
 October 18, 2024
 NOT TO SCALE



FRONT ELEVATION
 78 2nd Avenue
 New York, NY
 October 18, 2024
 NOT TO SCALE

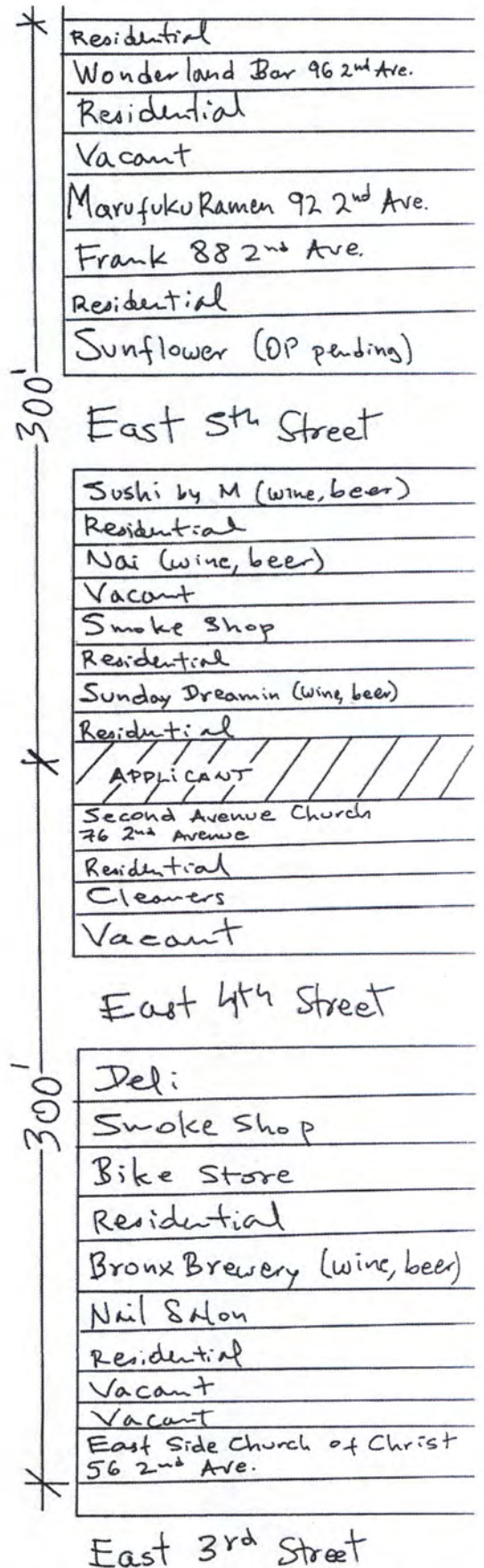
Vacant
Vacant
The Cock 93 2nd Ave.
Residential
Toy Store
S&P Wines & Liquors 89 2nd Ave.
Coopers 87 2nd Ave AKA 239 E. 5th St

Vacant
Residential
Vacant
Deli
Bricklane (Wine, beer)
8 Bit Bites (Food only)
Deli
Smoke Shop
Vacant
Pizzeria
Groceries

La Vera Pizza (Food only)
Double Zero 65 2nd Ave.
Bar Verde 65 2nd Ave.
The Gray Mare 61 2nd Ave.
Dim Sum Sam 59 2nd Ave.
Coffee Store
Laundromat

AREA SURVEY
78 2nd Avenue
New York, NY
October 16, 2024
NOT TO SCALE

2nd Avenue



meAma Menu

Appetizers

- Caramelized oyster mushroom glazed with wild honey and pomegranate reduction
- Selection of georgian style uniquely aged cheeses with nuts, herbs and wine, served with nuts and dry fruit
- Sulguni cheese rolled in mint pesto
- georgian style foie-gras with pomegranate

Soups

- chicken broth with Lyme and mint
- yoghurt gazpacho with fresh herbs
- cornelian Cherry soup (summer)/ butternut squash soup (winter)
- Clear Beef broth with organically farmed seasonal veggies

Salads

- Meama signature salad: grilled sirloin over arugula/radish mix with melted cheese brittles
- Georgian salad with parsley/walnut pesto served with choice of grilled chicken/salmon/scallops
- Goat cheese salad with caramelized beets over Mesclun greens

Main Courses

- Slow cooked veggie stew served with georgian Shoti bread
- Veal with tarragon risotto and caramelized quince
- Roasted fine herb chicken in blackberry confit with grilled maize toast

- Wels fish fermented in green herb and vinegar sauce, served with couscous salad and glazed radishes
- Lamb chops served with rosemary roasted fingerling potatoes and pomegranate glazed baby carrots
- Red wine braised Veal ribs with glazed shallots, garlic butter roasted potatoes
- Cornish hen in creamy garlic consume
- Traditional georgian bean stew slow cooked in clay pot, garnished with fermented vegetables, served with maize croquettes
- Choice of beef/pork/chicken skewers served with signature tricolor plum sauces
- Grilled trout over warm spinach, roasted walnut and lentil salad

Deserts

- Meama signature desert: torched fluffy merengue tartlets willed raspberry puree served over fresh mixed berries
- Walnut crumble filled with caramel ganache, served with caramelized walnut brittle
- 12 layer honey cake
- Fresh waffle cones with bourbon vanilla cream and strawberries
- Chocolate ganache tart with edible flowers
- 7 layer Napoleon pastry with shaved pistachio and red currants