# P&B Pesetsky&Bookman

# Jazba NYC LLC

Community Board SLA License Questionnaire

### Pesetsky & Bookman

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# 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:

  <a href="https://www1.nyc.gov/site/manhattancb3/resources/community-groups.page">https://www1.nyc.gov/site/manhattancb3/resources/community-groups.page</a>
  (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).

newspaper with date in photo of 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: 01/30/2025
Is location currently licensed?   Yes □ No Type of license: On-premises restaurant
If alteration, describe nature of alteration: Addition of a customer bar. Applicant will also file a Method of
Operation change application to extend closing hours
Previous or current use of the location: Restaurant
Corporation and trade name of current license: Jazba NYC LLC dba Jazba
APPLICANT:
Premise address: 207 2nd Avenue, New York, NY 10003
Cross streets: East 12th Street and East 13th Street
Name of applicant and all principals: Jazba NYC LLC: Rajesh Bhardwaj; Aniruddha Banerjee; Arun Nanda
Trade name (DBA): Jazba and Room 207

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PREMISE:
Type of building and number of floors: Mixed use building with 5 stories
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 150 persons
What is the zoning designation (check zoning using map: <a href="http://gis.nyc.gov/doitt/nycitymap/">http://gis.nyc.gov/doitt/nycitymap/</a> - please give specific zoning designation, such as R8 or C2): <a href="Zoning R7A">Zoning R7A</a> : mixed residential and commercial building
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 through Thursday: 11:30AM - 12AM; Friday - Saturday: 11:30AM - 1:30AM
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? 35 Total number of indoor seats? 70
How many stand-up bars/bar seats are located on the premise (number, length, and location) 2 bars located on the ground floor measuring 5'x17'x5' with 10 bar seats; add bar measuring 7'x8' with no seats
(A <b>stand-up bar</b> 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) in kitchen spaces
Is food available for sale?  Yes  No If yes, describe type of food and submit a menu Indian cuisine
What are the hours the kitchen will be open? All hours of operation
Will a manager or principal always be on site?   ✓ Yes  ✓ No If yes, which?
How many employees will there be? 15
Do you have or plan to install ■ French doors ■ accordion doors or ■ windows? No
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: _*
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? $\frac{N/A}{A}$

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outside promoters? N/A	ou plan to promote? Social media / online ads ,
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 a	nticipate congestion.")
Will there be security personnel? $\square$ Yes $\square$ No (If Yes, how	v many and when)
How do you plan to manage noise inside and outside you Please attach plans.	The state of the s
Is sound proofing installed? ■ Yes ■ No	
If not, do you plan to install sound proofing? 🗖 Yes 🗖 No	
	gram for the sale or consumption of alcoholic
Are there current plans to use the Open Restaurants prog	
beverages outdoors? (includes roof & yard)	e of alcohol previously? <b>☑</b> Yes <b>□</b> No
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beverages outdoors? (includes roof & yard)	e of alcohol previously? <b>☑</b> Yes <b>□</b> No CLLC Community Board #_3
APPLICANT HISTORY:  Has this corporation or any principal been licensed for sa  If yes, please indicate name of establishment: Jazba NY  Address: 207 2nd Avenue, New York, NY 10003  Dates of operation: May 2023 to present	e of alcohol previously? <b>\( \)</b> Yes <b>\( \)</b> No  CLLC  Community Board # 3  osed business? <b>\( \)</b> Yes <b>\( \)</b> No If Yes, please
APPLICANT HISTORY:  Has this corporation or any principal been licensed for sa If yes, please indicate name of establishment: Jazba NY Address: 207 2nd Avenue, New York, NY 10003  Dates of operation: May 2023 to present  Has any principal had work experience similar to the prop	e of alcohol previously?   CLLC  Community Board # 3  cosed business?   Yes  No If Yes, please to disclose previous experience or
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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.

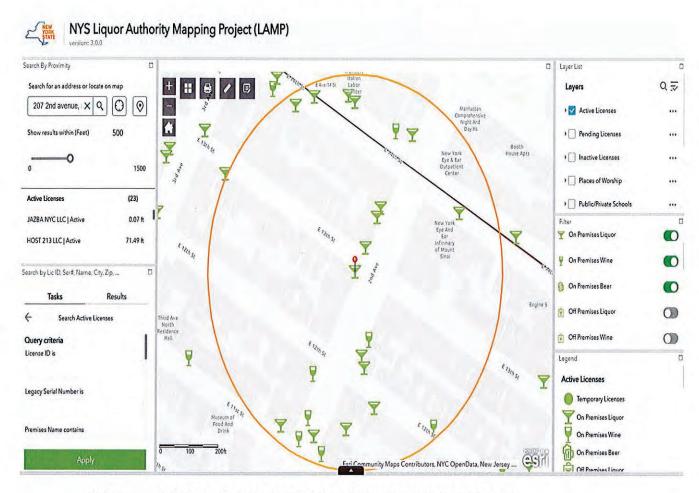
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LC						
Н	w many licensed establishments are within 1 block? 6					
How many On-Premise (OP) liquor licenses are within 500 feet? 27						
Is	he premise within 200 feet on the same street of any school or place of worship?   Yes   No					
cc	MMUNITY OUTREACH:					
im co ad	ase see the Community Board website to find block associations or tenant associations in the mediate vicinity of your location for community outreach. Applicants are encouraged to reach out to nmunity groups, but it is not required. Also use provided petitions, which clearly state the name, dress, license for which you are applying, and the hours and method of operation of your ablishment at the top of each page. (Attach additional sheets of paper as necessary)					
fas	are including the following questions to be able to prepare stipulations and have the meeting be ter and more efficient. Please answer per your business plan; do not plan to negotiate at the eting.					
1.	My license type is: □ beer & cider □ wine, beer & cider ☑ liquor, wine, beer & cider					
1. 2.	I will operate a full-service restaurant, specifically a (type of restaurant)  Indian-unscale cuising					
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	<ul> <li>I will operate a full-service restaurant, specifically a (type of restaurant)         Indian- upscale cuisine</li></ul>					
2.	<ul> <li>I will operate a full-service restaurant, specifically a (type of restaurant)         Indian- upscale cuisine</li></ul>					
2.	I will operate a full-service restaurant, specifically a (type of restaurant)  Indian- upscale cuisine  restaurant, of  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  My hours of operation will be:  Mon 1130AM-12AM ; Tue 1130AM-12AM ; Wed 1130AM-12AM  Thu 1130AM-12AM ; Fri 11:30AM-1:30AM ; Sat 11:30AM-1:30AM					
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7.	□ I will	close any front or rear façade doors	I will have a closed fixed façade with no		
	and wind	ows at 10:00 P.M. every night or	open doors or windows except my entrance		
	when am	plified sound is playing, including but	door, which will close by 10:00 P.M. or when		
	not limite	ed to DJs, live music and live	amplified sound is playing, including but not		
	nonmusio	cal performances, or during	limited to DJs, live music and live nonmusical		
	unamplifi	ied performances or televised sports.	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 cha	rged, 🗵 scheduled performances, 🗖 mo	re than DJs per, 🗖 more than		
	private pa	arties per			
9.	■ I will	play ambient recorded background musi	c only.		
10.			d of operation or for any physical alterations of any		
11		thout first coming before CB 3.	emises liquor license without first obtaining		
11.		from CB 3.	emises iiquoi iicense without mst obtaining		
12.	⊠ I will	not participate in pub crawls or have par	ty buses come to my establishment.		
13.	■ I will	not have unlimited drink specials, includi	ng boozy brunches, with food.		
14.	■ I will	not have a happy hour or drink specials v	with or without time restrictions OR 🗖 I will have		
	happy ho	ur 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.	■ Resid	ents may contact the manager/owner at	the number below. Any complaints will be		
	addressed	d immediately. I will revisit the above-sta	ted method of operation if necessary in order to		
	minimize	my establishment's impact on my neighb	oors.		
	Name: Rajesh Bhardwaj				
	Phone Nu	ımber: (917) 517-1596			

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# 207 2<sup>nd</sup> Avenue, New York, NY 10003



See next page for a list of on-premises licenses within 500-feet

# ON-PREMISES LICENSES WITHIN 500 FEET OF 207 2ND AVENUE, NEW YORK, NY 10003

Name		Address	Distance
JAZBA NYC LLC License ID: 0340-24-101490 Legacy Serial No.: 6009435	applicant	207 2ND AVE NEW YORK, NY 10003	o ft
HOST 213 LLC License ID: 0340-23-129638 Legacy Serial No.: 1315911	OP restaurant	213 2ND AVE NEW YORK, New York 10003	71 ft
K&L HOSPITALITY LLC License ID: 0340-23-139256 Legacy Serial No.: 1336066	OP restaurant	219 2ND AVE NEW YORK, New York 10003	157 ft
BEST SPEAKEASIES NYC LLC License ID: 0340-23-128454 Legacy Serial No.: 1345207	OP restaurant	221 2ND AVE NEW YORK, New York 10003	183 ft
12TH ST ALE HOUSE LLC License ID: 0340-22-109070 Legacy Serial No.: 1314194	OP tavern	192 2ND AVE 2ND AVE & 12TH ST NEW YORK, New York 10003	215 ft
31 ORCHARD ST REALTY INC License ID: 0370-24-131821 Legacy Serial No.: 6040527	OP tavern	301 E 12TH ST NEW YORK, New York 10003	245 ft
PJ RESTAURANT INC License ID: 0340-23-129460 Legacy Serial No.: 1299503	OP restaurant	302 E 12TH ST NEW YORK, New York 10003	349 ft
322 E 14TH STREET CORP License ID: 0340-23-127453 Legacy Serial No.: 1136016	OP restaurant	322 E 14TH ST 13TH & 15TH STREETS NEW YORK, New York 10003	381 ft
LONGFORD LADS LLC, THE License ID: 0340-23-128034 Legacy Serial No.: 1355467	OP restaurant	231 2ND AVE NEW YORK, New York 10003	397 ft
PEPRICO INC License ID: 0340-22-103009 Legacy Serial No.: 1279139	OP restaurant	182 2ND AVE NEW YORK, New York 10003	398 ft
CUS MF POWERHOUSE LLC License ID: 0340-23-139379 Legacy Serial No.: 1332873	OP restaurant	233 E 14TH ST NEW YORK, New York 10003	429 ft
JUDEX ENTERPRISES INC License ID: 0340-23-131131 Legacy Serial No.: 1024266	OP restaurant	178 2ND AVENUE NEW YORK, New York 10003	436 ft
IINX PROOF II LLC License ID: 0370-24-100992 Legacy Serial No.: 6008909	OP tavern	231 E 14TH ST NEW YORK, NY 10003	447 ft
FT 245 CORP License ID: 0370-23-164672 Legacy Serial No.: 6007068	OP tavern	245 EAST 11TH STREET AKA 175 S NEW YORK, NY 10003	462 ft
43 E 14TH CAFE INC icense ID: 0340-23-137154 egacy Serial No.: 1269715	OP restaurant	243 E 14TH ST NEW YORK, New York 10003	464 ft
rado Inc. icense ID: 0340-24-137069 .egacy Serial No.: 6045923	OP restaurant	218 E 14th St New York, New York 10003	467 ft

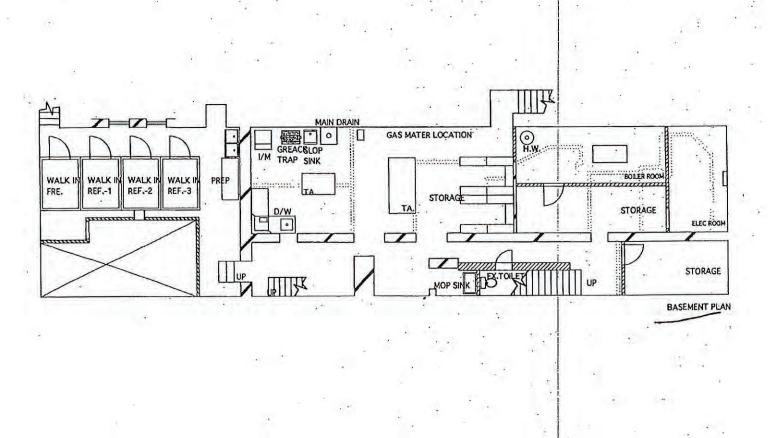
#### RIDER FOR MANAGEMENT OF VEHICULAR TRAFFIC AND SIDEWALK CROWDS

The applicant is currently operating as a restaurant without any issues with vehicle or pedestrian traffic. Further, the applicant will not be making any changes to the physical layout or the maximum occupancy of the premises. It is anticipated that most patrons will arrive via public transportation as the closest MTA subway station is a 4-minute walk in addition to the Union Square station in addition to the MTA-M15 Bus line that travels along Second Avenue. There is also metered street parking on 13<sup>th</sup> Street

#### RIDER FOR MANAGEMENT OF NOISE

The applicant is currently operating as a restaurant without any issues with noise control. Further, the applicant will not be making any changes to the physical layout or the maximum occupancy of the premises. Recorded music will be always played at ambient background levels. Live music will only be present at the premises for special occasions, and will be limited to acoustic guitar and violin.

EAST 13TH STREET



Jazba NYC LLC 207 2nd Avenue New York, NY 10003 207. SECOND AVENUE NY NY 10003 SCALE: N/A

## **MENU**

Lotus Chips - Crispy Lotus Root, lotus puffs, spiced hummus

**Pepper Pakora**— shishito stuffed peppers, walnut radish dip, tamarind chutney, mint cilantro chutney

Four Cheese Naan - gruyere, mozzarella, paneer, sharp cheddar, Served with papaya murraba and mint cilantro chutney

Sloppy Pao - potato and tomato stuffed pao bread, pickled onions, garlic chutney, amul butter

Oyster Puchka - Puchkas, fresh oysters, onion, tomato, cilantro

**Smoked Salmon Garlic Flatbread** - jalapeño cream cheese, cucumber, pickled onion, garlic naan, smoked salmon

Uni Toast - Brioche, uni, caviar, lime aioli

Chicken Adana Kebab - minced chicken kebab, roomali roti, roasted pepper, tomato, cucumber onion salad, yogurt

Goat Taco - minced spiced goat patty, saffron jaggery paratha, walnut radish chutney, mint cilantro onions

**Duck & Mushroom Dirty Rice** - Duck leg, soy honey garlic sauce, mushrooms, ginger, scallions, soft boiled egg, garlic chips, fried onions