

BAJA AND HUMANS, LLC D/B/A BORIS & HORTON 195 AVENUE A A/K/A 441 EAST 12TH STREET NEW YORK, NY 10009

MANHATTAN COMMUNITY BOARD 3 SLA COMMITTEE MEETING MARCH 10, 2025

QUESTIONNAIRE FOR A TAVERN WINE LICENSE APPLICATION

- FLOOR PLAN
- PHOTOGRAPHS OF PREMISES
- PROPOSED MENU
- MAP AND LIST OF LICENSES 2 BLOCKS EACH DIRECTION
- EMAIL TO COMMUNITY GROUPS

BERNSTEIN REDO SAVITSKY PC

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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)				
	(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: ☐ upgrade (change of class) of an existing liquor license					
Ioa	ay's Date: February 27, 2025				
Is location currently licensed? Yes No Type of license: <u>prior license was recently surrendered</u> If alteration, describe nature of alteration:					
Prev	vious or current use of the location: Cafe - same use				
Corporation and trade name of current license: Boris & Horton East Village LLC was prior licensee					
APPLICANT:					
Premise address: 195 Avenue A a/k/a 441 East 12th Street, New York, NY 10009					
Cross streets: Corner of 12th Street and Avenue A					
Name of applicant and all principals: Baja and Humans, LLC					
	Carol Krakowski, Kevin Grumberg, John Krakowski and Jamie Krakowski				
Trac	de name (DBA): Boris & Horton				

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PREMISE:				
Type of building and number of floors: 6-story residential with commercial street level				
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 *building pre-dates C of O, there is an LNO				
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): 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) Inside: 8am-Midnight Daily				
Outside 8am-10pm Mon-Sat; 10am-10pm 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: Sale of dog-related merchandise				
21				
Number of indoor tables? 31 Total number of indoor seats? 70				
How many stand-up bars/bar seats are located on the premise (number, length, and location) One - 10'2" x 12', no seats				
(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				
Pastries, sandwiches, toast, cheese boards, soup, salad, quinoa				
What are the hours the kitchen will be open? 8am - Midnight daily				
Will a manager or principal always be on site? ▼Yes ■ No If yes, which? Manager and/or principal				
How many employees will there be? 4 per shift				
Do you have or plan to install X 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 describetapes, CDs, Ipad				
What will be the music volume? 🛛 Background (conversational) 🗖 Entertainment (live music venue				
level) Please describe your sound system: Built-in speakers that connect to iPhone via Bluetooth				
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? $\underline{\underline{Yes}}$				
Ticketed events with proceeds going to animal-related causes, including dog comedy stand-up, where dogs in the audience are roasted; trivia; breed meetups; yoga with your dog; Halloween dog costume parties;				

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craft nights; art classes.

If promoted events, please explain the nature in which you p	lan to promote? Social media / online ads /						
outside promoters? Social media - no outside promoters							
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 to ensure that crowds do not form and people do not loiter							
Will there be security personnel? ☐ Yes 🌠 No (If Yes, how m	any and when)						
How do you plan to manage noise inside and outside your bu	usiness so neighbors will not be affected?						
Please attach plans. Premises will be operated in same manner it was previously; staff will monitor to be sure guests							
are respectful of neighbbors as they vacate and its sound proofing installed? ▼ Yes ▼ No already in place If not, do you plan to install sound proofing? ■ Yes ▼ No	id do not fofter outside the premises						
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 Y	es, describe and show on diagram:						
Application to be filed with DOT for sidewalk cafe seating							
APPLICANT HISTORY:	f alaah al muu jayah 2 🗖 Vaa 🖼 Na						
Has this corporation or any principal been licensed for sale o							
If yes, please indicate name of establishment:							
Address:							
Dates of operation:							
Has any principal had work experience similar to the propose							
attach explanation of experience or resume. Note: failure to disclose previous experience or *The Manager, Ben Kaufman, has extensive							
information hampers the ability to evaluate this application. experience in the hospitality industry (see attac							
Does any principal have other businesses in this area? Yes							
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.

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LOCATION:

How many licensed establishments are within 1 block? 4 on Avenue A; 3 on 12th Street (see attached)					
How many On-Premise (OP) liquor licenses are within 500 feet? 13					
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; <u>do not plan to negotiate at the meeting</u>.

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 <u>cafe</u> ,				
	with a kitchen open and serving food during all hours of operation OR M 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 8am-Midnight ; Tue 8am-Midnight ; Wed 8am-Midnight ;				
	Thu 8am-Midnight ; Fri 8am-Midnight ; Sat 8am-Midnight ;				
	Sun 8am-Midnight . (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—already in place from prior operator				

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7.	N	I will close any front or rear façade doors	☐ I will have a closed fixed façade with no		
	and	d windows at 10:00 P.M. every night or	open doors or windows except my entrance		
	wh	en amplified sound is playing, including but	door, which will close by 10:00 P.M. or when		
	not	t limited to DJs, live music and live	amplified sound is playing, including but not		
	noi	nmusical performances, or during	limited to DJs, live music and live nonmusical		
	una	amplified performances or televised sports.	performances, or during unamplified		
			performances or televised sports.		
8.	۱w	rill not have 🛛 DJs, 🗖 live music, 🐧 third-party pro	omoted events, a any event at which a cover		
	fee is charged, \square scheduled performances, \square more than DJs per, \blacksquare more than				
	pri	vate parties per <u>month</u>			
9.	I will play ambient recorded background music only.				
10.	0. $oxdot{oxdot}$ I will not apply for an alteration to the method of operation or for any physical alterations of a				
11		nature without first coming before CB 3. I will not seek a change in class to a full on-premises liquor license without first obtaining			
11.		proval from CB 3.	ises ilquoi ilcense without ilist obtaining		
12.	2. 🙀 I will not participate in pub crawls or have party buses come to my establishment.				
13.	3. 💌 I will not have unlimited drink specials, including boozy brunches, with food.				
14.		I will not have a happy hour or drink specials wit	h or without time restrictions OR 🗖 I will have		
	hap	ppy hour and it will end by $9 \mathrm{pm}$			
15.		I will not have wait lines outside. 💌 I will have a	staff person responsible for ensuring no		
	loit	tering, noise or crowds outside.			
16.	. 🗵 I will conspicuously post this stipulation form beside my liquor license inside of my business.				
17.	X	Residents may contact the manager/owner at th	e number below. Any complaints will be		
	addressed immediately. I will revisit the above-stated method of operation if necessary in order to				
	miı	minimize my establishment's impact on my neighbors.			
	Na	me: Carol Krakowski			
Phone Number: 714-743-8227					

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PRIOR EXPERIENCE OF MANAGER

Ben Kaufman Chef/Manager - Originally born in Bayside Queens, Ben Kaufman has spent most of his life in Alphabet City/East Village. Growing up on 4th and C, Ben has spent a significant amount of his career in the neighborhood as well. Formerly the General Manager of In Vino, and Alphabet City Wine Co. Ben helped open Alphabet City Beer Co., and was very active in the neighborhood during Hurricane Sandy.

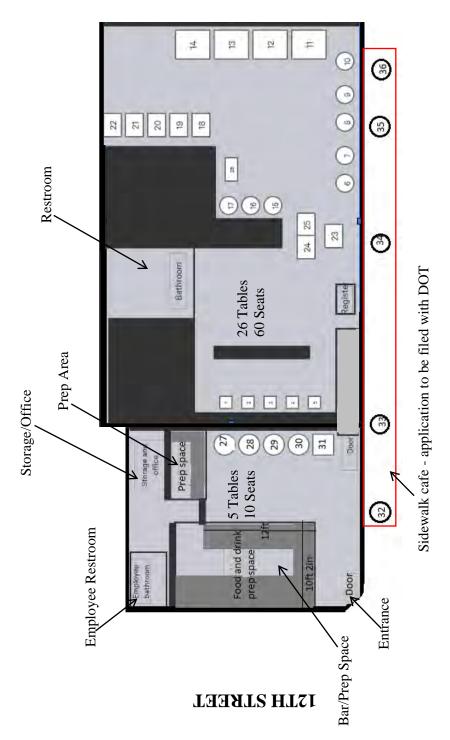
Ben Kaufman has been the Beverage Director for the INO Group, General Manager and Beverage Director of Dylan Prime Steakhouse, along with opening Director of Operations and General Manager of Barano Restaurant. He is also the creator of Sfuso di Barano, the founding Brand Director of Point and Line Wines, and an experienced mycologist.

With over 20 years of experience in the restaurant industry, Mr. Kaufman has specialized in the curation and development of Food and Beverage brands. He has built recognized up and coming Natural wine cellars, and helped develop Michelin level kitchens. With mentors from Cellar in the Sky, and Gramercy Tavern, Mr. Kaufman represents the foundation of NYC's Hospitality industry with everything he does.

Mr. Kaufman has had his brands and products featured in Food and Wine Magazine, Popular Mechanics, New York Times, Wall Street Journal, TimeOut, The New Yorker, and New York Magazine, among others.

Mr. Kaufman is also a long-time dog parent. Mr. Kaufman can often be seen with his adorable daughter, and his Husky service dog, Mufasa.

FLOOR PLANS



AVENUE A

PROPOSED MENU

Sandwiches:

- -House made focaccia, Russo's fresh mozzarella, braised fennel, olive celery pepper gardeinera
- -House made focaccia, mortadella, provolone, mustard aioli, can add pickles (pressed panini)
- -House made focaccia, shaved beef, horseradish, stracciatella, wasabina greens, crispy shallot
- -House made focaccia, flame beet, garlic citrus vinagrette, castelrosso, arugula (vegetarian)

Biscuits:

- -chicken biscuit
- -pork sausage biscuit
- -crispy cauliflower biscuit (vegetarian)
- -egg biscuit

Mezze:

- -hummus
- -babaganoush
- -cucumber salad
- -stuffed grape leaves

Salad:

- -arugula beet salad
- -curried cauliflower, mustard greens
- -citrus fennel

Bowls:

- Farro Bowl
- Black rice Bowl
- Potato bowl
- Yogurt and Granola

Sides:

- House Hashbrowns

Breakfast pastries:

- sausage roll
- croissant
- chocolate croissant
- Danish

Beverage Menu:

Coffee

Drip Coffee

Espresso

Macchiato

Cappuccino

Latte

Cold Brew

Americano

Drip

Chai Latte

Matcha Latte

Hot cocoa

Lemonade

Teas-

English Breakfast, Earl Grey, Sencha Green, Peppermint, Lemongrass Ginger, Rooibos Iced Tea

Beer-

Talea

Threes

Grimm

Hudson Valley Brewery

Back Home

Wine

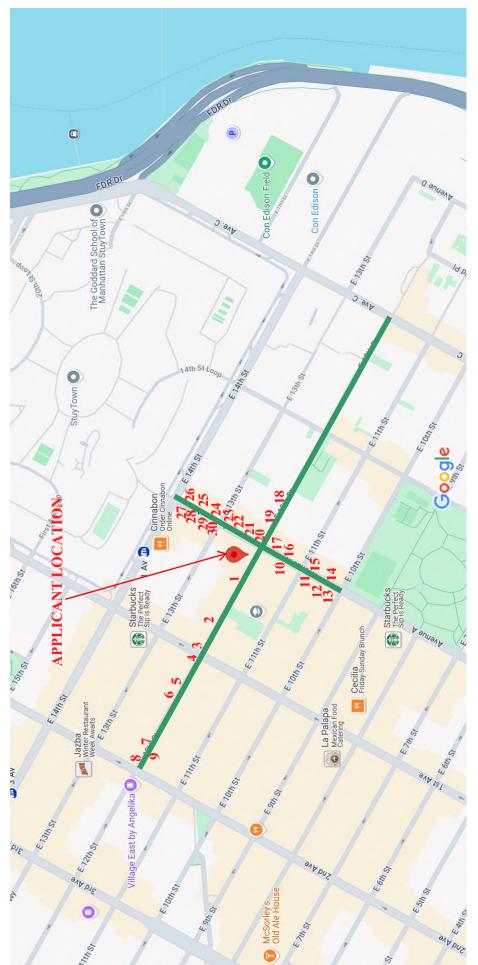
Other-

Brooklyn Cider

Threes Brewing Lime Ginger Seltzer

MAP AND LIST OF LICENSES 2 BLOCKS EACH DIRECTION

195 Avenue A



Map data ©2025 Google 200 ft⊾

1. TWOBONES CATERING LLC

d/b/a Smor 441 E 12th Street New York, NY 10009 Restaurant Wine License

2. WOMAN IN WINE LLC

d/b/a SPES 413 E 12th Street New York, NY 10009 Tavern Wine License

3. HEARTH RESTAURANT INVESTORS LLC

d/b/a Hearth 403 E 12th Street – 1st Avenue New York, NY 10009 Restaurant Liquor License

4. SARITAS MACARONI & CHEESE EV LLC

d/b/a Saritas Mac & Cheese 197 1st Avenue New York, NY 10003 Restaurant Wine License

5. THAI GOLDEN TREE INC

d/b/a Thai Terminal 349 E 12th Street New York, NY 10003 Restaurant Wine License

6. MOTORINO EAST VILLAGE INC

d/b/a Motorino East Village 349 E 12th Street – West Store 1st & 2nd Avenues New York, NY 10003 Restaurant Wine License

7. 31 ORCHARD ST REALTY INC

d/b/a Juke Bar 301 E 12th Street New York, NY 10003 Tavern Liquor License

8. 12th STREET ALE HOUSE

d/b/a 12th Street Ale House 192 2nd Avenue, 2nd Avenue & 12th Street New York, NY `0003 Tavern Liquor License

9. PJ RESTAURANT INC

d/b/a John's of 12th Street 302 East 12th Street New York, NY 10003 Restaurant Liquor License

10. BE A GOOD NEIGHBOR LLC

d/b/a Foxface Natural 189 Avenue A New York, NY 10009 Restaurant Wine License

11. MAMAS COOKING II LLC

d/b/a FISHMART II 171 Avenue A New York, NY 10009 Restaurant Wine License

12. PATTY MC CARTHYS INC

d/b/a CONEY ISLAND BABY/ LOLA & HEAVEN CAN WAIT 169 Avenue A New York, NY 10009 Restaurant Liquor License

13. MAMA FINAS NY INC

d/b/a Mama Fina 167 Avenue A New York, NY 10009 Restaurant Wine License

14. A10TH KITCHEN GROUP INC

d/b/a A10th Kitchen 162 Avenue A New York, NY 10009 Restaurant Liquor License

15. MEIR & COMPANY INC

d/b/a 7 Eleven Store 36678A

170 Avenue A

New York, NY 10009

Grocery Store Beer (off-premises)

16. 186 A ENTERPRISES INC

d/b/a Cork 'n Fork

186 Avenue A

New York, NY 10009

Restaurant Wine License

17. 188 AVE A TAKE OUT FOOD CORP

d/b/a AU ZA' ATAR

188 Avenue A

New York, NY 10009

Restaurant Liquor License

18. Store of Pasta LLC

d/b/a House of Pasta

511 East 12th Street

New York, NY 10009

Restaurant Liquor License (application pending, operating with temporary permit)

19. MM EAST 12TH INC

d/b/a Poppy

503-505 East 12th Street

New York, NY 10009

Restaurant Liquor License (application pending, operating with temporary permit)

20. MONOLITH INC

d/b/a El Camion Cantina

194 Avenue A

New York, NY 10009

Restaurant Liquor License

21. CONVIVE PARTNERS LLC

d/b/a CONVIVE WINE AND SPIRITS

196 Avenue A

New York, NY 10009

Liquor Store (off-premises)

22. JHAKAAS LLC

d/b/a Ishq

202 Avenue A

New York, NY 10009

Restaurant Liquor License (application pending, operating with temporary permit)

23. DBW RESTAURANT ASSOCIATES LLC

d/b/a Garret East

206 Avenue A

New York, NY 10009

Tavern Liquor License

24. FAT SOCIAL CLUB LLC

d/b/a Café Joah

212 Avenue A

New York, NY 10009

Restaurant Liquor License

25. ALPHABET CITY GROUP LLC

d/b/a MOTEL NO TELL

210 Avenue A

New York, NY 10009

Restaurant Liquor License

26. PUB 218 CORP

d/b/a SPIKE'S

218 Avenue A

New York, NY 10009

Restaurant Liquor License

27. FAT PANDA INC

d/b/a Planet Rose NYC

219 Avenue A North 13 & 14th Street

New York, NY 10009

Tavern Liquor License

28. ZARAGOZA MEXICAN DELI & GROCERY INC

215 Avenue A

New York, NY 10009

On-Premises Beer License

29. FRIDA & DIEGO CORP 211 Avenue A New York, NY 10009 Restaurant Liquor License

30. TAVERN 211 CORP d/b/a The Spotted Owl 211 Avenue A New York, NY 10009 Restaurant Liquor License EMAIL TO COMMUNITY GROUPS (SENT 2/27/2025)

COMMUNITY GROUPS

North Avenue A Neighborhood Association

- goodpoet@verizon.net
- coamey@housingworks.org

East 12th Street Block Association

• alexisa1@mac.com

Tompkins Square Park Kids

• franklin.douglas@gmail.com

Seven Loaves DBA GOH Productions

• info@gohproductions.org

Loisaida United Neighborhood Gardens (LUNGS)

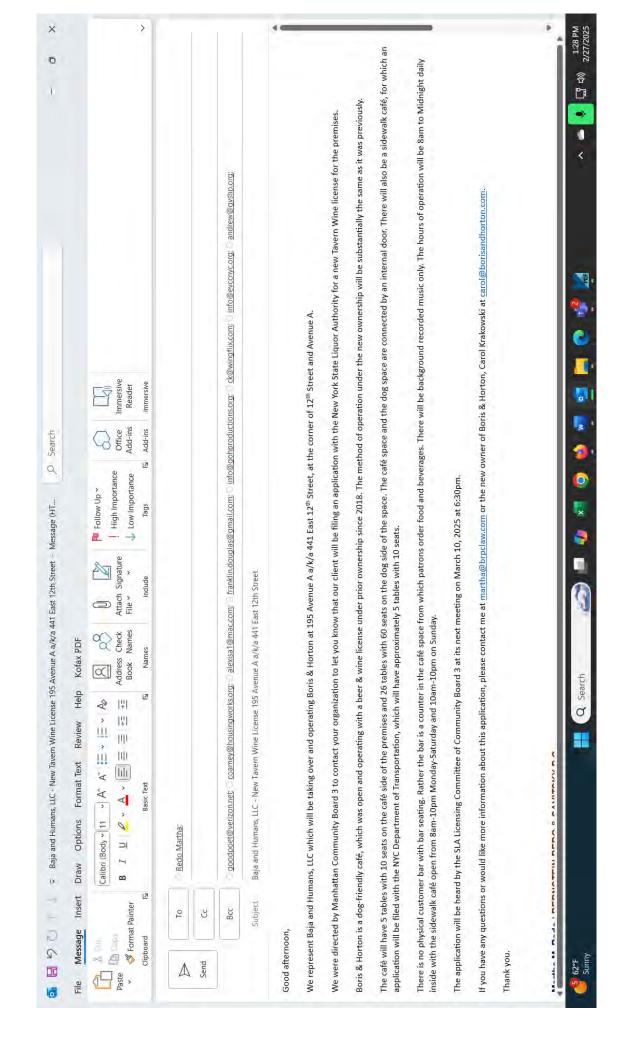
• ck@wingflix.com

East Village Community Coalition

• <u>info@evccnyc.org</u>

Village Preservation

andrew@gvshp.org



Martha Redo

From: Martha Redo

Sent: Thursday, February 27, 2025 1:37 PM

To: Martha Redo

Cc: carol@borisandhorton.com

Subject: Baja and Humans, LLC - New Tavern Wine License 195 Avenue A a/k/a 441 East 12th

Street

Good afternoon,

We represent Baja and Humans, LLC which will be taking over and operating Boris & Horton at 195 Avenue A a/k/a 441 East 12th Street, at the corner of 12th Street and Avenue A.

We were directed by Manhattan Community Board 3 to contact your organization to let you know that our client will be filing an application with the New York State Liquor Authority for a new Tavern Wine license for the premises.

Boris & Horton is a dog-friendly café, which was open and operating with a beer & wine license under prior ownership since 2018. The method of operation under the new ownership will be substantially the same as it was previously.

The café will have 5 tables with 10 seats on the café side of the premises and 26 tables with 60 seats on the dog side of the space. The café space and the dog space are connected by an internal door. There will also be a sidewalk café, for which an application will be filed with the NYC Department of Transportation, which will have approximately 5 tables with 10 seats.

There is no physical customer bar with bar seating. Rather the bar is a counter in the café space from which patrons order food and beverages. There will be background recorded music only. The hours of operation will be 8am to Midnight daily inside with the sidewalk café open from 8am-10pm Monday-Saturday and 10am-10pm on Sunday.

The application will be heard by the SLA Licensing Committee of Community Board 3 at its next meeting on March 10, 2025 at 6:30pm.

If you have any questions or would like more information about this application, please contact me at martha@brpclaw.com or the new owner of Boris & Horton, Carol Krakowski at carol@borisandhorton.com.

Thank you.

Martha M. Redo | BERNSTEIN REDO & SAVITSKY P.C.

1177 Avenue of the Americas, 5th floor New York, NY 10036 Tel. 212.651.3100 martha@brpclaw.com | www.brpclaw.com

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