

Meeting Date: Feb 26, 2021

APPLICANT INFORMATION:

Name of applicant(s): Bleeker Street Bar Corp

Trade name (DBA): Bleeker Street Bar

Premises address: 648 Broadway NYC

Cross Streets and other addresses used for building/premise:
Between Bleeker & Bond Sts

CONTACT INFORMATION:

Principal(s) Name(s): Jim Abraham

Office or Home Address: 648 Broadway

City, State, Zip: New York

Telephone # [REDACTED] email: [REDACTED]

Landlord Name / Contact: [REDACTED]

Landlord's Telephone and Fax: [REDACTED]

NAMES OF ALL PRINCIPAL(s):	NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD
<u>Karen Waltermire Stafford</u>	<u>Parkside Lounge, 317 E. Houston St</u>
<u>James Lusk</u>	<u>Parkside Lounge, 317 E. Houston St</u>
<u>Benjamin Matsunaya</u>	<u>Uptown Billiards LLC, 209 W. 125th St NYC Munderbolt Corp / Ace Bar 531 E. 5th St NYC</u>

Briefly describe the proposed operation (i.e. "We are a family restaurant that will focus on..."):
PLEASE SEE ATTACHED

Bleecker Street Bar is a locally owned and operated pub that proudly served the NoHo neighborhood for over 30 years. We were forced to shut our doors August 30th when, despite our very best efforts, COVID-19 restrictions made it impossible to meet the staggering rent requirements at 56-58 Bleecker Street. We have loved being an integral part of the NoHo neighborhood, and would like to continue doing so in a new location that gives us the flexibility to build on our legacy and expand and elevate the guest experience to meet the changing needs of the community.

Bleecker Street Bar (2.0!) will first and foremost be a community gathering place to enjoy good food and drink in a warm neighborhood pub environment. We will offer a complete menu of classic comfort food thoughtfully prepared with rustic farm-to-table ingredients. Our consulting chef, Dustin Everett, brings over 20 years of experience in a wide variety of restaurants including Sous Chef under David Chang at Momofuku Ssam Bar, Executive Chef at Wild Edibles and Black Crescent, and Chef de Cuisine for Leah Cohen at Pig & Khao and Piggyback.

Our drink menu focuses on a thoughtfully curated selection of craft beer, wine and spirits with an emphasis on local breweries and distilleries, natural wines, and approachable cocktails with an elegant twist, as well as a wide variety of non-alcoholic drinks.

WHAT TYPE(S) OF LICENSE(S) ARE YOU APPLYING FOR (MARK ALL THAT APPLY):

a new liquor license (Restaurant Tavern / On premise liquor Other)

an UPGRADE of an existing Liquor License

an ALTERATION of an existing Liquor License

a TRANSFER of an existing Liquor License

a HOTEL Liquor License

a DCA CABARET License

a CATERING / CABARET Liquor License

a BEER and WINE License

a RENEWAL of an existing Liquor License

an OFF-PREMISE License (retail)

OTHER : Removal of an on premises
liquor license

If upgrade, alteration, or transfer, please describe specific nature of changes:

(Please include physical or operational changes including hours, services, occupancy, ownership, etc.)

If this is for a new application, please list previous use of location for the last 5 years:

vacant for the last 5 years;
Gourmet restaurant prior to that

Is any license under the ABC Law currently active at this location? yes no

If yes, what is the name of current / previous licensee, license # and expiration date: _____

Have any other licenses under the ABC Law been in effect in the last 10 years at this location?

yes no

If yes, please list DBA names and dates of operation:

648 Broadway NY Inc a/b/a Cafe Mercedo
2011-2015

PREMISES:

By what right does the applicant have possession of the premises?

Own Lease Sub-lease Binding Contract to acquire real property other: _____

Type of Building: Residential Commercial Mixed (Res/Com) Other: _____

Number of floor: 12 Year Built: 1900

Describe neighboring buildings: Mixed Use

Zoning Designation: M1-5B

Zoning Overlay or Special Designation (applicable) _____

Block and Lot Number: 5291 3

Does the premise occupy more than one building, zoning lot, tax lot or more than one floor? yes no

Is the premise located in a historic district? yes no

(if yes, have all exterior changes or changes governed by the Landmarks Preservation Commission (LPC) been approved by the LPC? yes no, please explain: They will be

Will any outside area or sidewalk café be used for the sale or consumption of alcoholic beverages? (including sidewalk, roof and yard space) no yes : explain _____

What is the proposed Occupancy? _____

Does the premise currently have a valid Certificate of Occupancy (C of O) and all appropriate permits?

no yes : Updated certificate of occupancy pending

If yes, what is the maximum occupancy for the premises? TBD

If yes, what is the use group for the premises? 6

If yes, is proposed occupancy permitted? yes no, explain: _____

If your occupancy is 75 or greater, do you plan to apply for Public Assembly permit? yes no

Do you plan to file for changes to the Certificate of Occupancy? yes no
(if yes, please provide copy of application to the NYC DOB)

Will the façade or signage be changed from what currently exist at the premise? no yes

(if yes, please describe: new signage (banner)

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? Approx 5000 sf

If more than one floor, please specify square footage by floors: 1st flr: approx 2500 sf
Bsmt: approx 2500 sf

If there is a sidewalk café, rear yard, rooftop, or outside space, what is the square footage of the area?
N/A

If more than one floor, what is the access between floors? Interior stairwell

How many entrances are there? 1 How many exits? 2 How many bathrooms? 2

Is there access to other parts of the building? no yes, explain: _____

OVERALL SEATING INFORMATION:

Total number of tables? 20 Total table seats? 94

Total number of bars? 1 Total bar seats? 24

Total number of "other" seats? 28 please explain: Stools by pool tables, front counter, dart board

Total OVERALL number of seats in Premises: 146

BARS:

How many *stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats 24

How many service bars are being applied for on the premises? 0

Any food counters? no yes, describe: Front left

For Alterations and Upgrades:

Please describe all current and existing bars / bar seats and specific changes: _____

* A stand-up bar is any bar or counter (whether seating or not) over which a member of the public can order, pay for and receive food and alcoholic beverages.

PROPOSED METHOD OF OPERATION:

What type of establishment will this be? (check all that apply)

Bar Bar & Food Restaurant Club/ Cabaret Hotel Other: _____

What are the Hours of Operation?

Sunday: 11 to 4 AM to AM Monday: 11 to 4 AM to AM Tuesday: 11 to 4 AM to AM Wednesday: 11 to 4 AM to AM Thursday: 11am to 4am Friday: 11 to 4 AM to AM Saturday: 11 to 4 AM to AM

Will the business employ a manager? no yes, name / experience if known: TBD

Will there be security personnel? no yes (if yes, what nights and how many?) 2-3 nightly

Do you have or plan to install French doors, accordion doors or windows that open? no yes

If yes, please describe: Premises will feature operable windows that will be closed at 10pm

Will you have TV's? no yes (how many?) TBD

Type of MUSIC / ENTERTAINMENT: Live Music Live DJ Juke Box Ipod / CDs none

Expected Volume level: Background (quiet) Entertainment level Amplified Music (check all that apply)

Do you have or plan to install soundproofing? no yes

IF YES, will you be using a professional sound engineer? TBD

Please describe your sound system and sound proofing: Computer generated with small speakers attached to the walls below the ceiling

Will you be permitting: promoted events scheduled performances outside promoters

any events at which a cover fee is charged? private parties

Do you have plans to manage or address vehicular traffic and crowd control on the sidewalk caused by your establishment? no yes (if yes, please attach plans) Security will patrol the sidewalk to insure that, at all times, the exterior of the space does not become a problem for our neighbors

Will you be utilizing ropes movable barriers other outside equipment (describe) Problem for our neighbors

Are your premises within 200 feet of any school, church or place of worship? no yes

If there is a school, church or place of worship within 200 feet of your premises or on the same block, please submit a block plot diagram or area map showing its' location in proximity to your applicant premises (no larger than 8 1/2" x 11").

Indicate the distance in feet from the proposed premise:

Name of School / Church: _____

Address: _____ Distance: _____

Name of School / Church: _____

Address: _____ Distance: _____

Name of School / Church: _____

Address: _____ Distance: _____

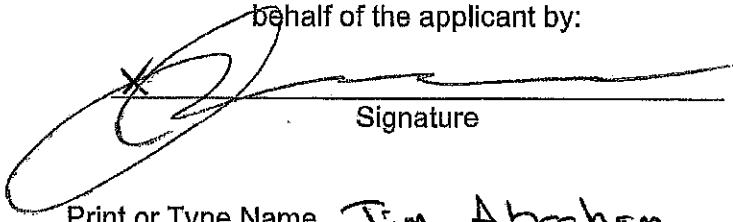
Please provide contact information for Residents / Community Board and confirm that if complaints are made you will address it immediately.

Contact Person: Rhea Buckner Phone: 

Address: 648 Broadway NYC, NY

Email: 

Application submitted on behalf of the applicant by:


Signature

Print or Type Name Jim Abraham

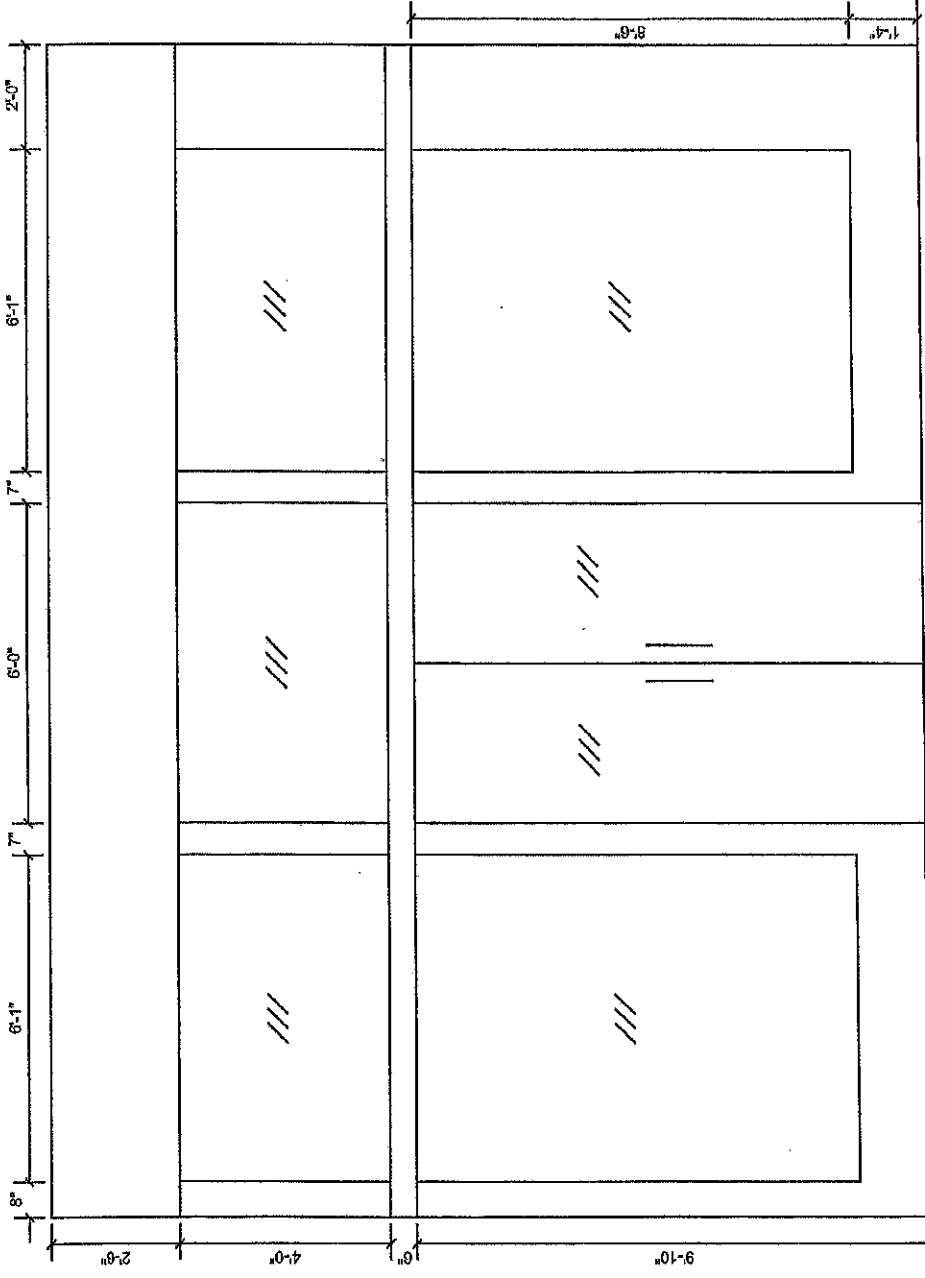
Title President

Thank you for your cooperation. Please return this questionnaire along with the other required documents as soon as you can. This will expedite your application and avoid any unnecessary delays. Use additional pages if necessary.

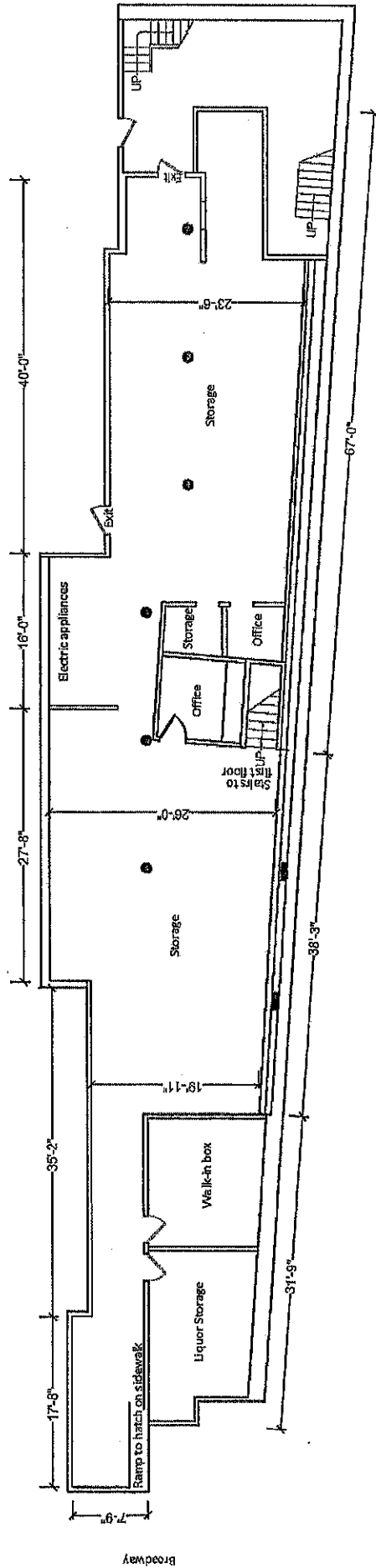




Community Board 2, Manhattan
SLA Licensing Committee
Carter Booth, Co-Chair
Robert Ely, Co-Chair

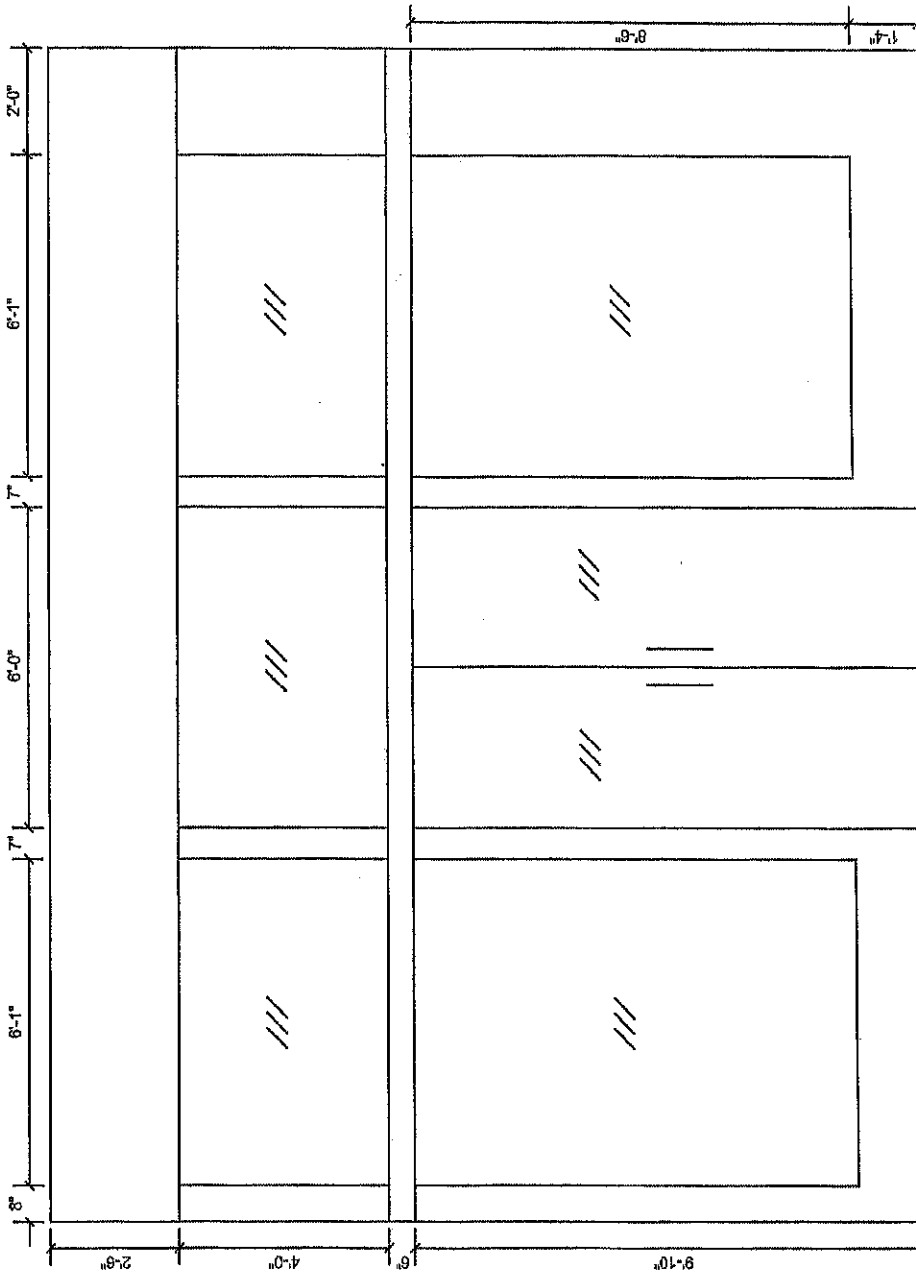


FRONT ELEVATION
 648 Broadway
 New York, NY
 November 16, 2020
 NOT TO SCALE



INTERIOR DIAGRAM - Basement
 648 Broadway
 New York, NY
 November 16, 2020

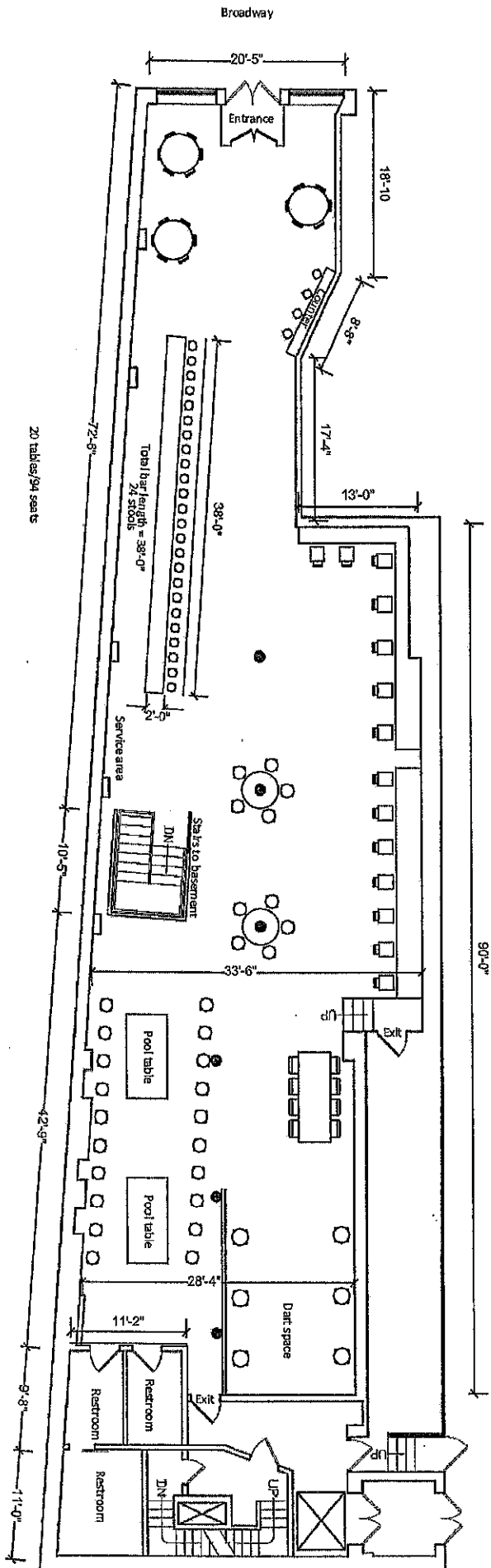
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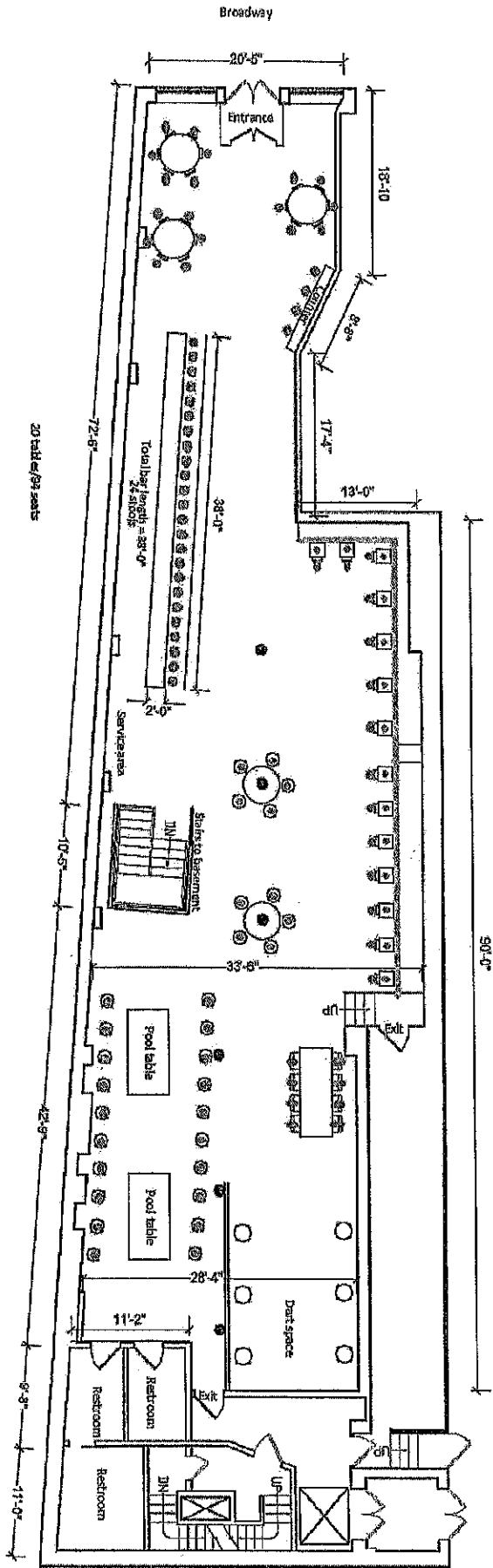
FRONT ELEVATION

648 Broadway
 New York, NY
 November 16, 2020

NOT TO SCALE



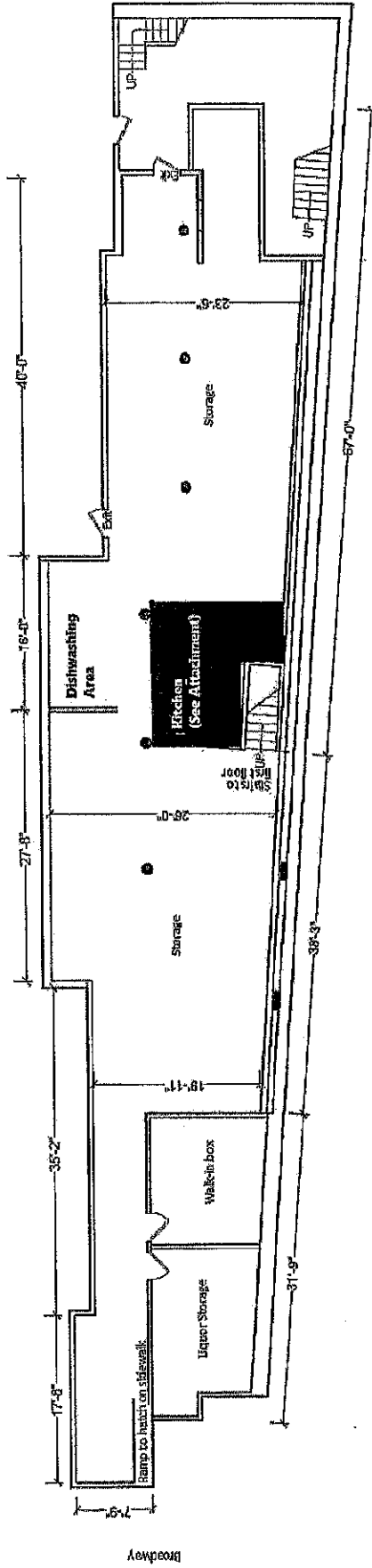
INTERIOR DIAGRAM -- First Floor
 648 Broadway
 New York, NY
 November 16, 2020
 NOT TO SCALE



● - Dining tables
 ● = Location of seating
 □ = Barstool/seating

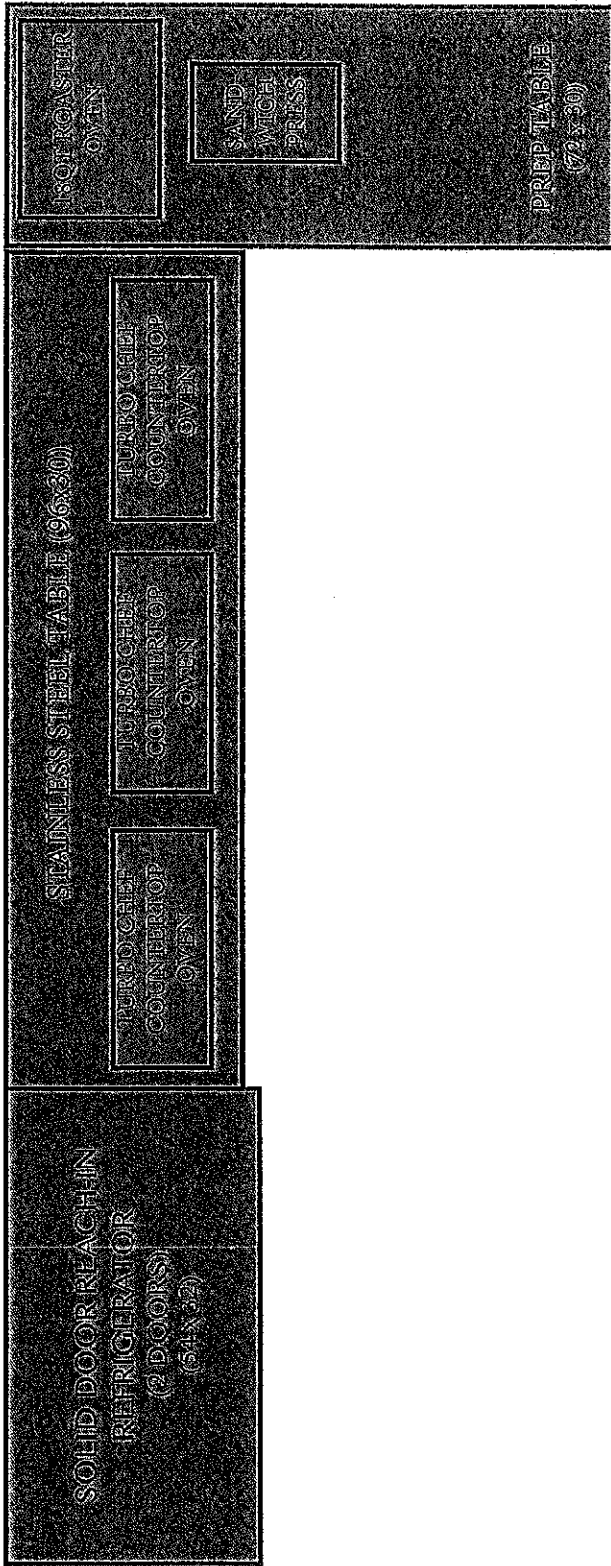
More Detailed
 First Floor
 Seating Plan

INTERIOR DIAGRAM - First Floor
 648 Broadway
 New York, NY
 November 16, 2020
 NOT TO SCALE



INTERIOR DIAGRAM - Basement
 648 Broadway
 New York, NY
 November 16, 2020

NOT TO SCALE



D O O R

CLEAN
PLATE /
BACK UP
PLATE
DROP OFF

TWO SHELF FOOD PICK UP WINDOW
(HOT TOP, COLD BOTTOM)
(72 x 18)

HAND SINK
(17 x 15)

T
R
A
S
H

PREP SINK

PREP TABLE
(72x30)

2 DOOR REFRIGERATED
PREP TABLE
(SALAD BAR AREA)
(48 x 35)

STAINLESS STEEL TABLE (96x30)

TURBO CHEF
COUNTERTOP
OVEN

TURBO CHEF
COUNTERTOP
OVEN

TURBO CHEF
COUNTERTOP
OVEN

ROTIGASTER
OVEN

SAND
WICH
PRESS

PREP TABLE
(72 x 30)

Detailed Kitchen Plan