

SKYBIRD HOSPITALITY PARTNERS LLC  
109 MULBERRY STREET  
NEW YORK, NY 10013

Manhattan Community Board 2

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Bo Riccobono, *First Vice Chair*  
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Bob Gormley, *District Manager*



Antony Wong, *Treasurer*  
Susan Kent, *Secretary*  
Keen Berger, *Assistant Secretary*

## COMMUNITY BOARD No. 2, MANHATTAN

3 WASHINGTON SQUARE VILLAGE  
NEW YORK, NY 10012-1899

[www.cb2manhattan.org](http://www.cb2manhattan.org)

P: 212-979-2272 F: 212-254-5102 E: [info@cb2manhattan.org](mailto:info@cb2manhattan.org)

Greenwich Village ♦ Little Italy ♦ SoHo ♦ NoHo ♦ Hudson Square ♦ Chinatown ♦ Gansevoort Market

### **COMMUNITY BOARD 2 APPLICATION FOR A LIQUOR LICENSE**

Please fill out this questionnaire and return to the Community Board 2 office by fax or mail to arrive at least **5 business days** before the Committee meeting. In addition, bring **10 copies plus supporting material requested** to the SLA committee meeting.

**Failure to complete and return the questionnaire and supporting materials on time will result in your item being removed from the agenda.**

**Failure to provide a completed questionnaire or failure to present before CB2 will result in notifying the State Liquor Authority (SLA) of your noncompliance with the community review process.**

If you need to reschedule, please notify the Community Board 2 office no later than the Friday prior to the following months meeting. Speak to Florence Arenas at the Board Office. **A maximum of 1 layover request** will be granted per application. **Failure to reappear without notification will result in a recommendation to deny this application.**

The following supporting materials are **required** for this application:

1. A list of all other licensed premises within 500 ft. of this location including Beer and Wine.
2. Floor plans of the premise, including all tables and chairs and kitchen lay out to be licensed. Please also include any schematics for sidewalk café, backyard garden space and/or rooftop areas if applicable.
3. Provide any plans filed or to be filed with the Buildings Department.
4. Proposed menu, if applicable.
5. Certificate of Occupancy or Letter of No Objection for the premises.
6. Letter of Understanding or Letter of Intent from the Landlord.
7. Provide proof of community outreach with signatures or letters from Residential Tenants at location and from surrounding buildings. (i.e. a letter from the neighborhood block association or petition in support.)
8. A copy of your NYS Liquor Authority application as it will be submitted to the SLA. (excluding financial information)

**APPLICANT INFORMATION:**

Name of applicant(s):

SKYBIRDHOSPITALITYPARTNERSLLC

Trade name (DBA):

PENDING

Premises address:

109 MULBERRY STREET

Cross Streets and other addresses used for building/premise:

CANAL AND HESTER STREETS

**CONTACT INFORMATION:**

Principal(s) Name(s):

ROBERTCHEN, ESTELLALEE, KEN CHANG, ERIC HUANG

Office or Home Address: 109 MULBERRY STREET

City, State, Zip:

[REDACTED]

Telephone #:

[REDACTED]

email :

[REDACTED]

Landlord Name / Contact:

ONE ELEVEN PROPERTIES, LLC/DAVID ZHANG

Landlord's Telephone and Fax:

[REDACTED]

| NAMES OF ALL PRINCIPAL(s): | NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD |
|----------------------------|---------------------------------------------------|
| ROBERTCHEN                 | N/A                                               |
| ESTELLALEE                 | N/A                                               |
| KEN CHANG                  | N/A                                               |
| ERIC HUANG                 | N/A                                               |

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

A TWO-LEVEL DINING EXPERIENCE DESIGNED FOR CANDLE-LIT DINING ON THE GROUND FLOOR LEVEL, AND A MORE RELAXED, EXPERIENCE IN THE CELLAR, COMPLETE WITH TABLE GAMES AND CRAFT BEER.

**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 : \_\_\_\_\_

If upgrade, alteration, or transfer, please describe specific nature of changes:  
(Please include physical or operational changes including hours, services, occupancy, ownership, etc.)

N/A \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

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

NEW CONSTRUCTION BUILDING \_\_\_\_\_  
\_\_\_\_\_

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: \_\_\_\_\_  
N/A \_\_\_\_\_

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:

N/A \_\_\_\_\_  
\_\_\_\_\_

**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: 7 Year Built : 2019

Describe neighboring buildings:  
MIXED USE, RESIDENTIAL AND COMMERCIAL

Zoning Designation: C6-2G

Zoning Overlay or Special Designation (applicable) LI

Block and Lot Number: 206 / 24

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 : \_\_\_\_\_

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? 167

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

no  yes \*PENDING\*

If yes, what is the maximum occupancy for the premises? 221

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

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 \*PENDING\*  
(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: \_\_\_\_\_

## INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 9,800 SQ FEET

If more than one floor, please specify square footage by floors: APPROX 4,900 SQ FEET PER FLOOR

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? AN INTERNAL STAIRCASE

How many entrances are there? 1 How many exits? 3 How many bathrooms? 5

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

## OVERALL SEATING INFORMATION:

Total number of tables? 35 Total table seats? 140

Total number of bars? 2 Total bar seats? 27

Total number of "other" seats? 0 please explain: N/A

Total OVERALL number of seats in Premises: 0

## BARS:

How many \*stand-up bars / bar seats are being applied for on the premises? Bars 2 Seats 22

How many service bars are being applied for on the premises? 1

Any food counters?  no  yes, describe: N/A

### *For Alterations and Upgrades:*

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

\* 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:      Monday:      Tuesday:      Wednesday:      Thursday:      Friday:      Saturday:  
7AM to 11PM    7AM to 11PM    7AM to 11PM    7AM to 11PM    7AM to 11PM    7AM to 12AM    7AM to 12AM

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

Will there be security personnel?  no  yes( if yes, what nights and how many?) N/A

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

If yes, please describe : N/A

Will you have TV's ?  no  yes ( how many? ) 4

**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? YES

Please describe your sound system and sound proofing: \_\_\_\_\_

WIRELESS SONOS STYLE SPEAKERS. SOUND PROOFING:

Will you be permitting:  promoted events  scheduled performances  outside promoters

any events at which a cover fee is charged?  private parties (ON OCCASSION)

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)

Will you be utilizing  ropes  movable barriers  other outside equipment (describe) \_\_\_\_\_

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 ½ " x 11").***

Indicate the distance in feet from the proposed premise:

Name of School / Church: N/A

Address: N/A Distance: N/A

Name of School / Church: N/A

Address: N/A Distance: N/A

Name of School / Church: N/A

Address: N/A Distance: N/A

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

Contact Person: N/A Phone: N/A

Address: N/A

Email : N/A

Application submitted on  
behalf of the applicant by:

\_\_\_\_\_  
Signature

Print or Type Name \_\_\_\_\_

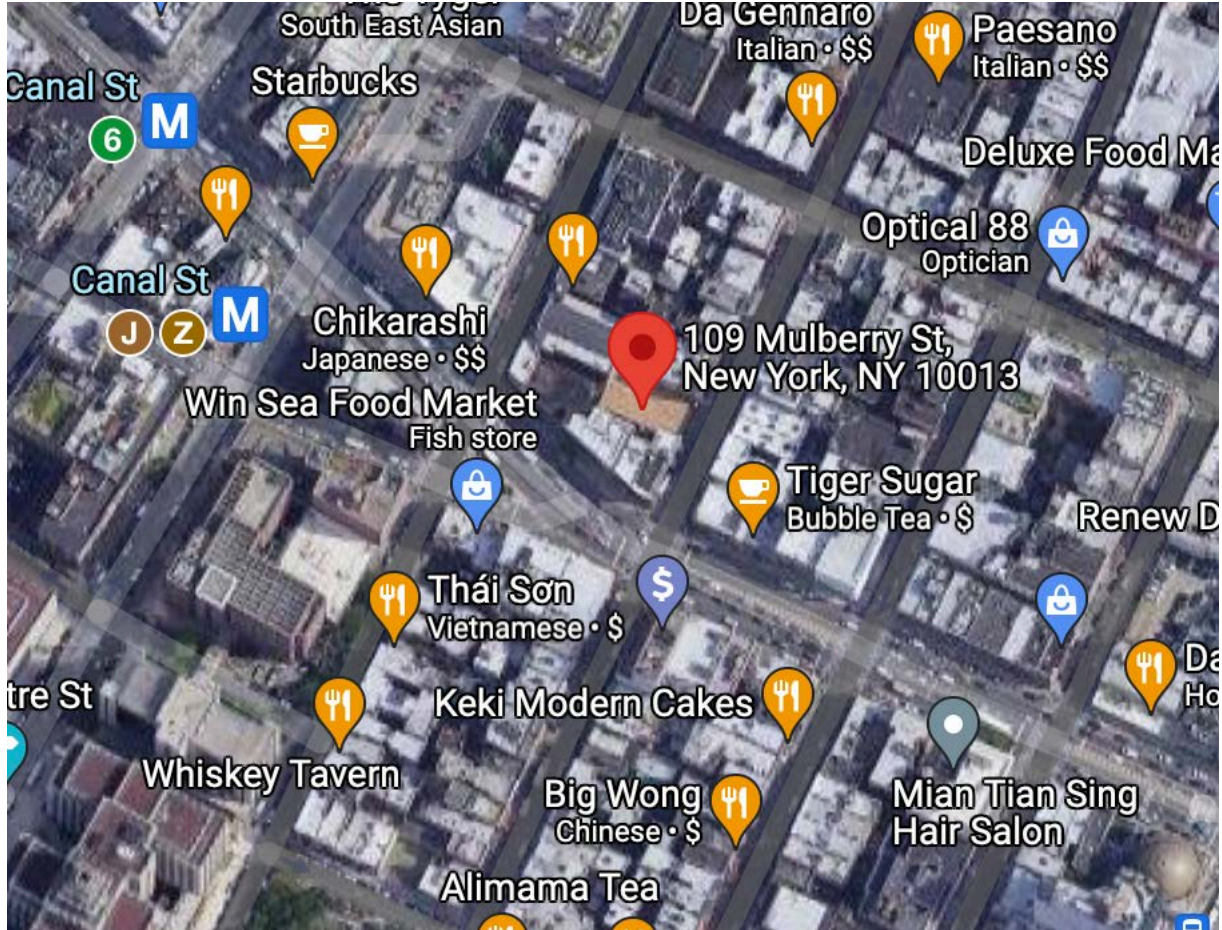
Title \_\_\_\_\_

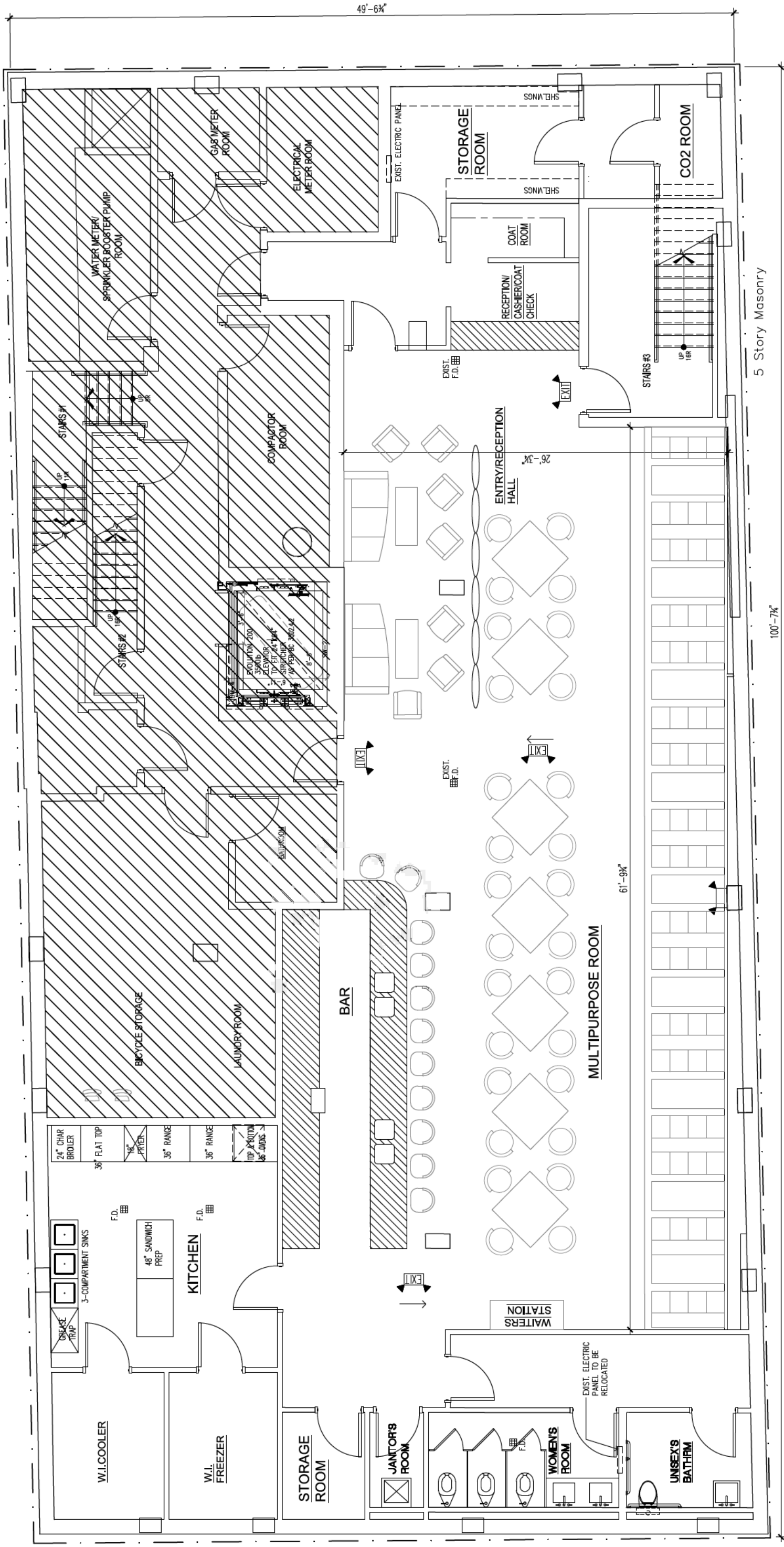
Thank you for your cooperation. Please return this questionnaire along with the other required documents as soon as you can. This will expedite your application and avoid any unnecessary delays. Use additional pages if necessary.



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

# NEIGHBORHOOD MAP



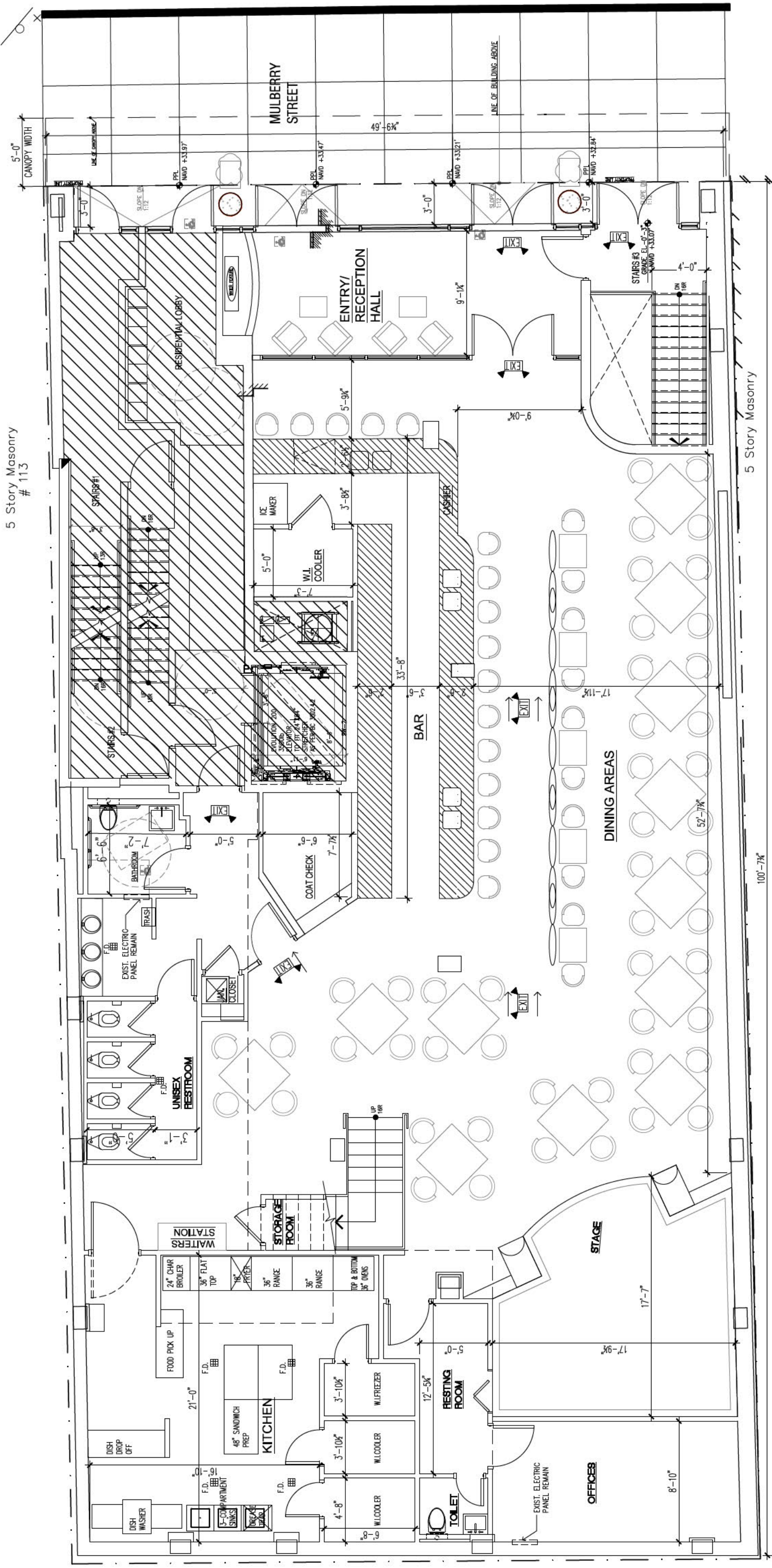


**CELLAR FLOOR PRELIMINARY LAYOUT**  
**109 MULBERRY STREET, NY, NY**

RENTING FLOOR AREA = ±3,418.0 S.F.

11/19/2021

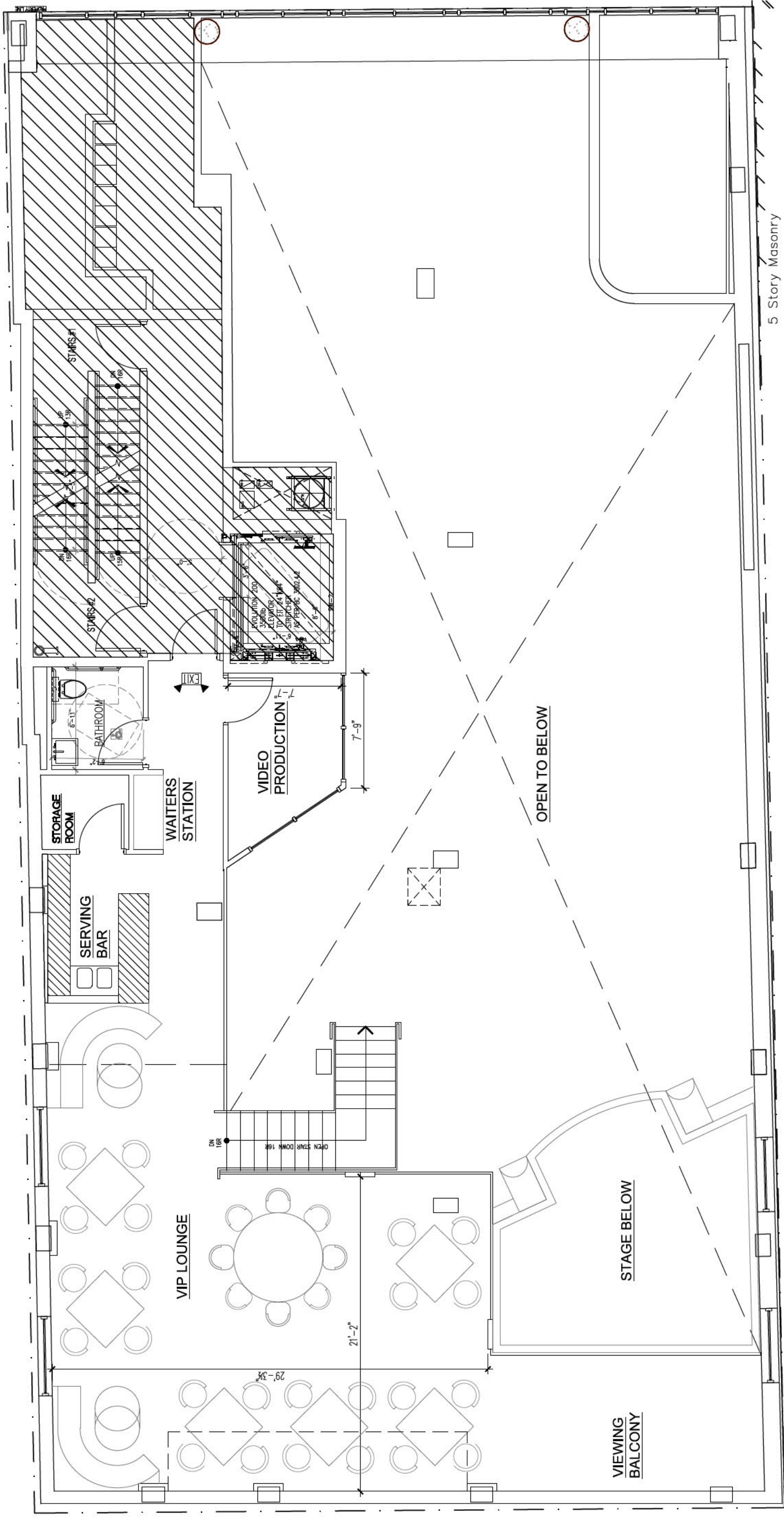
5 Story Masonry  
# 113



**1ST FLOOR PRELIMINARY LAYOUT  
109 MULBERRY STREET, NY, NY**

RENTING FLOOR AREA = ±3,988.0 S.F.

11/19/2021



**MEZZANINE PRELIMINARY LAYOUT**  
**109 MULBERRY STREET, NY, NY**

RENTING FLOOR AREA = ±1,135.0 S.F.

11/19/2021

# NEW YORK VYBES

## SMALL PLATES

### SCOTCH JERK WINGS / \$16

24 hour seasoned scotch bonnet marinate, spices, flash roasted, green scallions, grilled sweet charred pineapples

### SAN MARZANO BRUSCHETTA / \$12

marzano tomatoes, truffle, evoo, basil, kosher salt, peppered flakes, crusted baguette

### WILD SHRIMP SCAMPI / \$18

blistered tomato, parsley, napa herb pomodoro buttered wine, charred lemon, grilled garlic bread

### SICILIAN SHORT RIB RAGU / \$20

Slow roasted aged ribbettes, crispy stone ground yellow polenta, crushed tomato, fontina, pecorino

### DEEP OCEAN MUSSELS / \$17

spicy salami, garlic butter, fresh herbs, grilled bread

### MOROCCAN HUMMUS PLATTER / \$12

hummus, flatbread, olives,

### VYBES CHEF DU JOUR CALAMARI / \$15

Black and white spiced calamari, special red sauce, lemon

# VYBES ENTRÉES

## PASTA /\$25

SELECT ONE: ANGEL HAIR | LINGUINE | SPAGHETTI | ZITI

SELECT ONE: MARINA | VODKA | POMODORO | ALFREDO

SELECT ONE: MEATBALLS | CHICKEN | SHRIMP | VEGETABLES

SELECT ONE: CAJUN | SPICY | FRESH | HERB | GRILLED

basil, olive oil, pecorino cheese, garlic bread

## LAND

VYBES TOWER BURGER/\$29

CAJUN COWBOY STEAK/ \$49

AGED RIB EYE STEAK/ \$69

## SEA

ROASTED SALMON / \$34

CAJUN | SPICY | GRILLED | BROIL | SHALLOT BUTTERED

**CAESAR TOMAHAWK STEAK/ \$139**

sizzling bone hanging off the plate. you only live once

# VYBES ENTRÉES

## BIRD

### GRILLED TEXAS CHICKEN/ \$28

rice pilaf, garden spinach, carrots, wine buttered sauce

### NASHVILLE BBQ CHICKEN/ \$29

Slow roasted, vybes special bbq sauce, medley potatoes

## VEGETARIAN

### BUDDHA VEGETARIAN BOWL/\$22

organic fresh vegetable medley, sesame, brown rice

## SALADS

### HEARTS OF LETTUCE/\$18

crumbled bleu cheese, cherry tomatoes, seasoned croutons

### VYBES CAESAR SALAD/\$15

homemade dressing, fresh seasoned crispy greens

**WHILE WE OFFER GLUTEN-FREE ITEMS OUR  
KITCHEN IS NOT GLUTEN FREE**

# VYBES ENTRÉES

## PIZZA

MARGHERITA/\$20

## SIDES

VYBES SPECIAL SEASONED FRIES /\$11

JUMBO BAKED POTATO/ \$8

TRUFFLED MASHED POTATO/\$15

MAC AND CHEESE /\$9

RICE PILAF/\$10

## SWEETS

CRÈME BRULEE | APPLE PIE | MOLTEN LAVA | \$12

SORBET/\$8

ICE CREAM/ \$8

**VYBES DECADENT CHEESECAKES/ M \$15 L \$20**

Ask for our line of flavors

NEW YORK

VYBES

# WATERFALL CAFÉ

SUNDAY-SATURDAY 7AM – 7PM

Free Hi-Speed Wifi

## EXPRESSO

Espresso | 4  
Americano | 4  
Macchiato | 4.5  
Cappuccino | 5  
Latte | 5.5  
Mocha | 5.95

## COFFEE

Fresh Drip | 4  
Iced Coffee | 4.5  
Nitro | 5

## TEALIFE

Iced Tea | 4  
Matcha Latte | 5.5  
Chai Latte | 5.5  
Hot Chocolate | 4

## SIGNATURE DRINKS

San Pellegrino Hibiscus | 5  
Bubble Tea | 7

## BAGEL BREAKFAST

Butter | 3.5 Jelly | +1 Cream Cheese | +2 Salmon | +4

## FRESH BAKED MUFFINS | 3

## FRESH BAKED CROISSANTS | 4

## SIGNATURE SANDWICHES

**Croissant Eggs & Avocado | 10**

Organic Eggs, Avocado, Peppermill, Sea Salt

**Baguette Avocado Toast | 10**

Organic Avocado, Cherry Tomatoes, Cracked Pepper, Sea Salt, Chives

**Bacon, Egg & Avocado | 10**

Applewood Smoked Bacon, Eggs, Avocado, Peppermill, Sea Salt

**Organic Egg Whites | 12**

Egg Whites, Chives, Cracked Peppermill, Sea Salt, 9 Grain or Muffin

## ORGANIC SALAD & BOWLS

Organic Farm Fresh Salad Made To Order | 10

## ORGANIC ADDS

Organic Avocado | +3

Organic Applewood Bacon | +4

Organic Chicken Breast | +7

Organic Smoked Salmon | +10

NEW YORK

VYBES

# GRANDE BRUNCH

SATURDAY & SUNDAY 8AM – 3PM

## ORGANIC FRESH EGGS

Fresh Organic cracked eggs cooked to order

## ORGANIC OMELETTES

Cooked your way with fresh ingredients

## ORGANIC FRUITS

American, Far East & European fruit selections

## ORGANIC SALAD

Garden Fresh & Organic Seasonal Greens & Dressings

## HOT OFF THE GRILL

Hot Pancakes, French Toast, Belgian Waffles Cooked To Order

## OCEAN

Gulf Shrimp, Oysters, Seasonal Grilled & Fried Fish

## LAND

Steak, Prime Rib, Lamb, Chops, Ribs

## THE SIDES

Bacon, Sausage, Potatoes, Toast, Pastries, Yogurt and More

## THE ENDING

Variety of Cakes, Ice Cream, Parfaits, Fruit Cobblers

## TOAST

Mimosa, Wine or Prosecco

Menu Concept Predicated on Health Department Regulatory Health & Safety 2022 Guidelines.

Call For Pricing



