

Meeting Date: _____

APPLICANT INFORMATION:

Name of applicant(s): JEMIKOS GFF INC

Trade name (DBA): SENZA GLUTEN CAFE BAKERY

Premises address: 171 SULLWAN ST

Cross Streets and other addresses used for building/premise:
WEST HOUSTON + BLEECKER STREETS

CONTACT INFORMATION:

Principal(s) Name(s): JEMAL SOLOMNISHVILI

Office or Home Address: 206 SULLWAN ST

City, State, Zip: NY NY 10012

Telephone #: [REDACTED] email: [REDACTED]

Landlord Name / Contact: HIGHLAND PROPERTIES

Landlord's Telephone and Fax: [REDACTED]

NAMES OF ALL PRINCIPAL(s):	NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD
<u>JEMAL SOLOMNISHVILI</u>	<u>Senza Gluten 206 SULLWAN ST SINCE 4/15</u>
	<u>SENZA GLUTEN 171 SULLWAN ST SINCE 1/19</u>

Briefly describe the proposed operation (i.e. "We are a family restaurant that will focus on..."):
WE ARE A BAKERY THAT OFFERS WINE TO CUSTOMERS WHO ORDER DESSERTS.

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 : _____

CORPORATE CHANGE

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

ONE PARTNER IS BUYING OUT THE OTHER PARTNER

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

N/A

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:

JEMIKOS GFF INC RW# 1313987 EXP 12/31/22 (ISSUED 1/20/21)

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:

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: 5 Year Built: 1900

Describe neighboring buildings: 1 MIXED USE + 1 RESIDENTIAL

Zoning Designation: R7-2

Zoning Overlay or Special Designation (applicable) _____

Block and Lot Number: 525 / 1

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? BAKERY

Does the premise currently have a valid Certificate of Occupancy (C of O) and all appropriate permits? no yes WE HAVE AN LNO

If yes, what is the maximum occupancy for the premises? 74

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: _____

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 750

If more than one floor, please specify square footage by floors: 500' - 1st Flr 400 - BSMT

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? INSIDE STAIRWELL

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

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

OVERALL SEATING INFORMATION:

Total number of tables? 4 Total table seats? 8

Total number of bars? 1 Total bar seats? 7 (more of a food counter)

Total number of "other" seats? 0 please explain: _____

Total OVERALL number of seats in Premises: 15

BARS:

How many *stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats 7

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

Any food counters? no yes, describe: _____

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: BAKERY
(TAVERN WINE)

(4)

What are the Hours of Operation?

Sunday: 8 Am to 11 Pm Monday: 8 Am to 11 Pm Tuesday: 8 Am to 11 Pm Wednesday: 8 Am to 11 Pm Thursday: 8 Am to 11 Pm Friday: 8 Am to 12 Am Saturday: 8 Am to 12 Am

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

Will there be security personnel? no ___ yes(if yes, what nights and how many?) _____

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

If yes, please describe : _____

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

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? _____

Please describe your sound system and sound proofing: _____

Will you be permitting: ^{No} ___ promoted events ^{No} ___ scheduled performances ^{No} ___ outside promoters

^{No} ___ any events at which a cover fee is charged? ^{No} ___ 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)

Will you be utilizing ^{No} ___ ropes ^{No} ___ movable barriers ^{No} ___ 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 1/2 " x 11").

Indicate the distance in feet from the proposed premise:

Name of School / Church: _____

Address: _____ Distance: _____

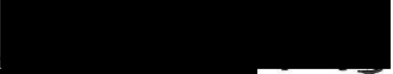
Name of School / Church: _____

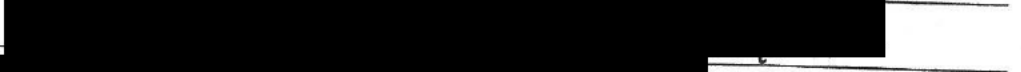
Address: _____ Distance: _____

Name of School / Church: _____

Address: _____ Distance: _____

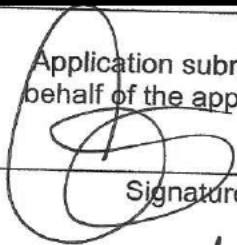
Please provide contact information for Residents / Community Board and confirm that if complaints are made you will address it immediately.

Contact Person: JEMAL SOLOMONSHVILI Phone: 

Address: 

Email: 

Application submitted on behalf of the applicant by:



Signature

Print or Type Name Michael Kelly

Title Representative

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

SOUPS

GRANDPA HY'S HOME
MADE CHICKEN SOUP **\$16**

PASTA E FAGIOLI **\$15**
Soup with ditalini pasta and cannellini
beans

ANTIPASTI

BRUSCHETTA AI
FUNGHI **\$18**
Bruschetta with mushrooms, shaved
parmesan and truffle oil

BRUSCHETTA
ORIGINALE **\$17**
Bruschetta with fresh tomato, garlic, basil,
extra virgin olive oil

CAPRESE **\$23**
Buffalo mozzarella, beefsteak tomatoes,
basil, extra virgin olive oil

PRIMI

GNOCCHI DI PATATE A
SCELTA **\$31**
Home made potato gnocchi with
bolognese (traditional meat sauce)

Sorrentina (Sanmarzano tomato sauce
and buffalo mozzarella). **\$29**

With shiitake, portobello, cremini
mushrooms in a white cream sauce,
parmesan **\$33**

RISOTTO AI FUNGHI **\$29**
Mushroom, parmesan and truffle oil

LASAGNA **\$31**
Classic lasagna with layers of bolognese
sauce and cheese

PENNE POMODORO **\$26**
Penne pasta with tomato sauce, fresh
basil, parmesan and extra virgin olive oil

PARMIGIANA DI
MELANZANE **\$24**
Fried eggplant slices layered with fresh
mozzarella and homemade marinara
sauce

PROSCIUTTO DI PARMA
& MOZZARELLA DI
BUFALA **\$26**
Buffalo mozzarella and prosciutto di
parma

CALAMARI FRITTI **\$28**
Fried calamari with spicy marinara & tartar
dipping.

CAVOLFIORE ALLA
PARMIGIANA **\$27**
Breaded, fried and baked cauliflower with
buffalo mozzarella and parmesan in a
fresh tomato sauce.

INSALATE

RUCOLA **\$18**
Arugula, grape tomatoes, shaved
parmesan in a homemade citrus
vinaigrette

MISTA **\$16**
Mixed greens, grape tomatoes, avocado in
a balsamic dressing

SPAGHETTI ALLE
VONGOLE **\$31**
Sautéed clams, garlic, parsley in a white
wine sauce

FETTUCCINE ALLA
BOLOGNESE **\$29**
Fettuccine pasta in a traditional meat
sauce

RIGATONI FUNGHI E
SPECK **\$33**
Rigatoni pasta with shiitake, portobello,
cremini mushrooms, speck (smoked
prosciutto) & white truffle oil

MAIN COURSE ○ ○ ○

COSTOLETTE DI
VITELLO **\$47**
Marinated and grilled veal chop topped
with sautéed wild mushrooms, drizzled
with white truffle oil, served with sautéed
spinach and house roasted red potatoes.

POLLO ALLA GRIGLIA **\$33**
Marinated and grilled chicken breast,
sautéed spinach and mashed potatoes

SALMONE ALLA
GRIGLIA **\$44**
Marinated & grilled wild salmon fillet,
served with soft polenta & sautéed string

CESARE **\$18**
Crisp romaine lettuce, shaved parmesan,
croutons and traditional caesar dressing

ADD GRILLED CHICKEN **\$6**

ADD SHRIMP **\$9**

beans , aged balsamic vinegar.

POLLO ALLA PARMIGIANA **\$39**

Breaded, panfried and baked chicken
breast with buffalo mozzarella and
parmesan in a fresh tomato sauce, served
with spaghetti pomodoro.

SIDE DISHES

BREAD BASKET **\$5**

SAUTÉED SPINACH, SAUTÉED STRING BEANS **\$10**

ROASTED RED POTATOES, MASHED POTATOES, SOFT POLENTA **\$9**

TOMATO SAUCE **\$5**

*

Our menu is 100% gluten-free and there are no gluten-based products used in our restaurant. Before placing your order, please inform your server if a person in your party has any additional food allergies or intolerances. We will do our best to accommodate your needs. Please be aware that our restaurant uses ingredients that contain dairy, eggs, fish, shellfish, milk, soy, peanuts, and tree nuts.

WE ACCEPT AMERICAN EXPRESS CARDS OR CASH ONLY

DESSERTS

DESSERTS

TIRAMISU **\$17**

Layers of mascarpone cream and home made savoiardi biscuits

TORTA AL CIOCCOLATO **\$17**

Molten chocolate cake with toasted almond cream anglaise and vanilla bean ice cream

COFFEE & TEA

AMERICANO **\$6**

DECAF AMERICANO **\$6**

ESPRESSO **\$5**

DOUBLE ESPRESSO **\$6**

MACCHIATO **\$7**

Jeanine Kiely, Chair
Susan Kent, First Vice Chair
Valerie De La Rosa, Second Vice Chair
Bob Gormley, District Manager



Antony Wong, Treasurer
Eugene Yoo, Secretary
Ritu Chattree, Assistant Secretary

Community Board No. 2, Manhattan

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COMMUNITY BOARD 2 APPLICATION FOR A STATE LIQUOR AUTHORITY LICENSE ADDENDUM FOR OUTDOOR SEATING

For a Liquor License Application that includes any outdoor areas, please complete the following:

- Submit a diagram of outdoor seating indicating length and width of area(s) and location of all tables and chairs. Include all obstructions (trees, fire hydrants, proximity to bus stops, bike racks, signs, etc.).
- Submit photos of the premises where the sidewalk café and/or roadbed will be located. Required photos show one frontal, one left and one right side view of proposed sidewalk café and/or roadbed.
 - Photos must show complete sidewalk and/or roadway area where sidewalk café and/or roadbed will be including views to curb and neighboring properties.
 - For rear yard, show photos of yard and surrounding area, including upper view of adjacent buildings.

Name of Applicant: Jemikos GFF Inc DBA Senza Gluten Bakery

Address of Premises: 171 Sullivan St

Sidewalk café will have no more than (if premises is located on a corner please indicate for both streets):

N/A tables and N/A seats on N/A Street

N/A tables and N/A seats on N/A Street

Hours of sidewalk café: N/A to N/A

Describe any obstructions (trees, fire hydrant, proximity to bus stop, etc): N/A

Roadbed will have no more than (if premises is located on a corner please indicate for both streets):

7 tables and 14 seats on Sullivan Street

N/A tables and N/A seats on N/A Street

Hours of roadbed: 8am to 11pm

Describe any obstructions (trees, fire hydrant, proximity to bus stop, etc): none

Rear yard will have no more than N/A tables and N/A seats

Hours of rear yard: N/A to N/A

Does seating extend beyond the business frontage? No Yes

Will outdoor dining structures on the sidewalk be enclosed on three (3) or more sides? N/A No N/A Yes

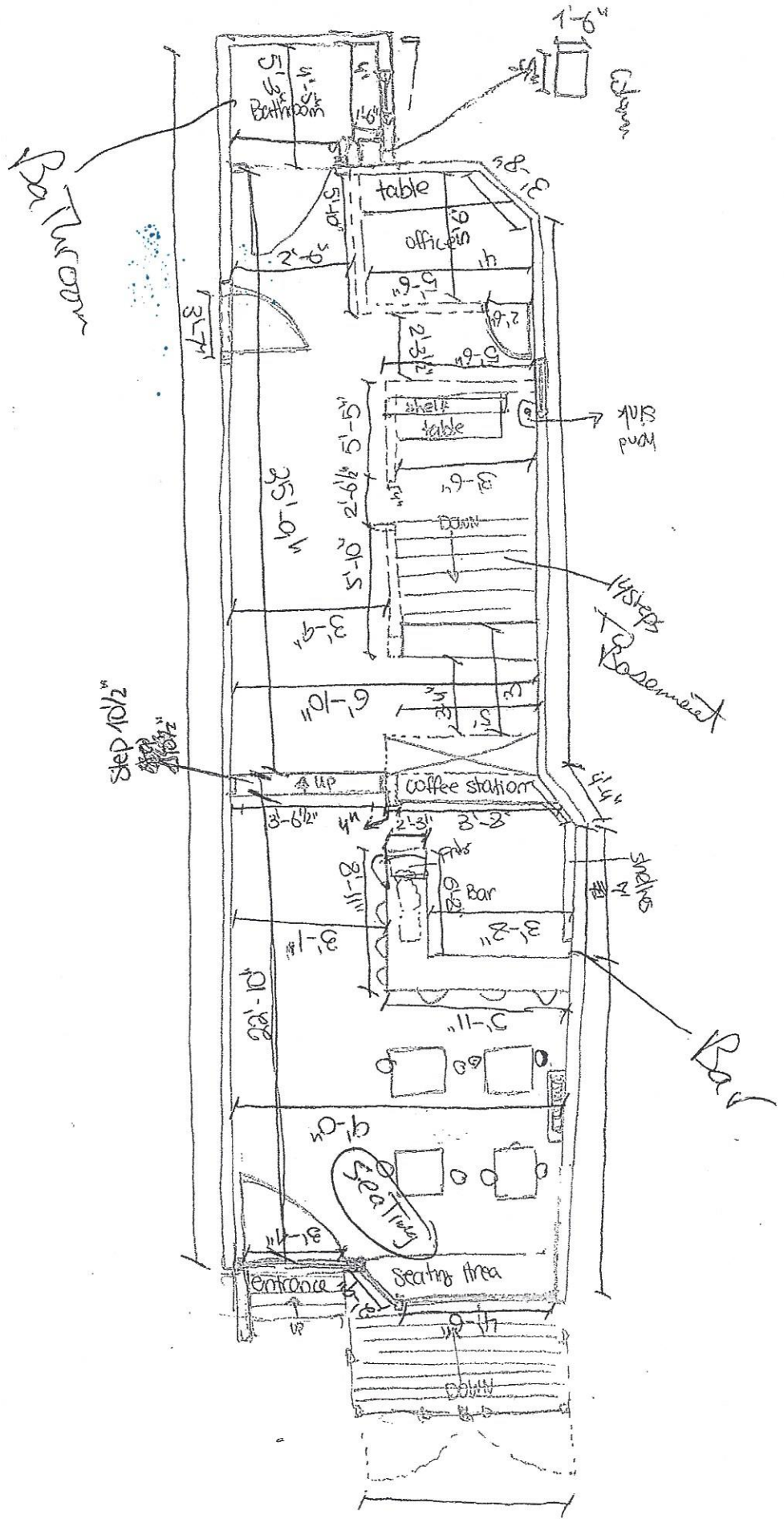
Will outdoor dining structures on the roadbed be enclosed on three (3) or more sides? No Yes

Is there any outdoor music, speakers or TVs? No Yes, please describe: _____

Will heating elements be used? No Yes, please describe: _____

1st Floor

4 Tables with 8 Seats
7 Seats at the Bar



⊕ FLOOR PLAN (FIRST FLOOR)
SCALE: NTS

7 Tables & 14 Seats | Street Seating