

APPLICANT INFORMATION:

Name of applicant(s):
ENTITY TO BE FORMED BY JASON POMERANC

Trade name (DBA):
PENDING

Premises address:
65 BLEECKER STREET NEW YORK, NY 10012

Cross Streets and other addresses used for building/premise:
BROADWAY AND CROSBY STREETS ADDRESS AKA: BLEECKER STREET 65 - 69

CONTACT INFORMATION:

Principal(s) Name(s):
JASON POMERANC

Office or Home Address: 65 BLEECKER STREET

City, State, Zip: NEW YORK, NY 10012

Telephone #: [REDACTED] email : [REDACTED]

Landlord Name / Contact:
KERWAY REALTY LLC

Landlord's Telephone and Fax: [REDACTED]

NAMES OF ALL PRINCIPAL(s):	NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD
JASON POMERANC	Sixty Collective Hotels, 190 Allen St. New York, NY.
N/A	N/A
N/A	N/A

Briefly describe the proposed operation (i.e. "We are a family restaurant that will focus on..."):
A SOPHISTICATED COCKTAIL BAR WITH EXCEPTIONAL FOOD.

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:

PREVIOUSLY USED AS A LE PAIN QUOTIDIEN. _____

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: _____
YES, PQ BLEECKER INC, SN:1249571

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: 13 Year Built : 1899

Describe neighboring buildings:
MIXED-USE RESIDENTIAL AND COMMERCIAL

Zoning Designation: M1-5 / R9A

Zoning Overlay or Special Designation (applicable) SNX

Block and Lot Number: 529 / 72

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 : NO CHANGES

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? 102

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

no yes

If yes, what is the maximum occupancy for the premises? 220

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

If yes, is proposed occupancy permitted? yes no, explain : THERE IS CURRENTLY AN LNO IN

- APPLICANT FILING FOR CO DURING THE LICENSING PROCESS

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? 4,529 SQUARE FEET

If more than one floor, please specify square footage by floors: 2 FLOORS, 3,350 (GR. FL.) 1,575 (BASEMENT)

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

NO

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

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: EMER EGRESS; LANDLORD AREAS

OVERALL SEATING INFORMATION:

Total number of tables? 30 Total table seats? 88

Total number of bars? 1 Total bar seats? 14

Total number of "other" seats? NO please explain: _____

Total OVERALL number of seats in Premises: 102

BARS:

How many *stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats 14

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: 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:
4PM to 1AM 5PM to 1AM 5PM to 2AM 5PM to 3AM 5PM to 3AM 5PM to 4AM 5PM to 4AM

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

Will there be security personnel? ___ no yes(if yes, what nights and how many?) 1, ALL NIGHTS
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? YES

Please describe your sound system and sound proofing: _____
WILL INSTALL MATERIALS TO BAFFLE SOUND AND MITIGATE NOISE

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: _____ Distance: _____

Name of School / Church: _____

Address: (N/A) _____ 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: GABRIELE TRESOLDI Phone: ██████████

Address: _____

Email : _____

Application submitted on
behalf of the applicant by:

Signature

Print or Type Name JOSEPH LEVEY

Title ATTORNEY

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

CRISPY BUFFALO CHICKEN LOLLIPOPS (5) \$26

creamy roquefort, celery, batons, chives

PIZZA MARGHERITA \$19

vine ripe tomatoes, mozzarella, sliced garlic, fresh basil, E.V.O
add soppressata piccante \$4 | add mushroom \$2

CRUSHED AVOCADO DIP & FRESH CORN CHIPS \$23

crema fresca, serrano chili, teardrop tomatoes, cilantro, lime

***SPICY TUNA TARTARE TACOS (2) 20**

crispy wonton, toasted ginger & soy vinaigrette, thai chili oil
add extra taco \$10

SOY BRUSHED SHRIMP SATAY (6) \$23

glass noodles, grilled scallions, sesame, sweet & sour dipping sauce

THE SOHO BURGER \$23

aged cheddar, lettuce, tomato , onion, 1000 island, pomme frites
add nueske's bacon \$5 | add truffle fries \$5

FRENCH FRIES \$10

add truffle and parmesan \$5

***CONSUMING RAW SEAFOOD MIGHT INCREASE YOUR RISK OF FOODBORNE ILLNESS,
ESPECIALLY IF YOU HAVE A CERTAIN MEDICAL CONDITION**

THE RAW BAR

***EAST COAST OYSTERS (4) 16**

mignonette sauce

***WEST COAST OYSTERS (4) 18**

mignonette sauce

***SHRIMP COCKTAIL (6) 28**

cocktail sauce, dijon sauce

CAVIAR SERVICE

"served with fresh blinis & classic accoutrements"

***KALUGA CAVIAR (1OZ) 150**

***OSSETRA CAVIAR (1OZ) 185**

- based upon availability -

***SOHO ROYALE PLATEAUX 190**

3 east coast oysters, 3 west coast oysters, 6 shrimp
1 oz kaluga caviar

CHAMPAGNE

Salmon Selection Brut NV 28

Llopart Cava Rose 24

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HOUSE COCKTAILS 20

WHITE ADMIRAL

mezcal, smoked agave, smoked salt, lime

FIRETIP

mezcal, aperol, grapefruit, thyme

BRIMSTONE

tequila, mango, lime, pear liqueur, habanero

MONARCH

gin, earl grey, lemon, egg white

GIANT PATCH

vodka, cucumber, lemon, ginger, absinthe

GREAT TANMARK

bourbon, lemon, aperol, peach, mint

THE JOKER

rum, lime, passion fruit, lychee, pineapple

APRICOT SULFUR

mezcal, apricot, orange, amaro, whiskey aged bitters

BUCKEYE

vodka, coffee liqueur, demerara, melleti amaro, espresso

GOLDEN PIPER

rye, cynar, benedictine, luxardo

VICEROY

gin, dolin blanc, dimmi, kina l'aero

MOURNING CLOAK

scotch, lucano amaro, giffard ginger, yellow chartreuse

AGATHIA EMPEROR

tequila añejo, spiced pear liqueur, saffron, strega, pineapple bitters

WINE BY THE GLASS

CHAMPAGNE & SPARKLING

Llopart Cava Rose 24
Salmon Selection Brut NV 28

ROSE

Quin Rose 22 / 90
Rumor, Cotes de Provence 25 / 95

WHITE

Chardonnay Joey Tensley Fundamental 22 / 95
Pinot Gris, Kings Ridge, Wilamette Valley 22 / 95
Donabaum Gruner Veltliner Federspiel 22 / 95
Sauvignon Blanc, Raffaitin-Planchon Sancerre 25 / 100

RED

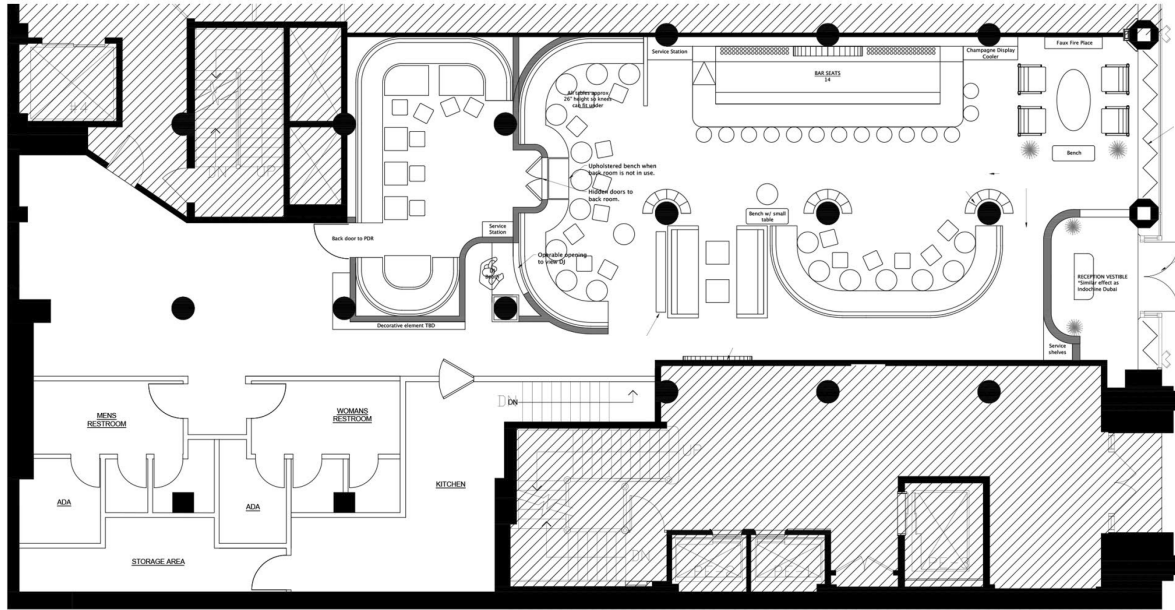
Syrah/Grenache, Domaine Beauchene "Cotes du Rhone" 22 / 95
Pinot Noir, Vigneron De Buxy Mercurey 22 / 95
Chianti Classico, Istine Sangiovese 25 / 100
Leviathan 2020 California Red Blend 30 / 120

BEER 10

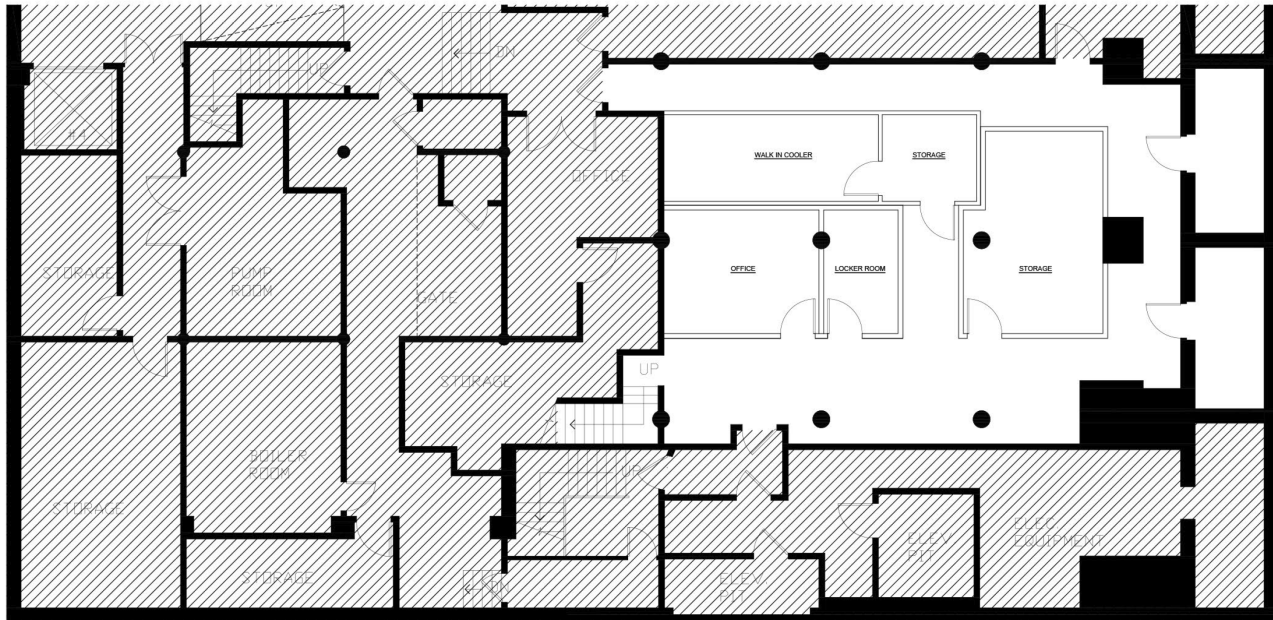
Modelo Lager | Asahi | Lagunitas IPA

WATER 12

Voss Still | Voss Sparkling



1 GROUND FLOOR FURNITURE PLAN
SCALE: 3/16"=1'-0"



1 BASEMENT PLAN
SCALE: 3/16"=1'-0"

HELBRAUN | LEVEY



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