

Meeting Date: _____

APPLICANT INFORMATION:

Name of applicant(s): L. Pride on behalf of an entity to be determined

Trade name (DBA): TBD

Premises address: 202 Elizabeth St, Store A, New York, New York 10012

Cross Streets and other addresses used for building/premise:
between Spring and Prince Streets

CONTACT INFORMATION:

Principal(s) Name(s): Linden Pride & Nathalie Hudson

Office or Home Address: _____

City, State, Zip: New York, NY 10014

Telephone #: _____ email : _____

Landlord Name / Contact: 198-202 Elizabeth Street LLC

Landlord's Telephone and Fax: 914-637-6200

NAMES OF ALL PRINCIPAL(s):	NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD
Linden Pride	Caffe Dante, 79-81 MacDougal, 551 Hudson Street
Nathalie Hudson	Caffe Dante, 79-81 MacDougal, 551 Hudson Street

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

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.)

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

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:

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: 6 Year Built : 1900

Describe neighboring buildings: Walk up Apartments

Zoning Designation: C6-2

Zoning Overlay or Special Designation (applicable) Special Little Italy District

Block and Lot Number: 492 / 7

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 Open Restaurants

What is the proposed Occupancy? 45

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

no yes Landlord to obtain new Certificate of Occupancy in connection with new building

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

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 N/A

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: Building will have new facade

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? Approx 650 square feet

If more than one floor, please specify square footage by floors: N/A

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

If more than one floor, what is the access between floors? N/A

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

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

OVERALL SEATING INFORMATION:

Total number of tables? 7 Total table seats? 28

Total number of bars? 1 Total bar seats? 7

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

Total OVERALL number of seats in Premises: 35

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: _____

What are the Hours of Operation? Sunday to Saturday

Sunday: _____ Monday: _____ Tuesday: _____ Wednesday: _____ Thursday: _____ Friday: _____ Saturday: _____
-----4 pm to 2 am daily-----
_____ to _____ to _____ to _____ to _____ to _____ to _____ to _____

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? X

Please describe your sound system and sound proofing: td _____

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 ½ " 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: Linden Pride Phone: [REDACTED]

Address: _____

Email : [REDACTED]

Application submitted on
behalf of the applicant by:



Signature

Print or Type Name Elke A Hofmann, Esq

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
Donna Raftery, Co-Chair
Robert Ely, Co-Chair

ANTIPASTI

Beef tartare, watercress, pickled mustard seeds, crispy quinoa, sourdough 13

Scallop, cilantro, coriander seed, tade, jalapeno 13

Octopus, hummus, black olive, radish, chive, chili flake 13

Spicy salami, house pickles, sourdough crackers 15

San Daniele with pear, radicchio, locally farmed honeycomb 15

Golden beet, goats cheese, pine nuts, arugula 12 (v)

Baby wild arugula, fennel, pear, parmigiano, pistachio, balsamico 12 (v)

Endive, radicchio, grapes, beets, feta, pumpkin seeds, merlot vinaigrette 12 (v)

Charcuterie board - prosciutto San Daniele (aged 24 months) salami finocchiona, mortadella, spicy chorizo, marinated olives, cornichons 28

Antipasto board- prosciutto San Daniele (aged 24 months), coppa, salame, Calabrian chili stuffed with yellowfin tuna, baby artichokes, giardiniera, stracchino, manchego, Parmigiano Reggiano, served with lightly salted bread balls 46

VINO

APERTIVE

Manzanilla | Bodegas Hidalgo 'La Gitana' | Sanlucar de Bar-
rameda, Spain | NV 7

Amontillado | Bodegas Rey Fernando de Castilla | Jerez | 9

SPARKLING

Aubry Fils | 1er Cru Brut | Montagne de Reims | NV 15
Champagne | Krug Brut Grande Cuvée 166ème Édition |
Montagne de Reims | NV *Half Bottle* 95

ROSÉ

Guilhem Rosé | Domaine | Languedoc-Roussillon, France |
2019 11

WHITE

Menetou-Salon Morogues | Domaine Pelle | 2018 16
Gruner Veltliner | Schloss Gobelsburg 'Steinsetz' | Kamptal,
Austria | 2016 *Half Bottle* 34
Pinot Grigio | Venica & Venica | Jesera | Veneto, Italy 2018 16
Fiano di Avellino | Ciro Picariello | Campania, Italy | 2018 14
Soave Classico | Monte Grande | Prà | Veneto, Italy | 2017 16
Chardonnay | Olivier Merlin | Macon la Roche | Vineuse,
France | 2017 15

RED

Pinot Noir | Lucien Muzard et Fils | Burgundy, France | 2017
18
Pinot Noir | Cristom | Mt Jefferson | 2016 *Half Bottle* 39
Nebbiolo | Giacomo Fenocchio | Langhe, Italy | 2018 15
Chianti Classico | Setriolo | Tuscany, Italy | 2015 14
Brunello di Montalcino | Tuscany, Italy | 2013 *Half Bottle* 58
Barbera d'Alba | G.D. Vajra | Piedmont, Italy | 2017 16
Barolo | Azelia | Piedmont, Italy | 2012 *Half Bottle* 43
Super Tuscan | Monte Bernardi 'Tzingarella' | Colli della Tos-
cana Centrale | Tuscany, Italy | 2018 15

COCKTAILS

APERITIVO #1 17

cabeza blanco. aperol. lillet blanc. passionfruit. mango vinegar. orange blossom. prosecco

GIN & TONIC ON TAP 16

fords. jack rudy tonic cordial. san pellegrino. citrus. jasmine mist

MARGARITA ROYALE 17

altos. mandarine napoleon. select aperitivo. blood orange. pressed lime. lava salt. prosecco

SALTY DOG 15

absolut. fluffy pink grapefruit juice, black lava salt

SEASONAL BELLINI 14

ask your server

CHOCOLATE & BANANAS 17

santa teresa. dry oloroso sherry. chocolate bitters. cocoa nib. banana cream. ash

WHISKEY BUCK BOTTLED IN HOUSE 16

teeling. drambuie. pressed ginger. lemon. turmeric honey .
san pellegrino

OUR PIMM'S CUP 17

pimm's. montelobos mezcal. grand marnier. cucumber bitters. ginger beer. 'salad