Jeannine Kiely, Chair Susan Kent, First Vice Chair Valerie De La Rosa, Second Vice Chair Mark Diller, District Manager



Antony Wong, Treasurer Amy Brenna, Secretary Ritu Chattree, Assistant Secretary

#### COMMUNITY BOARD NO. 2, MANHATTAN

3 WASHINGTON SQUARE VILLAGE NEW YORK, NY 10012-1899 www.cb2manhattan.org

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

Please fill out this questionnaire, including the date, and return to the Community Board 2 office by email to arrive **no later than the month's due date** which can be found on CB2 Manhattan's website (<a href="https://cbmanhattan.cityofnewyork.us/cb2/resources/sla-questionnaire/">https://cbmanhattan.cityofnewyork.us/cb2/resources/sla-questionnaire/</a>). When meetings return to in person, please also provide an additional 5 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 scheduled 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 (including Beer and Wine) within 500 ft. of this location.
- 2. If the license being applied for is subject to the 500 ft. rule, please provide a copy of the public interest statement that will be submitted to the SLA.
- 3. Floor plans of the premise, clearly indicating the location of all entrances and exits, windows, bars, tables and chairs, patron and employee bathroom(s) and kitchen layout to be licensed. Please include seat and table counts on the plans for each area. If outdoor seating of any kind is included in the application please download and complete CB2 SLA's Addendum for Outdoor Seating. For any multi-floor, multi-room or hotel applications, please provide detailed plans for each floor and/or separate areas to be included in the licensed premises that are clearly labeled.
- 4. Proposed menu with general price ranges, if applicable.
- 5. Certificate of Occupancy or Letter of No Objection for the premises showing that the proposed use is permitted, including specific use of all outdoor areas within the property line.
- 6. If unable to show the proposed use is permitted, including for outdoor areas within the property line, please provide a detailed explanation for how the proposed use sought will be permitted and please provide any plans filed or to be filed with the Buildings Department.
- 7. Letter of Understanding or Letter of Intent from the Landlord.

- 8. Provide proof of community outreach to area block associations and immediately impacted residents in the building and surrounding area to notify them of your pending application and Community Board meeting information. Copies of any mailings to, and signatures or letters from Residential Tenants at location and from surrounding buildings may be submitted with home address and contact information. (i.e. a letter from the neighborhood block association or petition in support with home address and contact information.)
- 9. A copy of your NYS Liquor Authority application as it will be submitted to the SLA (excluding financial information).
- 10. If this is for a Corporate Change, please provide the Current Approved Corporate Set-Up and the Proposed Corporate Set-Up along with existing executed stipulations with CB2 if applicable.
- 11. If this is for any type of **Alteration Application**, please provide detailed information regarding the current situation and the proposed changes outlined as an addendum. If adding or subtracting space, please provide current and proposed diagrams.
- 12. If this application is for a **Change in Method of Operation**, please provide the current method of operation and the proposed changes in method of operation as an addendum.

<b>Meeting Date:</b>
APPLICANT INFORMATION:
Name of applicant(s): Arvine Hospitality LLC
Trade name (DBA): TBD
Premises address: 56, Spring Street New York, NY 10012
Cross Streets and other addresses used for building/premise: between Lafayette / Mulberry St
CONTACT INFORMATION:
Principal(s) Name(s): Adrien Falcon
Office or Home Address:
City, State, Zip:
Telephone #: email :
Landlord Name / Contact: Spring 56 Realty LLC
Landlord's Telephone and Fax: 212-631-0203
NAMES OF ALL PRINCIPAL(s): NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD  Drew Dluzniewski Essential by Christophe, 103 West 77th New York, NY 10024  Adrien Falcon
Briefly describe the proposed operation (i.e. "We are a family restaurant that will focus on"):  We are a French Restaurant, serving shareable dishes influenced by French techniques.
Restaurant will feature a high end wine program, inventive cocktails.
Focus is providing a great hospitality!

WHAT TYPE(S) OF LICENSE(S) ARE YOU APPLYING FOR ( MARK ALL THAT APPLY):			
X a new liquor license ( X 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:  French Cheese Board			
Taco Dumbo previously (Full liquor License)			
Is any license under the ABC Law currently active at this location? yesXno			
If yes, what is the name of current / previous licensee, license # and expiration date:			
Omakasa 56 Spring. License Number: 0340-19-109341			
Have any other licenses under the ABC Law been in effect in the last 10 years at this location?  X yesno			
If yes, please list DBA names and dates of operation:			
Omakasa 56 Spring. License Number : 0340-19-109341			

#### PREMISES:

By what right does the applicant have possession of the premises?				
Own X Lease Sub-lease Binding Contract to acquire real property other:				
Type of Building: Residential Commercial X_Mixed (Res/Com) Other:				
Number of floor: 7 Year Built : 2011				
Describe neighboring buildings:  mostly residential buildings				
Zoning Designation: C6-2				
Zoning Overlay or Special Designation (applicable)No				
Block and Lot Number: 481 / 18				
Does the premise occupy more than one building, zoning lot, tax lot or more than one floor? yes X no				
Is the premise located in a historic district? yesX 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) 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 _Xyes				
If yes, what is the maximum occupancy for the premises?				
If yes, what is the use group for the premises? <u>retail, previosuly eating and drinking</u>				
If yes, is proposed occupancy permitted?				
If your occupancy is 75 or greater, do you plan to apply for Public Assembly permit? yesno N/A				
Do you plan to file for changes to the Certificate of Occupancy?yesX_ 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? X no yes				
(if yes, please describe:				

INTERIOR OF PREMISES:				
What is the total licensed square footage of the premises?				
If more than one floor, please specify square footage by floors:2000 + 1400				
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?Stairs				
How many entrances are there? How many exits? How many bathrooms ? 3				
Is there access to other parts of the building? X no yes, explain:				
OVERALL SEATING INFORMATION:				
Total number of tables? 22 Total table seats? 50				
Total number of bars?1 Total bar seats?15				
Total number of "other" seats? N/A please explain :				
Total OVERALL number of seats in Premises : 65				
BARS:				
How many *stand-up bars / bar seats are being applied for on the premises? Bars1_ Seats15_				
How many service bars are being applied for on the premises? No				
Any food counters? X 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 \_\_X\_Restaurant \_\_\_Club/ Cabaret \_\_\_Hotel \_\_\_Other: \_\_\_\_

What are the	Hours of Op	eration?				
Sunday:	Monday:	Tuesday:	Wednesday:	Thursday:	Friday:	Saturday:
11 to 11	_4_ to 11_	_4_ to 11_	11 to 11	11 to 11	11 to 12	<u>11</u> to <u>12</u>
Will the busir	ness employ	a manager? _	no X yes,	name / experie	ence if known:	10 + yrs
Will there be Do you have	security pers or plan to in	sonnel? <u>X</u> n stall French do	o yes( if ye	es, what nights a oors or windows	and how many's that open?	?) yes
If yes, please	e describe : _	no operable	windows			
Will you have	e TV's ? X	no yes	( how many? ) _			
Type of MUS	SIC / ENTER	TAINMENT: _	Live Music _	Live DJ	Juke Box X	Ipod / CDsnone
Expected Vo (check all that		X Backgrou	nd (quiet) E	Entertainment le	vel Ampli	fied Music
Do you have	or plan to in	stall soundpro	ofing?no	X yes		
IF YES, will y	you be using	a professional	sound engineer	? <u>Yes</u>		
Soundproofin	ng will be in	stalled to en		nly heard with	•	Music will be background
Will you be p	permitting: _	promoted e	ventssche	eduled performa	ances ou	tside promoters
any eve	ents at which	a cover fee is	charged? X p	rivate parties		
Do you have establishmer	plans to mant? X no	nage or addres yes ( if ye	ss vehicular traffi es, please attach	c and crowd coi plans) Do not	ntrol on the side expect any tra	ewalk caused by your ffic or crowds
Will you be u	ıtilizing	ropes m	ovable barriers	other outsi	de equipment (	describe)
			No			
Are your pre	mises within	200 feet of any	school, church	or place of wors	ship? X no	yes
please subn	nit a block p		r area map sho			or on the same block, y to your applicant
Indicate the	distance in fe	et from the pro	pposed premise:			
Name of Sch	nool / Church	:				
Address:					Distance:	

Name of School / Church:	
Address:	Distance:
Name of School / Church:	
Address:	Distance:
Please provide contact information for Re you will address it immediately.	esidents / Community Board and confirm that if complaints are made
Contact Person: Adrien Falcon	Phone:
Address: 56 Spring Street NY, NY	
Email : _	
	Application submitted on behalf of the applicant by:  Adrien Falcon  Signature
Print or Type	NameAdrien Falcon Title_ Managing Member

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



EST.2023 BAR A MANGER

## ADRIEN FALCON BIO

- 18 Years of Experience in World's top restaurants
- Sommelier at 3 Michelin stars restaurants : Marc Veyrat, Pierre Gagnaire, Alain Ducasse, Le Grand Vefour
- Wine & Beverage Director for Michel Troisgros, David Bouley restaurants, Director of Operations with Bouley's new openings
- Meilleur Ouvrier de France Sommelier Finalist in 2011
- Keith McNally's Iconic Minetta Tavern General Manager, Il Buco Alimentari General Manager
- Overviewed all aspects of operations and service at Balthazar Group (Balthazar, Minetta Tavern, Morandi)





## **OUR MISSION**

Create a place which is beyond a wine bar or a restaurant, a place where the rules of the traditional dining could be reinvented, and where hospitality goes back to its basics.

We aim to create the best neighborhood ambiance led by food featuring French influenced tapas like dishes, an innovative beverage program and amazing hospitality in an upbeat atmosphere.





# FOOD MOODBOARD

















# FOOD MOODBOARD

















# WINE MOODBOARD













# COCKTAILS MOODBOARD

















## FOOD MENU

#### GET STARTED\_

- . CRAB & SOURDOGH
- . HAM & SOURDOUGH
- . CHEESE & SOURDOUGH
- . MEATBALL & SOURDOUGH
- . ALPINE CHARCUTERIE & TOMATO JAM
- . GARDEN STATE CRUDITÉS & DIPS
- . SHISHITO & SEA SALT
- . SUMMER HEIRLOOM, BASIL & PIGNOLI
- . RADICCHIO, BEETS & PISTACHIO
- . SEA BASS & CITRUS CEVICHE
- . TUNA TARTARE, BY YOUR SIDE
- . TIGER SHRIMPS, GARLIC & GINGER
- . CALAMARI, PEPPERONCINI & CHORIZO
- . PIGS IN THE BLANKET & DIJON
- . CHICKPEA PANISSES & SAFFRON AIOLI

#### BY YOUR SIDE\_

- . POTATO MATAFAN
- . POTATO GNOCCHI
- . FRENCH FRIES
- . ASPARAGUS
- . RATATOUILLE
- . RISO PASTA

#### STRAIGHT SHOT\_

- . STEAK & FRITES
- . LOBSTER & FRITES
- . PORK CHOP, MUSHROOMS & ESPELETTE
- . DUCK BREAST, BALSAMIC & CAYENNE
- . CARNE ASADA, PEPPERS & SALSA VERDE
- . SEA BASS, SALT CRUST & THYME
- . FAROE ISLANDS SALMON & SPICY YUZU
- . Z's TOMATO PASTA
- . LINGUINE, LOBSTER & CRAB

#### TO SHARE\_

- . ARGENTINIAN RIB EYE, CHIMICHURRI
- . RACK OF LAMB, HERBED PISTACHIO CRUST
- . ORGANIC BRESSE AOC CHICKEN, ROSEMARY LEMON CONFIT
- . VEAL CHOP SCHNITZEL, ACCOMPANIMENTS



## WINES & COCKTAILS

#### **COCKTAILS**

Rum JM Blanc, Hampden Rum, Lime juice, Grapefruit, Maraschino, Chartreuse jaune

Mezcal, Stone pine liqueur, Lillet, smoked chili bitter

Bowmore 10 years, Eau de vie de poire

Gin, vermouth, rosemary, lime juice, prosecco

Gin, Coffee liqueur, pineau des charentes, campari

Vodka, pineapple, sage, lillet, lemon

#### **WINES**

- European focused : France, Germany, Austria, Switzerland,
   Spain.
- Direct imports from Europe to have access to older vintages
- Limited availability wines
- Large by the glass offerings
- Guests to have the option of letting the staff choose the wine program for the meal and be guided through.
- Attractive pricing
- Choice of wines that attracts the beginner as well as the collector.



# INTERIOR DESIGN MOODBOARD









# INTERIOR DESIGN MOODBOARD





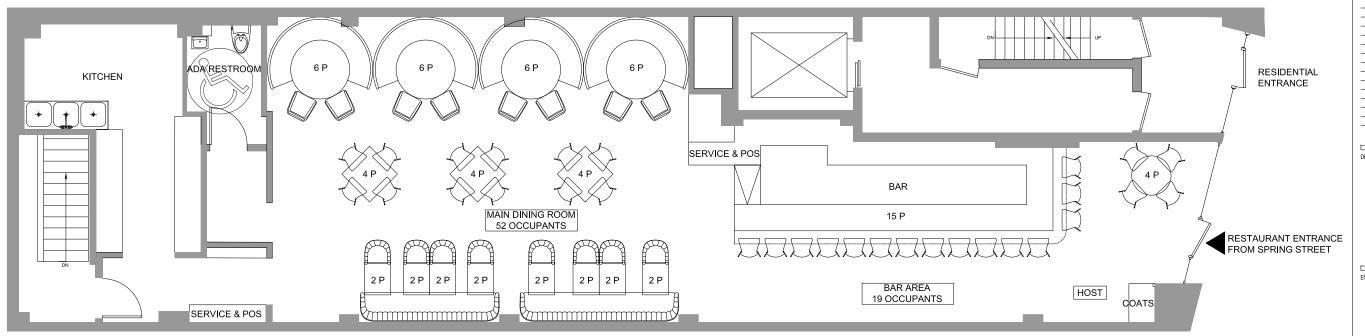






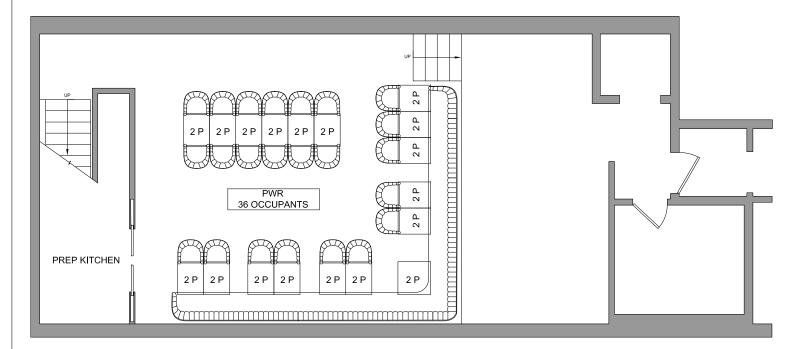


EST.2023 BAR A MANGER



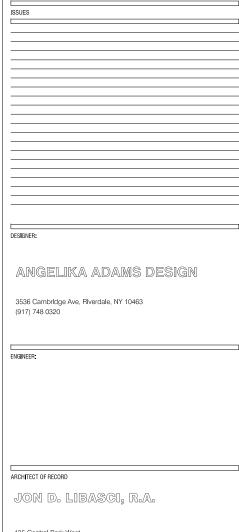
1ST FLOOR LAYOUT PLAN

SCALE: N.T.S.



**CELLAR LAYOUT PLAN** 

SCALE: N.T.S.



435 Central Park West Suite 4H New York, NY 10025 (212) 280-1046

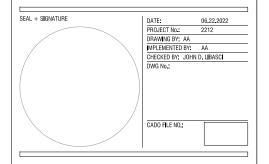
PROJECT

### ARVINE RESTAURANT

56 SPRING STREET - 1ST FLOOR -

NEW YORK, NEW YORK

## **LAYOUT PLANS**



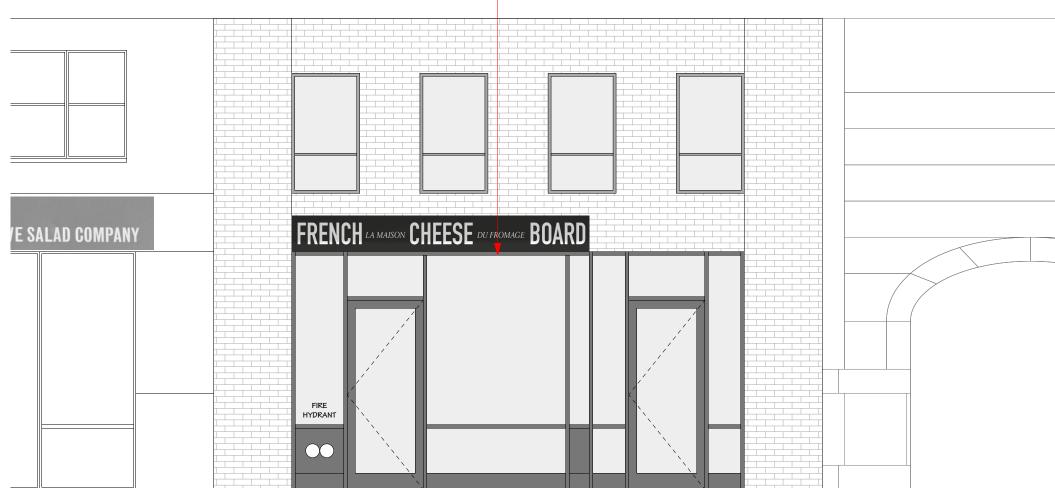


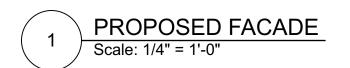
**EXISTING FACADE** 



PROPOSED 3D

REMOVE EXISTING AWNING AND SIGNAGE, REPLACE W. NEW SIGNAGE





PRELIMINARY - NOT FOR CONSTRUCTION



DO NOT SCALE DRAWINGS RIFY ALL DIMENSIONS IN FIELI EAL:

DRAWING TITLE:

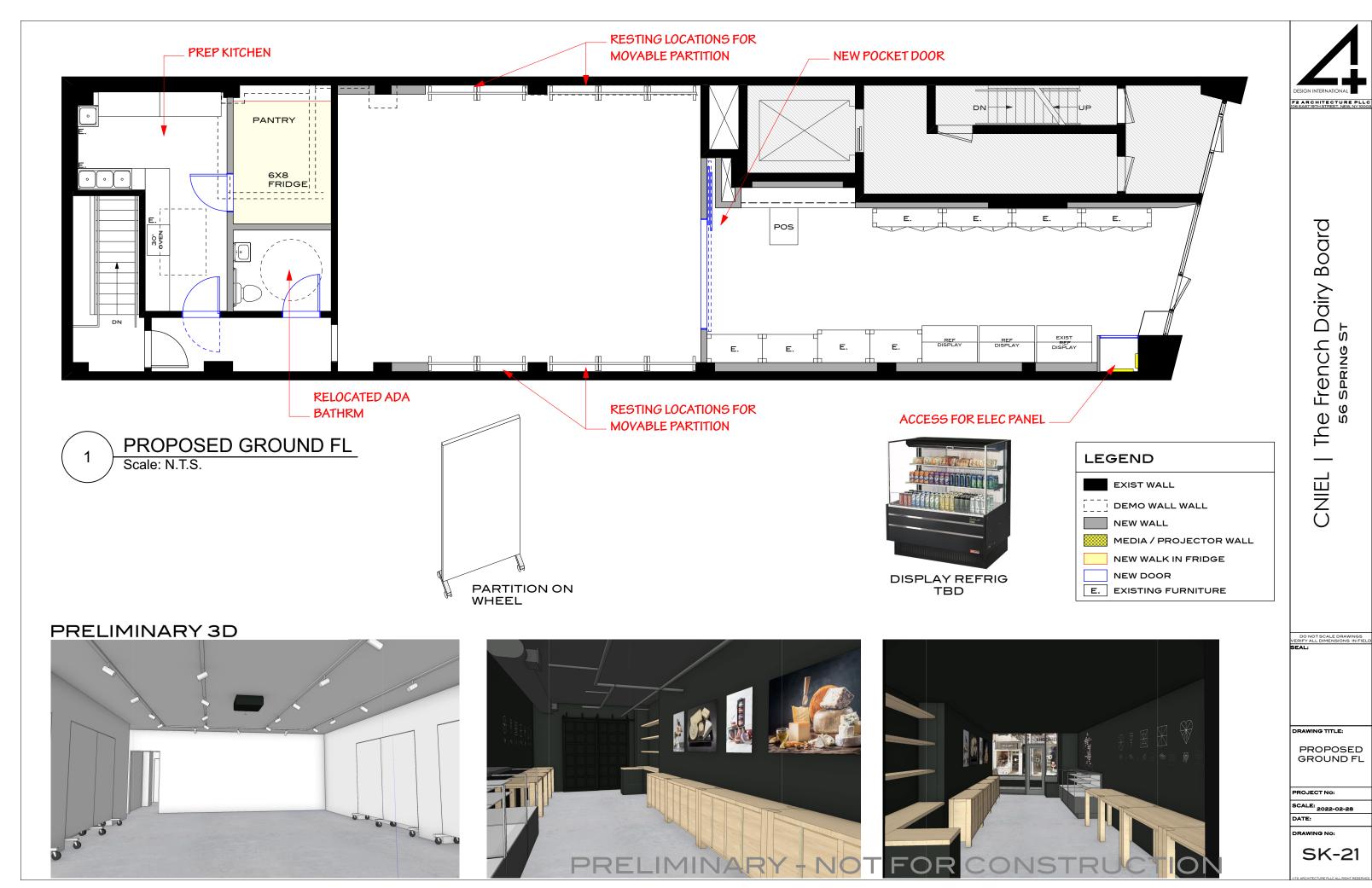
PROPOSED FACADE

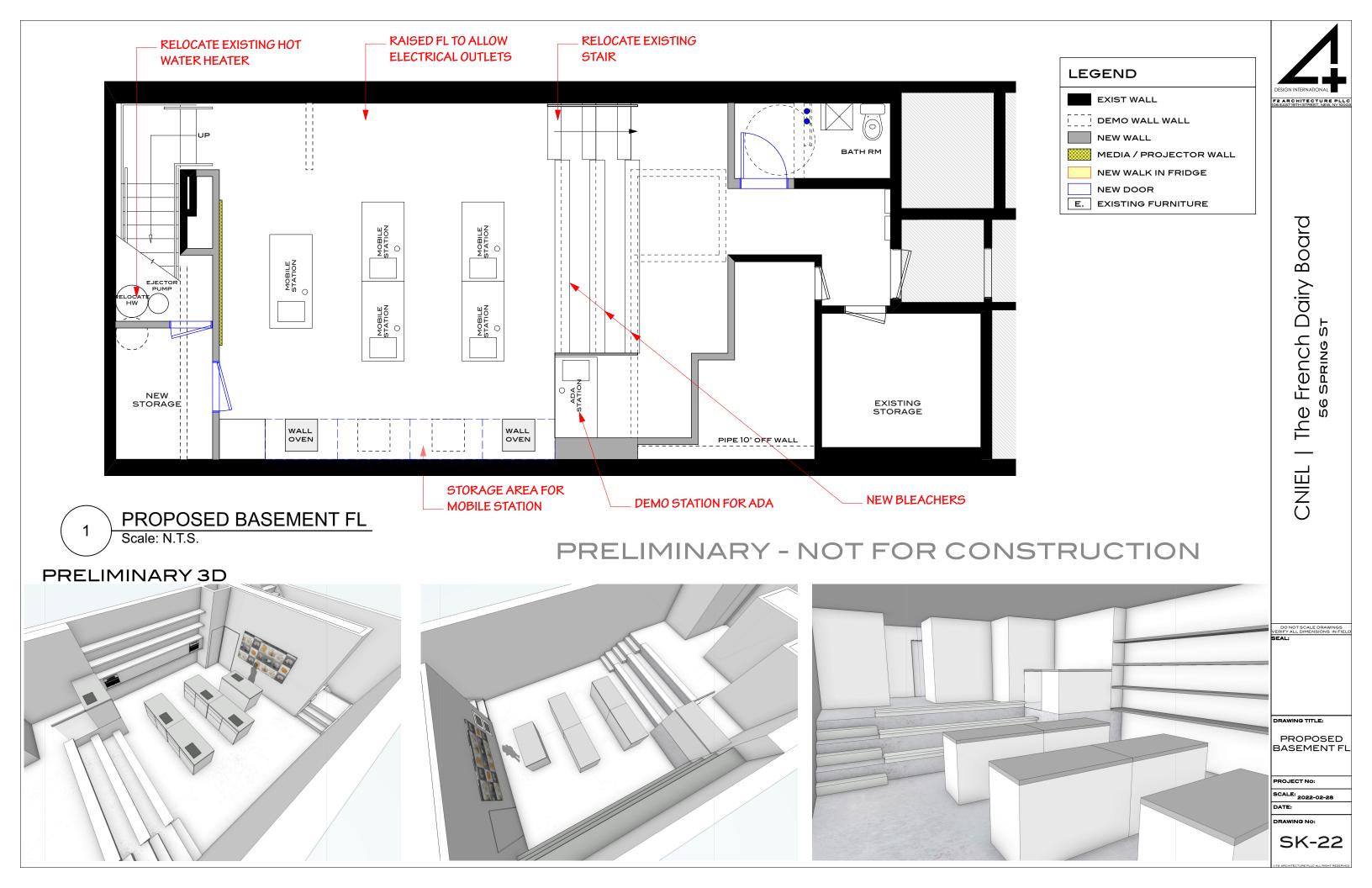
PROJECT NO:

SCALE: 2022-02-28 DATE:

DRAWING NO:

SK-20





F2 ARCHITECTURE PLLC

PROPOSED GROUND FL ELEVATION









