

APPLICANT INFORMATION:

Name of applicant(s):
Raouls Restaurant Corporation

Trade name (DBA):
Raouls Restaurant

Premises address:
178 - 180 Prince Street, New York, NY 10012

Cross Streets and other addresses used for building/premise:
Sullivan Street and Thompson Street

CONTACT INFORMATION:

Principal(s) Name(s):
Serge Raoul, Guy Raoul and Karim Raoul

Office or Home Address: 180 Prince St.

City, State, Zip: New York, NY 10012

Telephone #: [REDACTED] email : [REDACTED]

Landlord Name / Contact:
Guy & Serge Raoul

Landlord's Telephone and Fax: [REDACTED]

NAMES OF ALL PRINCIPAL(s):	NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD
Serge Raoul	Raouls Restaurant Corporation
Guy Raoul	Raouls Restaurant Corporation
Karim Raoul	Raouls Restaurant Corporation

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

We are a family restaurant that for decades has focused on serving classic French bistro fare. we are adding an additional and adjacent dining room space and are keeping the same integrity that we have always had.

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.)

We will be enlarging our existing dining room to include 12 more seats as well as creating a new 38 seat dining room and 20 person private dining room in adjacent building, accessed through a doorway linking both spaces. We will also construct a new kitchen as part of an enlargement of our existing cellar.

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: _____

Raouls Restaurant Corporation Serial Number #1028385 Expiration Date: 02/29/2024

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?

¹⁸⁰ ¹⁷⁸
 Own Lease Sub-lease Binding Contract to acquire real property other: _____

Type of Building: Residential Commercial Mixed (Res/Com) Other: _____
178: 5 Floors 1920

Number of floor: 180: 6 Floors Year Built : 1900

Describe neighboring buildings:

Mixed use

Zoning Designation: R7-2

Zoning Overlay or Special Designation (applicable) N/A

Block and Lot Number: ^{178: 503} ²⁰
180: 503 / 19

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 : Pending ADA Requirements

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? 178: 74 / 180: 100

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? 178: 74 / 180: 74

If yes, what is the use group for the premises? Use Group 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) 180 is currently 74 and we will be applying for 100

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? 178 Prince St: 2435 / 180: 3395

If more than one floor, please specify square footage by floors: 180: 1635 on 1st Floor / 800 in Cellar
178: 1244 on 1st Floor / 2151 in Cellar

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? 2 How many exits? 2 How many bathrooms? 4

Is there access to other parts of the building? no yes, explain: Access to residential foyer and hallway

OVERALL SEATING INFORMATION:

	178 Prince:	180 Prince:	Total:
Total Number of Tables:	(12)	(19)	(31)
Total Number of Seats at Tables:	(38)	(80)	(118)
Total Number of Bars:	(1 – Customer)	(1 – Customer)	(2 - Customer Bars)
Total Number of Seats at Bars:	(8)	(8)	(16)
Total Number of other Seats:	(6 Seats at Waiting Room)		(6 at Waiting Room)
Total Number of other Seats:	(20 Seats at Private Dining Room)		(20 at Private Room)

BARS:

How many *stand-up bars / bar seats are being applied for on the premises? Bars 2 Seats 8 seats at 180 Prince St
8 seats at 178 Prince St

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: _____

One 8 seat customer bar at 180 Prince Street

* 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:
1 1 am to 2 am 5 pm to 2 am 5 pm to 2 am 5 pm to 2 am 5 pm to 2 am 5 pm to 2 am 11 am to 2 am

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

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 : N/A

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: TBD

Will you be permitting: promoted events scheduled performances outside promoters

any events at which a cover fee is charged? 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 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 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: Karim Raoul Phone: [REDACTED]

Address: [REDACTED]

Email: [REDACTED]

Application submitted on behalf of the applicant by:

x [Signature]
Signature

Print or Type Name x Karim Raoul

Title x Owner

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.

[Signature: Carter Booth]

[Signature: Robert Ely]

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



Pesetsky & Bookman, PC

Attorneys at Law

325 Broadway, Suite 501
New York, NY 10007

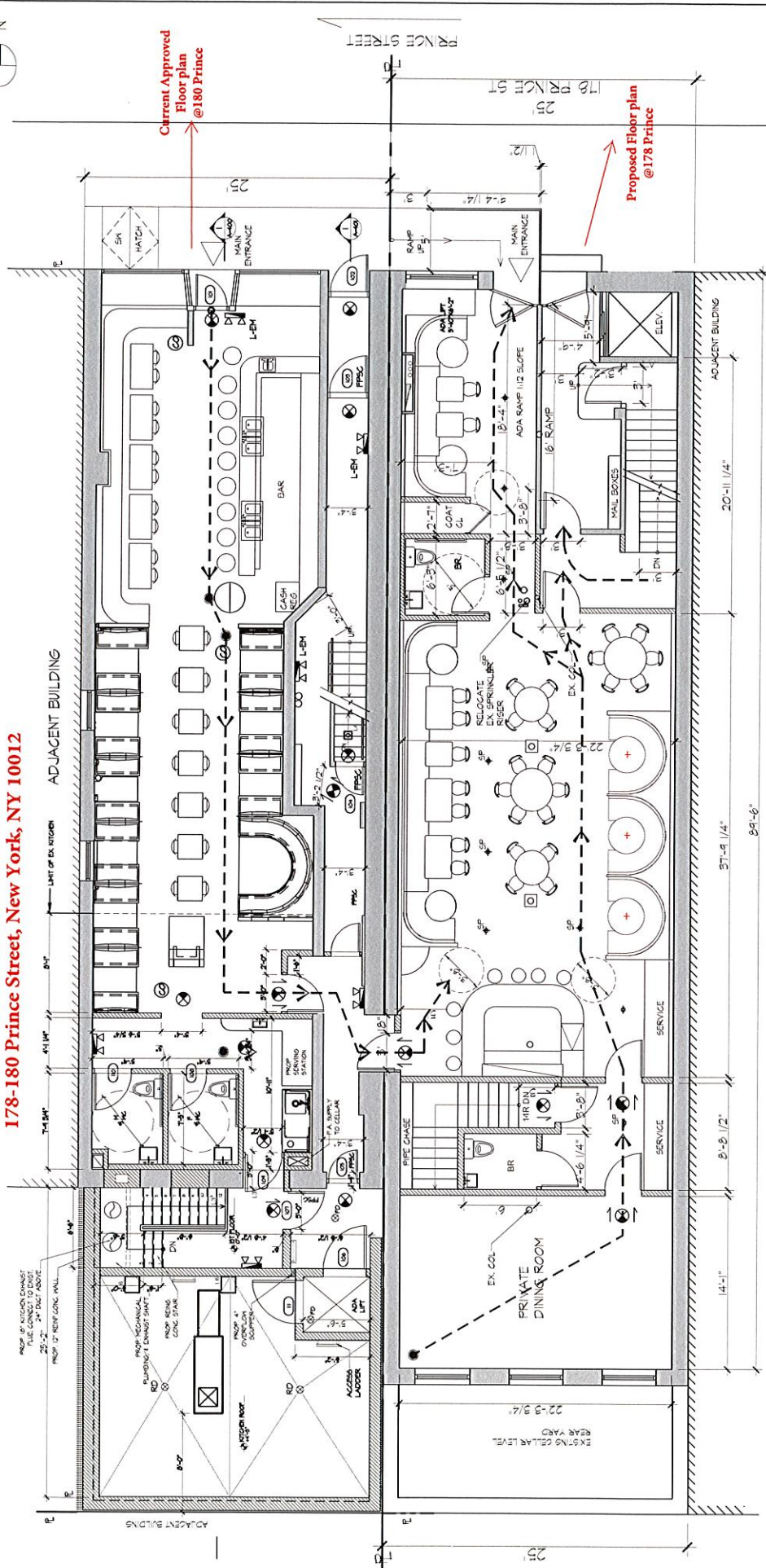
(212) 513-1988 | www.PB.law

PUBLIC INTEREST STATEMENT

The public interest will be promoted by the granting of an on-premises license for the sale of alcoholic beverages to the applicant at the subject location for the following reasons:

1. The applicant's proposed method of operation is a unique concept unlike those offered by other establishments in the neighborhood.
2. All necessary licenses and permits have been obtained from the state and all other governing bodies or will be obtained as a condition of approval.
3. There is significant parking availability in proximity to the location.
4. Issuance of the license will not materially impact vehicular traffic in proximity to the location.
5. The applicant's proposed method of operation cannot be reasonably expected to materially impact the noise level in proximity to the location.
6. There is no material history of liquor violations or reported criminal activity at the proposed premises.
7. Consistent with the Legislature's most recent statement on the policy of the State of New York and purpose of the Alcoholic Beverage Control Law, issuance of the license will support economic growth, job development, and the state's alcoholic beverage production industries and its tourism and recreation industry. *See* ABCL § 2.
8. While many businesses are currently closed or closing due to the ongoing impact of the COVID-19 pandemic, and unemployment rates are at an all-time high, operators like the applicant are pushing forward and opening, which will aid in the economic recovery of the state. Whereas courts have previously discouraged considering generalized economic factors in analyzing the public interest, the need for economic recovery following the COVID-19 pandemic creates an exceptional and distinguishable circumstance that is proper for the Authority to consider.

Raouls Restaurant Corporation dba Raouls Restaurant
Proposed First Floor Plan
178-180 Prince Street, New York, NY 10012



1 PROPOSED 1ST FL. PLAN, PROP. COMBINING OF 180 & 178 PRINCE ST.
 A-10 SCALE: 1/8"=1'-0"

NOTE:
 FIELD MEASUREMENTS SHOWN ARE TO BE
 VERIFIED BY CONTRACTOR/SURVEYOR

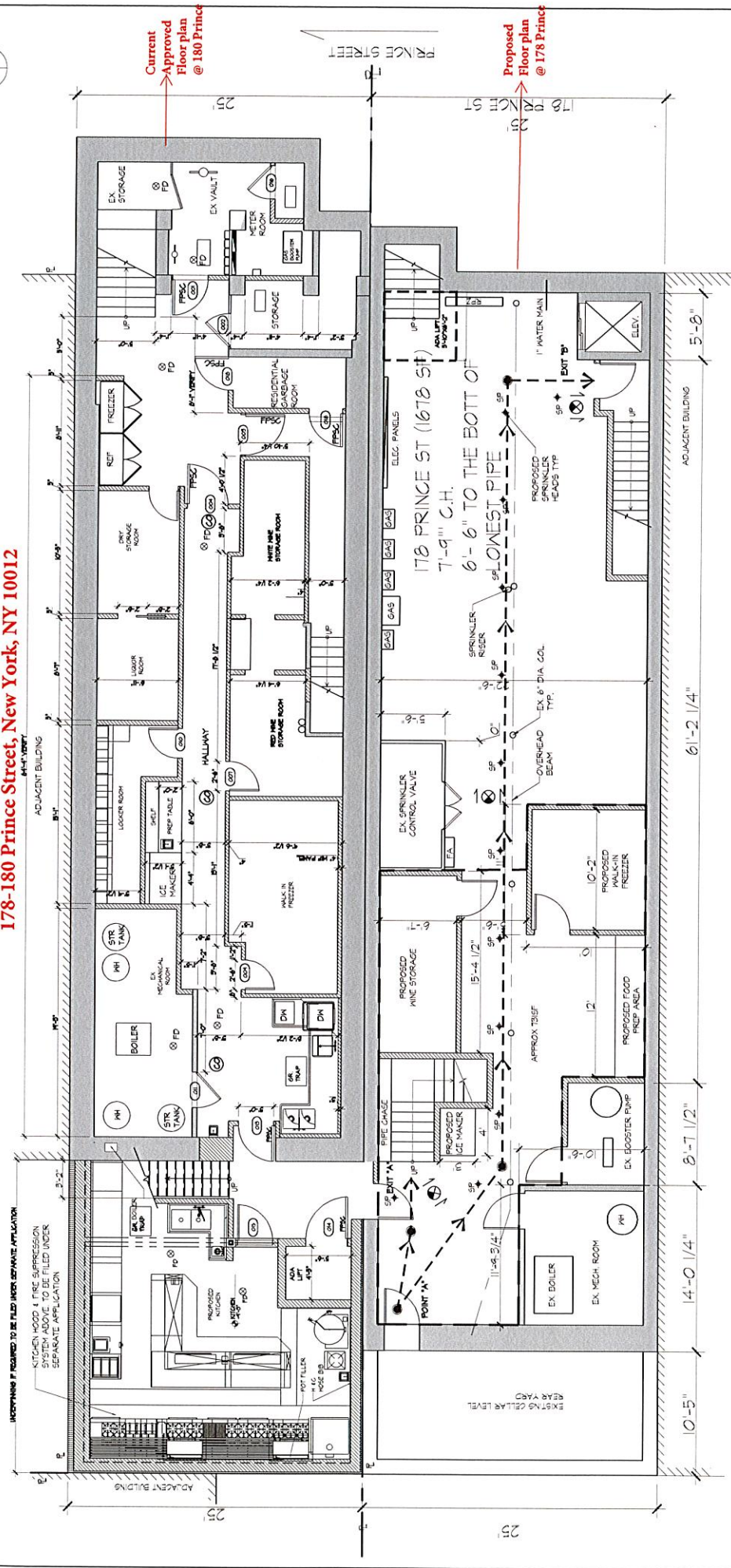
NO.	REVISION	DATE
1	2022-10-18	DATE

PROPOSED 1ST FL. PLAN
 PROP. COMBINING OF 180 & 178 PRINCE ST.
 180 PRINCE ST
 NEW YORK, NY

ARCHITECTS
 RAOULS RESTAURANT CORPORATION
 178-180 PRINCE ST.
 NEW YORK, NY 10012

SCALE: AS SHOWN
 DRAWING NO. RA-10-00
 SHEET NO. 1 OF 2

**Raouls Restaurant Corporation dba Raouls Restaurant
Proposed Cellar Floor Plan
178-180 Prince Street, New York, NY 10012**



NO.	DATE	DESCRIPTION
1	1/20/24	ISSUE
2	08/24/24	ISSUE

PROPOSED CELLAR PLAN
PROP. COMBINING OF 180 & 178 PRINCE ST
180 PRINCE ST
NEW YORK NY

ENGINEER
DANIEL TORRES ARCHITECTS, P.C.
24 WEST 27TH STREET, 11TH FLOOR
NEW YORK, NY 10001
DANIEL TORRES, P.E.
DAVID HATMAN, P.E.
SCALE: AS SHOWN
LOCAL JURISDICTION: PAGE 1 OF 2

NOTE:
FIELD MEASUREMENTS SHOWN ARE TO BE
VERIFIED BY CONTRACTOR/SURVEYOR

1 PROPOSED CELLAR PLAN: PROP. COMBINING OF 180 & 178 PRINCE ST
A-100 SCALE: 1/8"=1'-0"

PETITS PLATS À PARTAGER

Sourdough Baguette / Country Wheat with Ploughgate butter, radishes & Sel Gris · 9

Artichoke Vinaigrette with Raoul's dressing · 21

Fishers Island Oysters with mignonette & cocktail sauce* · 24

French Ham and Comté Beignets with truffle rémoulade · 25

Crispy Brussel Sprouts with shallots & parsley · 22

Pâte Maison with cornichons & niçoise olives · 21

ENTRÉES

Farm Greens with warm goat cheese & herbs · 22

Charred Beets with cucumbers, mint & horseradish yogurt · 23

Frisée with lardons, pistachios & poached farm egg* · 21

Steak Tartare with cornichon salad, croutons & quail egg* · 25

Maine Lobster Tortellini with celery root, Matsutake & sauce Americaine · 32

La Belle Farms seared Foie Gras with pickled red onion & Surette aux Pommes* · 36

Pasta Al Ceppo with spice braised lamb, roasted butternut squash & shiitake · 28

PLATS PRINCIPAUX

Roast Cauliflower with pomegranate, preserved lemon & Harissa labneh · 32

Dover Sole "Veronique" with hazelnut* · 76

Bangs Island Mussels with saffron and parsley* · 36

Dayboat Scallops "Meunière" with roasted cauliflower* · 44

Organic Roast Chicken with truffle risotto and jus · 39

Jambalaya Risotto with shrimp, clams and andouille sausage · 40

Beef Short Rib and Foie Gras Cannelloni with Swiss chard and morels · 42

Steak Naturel au Poivre with hand cut pommes frites* · 58

LEGUMES

Baby Spinach - 12

Pommes Mousseline - 12

Haricots Verts - 12

Pommes Frites - 12