Meeting Date: March 2024

APPLICANT INFORMATION:

Name of applicant(s): Great Jones Distillers, LLC

Trade name (DBA):

Great Jones Distilling Co.

Premises address:

686 Broadway, New York, NY 10012

Cross Streets and other addresses used for building/premise:

East 4th Street and Great Jones Street

CONTACT INFORMATION:

Principal(s) Name(s):			
Office or Home Address: _			
City, State, Zip:			
Telephone #:	email :		
Landlord Name / Contact: 686 Broadway Realty, LLC:		<u>01</u>	
Landlord's Telephone and Fax:			

NAMES OF ALL PRINCIPAL(s): NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD

 Luis Fernando Felix Fernandez, Pres. & CEO
 Great Jones Distillers, LLC, 686 Broadway, NY, NY 10012

 &
 &

 Dean Mades, Secretary
 Black Dirt Distilling Company, LLC, 385 Glenwood Rd, Pine Island, NY

Proximo Spirits, Inc., Sole Member

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

We are a craft distillery, restaurant and bar with a small retail shop, first established in August 2020, which promotes

and features NYS craft made liquor and related agricultural products. While our retail shop will continue to sell exclusively

NYS-labeled products, we intend to complement our on-premise food and beverage offering with a full beverage menu

that includes non-NYS labeled products as well.

WHAT TYPE(S) OF LICENSE(S) ARE YOU APPLYING FOR (MARK ALL THAT APPLY):

- <u>X</u> a new liquor license (<u>X</u> Restaurant <u>Tavern / On premise liquor</u> 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:

Applicant has been operating as a licensed craft distillery with restaurant and small retail shop since 2020.

s any license under the ABC Law currently active at this location?	<u> </u>	no
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If yes, what is the name of current / previous licensee, license # and expiration date: _____

Great Jones Distillers, LLC; Combined Manufacturer SN 1304035; Exp. 5/31/2025.

Have any other licenses under the ABC Law been in effect in the last 10 years at this location? _____yes _x_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 _χ_LeaseSub-leaseBinding Contract to acquire real property other:			
Type of Building: Residential CommercialMixed (Res/Com) Other:			
Number of floor: <u>5</u> Year Built : <u>1951</u>			
Describe neighboring buildings: 			
Zoning Designation: <u>M1-5B</u>			
Zoning Overlay or Special Designation (applicable) Special Mixed Use District			
Block and Lot Number: 531 / 3			
Does the premise occupy more than one building, zoning lot, tax lot or more than one floor? \underline{X} yes no			
Is the premise located in a historic district? X yes no			
(if yes, have all exterior changes or changes governed by the Landmarks Preservation Commission (LPC) been approved by the LPC? yes _X no, please explain :Approval pending			
Will any outside area or sidewalk café be used for the sale or consumption of alcoholic beverages? (including sidewalk, roof and yard space) <u>X</u> no yes : explain			
What is the proposed Occupancy? <u>288 (restaurant/bar</u> areas only)			
Does the premise currently have a valid Certificate of Occupancy (C of O) and all appropriate permits?			
no _X_yes			
If yes, what is the maximum occupancy for the premises? <u>538 (entire building)</u>			
If yes, what is the use group for the premises?6			
If yes, is proposed occupancy permitted? X yes no, explain :			
If your occupancy is 75 or greater, do you plan to apply for Public Assembly permit? X yesno			
Do you plan to file for changes to the Certificate of Occupancy? yes X 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? <u>X</u> no <u>yes</u>			
(if yes, please describe:			

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 3		648	Second Floor	GGE
If more than one floor, please specify square footage by floors:	Basement First Floor	648 1,775	Second Floor Third Floor	665 <u>889</u>
If there is a sidewalk café, rear yard, rooftop, or outside space,	what is the so	quare foota	ige of the area?	,
N/A				
If more than one floor, what is the access between floors?	tairs and elev	ators (acc	essible per AD	A)
How many entrances are there? <u>2</u> How many exits?	4 How m	any bathro	ooms? <u>14</u>	_
Is there access to other parts of the building? noX_ yes		<u>ours into di</u> om lobby.	stillery bonded	<u>ar</u> ea
OVERALL SEATING INFORMATION:*				
Total number of tables? <u>38</u> Total table seats? <u>128</u>	*Please se			
Total number of bars? <u>3</u> Total bar seats? <u>25</u>	breakdov	n by floor		
Total number of "other" seats? <u>N/A</u> please explain :				
Total OVERALL number of seats in Premises : <u>165</u>				
BARS:				
How many *stand-up bars / bar seats are being applied for on	the premises'	? Bars <u>3</u>	Seats <u>25</u>	
How many service bars are being applied for on the premises?	1			
Any food counters? <u>X</u> no <u>y</u> es, describe :				_
For Alterations and Upgrades:				
Please describe all current and existing bars / bar seats and sp	ecific change	s: <u>N/A</u>		_

* 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 X_Bar & Food X_Restaurant ___Club/ Cabaret ___Hotel ___Other: _____

What are	the	Hours	of	Operation?
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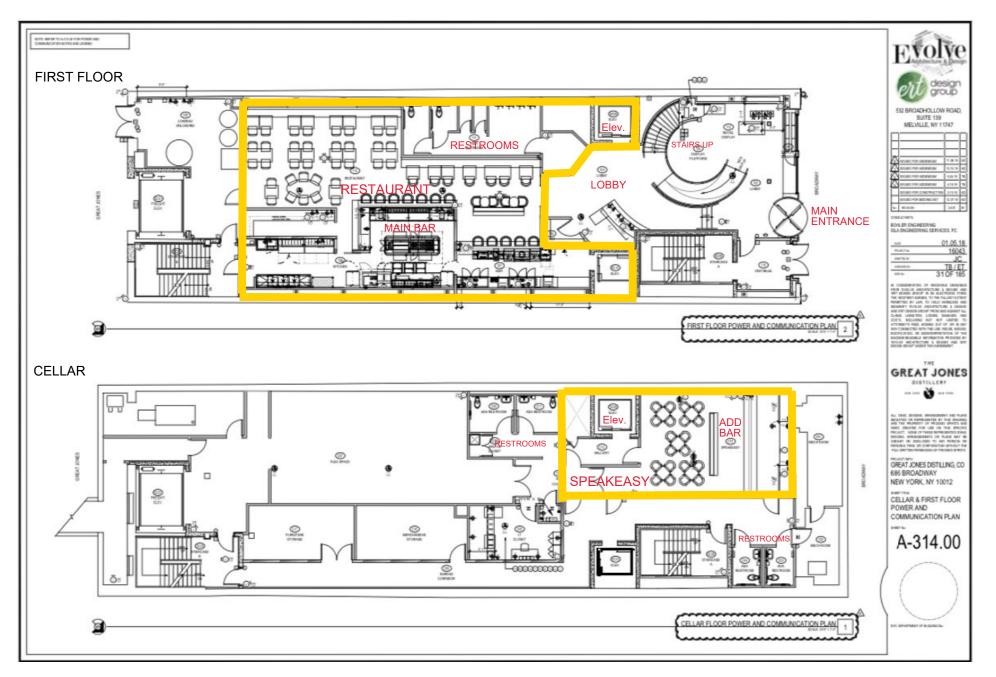
Sunday: Monday: Tuesday: Wednesday: Thursday: Friday: Saturday:
1 <u>1 am</u> to2 am 1 <u>1 am</u> to <u>2 am</u>
Will the business employ a manager? no _X yes, name / experience if known :
Appropriate security personnel Will there be security personnel? noX yes(if yes, what nights and how many?) events as needed. Do you have or plan to install French doors, accordion doors or windows that open? no _X yes
If yes, please describe : _ Operable windows on the 2nd floor and 3rd floor levels.
Will you have TV's ? X no yes (how many?)
Type of MUSIC / ENTERTAINMENT: X* Live Music X* Live DJ Juke Box X Ipod / CDs none
Expected Volume level: X Background (quiet) X* Entertainment level Amplified Music (check all that apply) *Applies to private or special events only.
Do you have or plan to install soundproofing?no _X yes
IF YES, will you be using a professional sound engineer? <u>Yes</u>
Please describe your sound system and sound proofing: Electronic music system provides music playlist. There is soundproofing on either side of the building. In particular, special soundproofing material was embedded in the walls as part of the renovation to absorb vibrations, which is best practice and goes beyond city ordinance requirements.
Will you be permitting:promoted eventsscheduled performancesoutside promotersany events at which a cover fee is charged? _X_private parties
Do you have plans to manage or address vehicular traffic and crowd control on the sidewalk caused by your establishment? <u>X*</u> no yes (if yes, please attach plans) *2017 traffic report concluded that there would be no adverse impact on roadway or sidewalk usage. Traffic report available upon request Will you be utilizing ropes movable barriersother outside equipment (describe)
None of the above.
Are your premises within 200 feet of any school, church or place of worship? X 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 $\frac{1}{2}$ " x 11").
Indicate the distance in feet from the proposed premise:
Name of School / Church: N/A
Address: Distance:

Name of School / Church:	
Address:	Distance:
Name of School / Church:	
Address:	Distance:
Please provide contact information for Residents / Community you will address it immediately.	y Board and confirm that if complaints are made
Contact Person: Andrew Albigese	Phone:
Address: 686 Broadway, New York, NY 10012	
Email :	
Application submitte behalf of the applica <u>Alan Made</u> Signature	
Print or Type Name Dean Made	es
Title Secretary	_

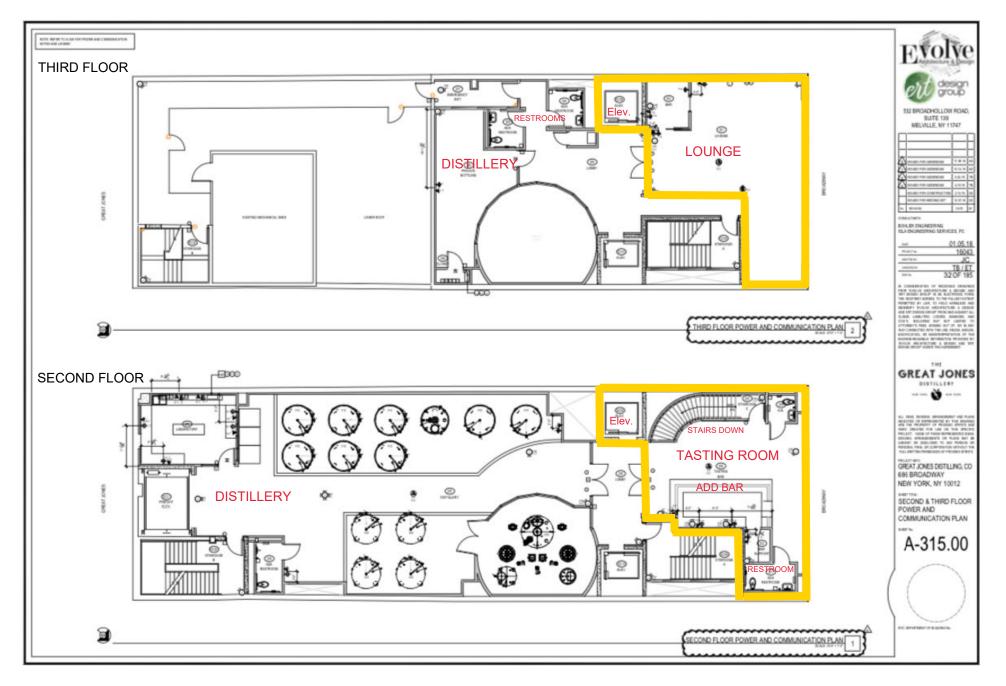
Thank you for your cooperation. Please return this questionnaire along with the other required documents as soon as you can. This will expedite your application and avoid any unnecessary delays. Use additional pages if necessary.

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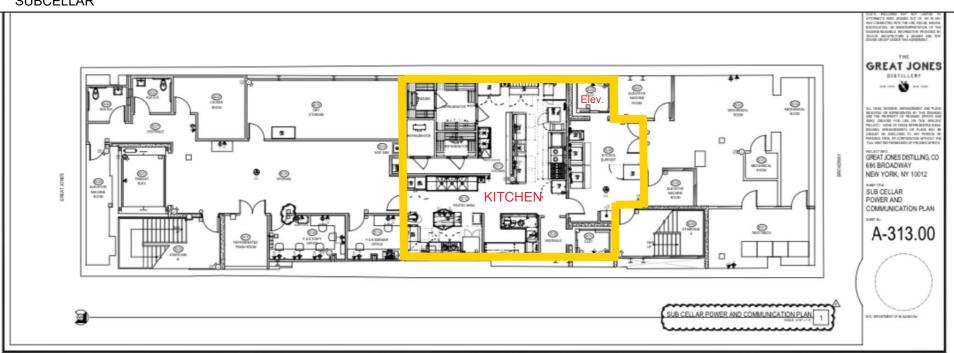
Community Board 2, Manhattan SLA Licensing Committee Donna Raftery, Co-Chair Robert Ely, Co-Chair Great Jones Distillers, LLC d/b/a Great Jones Distilling Co. Application for On-Premises Liquor License (Manufacturer's) 686 Broadway, New York, NY 10012 Diagrams of the Premises



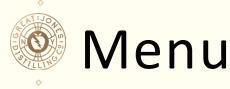
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SUBCELLAR



BITES

HOUSE MADE MILK BREAD + Honey Butter - \$14

HOUSE MADE PICKLES + Red Onions + \$8

EAST COAST OYSTERS + Blue Point Oysters, Radish Mignonette + \$26 / \$52

CRUDO + Yellowfin Tuna, Piquillo Pepper, Caper Vin + \$16

SALMON RILLETTE + Atlantic Salmon, Toasted Anadamo + \$16

CROQUETTES + Confit Duck, Calabrian Chile Aioli + \$18

BARREL SMOKED RIBS + Berkshire Pork, Spiced Bourbon Glaze + \$32 / \$49

SMALL

LOCAL BURRATA + Jersey Girl Burrata, Charred Tomato, Pesto, Arugula (VG) + \$24

CHOPPED SALAD + Little Gem, Radicchio, Buttermilk Dressing + \$18

BEET SALAD + Roasted Beets, Blue Cheese, Avocado (GF) + \$21

ROASTED PRAWNS . Confit Garlic - Ancho Chili Butter . \$25

SHORT RIB + Red Wine Braised Short Ribs, Root Vegetables, Natural Jus + \$26

PASTA + Truffle Glazed Tagliatelle (V) + \$25/\$29

LARGE

BURGER + Red Wine Braised Onions, Applewood Smoked Bacon, Cheddar Cheese, House Pickle + \$31 Add Blue Cheese \$3

SALMON + Faroe Island Salmon, Cucumber, Lemon, Tomato, Olive + \$34

BRANZINO · Haricot Verts, Lemon Brown Butter (GF) · \$34

CHICKEN + Soy Roasted Green Circle, Roasted Brussels Sprouts (GF) + \$36

DUCK + Long Island Duck Breast, Roasted Broccolini, Confit Croquette + \$43

LAMB + Braised Lamb Shank, French Bean Cassoulet (GF) + \$44

STEAK + Hanger Steak, Wild Mushrooms, Cipollini Onions (GF) + \$43

BOLOGNESE + Seasonal Mushrooms, Tomato, Basil, Gnocchette (V,VG) + \$24

SIDES

POTATO PAVE · Brown Butter, Grana Padano, Truffle Aioli (VG) · \$15

BRUSSELS SPROUTS + Pickled Red Onions, Parmesan Cheese (GF) + \$15

SPINACH AND ARTICHOKE + Toasted Anadama + \$22

Thorsoghly tooking foods of initial origin, including but not limited to beek eggs, bit, limits, milk, positry, or shell-took reduces the risk of foodborns illnews. Young children, the estivity and individuals with cartain health conditions may be at a tighter risk if theree foods are consumed raw or undercooked.