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COMMUNITY BOARD NO. 2, MANHATTAN

3 WASHINGTON SQUARE VILLAGE
NEW YORK, NY 10012-1899

www.cb2manhattan.org

P: 212-979-2272 F: 212-254-5102 E: info@cb2manhattan.org

Greenwich Village ✦ Little Italy ✦ SoHo ✦ NoHo ✦ Hudson Square ✦ Chinatown ✦ Gansevoort Market

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 (<https://cbmanhattan.cityofnewyork.us/cb2/resources/sla-questionnaire/>). 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.

Meeting Date: _____

APPLICANT INFORMATION:

Name of applicant(s): ONE JANE LLC

Trade name (DBA): CINICO

Premises address: 1 JANE STREET, NEW YORK 10014 NY

Cross Streets and other addresses used for building/premise:

CONTACT INFORMATION:

Principal(s) Name(s): BEN HAMILTON

Office or Home Address: _____

City, State, Zip: NEW YORK, NY 10018

Telephone #: _____ email : _____

Landlord Name / Contact: EXTELL

Landlord's Telephone and Fax: _____

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

BEN HAMILTON CINICO, 199 MADISON AVENUE, TAVERN WINE AND BEER

Briefly describe the proposed operation (i.e. "We are a family restaurant that will focus on..."):
**WE ARE A FAMILY OWNED ITALIAN CAFE-BISTROT, RENOWN FOR OUR ELEGANCE,
CUSTOMER SERVICE AND QUALITY OF FOOD.**
**IN OUR SECOND LOCATION LOCATED IN 1 JANE STREET WE WISH TO MAINTAIN OUR
STANDARDS OF HIGH QUALITY AND COMPLEMENT THE NEIGHBOURHOOD WITH OUR FINEST
AUTHENTIC ITALIAN PRODUCTS THAT START WITH FOOD OFFERING ONLY MADE BY THE
HIGHEST QUALITY IMPORTED GOODS DIRECTLY FROM ITALY ALONGSIDE A PAIRED WINE LIST
OF THE MOST RENOWN ITALIAN CANTEENS.**
**WE WILL FOCUS ON QUALITY OF GOODS SOLD AND ON MAKING SURE THAT THE
EXPERIENCE WE DELIVER BE NOTHING SHORT OF A WELCOMED ADD-ON TO THE
NEIGHBOURHOOD.**

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:

BEAUTY SALON

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 : 1927

Describe neighboring buildings: all low rise residential buildings

Zoning Designation: C1-6

Zoning Overlay or Special Designation (applicable) n/a

Block and Lot Number: 616 / 27

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 _____

What is the proposed Occupancy? ASSEMBLY

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? 25 applying to update CO

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

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)

Will the façade or signage be changed from what currently exist at the premise? no yes
(if yes, please describe: We plan to remove the roll up gate and add new signage within the space

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 595

If more than one floor, please specify square footage by floors: _____

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? _____

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

Is there access to other parts of the building? ___ no X yes, explain: Through Locked bulkhead outside the lease line

OVERALL SEATING INFORMATION:

Total number of tables? 6 Total table seats? 16

Total number of bars? 1 Total bar seats? 8

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

Total OVERALL number of seats in Premises : _____

BARS:

How many *stand-up bars / bar seats are being applied for on the premises? Bars 0 Seats 0

How many service bars are being applied for on the premises? 1

Any food counters? X 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 X Bar & Food ___ Restaurant ___ Club/ Cabaret ___ Hotel ___ Other: _____

What are the Hours of Operation?

Sunday: Monday: Tuesday: Wednesday: Thursday: Friday: Saturday:
4 PM to 10 4 PM to 12 4 PM to 12

Will the business employ a manager? ___ no yes, name / experience if known : VIOLA PARIS/MICHELIN
STAR RESTAURANT
MANAGER

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? _____

Please describe your sound system and sound proofing: _____

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 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: _____

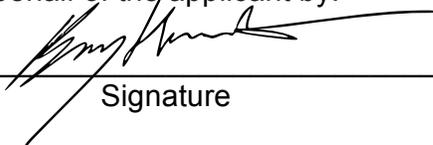
Please provide contact information for Residents / Community Board and confirm that if complaints are made you will address it immediately.

Contact Person: _____ Phone: _____

Address: _____

Email : _____

Application submitted on
behalf of the applicant by:



Signature

Print or Type Name BEN HAMILTON

Title PRESIDENT

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

MANGIA & BEVI

ANTIPASTI

Tagliere CINICO 	\$30	Bruschette Pomodorini & Basilico Olio EVO	\$18
SELECTION OF ITALIAN CHEESES AND CURED MEATS WITH SOTT'OLI, OLIVES, TARALLI, DRIED FRUIT AND NUTS		TOASTED BREAD, TOMATOES, GARLIC, FRESH BASIL, OLIVE OIL EVO	
Piatto Caprese	\$18	Prosciutto Crudo & Burrata	\$24
HEIRLOOM TOMATOES, BUFFALO MOZZARELLA, BASIL, OREGANO, EXTRA VIRGIN OLIVE OIL		PROSCIUTTO CRUDO DI PARMA 18-MONTH, BURRATA CHEESE	

MAIN COURSES

AvoCINICO* 	\$20	Salmone	\$30	Bresaola	\$22
CINICO'S SIGNATURE TAKE ON AVOCADO TOAST ON FOCACCIA BREAD, AVOCADO, PINK PEPPER CORNS, MALDON SEA SALT * VEGETARIAN WITH CHEESE AND TOFU MOUSSE * ZUCCHINI-VEGAN WITH PISTACHIO PESTO		OVEN BAKED SALMON, BREADED CRUST, FRESH LEMON, SERVED WITH CHERRY TOMATOES, ARUGULA AND TRUFFLED POTATO PUREE		CURED SPICED BEEF, ARUGULA, PARMIGIANO REGGIANO, BALSAMIC VINEGAR REDUCTION, EXTRA VIRGIN OLIVE OIL	
Lasagna Classica	\$23	Lasagna Verde	\$23	Lasagna Bianca	\$23
SLOW-COOKED BEEF RAGÙ, BÉCHAMEL, PARMIGIANO REGGIANO, TOPPED WITH A PARMIGIANO REGGIANO CRISPY WAFFLE		BASIL PESTO, BÉCHAMEL, ASIAGO, PARMIGIANO REGGIANO, ALMOND CRUMBLE, TOPPED WITH A PARMIGIANO REGGIANO CRISPY WAFFLE		MIXED VEGETABLES, BÉCHAMEL, PROVOLONE CHEESE	

FOCACCE Cinico's signature soft house-baked Focaccia, with a salty crust, perfumed with olive oil and rosemary **\$17**

La Fresca: SUMMER SEASON	La Cremosa	La Piccante
MOZZARELLA E POMODORO AND BASIL LEAVES	MORTADELLA, WHIPPED RICOTTA, PISTACHIO CREAM, PISTACHIO CRUMBS	SOPPRESSATA PICCANTE, SEMI-DRIED TOMATOES, ARUGULA, WHIPPED RICOTTA, SPICY EXTRA VIRGIN OLIVE OIL
La Rustichella	La Nordica	La Vegana
SMOKED TURKEY, BRIE, HEIRLOOM TOMATOES	SMOKED SALMON, WHIPPED RICOTTA, CHIVE, CAPERS, HEIRLOOM TOMATOES	RED BEET AND TOFU MOUSSE, AVOCADO, HEIRLOOM TOMATOES MICRO GREENS (VEGAN)
Sliced Plain Focaccia \$8		

CROISSANTS FARCITI Savory Croissant Sandwiches **\$13**

Primavera	Autunno	Semplice	Tuna Salad
TURKEY, ARUGULA, TOMATOES, TRUFFLE MAYO	PROSCIUTTO DI PARMA 18-MONTH, MOZZARELLA, BLACK TRUFFLE AND TRUFFLE OIL	TOFU MOUSSE, AVOCADO, TOMATOES, CHIVES	YELLOWFIN TUNA SALAD

FRESH SALADS

Il Mare \$18	la Terra \$18	La Mediterranea \$18
ARCADIAN LETTUCE, TOMATOES, TUNA or SMOKED SALMON, CAPERS AND ONIONS	ARCADIAN LETTUCE, ASIAGO, SEMI-DRY TOMATOES, OVEN COOKED CHICKEN, CROUTONS	ARUGULA, AVOCADO, TOMATOES, RED BEET, TOFU MOUSSE, CHIVES

DRESSINGS \$2.50 EACH

SALAD DRESSINGS

YELLOW CHERRY-TOMATO SAUCE	TRUFFLE FLAVORED MAYONNAISE	SALTY PISTACHIO CREAM
	\$2.50	

SOFT DRINKS

Matcha Lemonade 	\$8.00	Mole Cola® Italian Coca-Cola	\$5.00
OJ Fresh Squeezed	\$10.00	Aranciata San Pellegrino	\$5.00
Still Water Antica Fonte San Benedetto	\$4.00	Chinotto San Pellegrino	\$5.00
Sparkling Water Antica Fonte San Benedetto	\$4.00		

LUNCH COMBO

\$20 Choose your favorite coffee drink (DRIP / ESPRESSO / CAPPUCCINO) or a bottled drink and your choice of FOCACCIA



www.cinicocoffee.com



PROJECT

CINICO BAR

CLIENT

CINICO

PROJECT ADDRESS

1 JANE ST
NEW YORK, NY

NOTES

1. THE ARCHITECT IS NOT RESPONSIBLE FOR THE INFORMATION CONCERNING THE SITE AND SURVEY INFORMATION PREPARED BY OTHERS.
2. THE CONTRACTOR SHALL SITE VERIFY THE SURVEY INFORMATION PRIOR TO PROCEEDING WITH THE WORK. FAILURE TO REPORT ANY DISCREPANCIES SHALL CONSTITUTE ACCEPTANCE OF THE SITE CONDITIONS.
3. THE CONTRACT DOCUMENTS PREPARED BY THE ARCHITECT ARE THE ARCHITECTS COPYRIGHT PROPERTY AND SHALL BE RETURNED TO THE ARCHITECT UPON REQUEST. REPRODUCTION OF THE CONTRACT DOCUMENTS IN WHOLE OR IN PART IS FORBIDDEN WITHOUT THE ARCHITECTS WRITTEN PERMISSION.
4. THE CONTRACTOR SHALL REVIEW THE DRAWINGS FOR SCOPE OF DEMOLITION AND NEW WORK, INCLUDING ALL DISCIPLINES, AND SHALL COORDINATE WITH THE NEW WORK DRAWINGS FOR EXACT EXTENT OF DEMOLITION.
5. SCOPE OF WORK SHALL NOT BE LIMITED TO THAT SHOWN ON THE DRAWINGS AND SHALL INCLUDE WORK REQUIRED TO ELIMINATE ALL EXISTING, ABANDONED OR REDUNDANT COMPONENTS, AND FACILITATE PROPER EXECUTION OF THE WORK.
6. ALL DIMENSIONS, INCLUDING EXISTING DIMENSIONS AND SETTING-OUT GEOMETRIES, SHALL BE SITE VERIFIED BY THE CONTRACTOR PRIOR TO PROCEEDING WITH THE WORK.
7. REMOVAL AND DISPOSAL OF THE HAZARDOUS MATERIALS SHALL BE IN ACCORDANCE WITH LOCAL REGULATIONS AND AUTHORITIES HAVING JURISDICTION.
8. UNLESS NOTED OTHERWISE, MAKE GOOD ALL AREAS DISTURBED BY EXCAVATION AND/OR INSTALLATION OF CIVIL, MECHANICAL AND ELECTRICAL SERVICES. REFER TO CIVIL, MECHANICAL AND ELECTRICAL DRAWINGS.
9. THE CONTRACTOR SHALL COORDINATE BASE BUILDING WORKS WITH WORK OF OTHER CONTRACTORS, INCLUDING TENANT WORKS AS REQUIRED TO FACILITATE PROPER INSTALLATION.
10. ALL EXPOSED CAST-IN-PLACE CONCRETE SHALL BE ARCHITECTURAL CONCRETE - MEDIUM SANDBLAST FINISH, UNLESS NOTED OTHERWISE.

NOTE

Discrepancies must be reported immediately to the Architect before proceeding. Only figured dimensions are to be used. Contractors must check all dimensions on site. This drawing is protected by copyright.

ALL DIMENSIONS ARE SHOWN IN IMPERIAL.

SEAL

DRAWING SET

DRAWING TITLE

FLOOR PLAN

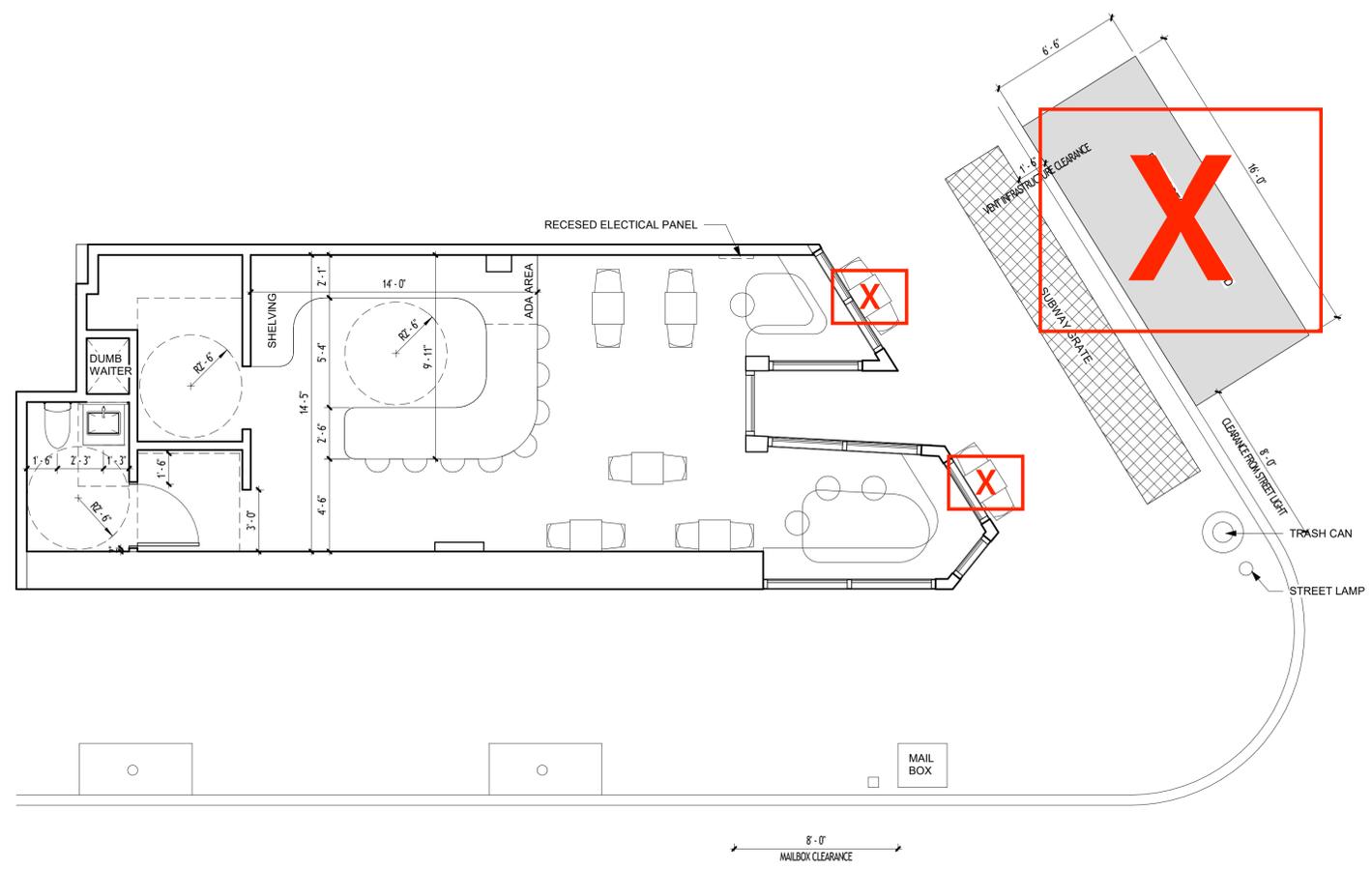
PROJECT NO.
DATE
SCALE
DRAWN BY

Project Number
Issue Date
Author

SK-01

PAGE NUMBER

Will not be installing roadway cafe/
outdoor seating



1 Architectural Plan Proposed
1/4" = 1'-0"

**EXHIBIT A
FLOOR PLAN**

