

GVI West Village LLC
d/b/a Vin Sur Vingt

Community Board SLA License Questionnaire

Pesetsky & Bookman

Applicant's Alcoholic Beverage Counsel

325 Broadway, Suite 501

New York, NY 10007

www.pb.law | (212) 513-1988 | hello@pb.law

Meeting Date: December 2024

APPLICANT INFORMATION:

Name of applicant(s):

GVI West Village, LLC

Trade name (DBA):

Vin Sur Vingt

Premises address:

192 7th Avenue South, New York, NY 10014

Cross Streets and other addresses used for building/premise:

7th Avenue South / West 11th Street

CONTACT INFORMATION:

Principal(s) Name(s):

Rakesh Chandiramani

Office or Home Address:

[REDACTED]

City, State, Zip:

[REDACTED]

Telephone #:

[REDACTED]

email :

[REDACTED]

Landlord Name / Contact:

192 7th Ave South, LLC / Gabriel Chehebar

Landlord's Telephone and Fax: (212) 575-2442

NAMES OF ALL PRINCIPAL(s):

NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD

Rakesh Chandiramani

Vin Sur Vingt: 201 West 11th St; 1140 Broadway; 1 West 59th St;

Dilip Hari

66 West Broadway; 100 Riverside Blvd; 99 West 84th St

Sebastien Auvet

- All NYC locations

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

We are a neighborhood French wine bar with operations in NYC (including the West Village) for over 10 years. Vin Sur Vingt offers a curated selection of French wines and light fare French food; we are hoping to add a curated cocktail menu to the current offerings to give our guests a better dining experience.

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 are applying to upgrade our current Beer and Wine License to an On-Premises License.

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: GVI West Village, LLC

License Serial No. 1334559, expiring 9/30/2025

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: 5 Year Built : 2019

Describe neighboring buildings:
Mixed commercial/residential

Zoning Designation: C2-6

Zoning Overlay or Special Designation (applicable) None

Block and Lot Number: 613 / 53

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 Ground floor and basement storage/
food prep - no patron access

(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 Sidewalk cafe - please see attached Outdoor Seating Addendum

What is the proposed Occupancy? 92 outdoors

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? 74 indoors; 92 outdoors

If yes, what is the use group for the premises? 6C

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: _____

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? Approx. 2,400 sq. ft.

If more than one floor, please specify square footage by floors: 1,193 sq. ft. - ground; approx 1,200 sq. ft - basement

If there is a sidewalk café, rear yard, rooftop, or outside space, what is the square footage of the area?
Approx. 1,266.3 sq. ft.

If more than one floor, what is the access between floors? Stairs for employees only - access to food prep area/ storage

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

Is there access to other parts of the building? no X yes, explain: Basement - employees only, no patron access

OVERALL SEATING INFORMATION INDOORS:

Sidewalk Cafe Seating Information:

Total number of tables? 13 Total table seats? 30

Number of tables 42 Total table seats 92

Total number of bars? 1 Total bar seats? 7

Number of bars 0 Total bar seats 0

Total number of "other" seats? 11 please explain: Table and window counter

Total OVERALL number of seats in Premises: 48 indoors 92 sidewalk seating outdoors

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 X yes, describe: window counter along north windows

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:
11am to 1am 3pm to 1am 3pm to 2am 3pm to 2am 3pm to 2am 3pm to 2am 11am to 2am

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 **Already installed**

IF YES, will you be using a professional sound engineer? N/A

Please describe your sound system and sound proofing: Double sheet rock with insulation.

Martin Logan speakers, Sonos receiver

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) _____
N/A

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: St. John's Church in the Village

Address: 218 West 11th Street, New York, NY 10014 Distance: 216ft & 225ft

Name of School / Church: _____

Address: _____ Distance: _____

Name of School / Church: _____

Address: _____ Distance: _____

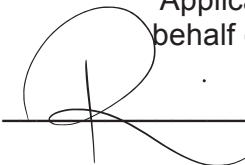
Please provide contact information for Residents / Community Board and confirm that if complaints are made you will address it immediately.

Contact Person: Rakesh Chandiramani Phone: (917) 584-2552

Address: 80 Riverside Blvd, Apt 7E, New York, NY 10069

Email : rakesh@vsvwinebars.com

Application submitted on
behalf of the applicant by:



Signature

Print or Type Name Rakesh Chandiramani

Title President

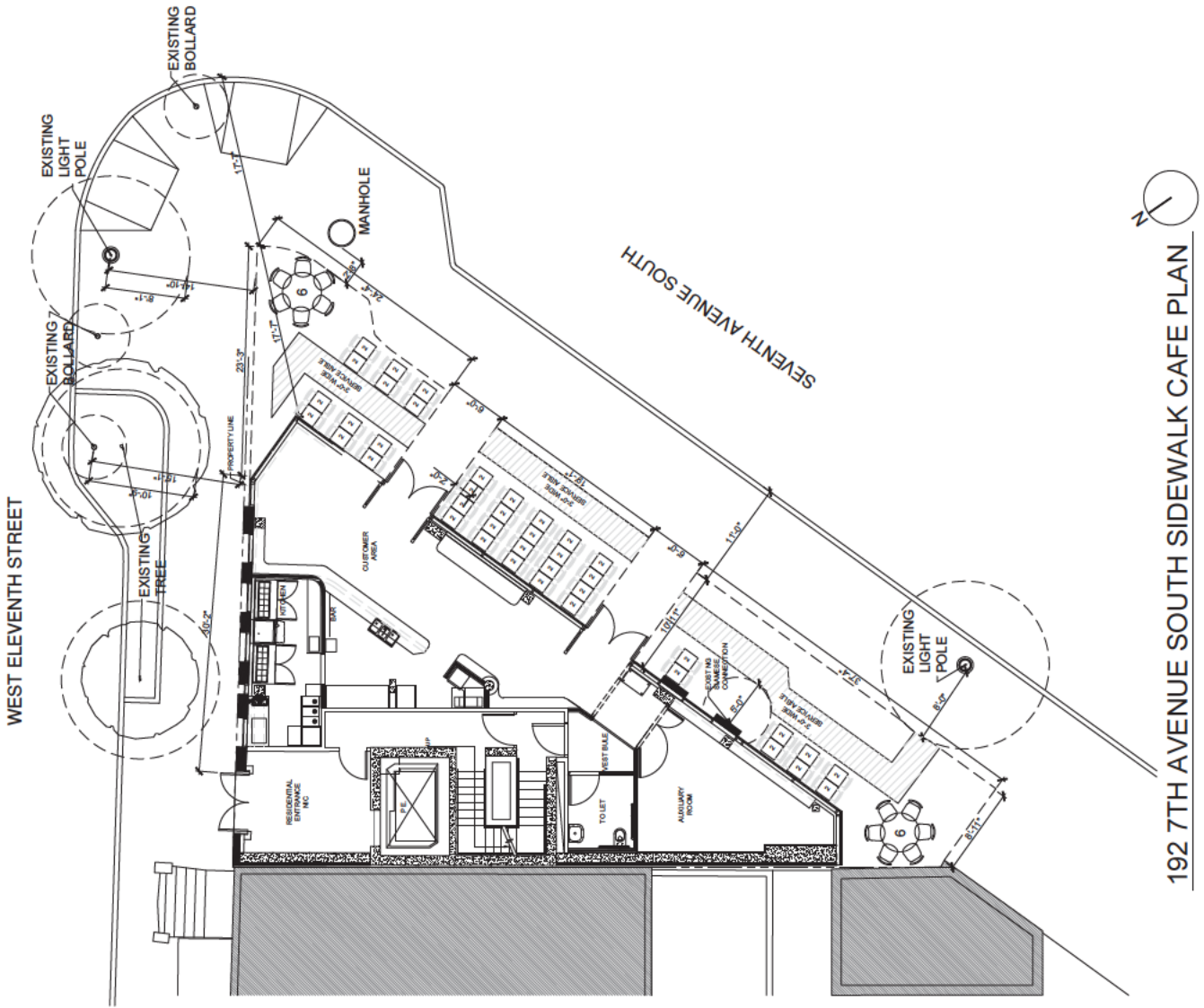
Thank you for your cooperation. Please return this questionnaire along with the other required documents as soon as you can. This will expedite your application and avoid any unnecessary delays. Use additional pages if necessary.



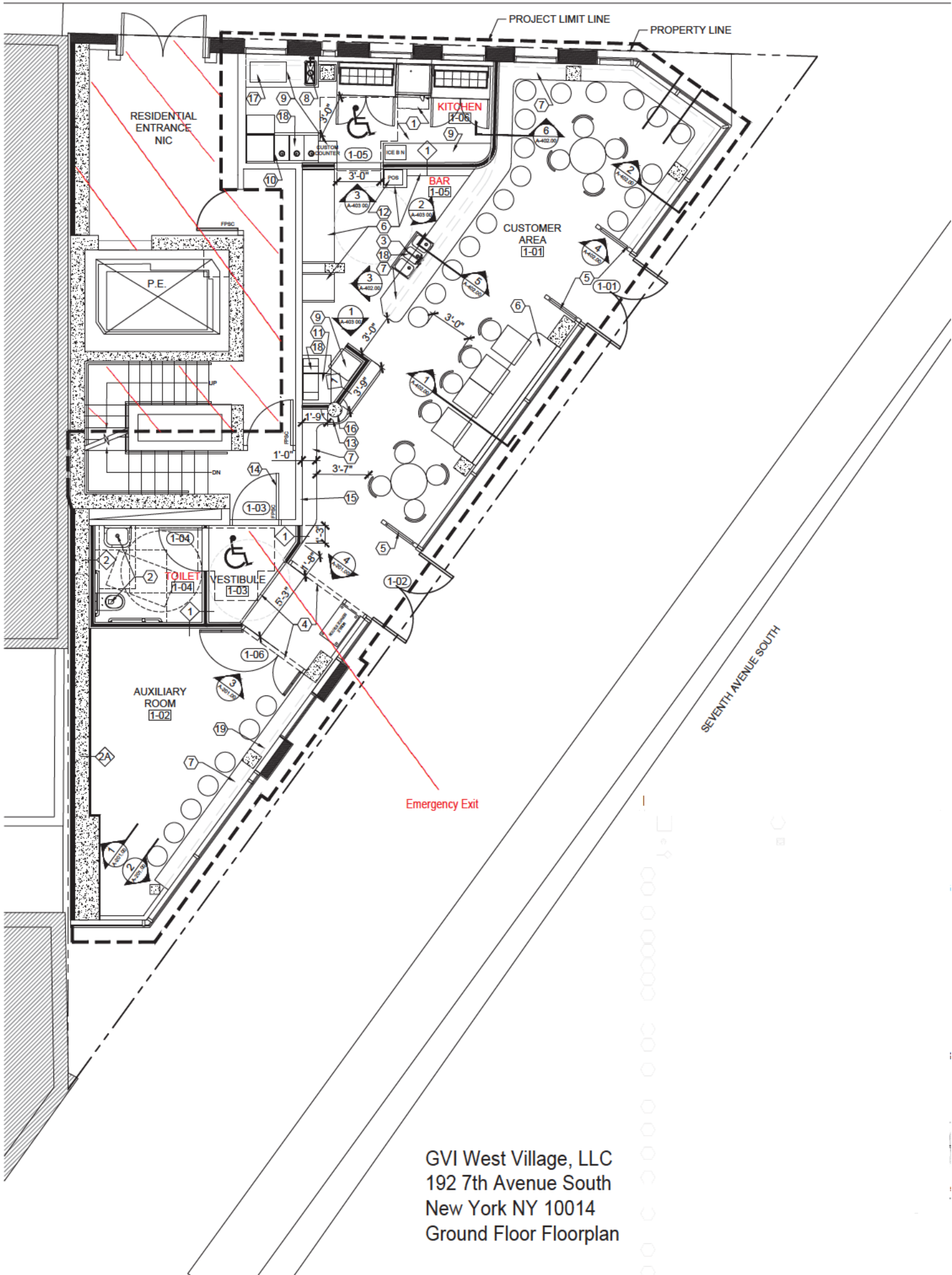


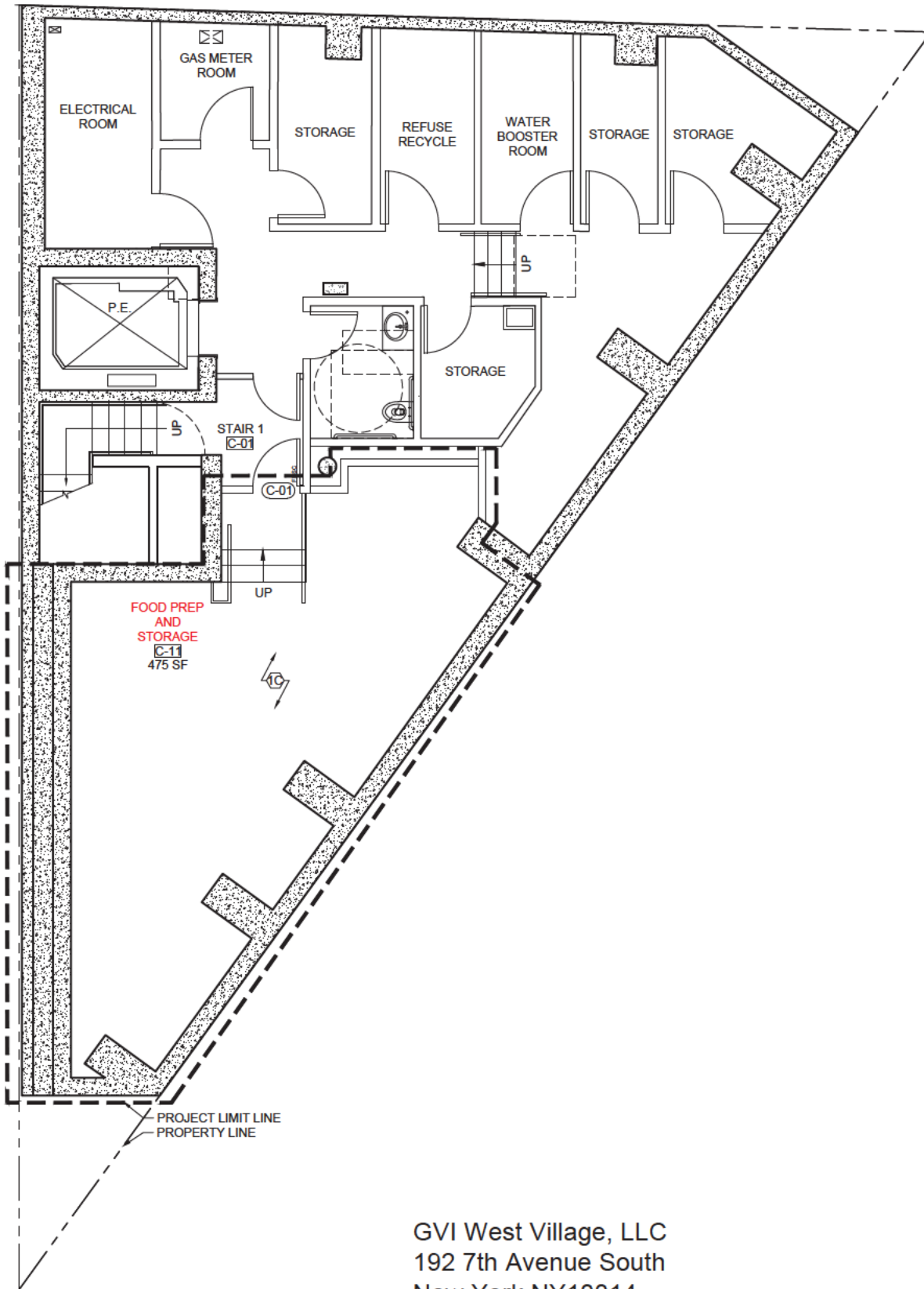
Community Board 2,
Manhattan SLA Licensing Committee
Donna Raftery, Co-Chair
Robert Ely, Co-Chair

Sidewalk Cafe Plans Submitted to DOT



192 7TH AVENUE SOUTH SIDEWALK CAFE PLAN





GVI West Village, LLC
 192 7th Avenue South
 New York NY10014
 Basement Floorplan



Happy Hour

\$10 glass from our selection - Open to 6pm
25% off on any bottle of wine - 10pm to close



VIN SUR VINGT

West Village



Discover our Fromages & Charcuteries

Les Classiques Bistro

 OLIVES Marinated Mixed Olives Herbes de Provence	\$10	1/2 DOZEN OYSTER	\$24	DOZEN OYSTERS	\$45
ARTICHAUTS À L'HUILE D'OLIVE Artichoke Hearts with Piment d'Espelette	\$14	LENTIL SOUP Carrots, Celery, Onions in Chicken Broth			\$14
 ESCARGOTS Snail in Garlic & Parsley Butter	\$19	SOUPE À L'OIGNON French Onion Soup with Gratinated Gruyère			\$18 
CROQUE MONSIEUR/MADAME (egg) Jambon de Paris, Comté, Béchamel	\$22/\$24	SALMON TARTARE Salmon Tartare, Citrus, Sesame Oil and Avocado			\$20
TARTE FLAMBÉE CLASSIQUE Alsacian Pizza, Crème Fraîche & Bacon	\$24	STEAK TARTARE Beef Tenderloin, Capers, Shallots, Egg Yolk			\$23
TARTE FLAMBÉE CHAMPIGNONS Organic Wild Mushrooms, Shallots, Parsley & Goat Cheese	\$25	MOULES MARINIÈRES PEI Mussels, Garlic, Celery, Onion, White Wine			\$25



Tartines

TOMATO Diced Tomatoes, Garlic, Oregano, Basil Pesto	\$15
BRIE & HONEY Melted Brie & Wildflower Honey	\$18
SMOKED SALMON Crème Fraîche, Red Onions, Capers, Dill	\$20
STEAK CARAMELIZED ONIONS Sliced Hanger Steak with Caramelised Onions	\$22

Fougasses Bread - French Focaccia Bread

PLAIN Extra Virgin Olive Oil or Butter	\$9
CRÈME DE BLEU Warm Blue Cheese Dip	\$14
TUNA Tomatoes, Peppers, Tuna Olive Oil, Egg, Olives, Anchovies	\$19
POULET Chicken Breast, Avocado, Tomatoes, Aioli Mayo	\$19




Les Cocottes

3 Cocottes \$55

 RATATOUILLE Mixed Mediterranean Vegetables	\$16
CAULIFLOWER GRATIN Baked with Béchamel and Cheese Blend	\$17
SHRIMP PROVENÇALES Tomatoes, Garlic, and Parsley	\$21
OCTOPUS MEDITERRANEAN* Merguez, Roasted Peppers, Cappers and Olives <i>*Also available without the lamb sausage</i>	\$22
GLAZED SALMON Maple/citrus glazed salmon with brocoli rabe and potato	\$24
MAC & CHEESE Macaroni Gratin w/ Comte & Raclette	\$19

POULET MORILLES Chicken in Cream Sauce with Morels Mushrooms	\$22
DUCK HACHIS PARMENTIER Beef and Duck Confit Layered with Mashed Potatoes, Comté Cheese and Breadcrumbs	\$23
CASSOULET DE LENTILLES Duck Confit, Bacon, Garlic Sausage with Lentil Stew	\$24
CHOUROUTE MAISON Home Sauerkraut with Alsacien Sausage, Duck and Ham Hog	\$24
BOEUF BOURGUIGNON Beef Stew Slowly Cooked in Red Wine, Potatoes, Carrots, Bacon and Pearl Onions	\$24

Salades

 SALADE VERTE Mixed Greens with Cherry Tomatoes and Cucumber	\$12
SALADE DE BETTERAVES Beets Salad, Pickled Onions and Dried Cranberries	\$16
ENDIVES AU BLEU Endive Salad with Blue Cheese, Walnuts and Pears	\$17
FRISÉE AUX LARDONS Bacon, Croutons, Soft Boiled Egg	\$18

Desserts

MOLTEN CHOCOLATE CAKE Chocolate Lava Cake with Caramel Whipped Cream	\$13
TARTE TATIN Upside Down Apple Pie with Crème Fraîche	\$13
PEACAN PIE Pecan with Maple Syrup	\$13
TARTE AU CITRON MAISON Homemade Lemon Tart with Creamy Citrus Curd	\$13

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

