

P&B Pesetsky & Bookman

Casamata LLC

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: _____

APPLICANT INFORMATION:

Name of applicant(s): Casamata LLC

Trade name (DBA): TBD

Premises address: 45 Bleecker Street, New York, NY 10012

Cross Streets and other addresses used for building/premise:

Between Mott St & Mulberry St

CONTACT INFORMATION:

Principal(s) Name(s): Santiago Perez

Office or Home Address: _____

City, State, Zip: _____

Telephone #: _____

Landlord Name / Contact: 45 Bleecker LLC

Landlord's Telephone and Fax: _____

| NAMES OF ALL PRINCIPAL(s): | NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD |
|-----------------------------------|--|
| Santiago Perez | Please see rider attached. |
| Gonzalo Gout | |
| Enrique Olvera | |

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

Casamata encompasses a collection of distinct hospitality projects anchored in one

common objective: "to share our mexican identity, by creating world class experiences that reflect our heritage

with pride". Our menu will consist of full service restaurant menu with dishes,

such as: mole de la casa, strip steak with black garlic, and duck carnitas.

Rider to Community Board Questionnaire
Casamata LLC

Applicant principals, Santiago Perez, Gonzalo Gout, and Enrique Olvera, own and manage similar businesses at the following establishments:

- Name: Cosme NY LLC d/b/a Cosme
Address: 35 E 21st Street, New York, NY 10010
Serial# 1277755
Type: Restaurant serving liquor, wine, beer, and cider
09/2014 – Present
- Name: Atla Lafayette LLC d/b/a Atla
Address: 372 Lafayette Street, New York, NY 10012
Serial #: 1296415
Type: Restaurant serving liquor, wine, beer, and cider
03/2017 – Present
- Name: Esse Taco Williamsburg LLC d/b/a Esse Taco
Address: 142 N 5th St, Brooklyn, New York 11211
Serial #: 6024499
Type: Taqueria serving liquor, wine, beer, and cider
5/2024 – Present

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.)

N/A

If this is for a new application, please list previous use of location for the last 5 years:

Vacant Storefront from 2023 - Present

Clothing Store from 2021 to 2023

Music Venue - from 2017 to 4/2021

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: _____

Subculture LLC, Legacy Serial # 1270177, License Inactive since 4/30/2021

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:

Subculture LLC, Legacy Serial # 1270177, Operated from 2017 - 4/2021

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 : 1896

Describe neighboring buildings: Mixed Residential/Commercial

Zoning Designation: M1-5/R7X , SNX

Zoning Overlay or Special Designation (applicable) _____

Block and Lot Number: 529 / 62

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 : No external changes being made

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? _____

Does the premise currently have a valid Certificate of Occupancy (C of O) and all appropriate permits?

☒ no ☐ yes ***Pending**

If yes, what is the maximum occupancy for the premises? 150

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

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? 4,655 sq ft

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

If there is a sidewalk café, rear yard, rooftop, or outside space, what is the square footage of the area?

N/A

If more than one floor, what is the access between floors? Basement only - Access to basement via stairs and lift

How many entrances are there? 1 How many exits? 2 How many bathrooms ? 4

Is there access to other parts of the building? ☒ no ☐ yes, explain: _____

OVERALL SEATING INFORMATION:

Total number of tables? 31 Total table seats? 70

Total number of bars? 2 Total bar seats? 50

Total number of "other" seats? 0 please explain : _____

Total OVERALL number of seats in Premises : 120

BARS:

How many *stand-up bars / bar seats are being applied for on the premises? Bars 2 Seats 50

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

Any food counters? ☒ 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 ☒ Restaurant ☐ Club/ Cabaret ☐ Hotel ☐ Other: _____

What are the Hours of Operation?

Sunday: Monday: Tuesday: Wednesday: Thursday: Friday: Saturday:
5pm to 1am 5pm to 1am 5pm to 1am 5pm to 1am 5pm to 2am 5pm to 2am 5pm to 2am

Will the business employ a manager? ☐ no ☒ yes, name / experience if known : TBD

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? Yes

Please describe your sound system and sound proofing: _____

Absorbing sound panels on the ceiling & walls, absorbing materials on furniture, double-paned windows, double-finish drop ceilings, insulation between slab concrete and drop ceiling, foam treatment on slab concrete and curtains.

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: _____ Phone: _____

Address: _____

Email: _____

Application submitted on
behalf of the applicant by:


Signature

Print or Type Name Santiago Perez

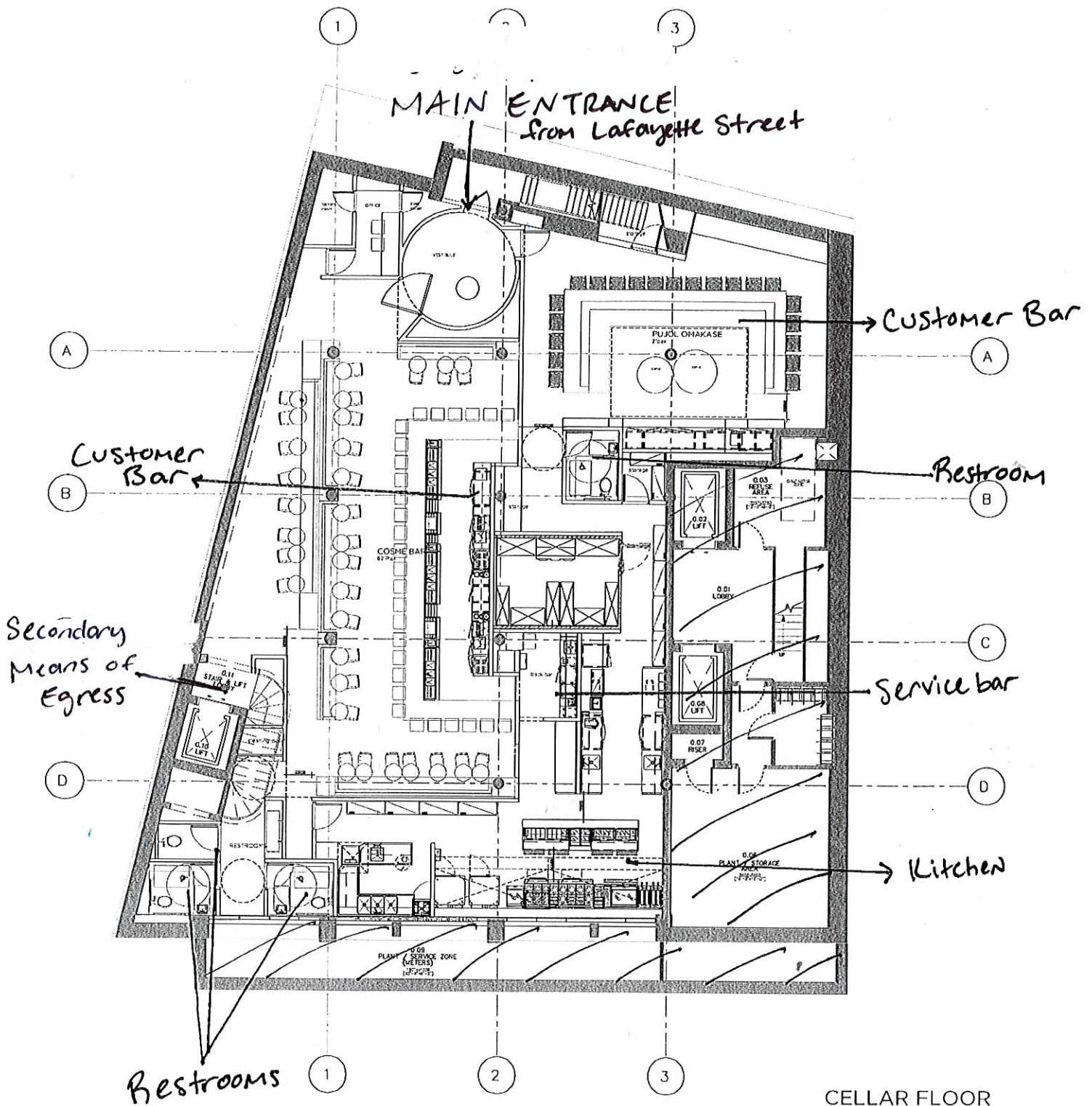
Title CEO

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



Cellar Casamata LLC

CELLAR FLOOR

FOH: 3233.5501 sq. ft.

Cosme Bar: 2020.4792 sq. ft.

Pujol Omakase: 928.2448 sq. ft.

Restrooms: 284.8261 sq. ft.

BOH: 1274.8631 sq. ft.

TOTAL 4655.0405 sq. ft.

00 - CELLAR FLOOR - RESTAURANT PROPOSED
1:100

1 1001
1 5

43-49 BLEECKER STREET
MANHATTAN
NEW YORK CITY

TALLER ADG

MENU

CASAMATA LLC

| | | |
|--|-----|-----|
| Herb guacamole, corn tostadas | 26 | |
| Hiramasa, chile piquin, chichatana chintextle | 29 | |
| Uni tostada, bone marrow, salsa mexicana | 38 | |
| Fluke, fennel, tomato aguachile | 30 | |
| Octopus, potatoes, dashi, chile mixe | 29 | |
| | | |
| Garleek kimchi memela, gruyère, queso Oaxaca | 29 | |
| Oak lettuce, beans, epazote | | 27 |
| Tataki al pastor | | 38 |
| Yellow corn tamal, tomato, cotija | 28 | |
| | | |
| Mole de la casa, manchamanteles, parsnip | 35 | |
| Carrot tlayuda, habanero, castelrosso | | 38 |
| Strip steak, black garlic, chile ancho (to share) | | 106 |
| Duck carnitas, onions, radishes, cilantro (to share) | 112 | |

Traffic and Crowd Control Management Plan

Casamata is committed to being a good neighbor and minimizing any potential traffic disruptions to the community. We understand the concerns regarding increased traffic and have developed a comprehensive traffic management plan to address these issues proactively.

Key Strategies:

1. Reservations Only Policy:

- To control the flow of guests and prevent overcrowding, we will implement a strict reservations-only policy. This will allow us to manage the number of people arriving at any given time and prevent congestion inside and outside the restaurant.
- Walk-in customers will be discouraged, ensuring predictable arrival patterns and minimizing spontaneous gatherings outside the premises.

2. Digital Waitlist and Notification System:

- A digital waitlist system will be utilized for guests with reservations who arrive early. This system will provide real-time updates on wait times and notify guests via text message when their table is ready.
- This will eliminate the need for guests to wait in line outside the restaurant, preventing sidewalk congestion and ensuring a smooth flow of pedestrian traffic.

3. Rideshare App Integration:

- We will work with popular rideshare apps (Uber, Lyft, etc.) to precisely pin our location and designate the Lafayette Street corner as the preferred drop-off point.
- This will direct rideshare traffic away from the immediate vicinity of the restaurant, reducing congestion and ensuring efficient traffic flow on Bleecker Street.

4. Staff Training and Monitoring:

- All reservation and host staff members will be trained on the traffic management plan and their role in ensuring its effectiveness.
- Staff will actively monitor the flow of guests inside and outside the restaurant, addressing any potential congestion issues promptly and courteously.

5. Ongoing Communication with the Community Board:

- We will maintain open communication with the Community Board, addressing any concerns raised by the community.
- We are committed to working collaboratively with the Community Board to ensure our operations are conducted in a manner that respects the neighborhood and minimizes disruption.

Casamata is dedicated to being a responsible member of the community. We believe this comprehensive traffic management plan will effectively mitigate any potential traffic concerns and ensure a positive experience for both our guests and our neighbors. We look forward to working with the Community Board to ensure the successful implementation of this plan.

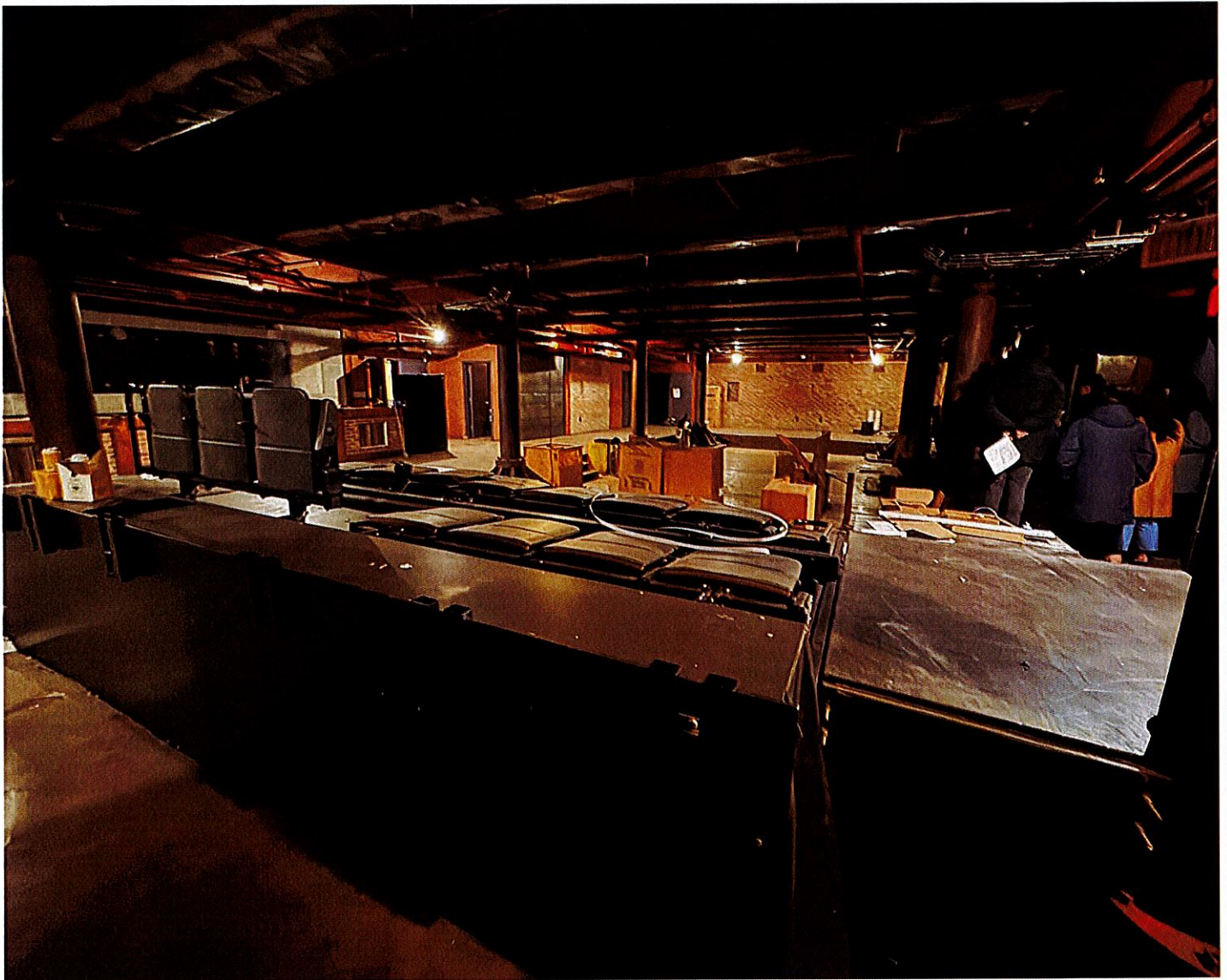
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