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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: THURSDAY DECEMBER 5TH 2024

APPLICANT INFORMATION:

Name of applicant(s): CE 27 LLC

Trade name (DBA): QUIQUE CRUDO

Premises address: 27 BEDFORD STREET

Cross Streets and other addresses used for building/premise:

DOWNING STREET AND 6TH AVENUE

CONTACT INFORMATION:

Principal(s) Name(s):

WINSTON KULOK

Office or Home Address: _____

City, State, Zip: _____

NEW YORK NY 10012

Telephone #: _____

Landlord Name / Contact:

CALIGNERO LLC, 123 WEST THIRD STREET #R, NEW YORK NY 10012

Landlord's Telephone and Fax: _____

NAMES OF ALL PRINCIPAL(s):

WINSTON KULOK

NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD

CAFE H INC. d/b/a CASA ENRIQUE

ONE KID CORP. d/b/a CAFE HENRI

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

We are a family-owned restaurant group that has over twenty-five years of experience in the restaurant industry.

We operate two distinguished restaurants in addition to Quique Crudo with Michelin-starred chef Cosme Aguilar.

Quique Crudo is a seafood and cocktail focused Mexican restaurant. In the months since is has been open we have received critical acclaim from The New Yorker, Eater NY, The Infatuation, among others.

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 for a change-of-operation to extend the hours of operation as well as to build roadway seating.

We are requesting to extend our hours of operation Mon-Thursday to close at 12am (from 10pm) and on Friday & Saturday until 2am (from 11pm).

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: _____

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:

MARBLE BAR, 03/2019 - 05/2022

JUST GLAZE LLC, 01/2015 - 02-2017

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: 4 Year Built : _____

Describe neighboring buildings: MIXED RESIDENTIAL AND COMMERCIAL BUILDINGS

Zoning Designation: R6

Zoning Overlay or Special Designation (applicable) _____

Block and Lot Number: 528 / 38

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 CHANGES HAVE BEEN 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 ROADWAY SEATING

What is the proposed Occupancy? 25 including roadway seating

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? 15

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? 1100

If more than one floor, please specify square footage by floors: STORE: 400; CELLAR: 700

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? Through door to cellar

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

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

OVERALL SEATING INFORMATION:

Total number of tables? _____ Total table seats? _____

Total number of bars? 1 Total bar seats? 12

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

Total OVERALL number of seats in Premises : 12

BARs:

How many *stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats 12

How many service bars are being applied for on the premises? 0

Any food counters? no yes, describe : The one bar in the premisses will serve food and drink

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 Bar & Food Restaurant Club/ Cabaret Hotel Other: _____

What are the Hours of Operation?

Sunday: Monday: Tuesday: Wednesday: Thursday: Friday: Saturday:
10A to 4P 4P to 12A 4P to 12A 4P to 12A 4P to 12A 4P to 2AM 4P to 2A

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

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: _____

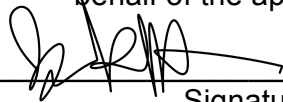
Please provide contact information for Residents / Community Board and confirm that if complaints are made you will address it immediately.

Contact Person: BARNETT KULOK Phone: [REDACTED]

Address: [REDACTED]

Email : [REDACTED]

Application submitted on
behalf of the applicant by:



Signature

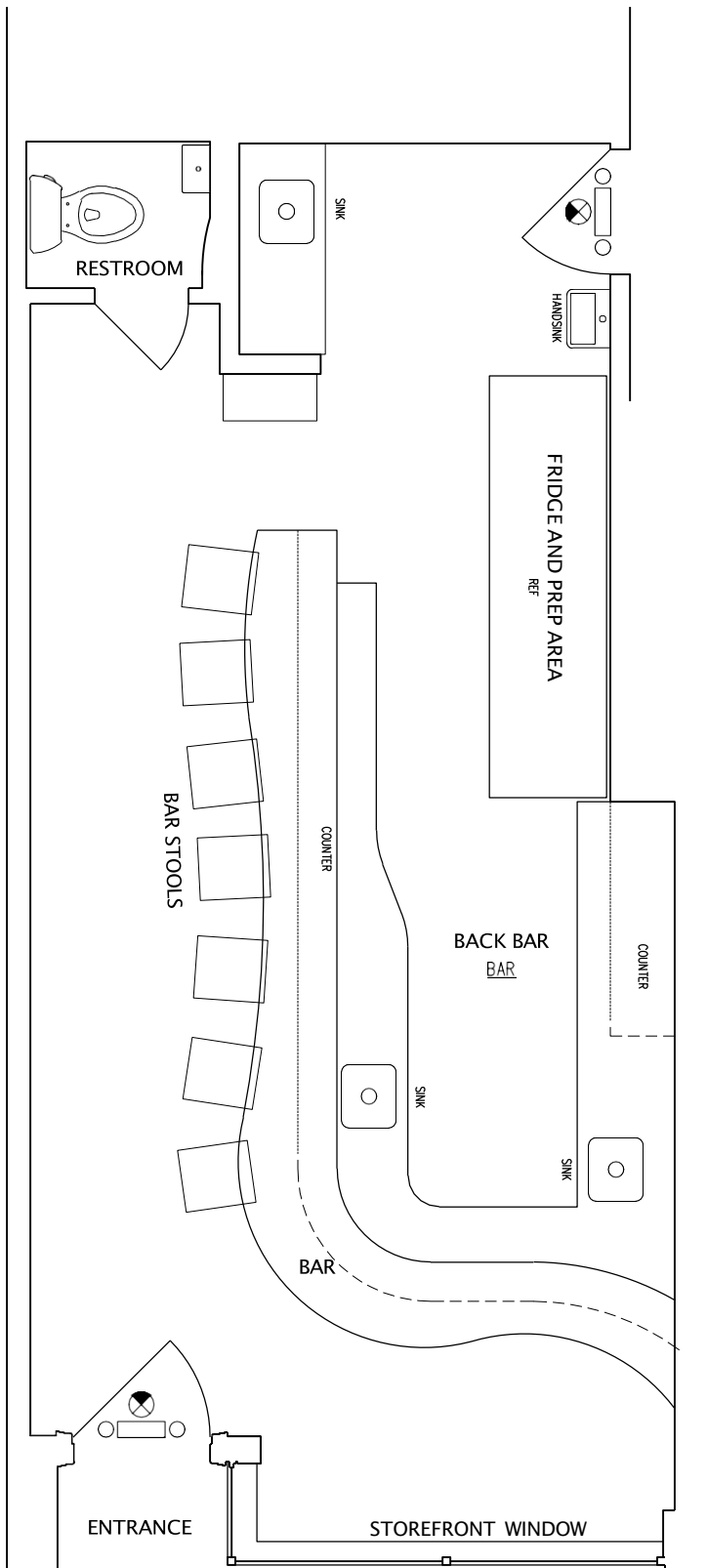
Print or Type Name BARNETT KULOK

Title REPRESENTATIVE

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



EATING AND DRINKING ESTABLISHMENT
 USE GROUP 6A
 424 SF SEATING AREA
 15 OCCUPANT AS PER
 C OF OCCUPANCY M30048
 12 PATRONS AND
 3 EMPLOYEES
 TOTAL = 15 PERSONS

SEATING AREA
 12 PATRONS
 3 EMPLOYEES
 TOTAL 15 PERSONS



BEDFORD STREET

SECTION 2: Required Clearances

- Please provide distances from the following objects.
- Only provide a distance if the listed object is within 15 feet of your proposed setup.
- Refer to the [Setup Guides](#) in the Dining Out NYC website for more information regarding clearances.

Elements with minimum 15 feet clearance from roadway cafe:

R01- Subway Stair: Open End _____ feet R02- Fire Hydrant _____ feet

Elements with minimum 10 feet clearance from roadway cafe:

R03- Subway Elevator Entrance _____ feet R05- MTA Curb Cut _____ feet
 R04- FDNY Curb Cut _____ feet

Elements with minimum 5 feet clearance from roadway cafe:

R06- Curb Cut _____ feet R11- CitiBike/Bike Share Station _____ feet
 R07- Emergency Exit Hatch _____ feet R12- Bike Corral _____ feet
 R08- Subway Stair: Closed End _____ feet R13- Micromobility Station _____ feet
 R09- Subway Elevator: Non-Entry _____ feet R14- Drainage Infrastructure _____ feet
 R10- Bus Stop Pole:
 Non- Approaching Side _____ feet

Elements with minimum 3 feet clearance from roadway cafe:

R15- Elevated Train Infrastructure _____ feet R16- Transformer Vault _____ feet

Elements with minimum 1 foot and 6 inches clearance from roadway cafe:

R17- Vent Infrastructure: _____ feet R18- Manholes _____ inches
 utility vent poles, vent
 grates, subway grates

Elements with minimum 6 inches clearance from roadway cafe:

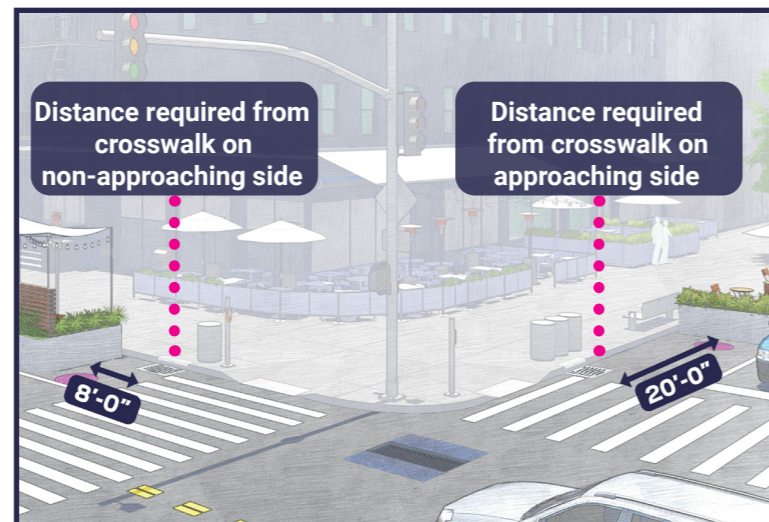
R19- Thermoplastic Marking _____ feet

Roadway cafe distance from crosswalks:

R20- Adjacent to
 non-approaching side of
 crosswalk
 (min. 8 foot distance) _____ feet

R21- Adjacent to
 approaching (stopping)
 side of crosswalk
 (min. 20 foot distance) _____ feet

R22- No crosswalk present
 (maintain 20 feet from
 curb line of intersecting
 street) _____ feet



Check this box if none of the objects listed above are within 15 feet of the proposed setup.

SECTION 3: Material Requirements

- Please indicate which of the following materials will be part of your roadway cafe by checking the box next to the category. If applicable, please confirm the materials comply with the Dining Out NYC requirements.
- Refer to the [Setup Guides](#) in the Dining Out NYC website for more information regarding materials.

Materials Checklist:

Required

Barriers (All of the following must be met)

- Maintained on all sides of the cafe except the side fronting the ground floor restaurant.
- Not permanently affixed to the roadway.
- 30-42 inches tall (excluding planting), and at least 4 inches in width.
- Barriers are interconnected with each other.
- Any cladding over the barriers is securely fastened or affixed.
- Minimum 4 inches wide reflective strip on each barrier on the outward facing side.
- Water-filled with a minimum of 150 pounds per linear foot of barrier length.

Optional - Only check the material categories you intend to use in your roadway cafe

Flooring (if using, all of the following must be met)

- Durable, lightweight, easily removable, mold-resistant, elevated from the ground level to allow for drainage, and removable to allow for cleaning.
- Flush with the curb line (except if located on a slope, be flush to the greatest extent feasible), and compliant with applicable accessibility requirements.
- Maintains a 6 inch covered channel between curb and base of flooring to allow for drainage.

Furnishings (if using, all of the following must be met)

- Lightweight and easily movable.

Vertical Screenings (if using, all of the following must be met)

- Located between the barrier and 6 feet above the cafe base or floor.
- Located on the roadway facing side, does not extend the beyond the perimeter of the roadway cafe, and is not affixed to the outward facing side of barriers.
- Easily removable, comprised of non-opaque, fire-grade, and wind resistant materials.
- If within 50 feet of any regulatory or warning signs, does not exceed 46 inches in height.

Overhead Coverings/ Umbrellas (if using, all of the following must be met)

- Minimum of 7 feet and maximum of 10 feet from the base or floor of the roadway cafe.
- Has a weighted base and any support structures are not affixed to the outward facing side of barriers, are of sufficient size and strength, made of durable materials, and free of defects.
- Easily removable, comprised of fire-grade and wind resistant materials.
- If within 50 feet of any regulatory or warning signs, does not exceed 46 inches in height.

Lighting and Electrical Connections (if using, all of the following must be met)




- Any lighting is outdoor rated, properly secured, and lightweight.
- At least 14 feet above sidewalk, and 18 feet above roadway.
- Not attached to any City property, including street trees.
- Electrical work complies with the applicable requirements set forth in DOT's rules and the New York City Electrical Code. Please note that this may require additional permits from DOB or FDNY, and/or approval from the Landmarks Preservation Commission (LPC) as applicable.

SECTION 1: Site Plan

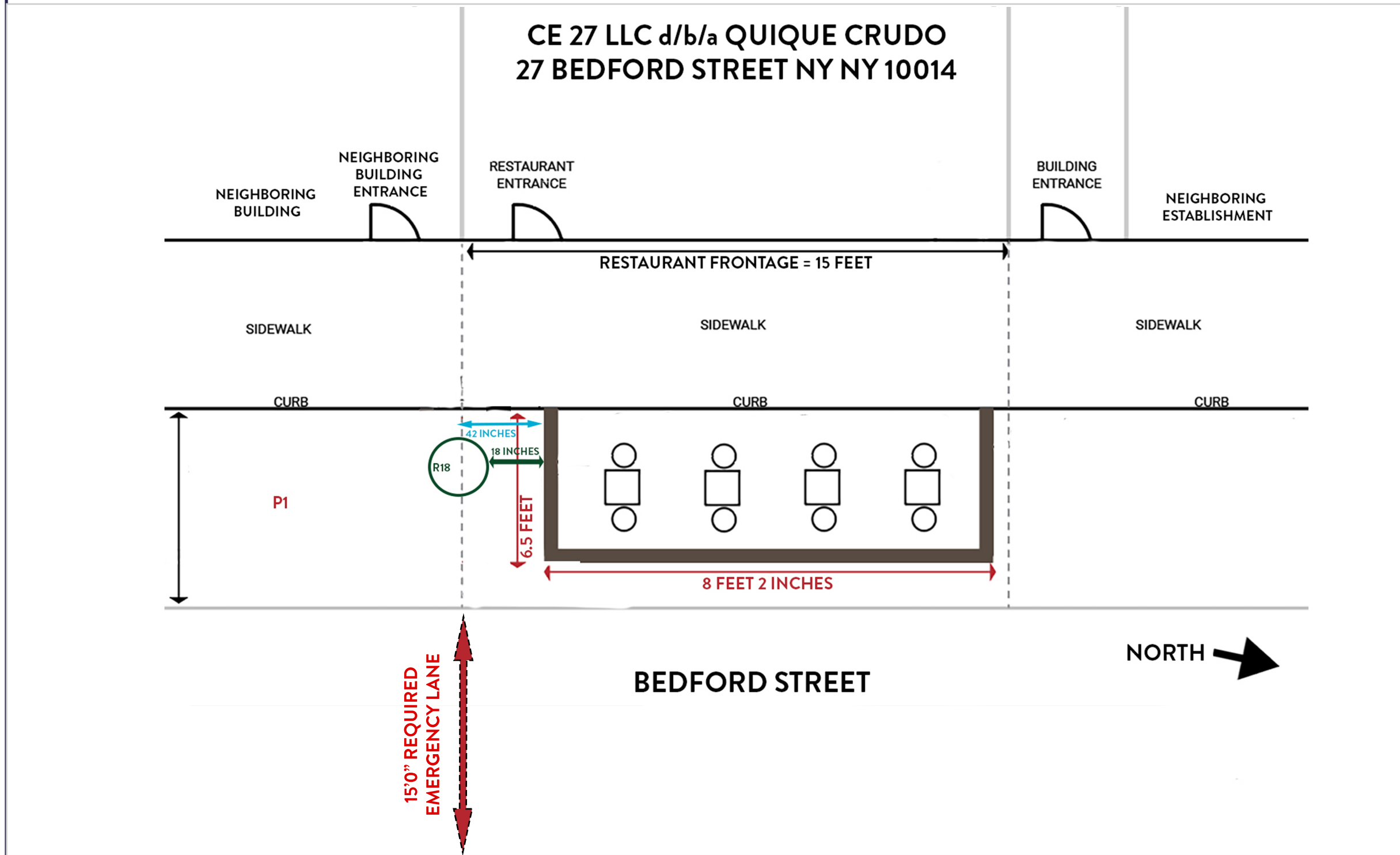
- This Site Plan form is required to be uploaded in the "Roadway Site Plan" field of your online application.
- Refer to the [How to Apply](#) page in the Dining Out NYC website for more information about the application process.

Identify Permitted Parking Location:

- Identify the Parking Sign in front of or around the area where your roadway setup would be located.
- Roadway cafes can only be placed in:
 1. Parking spaces, which include: metered and non-metered spaces, commercial parking, alternate side parking, angled parking, and seasonally restricted parking.
 2. Loading areas, including loading only, truck loading, hotel loading, and no parking zones.
 3. Floating Parking Lane- a parking lane that is separated from the curb by a protected bicycle lane that is adjacent to the curb.

-  P1- Parking Space
-  P2- Loading Area
-  P3- Floating Parking Lane

Use the space below to draw or upload your Site Plan representing your cafe perimeters, furniture, and clearances.



Length of roadway cafe: 9.2 feet Width of roadway cafe: 6.5 feet

Roadway Cafe Site Plan Form

Applicant Name: CE 27 LLC

Restaurant Name: QUIQUE CRUDO

FSEP Number: 50139570

Drawing Requirements

- Food service establishment frontage shown as:**
- Line representing the establishment's space facing the sidewalk
 - Length
 - Label
- Street names:**
- Labels on each street
- Sidewalk shown as:**
- Line representing street curb
- Roadway shown as:**
- Width of curbside lane
- Cafe perimeter shown as:**
- Lines indicating perimeter
 - Length and width
- Set-up furniture (tables, chairs, etc.) shown as:**
- Lines or symbols at approximate location within setup
- Elements (in Section 2 of this form) within 15 feet of cafe perimeter, shown as:**
- Lines or symbols
 - Distance from cafe perimeter
 - Labels
- Utility coverings (water/gas valves, and pull boxes) shown as:**
- Symbols representing the location within the setup
- North arrow**

QUIQUE CRUDO

CHANGE METHOD OF OPERATION ADDENDUM

CE 27 LLC d/b/a/ QUIQUE CRUDO
PREMISES: 27 BEDFORD STREET, NEW YORK NY 10014
LICENSE SERIAL NUMBER: 6004512

CURRENT OPERATING HOURS

MONDAY-THURSDAY: 4PM - 12AM
FRIDAY: 4PM - 2AM
SATURDAY: 10AM - 2AM
SUNDAY: 10AM - 12AM

To CB2:

The current operating hours as per the CB2 stipulation are unsustainable and we cannot successfully operate the business at this location under these constraints. We are requesting a change to our operating hours to accommodate the dining public.

PROPOSED OPERATING HOURS

MONDAY-THURSDAY: 4PM - 12AM
FRIDAY: 4PM - 2AM
SATURDAY-SUNDAY: 10AM - 2AM

Thank you for your consideration.

Winston Kulok, Member
CE 27 LLC d/b/a **QUIQUE CRUDO**
123 West Third Street #R
New York NY 10012
212-477-4957
winston@msany.net

— MENU —

— GUACAMOLE —

Avocado, onion, cilantro, chile serrano, tomato, tomatillos (GF)(DF).

— ENSALADA CESARÍN —

Baby gem lettuce, parmesan cheese, garlic Panko & boquerones.

— OSTIONES RASURADOS —

1/2 doz, cocktail sauce, salsa Valentina, pico de gallo (GF) (DF).

— CEVICHE DE PESCADO —

Rhode Island Fluke, lime, onion, avocado, tomato, radish, chile serrano, red onion (GF)(DF)

— MAR Y TIERRA —

Seared scallops, homemade chorizo, hash potato, cashews, chipotle alioli, salsa verde (GF).

— CEVICHE DE LANGOSTA —

Maine whole lobster, coconut, ginger, salsa macha, cilantro, cucumber, red onion (GF) (DF).

— AGUACHILE DE CAMARON —

Gulf shrimp, chile de arbol, chiltepin, lime, cucumber, soy sauce, onion, serrano (DF).

— AGUACHILE VERDE DE NAVAJAS —

Cape Cod Razor Clams, cucumber, lime, red onion, cilantro, chile serrano, and avocado (GF) (DF).

— AGUACHILE NEGRO DE CALLOS DE HACHA —

Maine live scallops, chiltepin, chile de arbol, clamato sauce, Worcestershire sauce, soy sauce, Maggi sauce, garlic, cucumber, and avocado (DF).

— TOSTADA DE JAIBA —

Crab, citrus, avocado, tomato, chile serrano, cilantro, red onion (GF) (DF).

— ENMOLADAS —

Chicken, black beans, mole, crema, queso fresco, onion avocado.

— TOSTADA DE PULPO Y CAMARON —

Octopus, gulf shrimp, cocktail sauce, cilantro, cucumber, avocado, red onion (GF) (DF).

— OSTIONES EMPANIZADOS —

Fried oysters, chili alioli, chile serrano (DF).

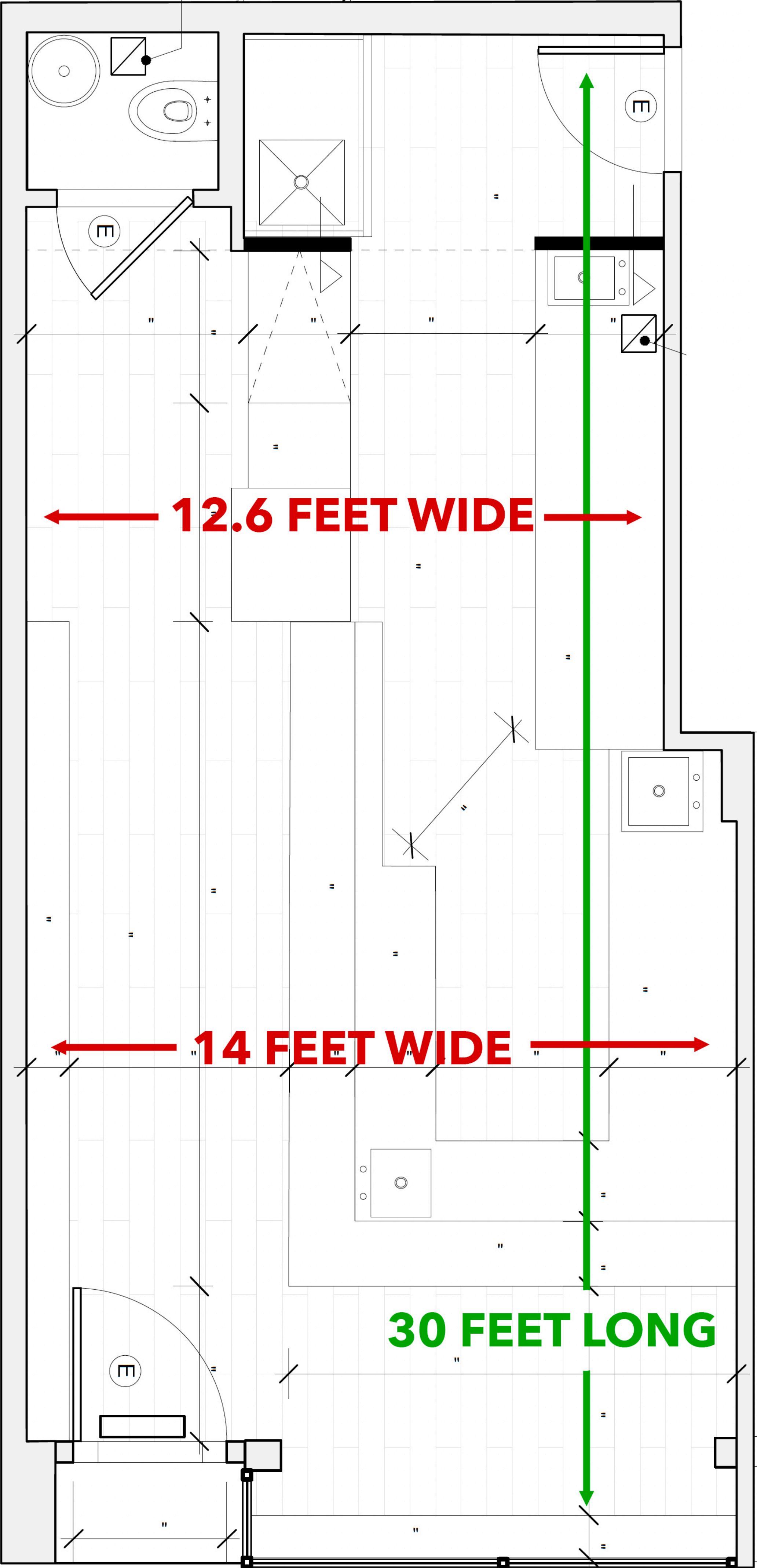
— ENCHILADAS DOÑA BLANCA —

Roasted poblanos, queso Oaxaca, onion, corn, tortilla, tomatillo, crema, avocado (GF)

— TOSTADA STEAK TARTAR —

Peanuts, capers, chives, cornichons, parsley, shallots, grain mustard, salsa macha (DF).

27 BEDFORD STREET STORE



12.6 FEET WIDE

14 FEET WIDE

30 FEET LONG