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## COMMUNITY BOARD NO. 2, MANHATTAN

3 WASHINGTON SQUARE VILLAGE

NEW YORK, NY 10012-1899

[www.cb2manhattan.org](http://www.cb2manhattan.org)

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

### **COMMUNITY BOARD 2 APPLICATION FOR A LIQUOR LICENSE**

Please fill out this questionnaire and return to the Community Board 2 office by fax or mail to arrive at least **5 business days** before the Committee meeting. In addition, bring **10 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 following months 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 within 500 ft. of this location including Beer and Wine.
2. Floor plans of the premise, including all tables and chairs and kitchen lay out to be licensed. Please also include any schematics for sidewalk café, backyard garden space and/or rooftop areas if applicable.
3. Provide any plans filed or to be filed with the Buildings Department.
4. Proposed menu, if applicable.
5. Certificate of Occupancy or Letter of No Objection for the premises.
6. Letter of Understanding or Letter of Intent from the Landlord.
7. Provide proof of community outreach with signatures or letters from Residential Tenants at location and from surrounding buildings. (i.e. a letter from the neighborhood block association or petition in support.)
8. A copy of your NYS Liquor Authority application as it will be submitted to the SLA. (excluding financial information)

**Meeting Date:** 12/5/2024

**APPLICANT INFORMATION:**

**Name of applicant(s):**  
TALEA Beer, Inc.

**Trade name (DBA):**  
TALEA Beer Co

**Premises address:**  
102 Christopher Street, New York, NY 10014

**Cross Streets and other addresses used for building/premise:**  
Bleecker St, Bedford St, no other addresses used for premise

**CONTACT INFORMATION:**

**Principal(s) Name(s):**  
LeAnn Darland, Tara Hankinson

**Office or Home Address:** [REDACTED]

**City, State, Zip:** [REDACTED]

**Telephone #:** [REDACTED]

**Landlord Name / Contact:**  
Michael Del Shah

**Landlord's Telephone and Fax:** \_\_\_\_\_

<b>NAMES OF ALL PRINCIPAL(s):</b>	<b>NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD</b>
<u>LeAnn Darland, Tara Hankinson</u>	<u>TALEA Beer Co: 87 Richardson St, Brooklyn, NY 11211</u>
<u>LeAnn Darland, Tara Hankinson</u>	<u>TALEA Cobble Hill 61 Bergen St, Brooklyn, NY 11201</u>
<u>LeAnn Darland, Tara Hankinson</u>	<u>TALEA Bryant Park: 22 W 40th St, New York, NY 10018</u>
<u>LeAnn Darland, Tara Hankinson</u>	<u>TALEA Grand Central 200 Park Ave, New York, NY 10166 (past)</u>

**Briefly describe the proposed operation (i.e. "We are a family restaurant that will focus on..."):**  
We are NYC's only female-founded brewery and are operating our taproom in the West Village. We are open throughout the day and serve as a beautiful space for the community to work and gather.

We have a highly rotational menu and are known for our beer flights of our beers brewed in Brooklyn, but will also offer coffee, pastries, and light bites.  
We are family friendly and will offer a variety of experiences (ceramics classes, sip & script, kids singalongs) for the community.

**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.)

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

Rag & Bone retail store (Prior to the taproom)

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Is any license under the ABC Law currently active at this location? \_\_\_\_\_ yes  no  
(\*There is a branch office permit and a temporary retail permit)

If yes, what is the name of current / previous licensee, license # and expiration date: \_\_\_\_\_

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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:

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**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 : 1920

Describe neighboring buildings:

110 Christopher is residential, 98 Christopher is mixed use with a wine store in retail.

Zoning Designation: R6

Zoning Overlay or Special Designation (applicable) \_\_\_\_\_

Block and Lot Number: 588 / 54

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 : in progress - no plans to change exterior

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 and street seating

What is the proposed Occupancy? 74

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 or fewer

If yes, what is the use group for the premises? Use Group 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 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: (only new branding)

## INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 2,615

If more than one floor, please specify square footage by floors: 1561 ground, 1054 cellar

If there is a sidewalk café, rear yard, rooftop, or outside space, what is the square footage of the area?  
Roadbed seating will be approx 210 square feet (note : not part of initial license application, subject to alteration)

If more than one floor, what is the access between floors? stairs

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

Is there access to other parts of the building? x no \_\_\_ yes, explain: \_\_\_\_\_

## OVERALL SEATING INFORMATION:

Total number of tables? 18 Total table seats? 56

Total number of bars? 1 Total bar seats? 11

Total number of "other" seats? 12 please explain : roadbed seating

Total OVERALL number of seats in Premises : 67 (indoors)

## BARs:

How many \*stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats 11

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

Any food counters? \_\_\_ no \_\_\_ yes, describe : \_\_\_\_\_

### ***For Alterations and Upgrades:***

Please describe all current and existing bars / bar seats and specific changes: building the bar, will have movable stools in front

\* 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: 10a to 11p    Monday: 10a to 11p    Tuesday: 10a to 11p    Wednesday: 10a to 11p    Thursday: 10a to 11p    Friday: 10a to 1a    Saturday: 10a to 1a

Will the business employ a manager?  no  yes, name / experience if known : at least 3-5 years of hospitality management

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? no

Please describe your sound system and sound proofing: sheet rock was installed to ceilings, and installed sound absorbing material throughout the space, such as felt panels on walls, banquette upholstery, etc

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: Tara Hankinson Phone: [REDACTED]

Address: [REDACTED]

Email : [REDACTED]

Application submitted on behalf of the applicant by:

  
Signature

Print or Type Name LeAnn Darland and Tara Hankinson

Title Co-founders, Co-CEOs

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  
Carter Booth, Co-Chair  
Robert Ely, Co-Chair





## TASTING FLIGHTS

\$22 for four 4oz pours

Add 5<sup>th</sup> for \$5

### Wintery Mix

*It's freezing out there - drink these.*

Cascade Effect Nitro Cream Ale

Base Layer Stout

Peppermint Mocha Stout

Plumberry Tart Deco Sour IPA

### Sour & Fruity Flight

*An ombré flight of fruited sours.*

Concord Grape Splash Sour Ale

Pomegranate Peach Crush Gose

Peach Berry Punch Sour Ale

Plumberry Tart Deco Sour IPA

### Hazy & Happy Flight

*Hops in a range of styles.*

Pick Me Up Hazy IPA

Sun Up Hazy IPA

Secret Password Hazy DIPA

Marine Layer West Coast IPA

## SOUR BEERS

<b>CONCORD GRAPE SPLASH</b> Sour Ale, 5% Adult Welch's Grape Juice; Brewed with Concord Grapes, pink Himalayan sea salt	9
<b>POMEGRANATE PEACH CRUSH</b> Gose, 5.2% Pomegranate juice, Peach Snapple, rainbow sherbet; Brewed with sea salt	11
<b>PEACH BERRY PUNCH</b> Sour Ale, 6% Peach icee with notes of strawberry hard candy; Brewed with peach, strawberry, pink guava	10
<b>PLUMBERRY TART DECO*</b> Sour IPA, 7.5% Sugar plums, blackberry danish; Brewed with plum, blackberry, passion fruit	11

## HAZY BEERS & IPAS

<b>PICK ME UP</b> Hazy IPA, 6.5% Fresh pineapple, OJ, Dole fruit Cup; Brewed with Citra, Cashmere, Cascade	9
<b>SUN UP*</b> Hazy IPA, 6.5% Pineapple push pop, mango smoothie; Brewed with Mosaic, Idaho 7	9
<b>MARINE LAYER</b> West Coast IPA, 7.2% Bright citrus, pine, green berries; Brewed with Strata, Centennial	9
<b>SECRET PASSWORD</b> Hazy DIPA, 8.0% Ripe papaya, lime zest, kinda dank; Brewed with Citra, Centennial	10

## LIGHT BEERS

<b>AL DENTE</b> Italian-Style Pilsner, 5% Jasmine, toast, honey, herbs; Brewed with Tettnang, Saphir, Hersbrucker	9
<b>CASCADE EFFECT</b> Nitro Cream Ale, 5.2% Honeysuckle, sourdough bread, white peppercorn; Brewed with Cascade	9
<b>WEEKENDER</b> Lemon Cardamom Lager, 5.4% Lemon balm, chai tea, fresh baked morning bun	9

## DARK BEERS

<b>BASE LAYER</b> Stout, 5.2% Dark chocolate, dried cherries, espresso	9
<b>CHOCOLATE OAT*</b> Stout, 5.5% Bittersweet chocolate, caramelized brown sugar, toffee	10
<b>PEPPERMINT MOCHA</b> Stout, 7.5% York Peppermint Pattie, candy cane, mocha latte; Brewed with coffee, cacao nibs, peppermint	10

## NON-ALCOHOLIC DRAFT

<b>HOP WATER</b> Seltzer, 0% Fizzy, citrusy, fresh; conditioned on citra hops	4
<b>N/A FESTIE</b> Marzen, <0.5% Caramel, toffee, a hint of plum and spice; dealcoholized by distillation	9
<b>N/A PEACH BERRY PUNCH</b> Sour Ale, <0.5% Brewed with peach, strawberry, and pink guava; dealcoholized by distillation	10
<b>N/A MARINE LAYER</b> West Coast IPA, <0.5% Fresh pine, pumppernickel toast; dealcoholized by distillation	9

\* contains lactose (dairy)

All prices subject to sales tax. Automatic 20% gratuity added to parties of 6 or more

## SNACKS & PLATES

*Gluten-free crackers available upon request.*

### SPICY NUTS | 3

Cajun-spiced peanuts

### SPICY PICKLES | 3

Horseradish pickle chips \*GF

### GREEK OLIVE MIX | 5

Kalamata, Mt. Athos, Mt. Pelion blond & black, Gordal, Nafplion \*GF

### NUTELLA & PRETZELS | 7

"Splits" hard pretzels, graham crackers, Nutella, Maldon sea salt

### BAVARIAN PRETZEL | 14

10" soft pretzel, whole grain mustard, spicy pickle chips  
+ Hall's Beer Cheese or Nutella (or both!) | 4 each

*Heads up! Our pretzels are fresh out of the oven, so we appreciate your patience. Trust us, they're worth the wait.*

### THE MEDITERRANEAN | 16

Hummus, baked pita, carrots, olives, dried fruit

### THE PETITE CHEESE PLATE | 18

Morbier, Camembert, quince jam, Marcona almonds, spicy pickle chips, crackers

### CHEESE & CHARCUTERIE BOARD | 38

Tickler cheddar, Morbier, Camembert, prosciutto, Brooklyn cured soppressata, dried fruit, crackers

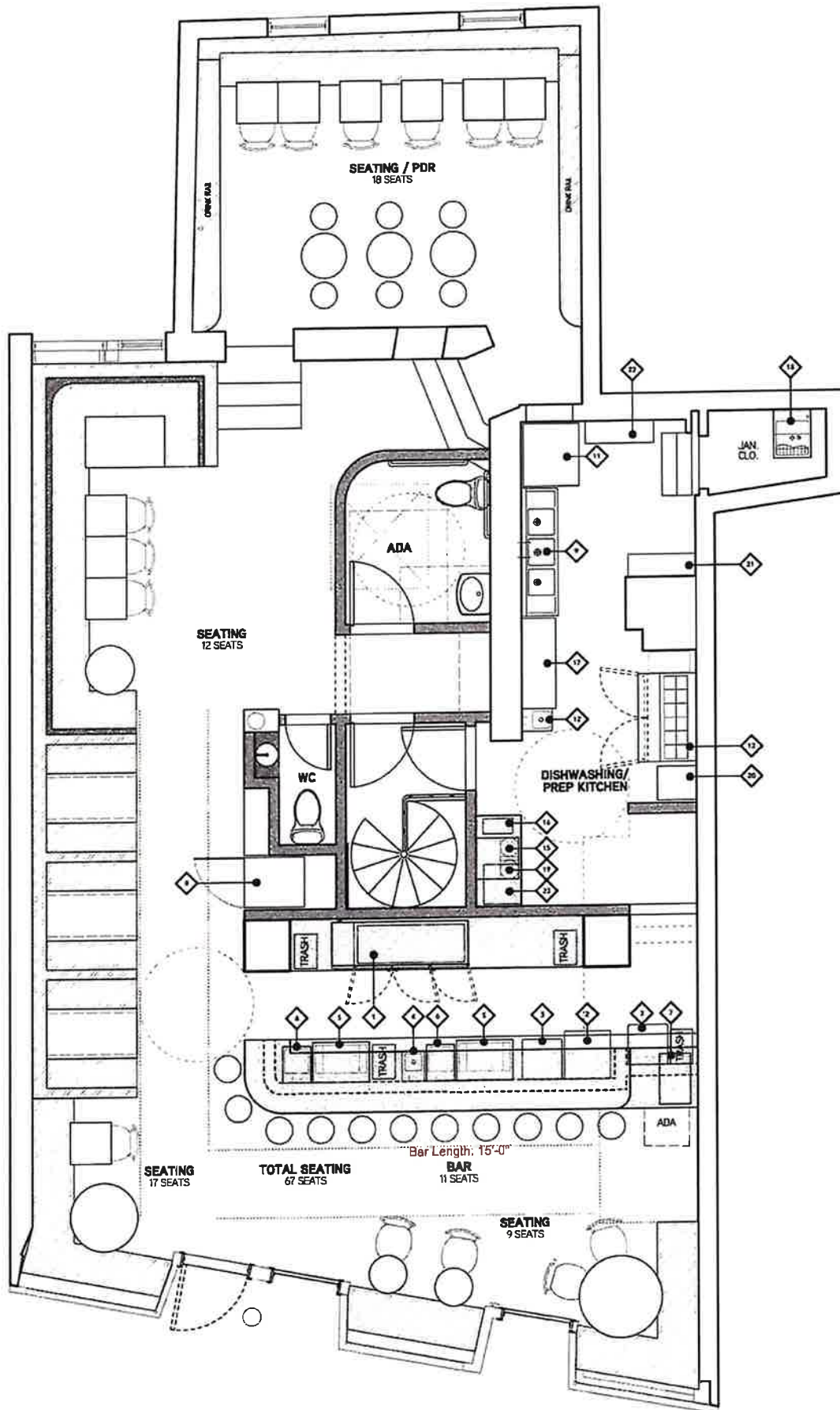
*\*GF = Gluten Free. Items may be produced in a non-gluten-free facility*

## WINES & CIDERS \*GF

	Glass   Bottle	Citrus, well-balanced, kiss of peach, fresh finish
<b>ROSÉ CIDER</b> Wölffer Estate, 6.9% <i>Draft</i> Crisp apple, wildflowers, refreshing acidity	12   -	
<b>COREY CREEK COQUILLAGE, CHARDONNAY</b> Bedell, NY, 11.7% Crisp, clean, hints of the seashore, one of a kind wine	18   58	
<b>COREY CREEK, MERLOT</b> Bedell, NY, 11% Light, fruit forward, aromatic, smooth	16   58	
<b>BEDELL, MALBEC</b> Bedell, NY, 13% Juicy, enticing, dark berry fruit, silky	15   58	
<b>BEDELL, ROSÉ</b> , Bedell, NY, 11% <i>Draft</i> Strawberry, lychee, savory minerality	14   -	
<b>SPARKLING WHITE</b> RGNV, NY, 11.5%	15   58	

## NON-ALCOHOLIC

<b>AL'S</b> Non-alcoholic Lager	6
<b>RUBY</b> Hibiscus Water	4
<b>STRAWBERRY LEMONADE</b>	4.5
<b>KOMBUCHA</b> BKE <i>Draft</i>	7
<b>COCONUT WATER</b> Vita Coco	4
<b>SPARKLING WATER</b> Saratoga Springs 12oz   28oz	3.5   6



## Roadway Cafe Site Plan Form

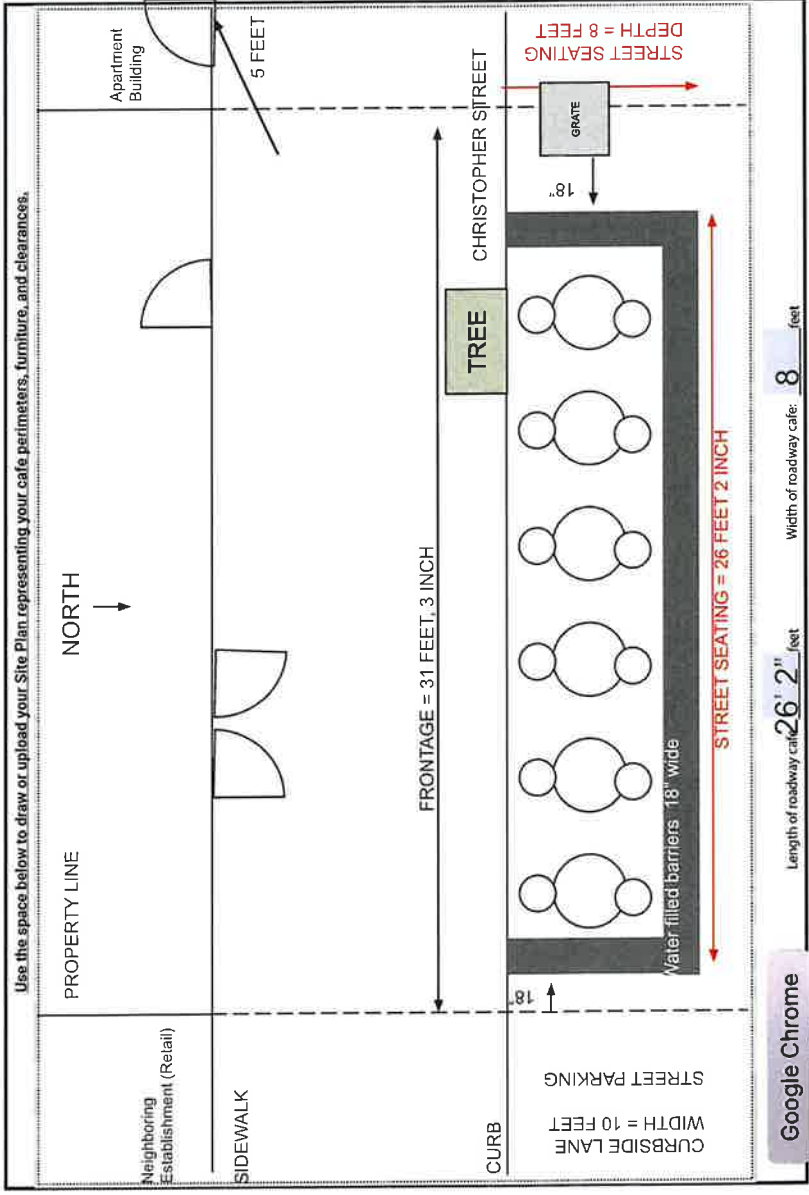
Applicant Name: \_\_\_\_\_  
 Restaurant Name: \_\_\_\_\_  
 FSEP Number: \_\_\_\_\_

### 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:
    - P1 - Parking Space
    - P2 - Loading Area
    - P3 - Floating Parking Lane
- Parking spaces, which include: metered and non-metered spaces; commercial parking, alternate side parking, angled parking, and seasonally restricted parking.
- Loading areas, including loading only, truck loading, hotel loading, and no parking zones.
- Floating Parking Lane: a parking lane that is separated from the curb by a protected bicycle lane that is adjacent to the curb.



- #### 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**