

Meeting Date: June 5, 2025

APPLICANT INFORMATION:

Name of applicant(s):
Charlie Boy 263 LLC

Trade name (DBA):
Charlie Boy

Premises address:
47 7th Avenue South

Cross Streets and other addresses used for building/premise:

Corner of Morton Street

CONTACT INFORMATION:

Principal(s) Name(s):
Chris Reda

Office or Home Address: 47 7th Avenue South

City, State, Zip: New York, New York

Telephone #: [REDACTED] email : Jesse@gansevoorthospitality.com

Landlord Name / Contact:
Premier Equities

Landlord's Telephone and Fax: _____

NAMES OF ALL PRINCIPAL(s):

Chris Reda

Jesse Baer

NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD

See attached

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

All day Italian Cafe

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:

Mad Morton

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: _____

Cara Jecm LLC 0340-21-120882 12/31/2025

Have any other licenses under the ABC Law been in effect in the last 10 years at this location?

☐ yes ☐ no Unknown ☒

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 : _____

Describe neighboring buildings: Mixed use

Zoning Designation: C 2-6

Zoning Overlay or Special Designation (applicable) _____

Block and Lot Number: 587 / 7502

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

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

If yes, what is the maximum occupancy for the premises? 50

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: new signage

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 2,500 sf

If more than one floor, please specify square footage by floors: 2,000 sf ground floor; 500 sf basement

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? Interior stairway

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

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

OVERALL SEATING INFORMATION:

Total number of tables? 11 Total table seats? 42

Total number of bars? 1 Total bar seats? 0

Total number of "other" seats? 2 please explain : counter stools

Total OVERALL number of seats in Premises : 44

BARs:

How many *stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats 0

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

Any food counters? _____ no X yes, describe : counter seating

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 X Restaurant ____ Club/ Cabaret ____ Hotel ____ Other: _____

What are the Hours of Operation?

Sunday: Monday: Tuesday: Wednesday: Thursday: Friday: Saturday:

9am to 12am 9am to 1am 9am to 1am 9am to 1am 9am to 2am 9am to 2am 9am 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 Currently exists

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

Please describe your sound system and sound proofing: Ipod generated small speakers - existing acoustical soundproofing

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) one employee will be designated to ensure that crowd control and vehicular traffic do not become an issue for our neighbors

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: _____

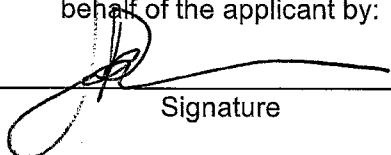
Please provide contact information for Residents / Community Board and confirm that if complaints are made you will address it immediately.

Contact Person: _____ Phone: _____

Address: _____

Email : _____

Application submitted on
behalf of the applicant by:

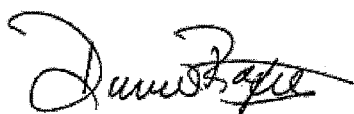


Signature

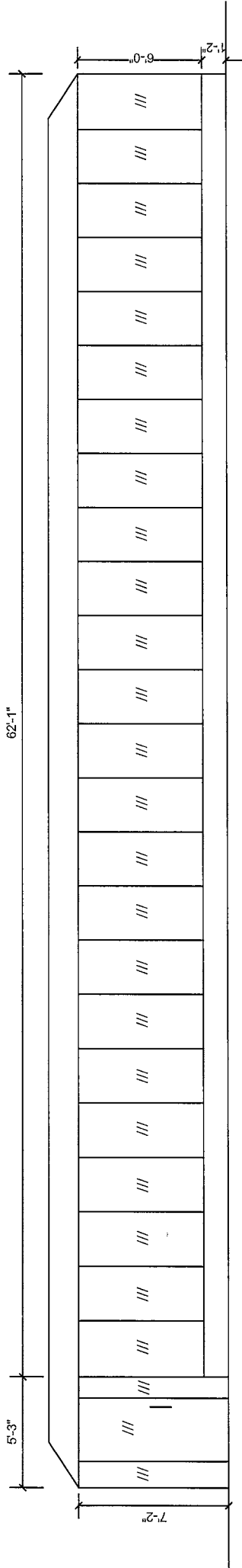
Print or Type Name Jesse Boer

Title Managing Member

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.



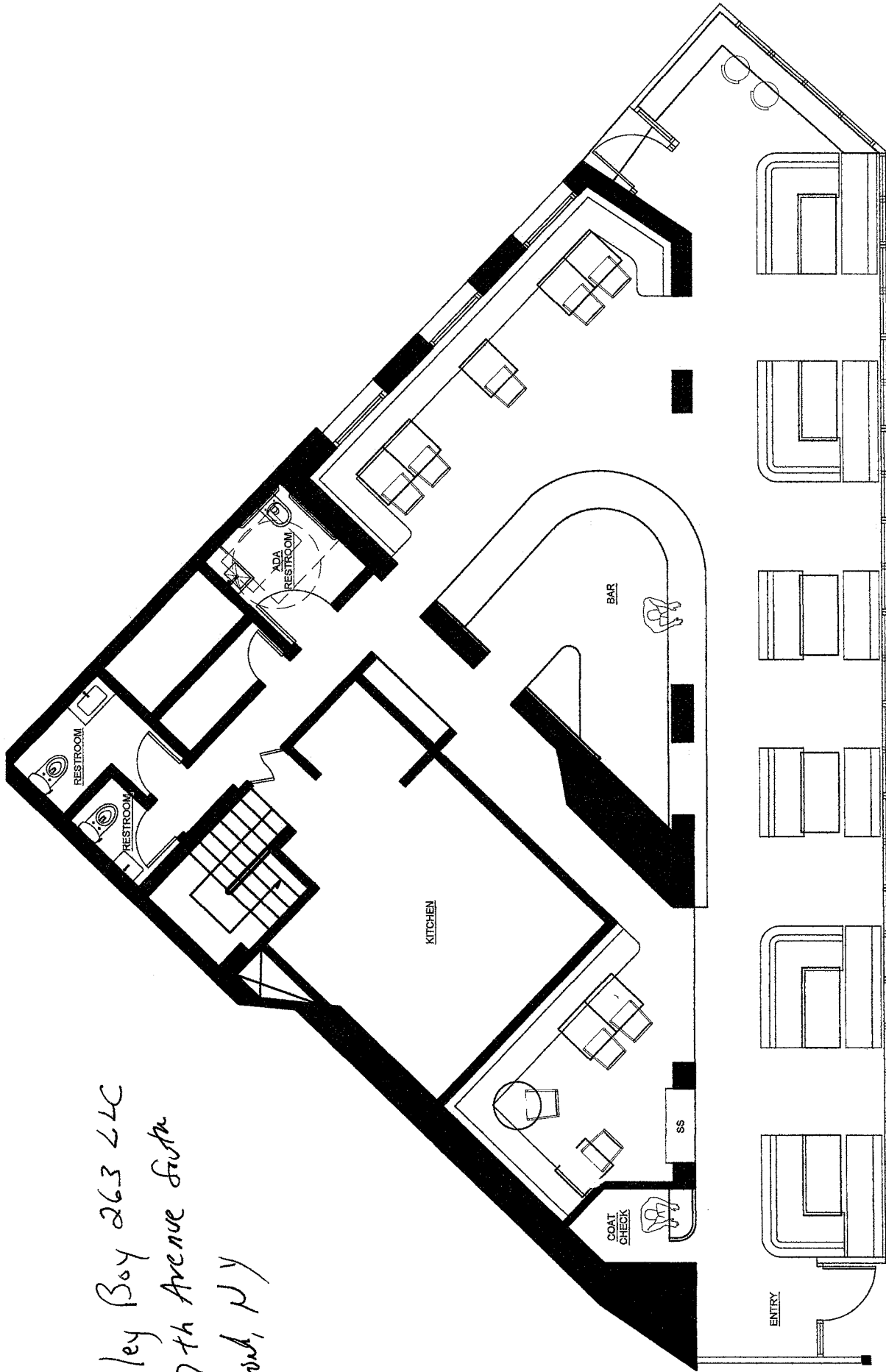
Community Board 2,
Manhattan SLA Licensing
Committee Donna Raftery, Chair



FRONT ELEVATION
47 7th Avenue South
New York, NY
April 28, 2025

NOT TO SCALE

Charley Boy 263 LLC
47 7th Avenue South
New York, NY



11 Tables
42 Seats
2 Counter seats

1 PROPOSED PLAN

SCALE: 1/8"=1'-0"

TOTAL SEAT COUNT: 44

Menu

Starters

- Marinated Olives.....11**
A Selection of Castelvetrano, Gordal, and Kalamata Olives marinated in Citrus Zest, Calabrian Chili, and Fragrant Herbs.
- House-Made Bread.....14**
Rosemary Focaccia, Olive Bread, and Prosciutto Bread.
- The Boy's Prawns.....24**
Balsamic, Garlic, Chili and Olive Oil.
- Truffle Arancini.....25**
Black Truffle, Melted Fontina, and Honey.
- Tuna Crudo.....24**
Sliced Tuna, Spicy Meyer Lemon Vinaigrette, Fried Capers, and Leeks.
- Beef Tartare.....22**
Beef Tenderloin, Tonnato, and Sourdough.
- Cucumber Toast.....19**
Cucumber, Peanut Butter Miso Spread and Chili Crisp.
- Lobster Toast.....26**
Calabrian Chili Aioli, Basil, Shallots
- Little Gem Caesar Salad.....18**
Little Gem Lettuce, Parmigiano Reggiano, Lemon, and Butter Croutons.
- Burrata & Tomato Salad.....19**
Tomatoes, Whipped Burrata, Basil, and Golden Balsamic Vinaigrette.
- House Salad.....17**
Spiced Walnuts, Champagne Vinaigrette, and Ricotta Salata.
- Chopped Salad.....19**
Shaved Brussels Sprouts, Banana Peppers, Grapes, Sliced Salsami, Egg, Olives and Spicy Colatura Vinaigrette.
- Sweet Mandarins & Onion Salad.....21**
Sweet Mandarins, thinly sliced onions, and hazelnuts.

Pizza

- Margheritta Supreme.....21**
Tomatoes, Buffalo Mozzarella, and Fresh Basil.
- Burrata.....25**
Tomatoes, Castelvetrano Olives, Oregano, and Chili.
- Spicy Sausage & Kale.....26**
House-made Nduja, Mozzarella, and Kale.
- Pizza & Mortadella.....24**
Mortadella, Mozzarella, and Pistachio Pesto.
- White Boy.....26**
Ricotta, Mozzarella, Parmesan, Roasted Garlic, Lemon Zest, Thyme, Chili Flakes, Hot Honey, and Lemon-infused Olive Oil.
- Brooklyn Boy.....23**
Mozzarella, Parmesan, Oregano, Basil, Tomato, and Garlic.

Paste

- Cacio e Pepe.....19**
Pecorino Romano and freshly cracked Black Pepper.
- Sweet Corn Agnolotti.....26**
Yellow Corn, Brown Sage Butter, and Parmigiano Reggiano.
- Linguine & Clams.....28**
Linguine, Calabrian Chili, Garlic, and Lemon.
- Pappardelle & Ragu.....28**
Wild Boar Ragu and Pieve Vecchio
- Bucatini All'Amatriciana.....23**
Tomato, Pancetta, Garlic, Chili, and Fresh Basil.
- Spaghettini.....19**
Tomato, Basil, Olive Oil, and Parmesan.
- Rigatoni White Lightning.....24**
Spicy White Vodka Sauce, Chili, Onion, and Lemon Olive Oil.
- Cavatelli.....36**
Poached Lobster, Garlic, Lemon, White Wine, and Lobster Butter.

Secondi

- Grilled Whole Branzino.....36**
Jimmy Nardello Pepper, Tardivo & Escabeche.
- Eggplant Parmigiana.....26**
Breaded Eggplant, Mozzarella, and Marinara.
- Chicken Marsala.....28**
Marsala Wine Sauce, Mushrooms, Shallots, and Fresh Thyme.
- Chicken Cutlet.....22**
Heirloom Tomato, Arugula, and Lemon.
- Meatballs.....23**
Spicy Marinara, and Ricotta.

Dessert

- Nutella Pizza.....21**
Ricotta, Nutella, Marshmallow.
- Mixed Berries & Whipped Cream.....13**
Fresh Seasonal Berries Topped with Hand-Whipped Cream.
- Soft Serve.....14**
Vanilla, Chocolate, Strawberry
Toppings (\$2 Each):
Crushed Oreo Cookies, M&M's, Candied Cornflakes, Biscotti Crumbs, Rainbow Sprinkles, Hot Fudge Drizzle, Caramel Sauce, Chopped Roasted Nuts, Crushed Graham Crackers, Whipped Cream & Cherry.

