

**Meeting Date:** 6/ /2025

**APPLICANT INFORMATION:**

Name of applicant(s): Elmer Kennedy LLC

Trade name (DBA): Pasquale Jones

Premises address: 86 Kenmare Street, New York, NY 10012

Cross Streets and other addresses used for building/premise:  
Corner of Kenmare and Mulberry Streets; a/k/a 86-98 Kenmare Street; a/k/a 187-189 Mulberry Street

**CONTACT INFORMATION:**

Principal(s) Name(s): Ryan Hardy

Office or Home Address: [REDACTED]

City, State, Zip: [REDACTED]

Telephone #: [REDACTED] email : [REDACTED]

Landlord Name / Contact: Mahrokh Eshagian Kenmare LLC

Landlord's Telephone and Fax: [REDACTED]

<b>NAMES OF ALL PRINCIPAL(s):</b>	<b>NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD</b>
<u>Ryan Hardy</u>	<u>See rider annexed</u>
<u>Agatha Capacchione</u>	<u>See rider annexed</u>
<u> </u>	<u> </u>

Briefly describe the proposed operation (i.e. "We are a family restaurant that will focus on..."):  
Neighborhood restaurant featuring wood-fired food and Neo-NY style pizza

**Ryan Hardy and Agatha Capacchione** are interested in the following active New York alcohol licenses:

Elmer Kennedy LLC d/b/a Pasquale Jones  
86 Kenmare Street, New York, NY 10012  
ID #0240-22-102503

Legacy Records NYC LLC d/b/a Legacy Records  
517 West 38<sup>th</sup> Street, New York, NY 10018  
ID# 0340-21-119023

**Ryan Hardy** is also interested in the following active New York alcohol license:

Kennedy Organics LLC d/b/a Charlie Bird  
5 King Street, New York, NY 10012  
ID# 0340-23-134978

**Ryan Hardy and Agatha Capacchione** were previously interested in the following New York alcohol license:

Easy Victor LLC d/b/a Bar Pasquale  
98 Kenmare Street, New York, NY 10012  
ID# 0340-22-113250

**Ryan Hardy** was previously interested in the following New York alcohol license:

DHG Silver Sands LLC d/b/a Silver Sands Motel  
1400 Silvermere Road  
Greenport, NY 11944  
ID# 0343-23-103820

**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.)

Upgrade from Restaurant Wine License to a restaurant On-Premises Liquor License.

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No other changes to the method of operation; no changes to the physical space. Robert Bohr will no longer have interest in the premises.

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

n/a

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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: \_\_\_\_\_

Elmer Kennedy LLC, ID# 0240-22-102503, EXP 1/31/2026

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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: 6 Year Built : 1900

Describe neighboring buildings:  
Mixed use; institution

Zoning Designation: C6-1

Zoning Overlay or Special Designation (applicable) None

Block and Lot Number: 481 / 32

Does the premise occupy more than one building, zoning lot, tax lot or more than one floor?  yes  no  
basement

Is the premise located in a historic district?  yes  no  
(kitchen & storage -patron use for restroom only)

(if yes, have all exterior changes or changes governed by the Landmarks Preservation Commission (LPC) been approved by the LPC?  yes  no, please explain : n/a

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 DOT sidewalk seating

What is the proposed Occupancy? 60

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

no  yes \* Letter of No Objection

If yes, what is the maximum occupancy for the premises? 74

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 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? 2000 SF

If more than one floor, please specify square footage by floors: 1000 first floor; 1000 basement (kitchen & storage)

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

Sidewalk cafe 330 SF

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

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

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

## OVERALL SEATING INFORMATION:

Total number of tables? 12 Total table seats? 39

Total number of bars? 1\* Total bar seats? 12 \*open kitchen/counter

Total number of "other" seats? 0 please explain: \_\_\_\_\_

Total OVERALL number of seats in Premises: 51

## BARs:

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

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

Any food counters?  no  yes, describe: open kitchen/counter

**For Alterations and Upgrades:** N/A

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:  
11am to 11pm   11am to 11pm   11am to Midnight   11am to Midnight   11am to Midnight   11am to Midnight   11am to Midnight

Will the business employ a manager?    no    yes, name / experience if known : Shannen Joachim - current manager

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 : All windows & doors close by 9pm

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 prior to initial opening

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

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)  
premises is open and operating

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:

X   
\_\_\_\_\_  
Signature

Print or Type Name Ryan Hardy

Title Managing Member

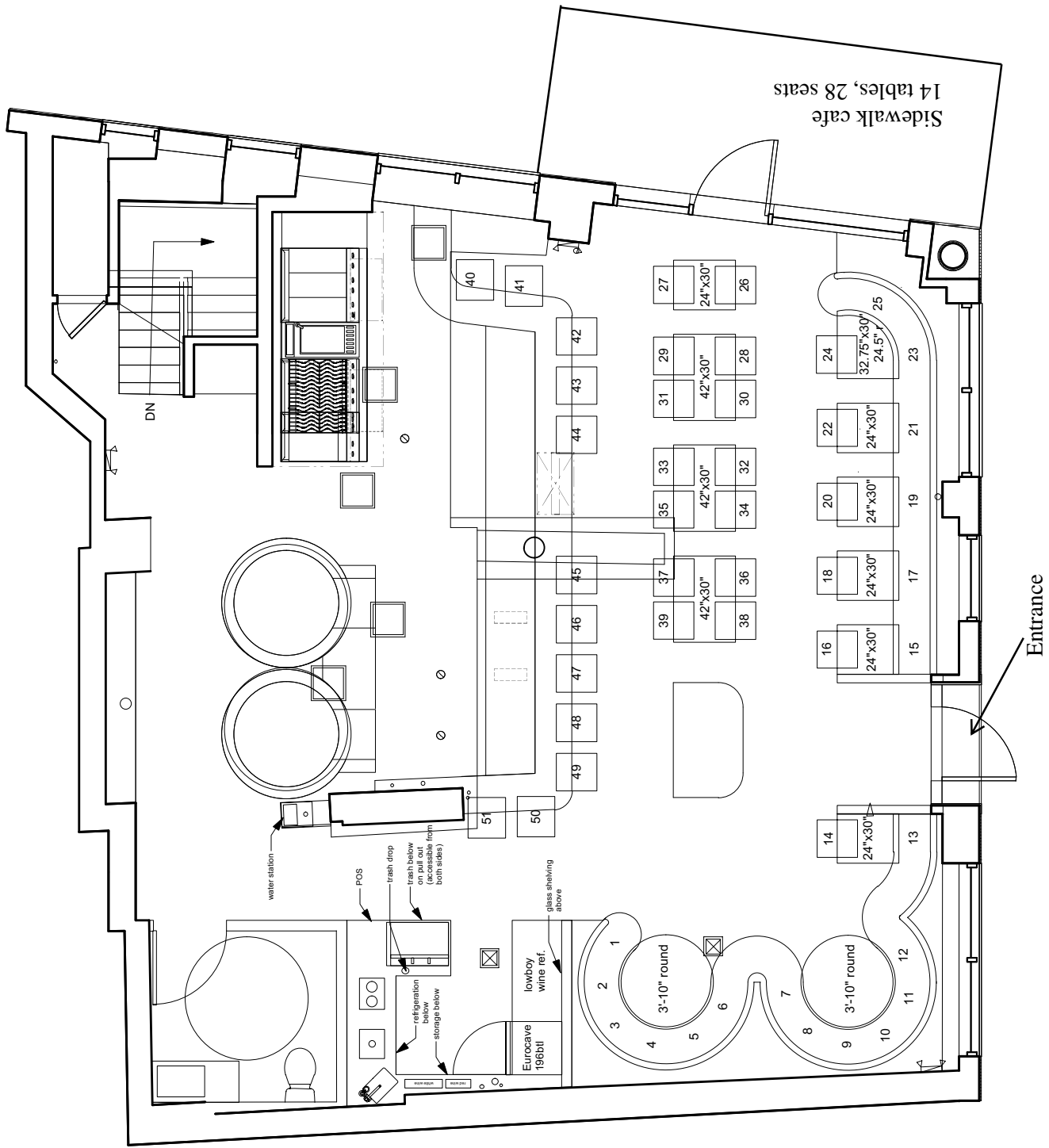
Thank you for your cooperation. Please return this questionnaire along with the other required documents as soon as you can. This will expedite your application and avoid any unnecessary delays. Use additional pages if necessary.



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



Kennmare Street



MacDougal Street

12 Tables  
 39 Seats  
 12 bar seats

14 tables, 28 seats  
 Sidewalk cafe

Entrance

DN

water station

POS

trash drop

trash below  
 on pull out  
 (from  
 both sides)

refrigeration  
 below  
 storage below

Eurocave  
 196btl

lowboy  
 wine ref.

glass shelving  
 above

3-10" round

3-10" round

24"x30"

24"x30"

42"x30"

42"x30"

42"x30"

42"x30"

42"x30"

42"x30"

24"x30"

24"x30"

32.75"x30"  
 24.5" r

24"x30"

24"x30"

24"x30"

24"x30"

24"x30"

24"x30"

# PASQUALE JONES

## SMALL

HAMACHI CRUDO	Fennel, Market Cucumber & Serrano	20
BURRATA	Puntarelle, Breadcrumbs & Anchovy	18
WARM BRAISED LEEKS	Toasted Walnut & Parmigiano	19
PASQUALE CHOPPED	Escarole, Salami & Provolone	19
MARKET ARUGULA	Parmigiano & Preserved Lemon	16
	Add Chicken	+9

## PASTA

TAGLIATELLE BOLOGNESE	Heritage Pork, Veal, Sage & Parmigiano	23
CORN CAPPALLACCI	Wood Roasted Corn & Chanterelles	22
SPAGHETTI CACIO E PEPE	Black Pepper & Pecorino	22

## WOOD OVEN

CHICKEN SALTIMBOCCA	Prosciutto, Caper & Lemon	28
WOOD ROASTED BEETS	Truciolo & Fried Pistachio	14
HEIRLOOM CARROT	Hot Chile & Labneh	14

## PIZZA

LITTLENECK CLAM	Broccoli Rabe, Cream & Lemon	28
MARGHERITA	San Marzano, Mozzarella di Bufala & Basil	21
DIAVOLA	Salumi Napoletano, Provolone Picante & Mint	27
SALSICCIA	Fennel Sausage, Brussels Sprouts & Pecorino	25
BURRATA & ANCHOVY	Garlic & Sicilian Oregano	27

## WOOD-FIRED CALZONE

24

### LA CLASSICA

San Marzano, Mozzarella di Bufala & Graza Drizzle

### CARBONARA "B.E.C"

Farm Egg, Guanciale, Pecorino & Black Pepper

# PASQUALE JONES

## SMALL

HAMACHI CRUDO	Fennel, Market Cucumber & Serrano	20
SPANISH OCTOPUS	Gigante Beans, Calabrian Chile & Dill	24
RADICCHIO SALAD	Pear, Hazelnut & Piave	18
PASQUALE CHOPPED	Escarole, Olive & Provolone	19
ROASTED BEETS	Truciolo & Fried Pistachio	14
WARM BRAISED LEEKS	Toasted Walnut & Parmigiano-Reggiano	19
PANE CARASAU	Whipped Ricotta, Wild Fennel & Honey	15
BURRATA	Puntarelle, Breadcrumb & Anchovy	18
CHICKEN LIVER	Roasted Grapes & Filone	17

## PASTA

TORTELLI	Japanese Sweet Potato, Poppy Seed & Brown Butter	23
CAPPELLACCI	Wood Fired Corn & Chanterelle	22
TAGLIATELLE BOLOGNESE	Heritage Pork, Veal, Sage & Parmigiano	25
SPAGHETTI AL LIMONE	Anchovy, Chile Flake & Lemon	22
	add Wild Uni	+10

## PIZZA

MARGHERITA	San Marzano, Mozzarella di Bufala & Basil	21
LITTLENECK CLAM	Broccoli Rabe, Cream & Lemon	28
SALSICCIA	Fennel Sausage, Brussels Sprouts & Pecorino	25
DIAVOLA	Salumi Napoletano, Provolone Picante & Mint	27
FAIRY TALE EGGPLANT	Roasted Tomato & Caprino	23
BURRATA & ANCHOVY	Pomodorini, Sicilian Oregano & Garlic	27
PJ CALZONE	Ricotta, Broccoli Rabe & Salumi Napoletano	25

## WOOD OVEN

WHOLE ROASTED PORGY	Pine nuts, Mint & Lemon	38
HERITAGE PORK SHANK	Roasted Fennel & Fingerling Potato	30
RICOTTA MEATBALLS	Heritage Pork, Veal & Parmigiano	24
CHICKEN SALTIMBOCCA	Prosciutto, Caper & Lemon	28
MARKET PEPPERS	Lemon & Mint	14
HEIRLOOM CARROT	Labneh, Sunflower & Wild Honey	14





