

HELBRAUN || LEVEY

63 BEDFORD REST LLC  
63 BEDFORD STREET  
NEW YORK, NY 10014

MANHATTAN COMMUNITY BOARD 2

Meeting Date:

Valerie De La Rosa, Chair  
Eugene Yoo, First Vice Chair  
Donna Raftery, Second Vice Chair  
Mark Diller, District Manager



Antony Wong, Treasurer  
Emma Smith, Secretary  
Brian Pape, Assistant Secretary

## COMMUNITY BOARD NO. 2, MANHATTAN

3 WASHINGTON SQUARE VILLAGE  
NEW YORK, NY 10012-1899

[www.manhattancb2.org](http://www.manhattancb2.org)

P: 212-979-2272 F: 212-254-5102 E: [info@manhattancb2.org](mailto:info@manhattancb2.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: 7/8

**APPLICANT INFORMATION:**

Name of applicant(s): 63 BEDFORD REST LLC

Trade name (DBA): PENDING

Premises address: 63 BEDFORD STREET, NEW YORK, NY 10014

Cross Streets and other addresses used for building/premise:  
COMMERCE STREET + MORTON STREET

**CONTACT INFORMATION:**

Principal(s) Name(s): JOHN FRASER

Office or Home Address: 63 BEDFORD STREET

City, State, Zip: NEW YORK, NY 10014

Telephone #: [REDACTED] email : [REDACTED]

Landlord Name / Contact: \_\_\_\_\_

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

**NAMES OF ALL PRINCIPAL(s):**      **NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD**

JOHN FRASER      SEE ATTACHED

\_\_\_\_\_  
\_\_\_\_\_

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

INGREDIENTS FOCUSED RESTAURANT WITH MINIMALISTIC  
COOKING SUCH AS HERBS CUT TO ORDER AND SAUCES  
MADE TABLESIDE

# HELBRAUN || LEVEY

LICENSES OWNED BY JOHN FRASER

BRE 1740 BROADWAY SVCS LLC & JFR 1740 RESTAURANT LLC  
1740 BROADWAY NEW YORK, NY 10019  
ID: 0340-22-107797

EINSTEIN SQUARE HOLDINGS LLC  
54180 MAIN ROAD SOUTHOLD, NY 11971  
ID: 0267-21-117212

215 CHRYSTIE LLC & IS CHRYSTIE MANAGEMENT LLC & JJ HOSPITALITY 2 LLC  
215 CHRYSTIE STREET NEW YORK, NY 10002  
ID: 0343-23-107027

NOFO T I LLC AND 57225 MAIN ROAD RESTAURANT  
57225 MAIN ROAD SOUTH ROAD NE YORK, NY 11971  
ID: 0340-22-112862

IS CHRYSTIE MANAGEMENT LLC & JJ HOSPITALITY 1 LLC  
215 CHRYSTIE STREET NEW YORK, NY 10002  
ID: 0340-23-136084

88 WALL MANANGER LLC & JJ HOSPITALITY 1 LLC  
88 WALL STREET NEW YORK, NY 10005  
ID: 0340-22-123368

20 TIMES REST LLC & ARLENE SPIEGEL  
701 7TH AVENYE NEW YORK, NY 10036  
ID: 0340-23-120723

YS 1740 BROADWAY OPERATOR LLC AND JFR 1740 RESTAURANT LLC AS MGR  
1740 BROADWAY NEW YORK, NY 10019  
ID: 0524-25-07848

**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.)

THIS IS A TRANSFER SUBJECT TO AN ASSET PURCHASE AGREEMENT.

THERE WILL BE NO CHANGES TO THE METHOD OF OPERATION.

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

RESTAURANT WITH SAME METHOD OF OPERATION.

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: \_\_\_\_\_

SNACK COMPANY BEDFORD LLC (0340-21-119304) (EXP: 12/31/2025)

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:

N/A

## 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: 1886

Describe neighboring buildings:

RESIDENTIAL

Zoning Designation: C2-6/R6

Zoning Overlay or Special Designation (applicable) GREENWICH VILLAGE HISTORIC DISTRICT

Block and Lot Number: 584 / 37

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: N/A (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 (WILL APPLY FOR DOT SEATING IN FUTURE)

What is the proposed Occupancy? 45

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? PENDING

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

If yes, is proposed occupancy permitted? \_\_\_ yes \_\_\_ no, explain: PENDING

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 (PENDING)  
(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: UPDATED SIGNAGE

## INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? \_\_\_\_\_

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

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

N/A (WILL APPLY FOR DOT SEATING IN THE FUTURE)

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

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: N/A

## OVERALL SEATING INFORMATION:

Total number of tables? 9 Total table seats? 20

Total number of bars? 1 Total bar seats? 13

Total number of "other" seats? 4 please explain: WINDOW COUNTER

Total OVERALL number of seats in Premises: 37

## BARS:

How many \*stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats 13

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

Any food counters? \_\_\_\_\_ no X yes, describe: 4 SEAT WINDOW COUNTER

## *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 X 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 11PM 11AM to 11PM 11AM to 11PM 11AM to 11PM 11AM to 11PM

Will the business employ a manager? ☐ no ☒ yes, name / experience if known: JOHN - PAUL O'NEIL

Will there be security personnel? ☒ no ☐ yes (if yes, what nights and how many?) N/A

Do you have or plan to install French doors, accordion doors or windows that open? ☒ no ☐ yes

If yes, please describe: N/A

Will you have TV's? ☒ no ☐ yes (how many?) N/A

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: FINAL SOUND - PROOFING

PLAN TO BE DETERMINED

Will you be permitting: ☐ promoted events ☐ scheduled performances ☐ outside promoters

☐ any events at which a cover fee is charged? ☒ private parties (~12 PER YEAR)

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) (PENDING DOT APPLICATION)

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: N/A

Address: N/A Distance: N/A

Name of School / Church: N/A

Address: N/A Distance: N/A

Name of School / Church: N/A

Address: N/A Distance: N/A

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

Contact Person: JOHN-PAUL O'NEIL

Phone: [REDACTED]

Address: 63 BEDFORD STREET, NEW YORK, NY 10014

Email: [REDACTED]

Application submitted on  
behalf of the applicant by:

  
Signature

Print or Type Name MATTHEW COLTON

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, Chair

## **63 Bedford**

*All sauces are prepared à la minute, utilizing the finest seasonal sourcing.*

**Sourdough miche with tableside pistou of the moment**

7

**Poultry liver mousse with hand-ground stone fruit mustard**

35

**Oysters with shallot and cider vinegar**

30

**Hudson Valley trout with chilled peppercorn cream and porcini mushrooms**

38

**Lightly cured tuna with herb sauce vierge**

32

**Hand cut beef tartare with sauce ravigote and caper leaves**

27

**Warm haricot verts with organic hen egg gribiche**

24

**Escarole Lyonnaise with walnuts, anchovy, and mimolette**

28

**Foraged mushroom mille-feuille with aged Comte**

37

**Duck confit with Puy lentils and red wine jus**

35

**Agnolotti of veal, sauce vin jaune**

35

**Striped bass with asparagus, leek, and bearnaise**

52

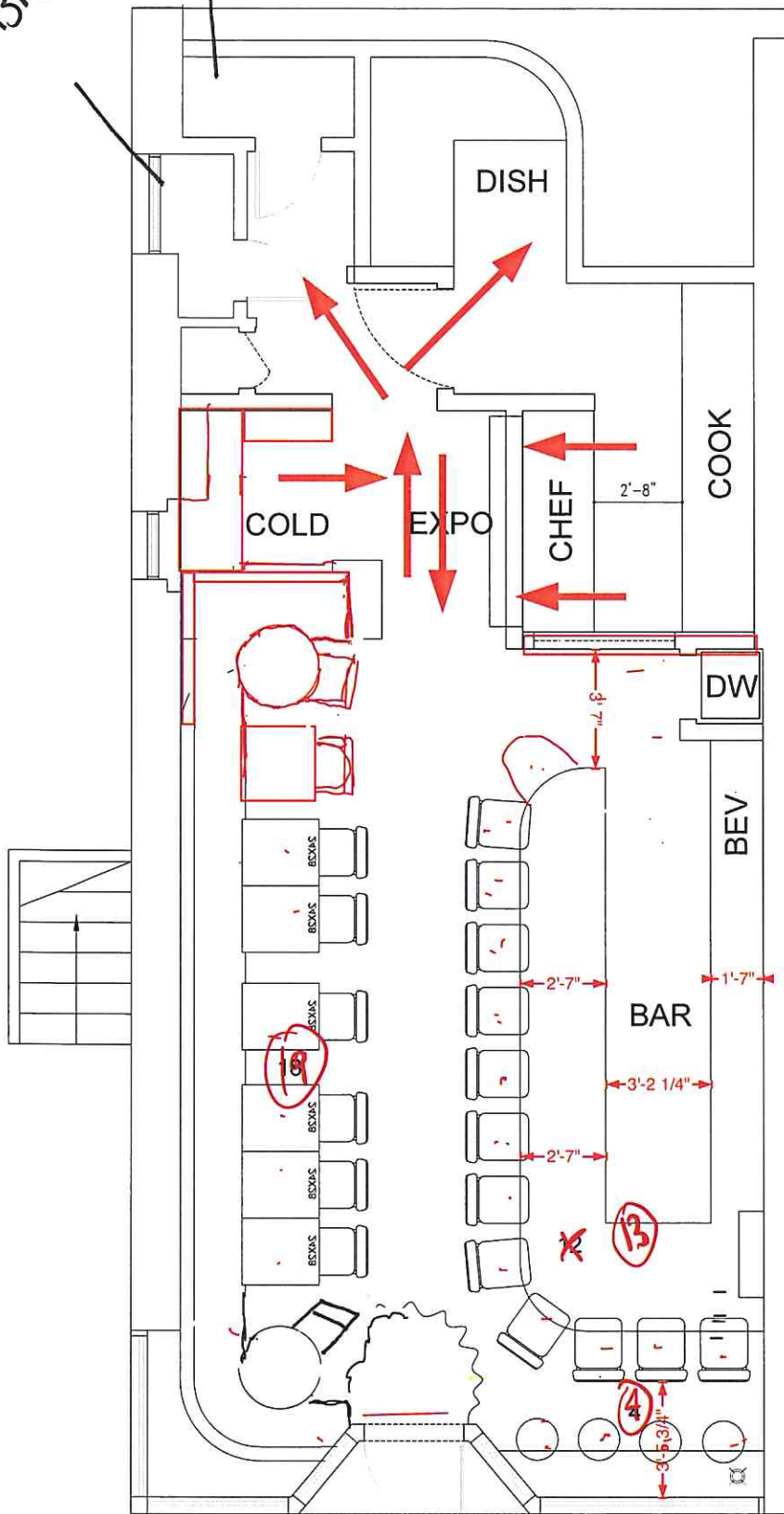
**Roasted Senat Farms chicken, golden pommes de jus**

53

**Entrecote steak frites with maître d hotel butter**

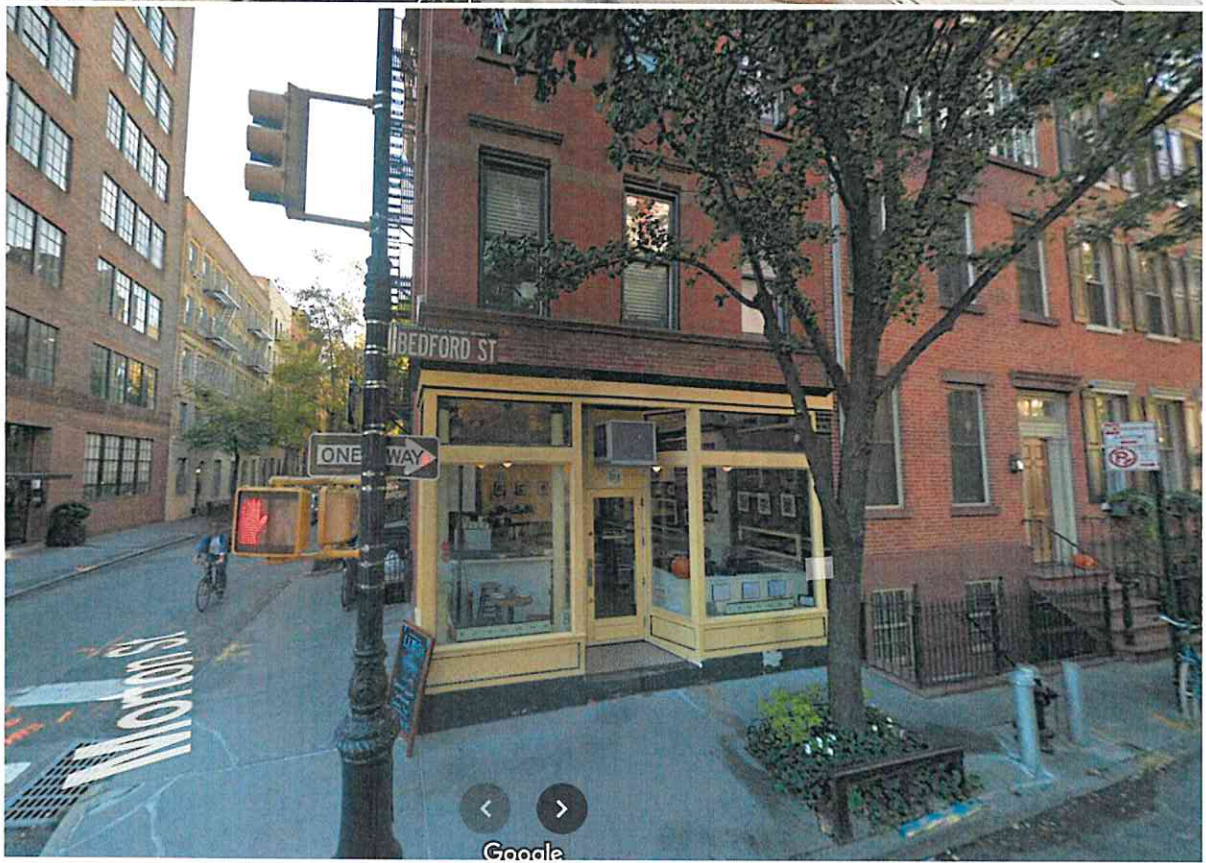
54

BATHROOMS



JFR-63BED SCHEMATIC DESIGN #11

ble









## Look & Feel

