DC SPRING INC

286 SPRING STREET NEW YORK, NEW YORK 10013

MANHATTAN COMMUNITY BOARD 2 SLA COMMITTEE MEETING AUGUST 2025

QUESTIONNAIRE FOR ON-PREMISES LIQUOR LICENSE APPLICATION

- FLOOR PLAN
- PHOTOGRAPHS OF PREMISES
- PROPOSED MENU
- AREA SURVEY
- OUTREACH TO COMMUNITY GROUPS
- CERTIFICATE OF OCCUPANCY
- APPLICATION DOCUMENTS

BERNSTEIN REDO SAVITSKY PC

1177 Avenue of the Americas, 5th floor New York, NY 10036 Tel. 212.651.3100 www.brpclaw.com 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

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:
APPLICANT INFORMATION:
Name of applicant(s): DC Spring Inc.
Trade name (DBA): TBD
Premises address: 286 Spring Street, New York, New York 10013
Cross Streets and other addresses used for building/premise: On Spring Street between Hudson Street and Varick Street / Building also known as 290 Hudson Street, New York, New York 10013
CONTACT INFORMATION:
Principal(s) Name(s): Phil Neuman
Office or Home Address: _
City, State, Zip: New York, New York 10013
Telephone #:
Landlord Name / Contact: JABA Group LLC & JASL Group LLC c/o Gold Hat International LLC
Landlord's Telephone and Fax:
NAMES OF ALL PRINCIPAL(s): Phil Neuman NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD
Briefly describe the proposed operation (i.e. "We are a family restaurant that will focus on"): New restaurant serving Japanese cuisine in an omakase (chef selection) format.

WHAT TYPE(S) OF LICENSE(S) ARE YOU APPLYING FOR (MARK ALL THAT APPLY):
x a new liquor license (Restaurant _x Tavern / On premise liquor Other)
an UPGRADE of an existing Liquor License
an ALTERATION of an existing Liquor License
X 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.) Transfer application; change in ownership, change in format from a bar to a restaurant, new restaurant cuisine will be Japanese
in an omakase format. Applicant is requesting a later weekend closing by one hour.
If this is for a new application, please list previous use of location for the last 5 years:
Transfer Application / New Application. Currently Red Cat Bar LLC / 0340-22-114404 / Since June 2020
Is any license under the ABC Law currently active at this location?x yes no If yes, what is the name of current / previous licensee, license # and expiration date:
Red Cat Bar LLC / 0340-22-114404 / Expires 05/31/2026
Have any other licenses under the ABC Law been in effect in the last 10 years at this location? yes _Xno
If yes, please list DBA names and dates of operation:
N/A - only one license at this premises, Red Cat Bar LLC / 0340-22-114404 / June 2020 to current.
Additionally, Parlor Club NYC LLC / 0340-17-108140/ June 2017 - May 2019 (which was licensed as 290 Hudson Street)

PREMISES:

By what right does the applicant have possession of the premises?
Own _X Lease Sub-lease Binding Contract to acquire real property other:
Type of Building: Residential Commercial _X_Mixed (Res/Com) Other:
Number of floor: 6 (and cellar) Year Built: 1900
Describe neighboring buildings: Public facility (FDNY Museum), parking facility, parking lot
Zoning Designation: M1-6
Zoning Overlay or Special Designation (applicable) HSQ / Special Hudson Square District
Block and Lot Number://
Does the premise occupy more than one building, zoning lot, tax lot or more than one floor? $\frac{X}{X}$ yes no
Is the premise located in a historic district? yesX _ 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
Will any outside area or sidewalk café be used for the sale or consumption of alcoholic beverages? (including sidewalk, roof and yard space) _X_ no yes : explain
What is the proposed Occupancy?65
Does the premise currently have a valid Certificate of Occupancy (C of O) and all appropriate permits?
nox_yes
If yes, what is the maximum occupancy for the premises?65
If yes, what is the use group for the premises?Use Group 6 / Eating & Drinking
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? yesno 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? X no yes
(if yes, please describe: Only the name on the window and signage, no work to facade.

INTERIOR OF PREMISES:

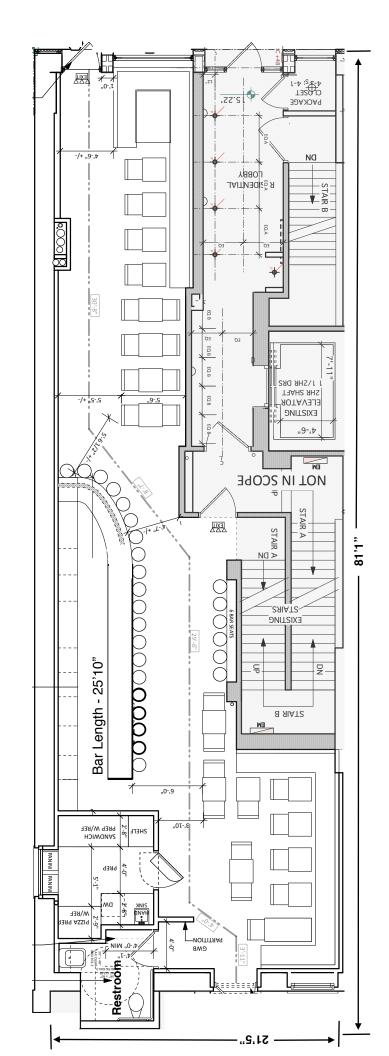
What is the total licensed square footage of the premises?	1,232 square feet over two floors (ground floor and cellar)
If more than one floor, please specify square footage by flo	Ground floor - 1,193 square feet
If there is a sidewalk café, rear yard, rooftop, or outside sp N/A - no outdoor space	ace, what is the square footage of the area?
If more than one floor, what is the access between floors?	Stairway from ground floor to cellar on interior of premises.
How many entrances are there?1 How many exits	s?2 How many bathrooms ?1
Is there access to other parts of the building? no	yes, explain: Two emergency exits to building egress
OVERALL SEATING INFORMATION:	
Total number of tables? Total table seats?	_
Total number of bars?1 Total bar seats?20	-
Total number of "other" seats? 6 please explain : _	6 seats at a food counter
Total OVERALL number of seats in Premises :64	<u>—</u>
BARS:	
How many *stand-up bars / bar seats are being applied fo	r on the premises? Bars Seats
How many service bars are being applied for on the premis	ses?0
Any food counters? noX yes, describe : _Small food	d counter across from bar with six seats
For Alterations and Upgrades:	
Please describe all current and existing bars / bar seats ar	d specific changes: N/A
* A stand-up bar is any bar or counter (whether seating or pay for and receive food and alcoholic beverages.	not) over which a member of the public can order
PROPOSED METHOD OF OPERATION:	
What type of establishment will this be? (check all that app	ly)
Bar Bar & Food X Restaurant Club/ Caba	ret Hotel Other:

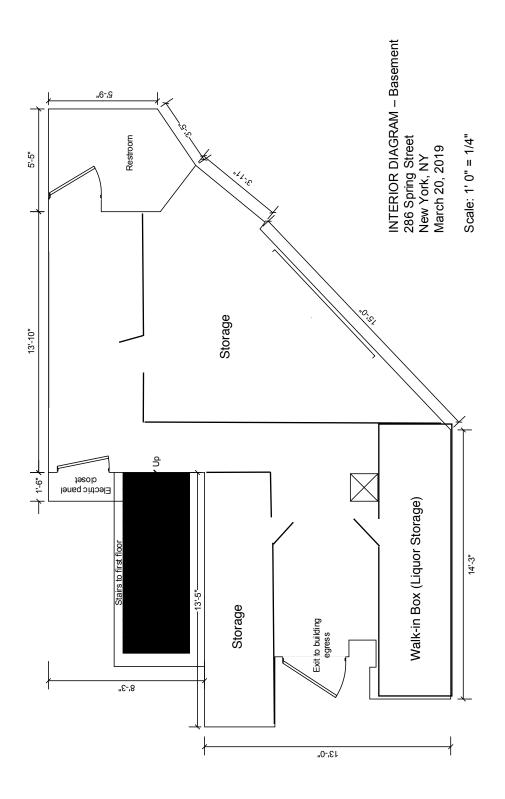
What are th	e Hours of Op	peration?				
Sunday:	Monday:	Tuesday:	Wednesday:	Thursday:	Friday:	Saturday:
11AM to 1AM	11AM to 1AM	11AM to 1AM	11AM to 1AM	11AM to 2AM	11AM to 2am	11AM to 2AM
Will the bus	iness employ	a manager? _	no <u>x</u> yes,	name / experie	nce if known:	Interviewing candidates
Will there be Do you hav	e security pers e or plan to in	sonnel? <u>x</u> no stall French do	o yes(if yeators, accordion do	s, what nights a ors or windows	and how many' that open? _>	?) N/A noyes
If yes, pleas	se describe : _	N/A				
Will you hav	ve TV's ?	no <u>x</u> yes ((how many?)	2		
Type of MU	JSIC / ENTER	TAINMENT: _	Live Music	_Live DJ	Juke BoxX	Recorded Music Ipod / CDsnone
(check all the Do you have IF YES, will Please desceiling hanger attenuate/contents).	nat apply) e or plan to in you be using cribe your sou s for sound attent tain sound impacts permitting:	stall soundprod a professional and system and uation, utilize sound s promoted ev		* Sp deck deck yes atter with N/A Space has floating with the residential uled performan	ace has floating content of the residential tension attenuates to attenuate from tenants living direct tenants	eiling with quiet rock with g hangers for sound nd limiters and will work ants living directly above contain sound impacts. ock with deck-suspended ctly above premises to
establishme the premises to e instruct employe. Will you be	ent? no ensure no lines are to es to request cars to utilizing	X yes (if ye formed. Applicant will o park in nearby lot an ropes m	es, please attach take reservations to ma d not loiter outside prem ovable barriers	plans) Applicant w ke sure customers arr ises. other outsion	rill instruct employees ive only when table is de equipment (
If there is a please sub	a school, chu mit a block p	rch or place o	r area map show	200 feet of yo	ur premises d	yes or on the same block, y to your applicant
Indicate the	distance in fe	eet from the pro	posed premise:			
Name of Sc	chool / Church	:				
Address:					Distance:	

Name of School / Church:	
Address:	Distance:
Name of School / Church:	
Address:	Distance:
Please provide contact information for Residents you will address it immediately.	s / Community Board and confirm that if complaints are made
Contact Person:	Phone:
Address:	
Email :	
Applic behalf	sation submitted on of the applicant by: Signature
	Benjamin Savitsky, Bernstein Redo & Savitsky PC Attorney for Applicant's Application
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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

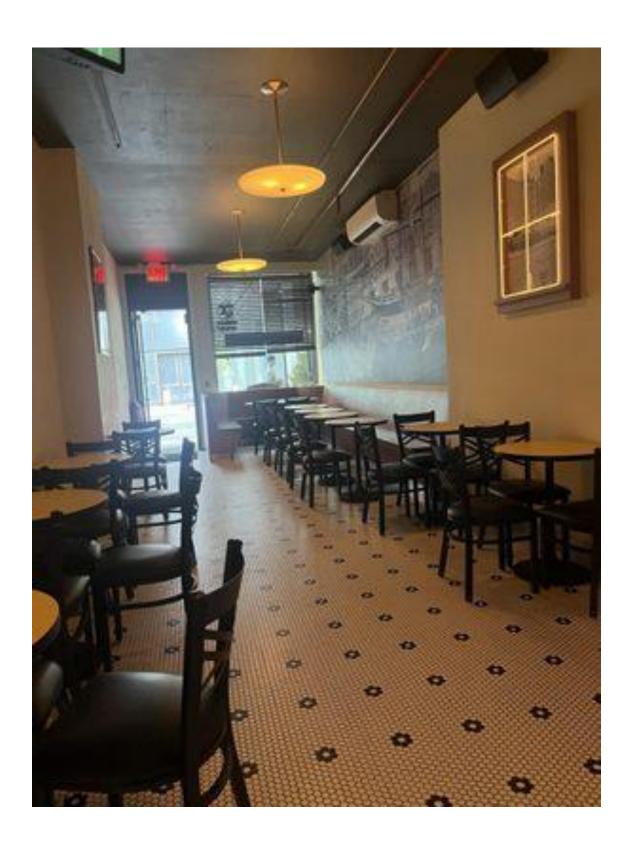




PHOTOGRAPHS OF PREMISES







PROPOSED MENU

286 SPRING STREET

Cold:
Edamame
Oysters, yuzu kosho mignonette
Hokkaido Scallop crudo, white soy, radish
Bluefin Tuna tataki, avocado, ponzu
Kaluga Caviar, sesame cones, cream friache
Omakase:
Sashimi Moriwase (Chefs Selection)
Nigiri (Chefs Selection)
Hand rolls (Chefs Selection)
Hot:
-Rock shrimp tempura, chili mayo
-Rock shrimp tempura, chili mayo -Gyoza, pork & shrimp, sweet soy
-Gyoza, pork & shrimp, sweet soy
-Gyoza, pork & shrimp, sweet soy -Charred black cod, miso, crispy leeks
-Gyoza, pork & shrimp, sweet soy -Charred black cod, miso, crispy leeks -Yakitori: Chicken, Scallop, Beef, Octopus
-Gyoza, pork & shrimp, sweet soy -Charred black cod, miso, crispy leeks -Yakitori: Chicken, Scallop, Beef, Octopus
-Gyoza, pork & shrimp, sweet soy -Charred black cod, miso, crispy leeks -Yakitori: Chicken, Scallop, Beef, Octopus -Wagyu sando, katsu sauce, pickled diakon
-Gyoza, pork & shrimp, sweet soy -Charred black cod, miso, crispy leeks -Yakitori: Chicken, Scallop, Beef, Octopus -Wagyu sando, katsu sauce, pickled diakon Dessert