

P&B Pesetsky & Bookman

179 PRINCE STREET LLC

Community Board SLA License Questionnaire

Pesetsky & Bookman

Applicant's Alcoholic Beverage Counsel

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COMMUNITY BOARD NO. 2, MANHATTAN

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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: Oct. 7th or Oct. 10th 2025

APPLICANT INFORMATION:

Name of applicant(s): 179 Prince Street LLC

Trade name (DBA): Revelie Luncheonette

Premises address: 179 Prince Street, New York, NY 10012

Cross Streets and other addresses used for building/premise:
Thompson Street and Sullivan Street

CONTACT INFORMATION:

Principal(s) Name(s): Karim Raoul

Office or Home Address: [REDACTED]

City, State, Zip: New York, NY 10012

Telephone #: [REDACTED]

Landlord Name / Contact: Caroline Palmieri

Landlord's Telephone and Fax: [REDACTED]

NAMES OF ALL PRINCIPAL(s):	NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD
1.) <u>Karim Raoul</u>	<u>179 Prince Street LLC; 179 Prince Street; restaurant wine</u> <u>Raouls Restaurant Corporation; 178/180 Prince Street; restaurant OP</u>
2.) <u>David Honeysett</u>	<u>179 Prince Street LLC; 179 Prince Street; restaurant wine</u>

Briefly describe the proposed operation (i.e. "We are a family restaurant that will focus on..."):
We are a family restaurant that serves breakfast, lunch and dinner, 7 days per week. We consider ourselves to be an NYC diner with a French twist serving upscale comfort food (omelettes, burgers, steaks and seafood)
The restaurant is currently licensed to serve beer and wine; however, we are proposing to upgrade the license to full liquor to enhance the dining experience.

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 **to full liquor restaurant 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 for a class change application to upgrade from restaurant wine to restaurant on-premises. No other changes will be made.

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

n/a

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: _____

179 Prince Street LLC; serial #1340616 expiration: 01/31/2027

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:

Nagomi; 2005 - 2021

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: pre-war residential; commercial

Zoning Designation: R7-2

Zoning Overlay or Special Designation (applicable) n/a

Block and Lot Number: 0517 / 41

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 _____

What is the proposed Occupancy? N/A - no outdoor space

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

If yes, what is the use group for the premises? C7 - residential with commercial unit

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? 1,750 sq. ft.

If more than one floor, please specify square footage by floors: ground floor = 1,750 sf.; cellar = 875 s.f.

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

N/A

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

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

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

OVERALL SEATING INFORMATION:

Total number of tables? 5 Total table seats? 20

Total number of bars? 1 Total bar seats? 9

Total number of "other" seats? 3 please explain: window seat

Total OVERALL number of seats in Premises: 32

BARS:

How many ^{*}stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats 9

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

Any food counters? X no ___ yes, describe: _____

For Alterations and Upgrades:

Please describe all current and existing bars / bar seats and specific changes: _____

no changes to existing bar and bar seats

* 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 9PM 8AM to 9PM 8AM to 9PM 8AM to 10PM 8AM to 10PM 8AM to 10PM 11AM to 10PM

Will the business employ a manager? no yes, name / experience if known : Jillian Fracassi

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 : N/A

Will you have TV's ? no yes (how many?) 1

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? N/A

Please describe your sound system and sound proofing: N/A

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)

Management will direct patrons to not block the sidewalk through staff and signs.
However, given this restaurant is currently open and operating, there is no anticipation that the premises will alter the status quo or materially affect pedestrian or vehicular traffic in the area

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: N/A

Address: _____ Distance: _____

Name of School / Church: N/A

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: Karim Raoul Phone: (212) 966-3518

Address: 180 Prince Street, New York, NY 10012

Email : karimraoul@hotmail.com

Application submitted on
behalf of the applicant by:



Signature

Print or Type Name Karim Raoul

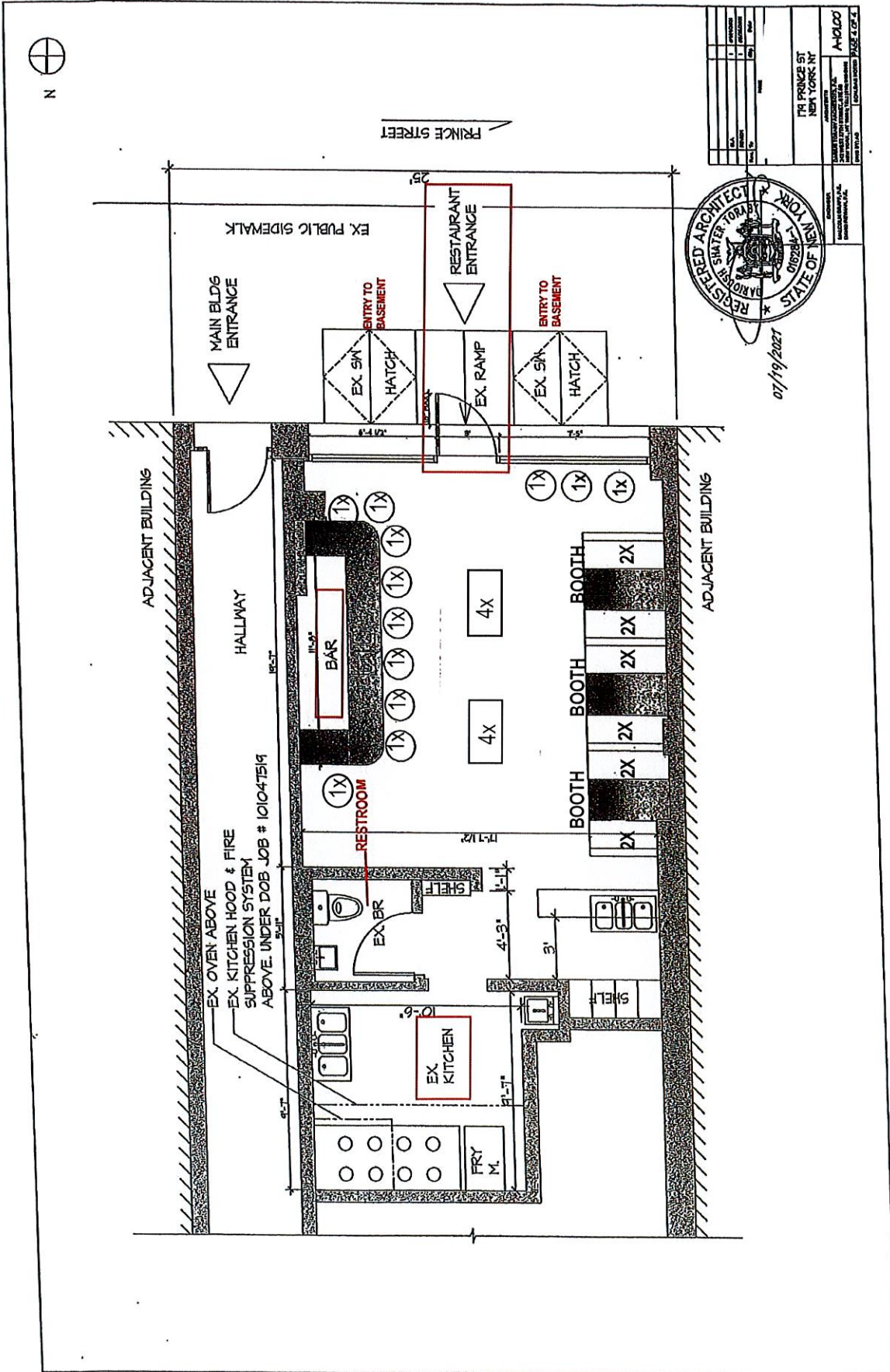
Title LLC Managing Member

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

179 PRINCE STREET LLC
 179 PRINCE STREET
 NEW YORK, NY 10012
 GROUND FLOOR



BREAKFAST

Irish Oatmeal 12

with dried fruit & maple syrup

Avocado Toast 14

with toasted pumpkin seeds & green salad add an sunny side up egg +3

Two Eggs Any Style 14

with roasted potatoes & griddled baguette

Pain Perdue 21

with caramelized apples, whipped salted butter, & maple syrup

Lemon Pancakes 18

with whipped salted butter & maple syrup

Omelette 21

french ham, comte, and green salad

Eggs Meurette 24

poached eggs on garlic toast with bacon & mushrooms in a red wine sauce

Toulouse Sausage & Eggs 23

two eggs any style with sauteed onions, roasted potatoes & griddled baguette

Hangar Steak & Eggs 26

two eggs any style with roasted potatoes & griddled baguette

EXTRAS

Side of Bacon \$6

Toulouse Sausage \$6

Pork Sausage \$6

Rye Toast \$3

LUNCH

SOUP & SALAD

Soup of the Day 14

French Onion Soup 19
with croutons & comte

Iceberg Wedge 16
with roquefort & bacon

Tuna Nicoise Salad 32
with haricot vert, olives, & egg

Warm Goat Cheese Salad 18

Baby Kale Caesar 14
with Pecorino

add chicken +11, add garlic shrimp +15

BURGERS

Classic Burger 17
shredded lettuce, tomato, red onion.

Green Chile Cheeseburger 21
*shredded lettuce, tomato, hatch chile,
american cheese*

make it a double beef patty +6

MAINS

Moules Frites 32
with white wine, shallots, parsley, & fries

'Nduja Clams with Tonnarelli 28
pasta with clams, butter, & spicy pork sausage

Hangar Steak 34
with shallots & red wine

APPETIZERS

Local Clams in 'Nduja 18
with toasted baguette

Creole Shrimp with Tasso 18
with toasted baguette

Chicken Tenders 13
with honey sriracha

Cauliflower Gratin 18

Escargot 18
with toasted baguette

SANDWICHES

Open Face Tuna Melt 24
with side green salad

Veggie Melt 21
*rye sourdough, goat cheese, roasted peppers,
mushrooms, & spinach*

Patty Melt 21
*rye sourdough, caramelized onions, &
american cheese*

BLT 18
with horseradish remoulade & potato chips

Croques
Monsieur 19
Madame 21

Crispy Chicken Sandwich 18
with sweet pickle remoulade

Blackened Catfish Po'Boy 21
with chipotle remoulade & haystack zucchini

OMELETTE ALL DAY 21
french ham, comte, and green salad

SIDES

Crinkle Cut Fries 6 **Sweet Potato Fries 9**

Mesclun Salad 6 **Haystack Zucchini 8**

Creamy Polenta 8

DINNER

SOUP & SALAD

Soup of the Day 14

French Onion Soup 19
with croutons & comte

Iceberg wedge 16
with roquefort & bacon

Tuna Nicoise Salad 32
with haricot vert, olives, & egg

Warm Goat Cheese Salad 18

Baby Kale Caesar 14
with pecorino

add chicken +11, add garlic shrimp +15

BURGERS

Classic Burger 17
*shredded lettuce, tomato, red onion,
american cheese, & mayo*

Green Chile Cheeseburger 21
*shredded lettuce, tomato, hatch chile,
american cheese*

.....
make it a double beef patty +6

SANDWICHES

Veggie Melt 21
*rye sourdough, goat cheese, roasted peppers,
mushrooms, & spinach*

APPETIZERS

Local Clams in 'Nduja 18
with toasted baguette

Creole Shrimp with Tasso 18
with toasted baguette

Chicken Tenders 13
with honey sriracha

Cauliflower Gratin 18

Escargot 18
with toasted baguette

MAINS

Leek & Wild Mushroom Polenta 28
with wild mushroom bourguignon

Moules Frites 32
with white wine, shallots, parsley, & fries

'Nduja Clams with Tonnarelli 28
with white wine, shallots, parsley, & fries

Coq au Vin 32
with button mushroom, lardon, & carrot

Hangar Steak 34
with caramelized shallot & crispy potatoes

<p>OMELETTE ALL DAY 21 <i>french ham, comte, and green salad</i></p>

SIDES

Crinkle Cut Fries 6

Sweet Potato Fries 9

Mesclun Salad 6

Haystack Zucchini 8

Creamy Polenta 8

BRUNCH

SOUP & SALAD

French Onion Soup 19
with croutons & comte

Iceberg Wedge 16
with roquefort & bacon

Tuna Nicoise Salad 32
with haricot vert, olives, & egg

Warm Goat Cheese Salad 18

Baby Kale Caesar 14
with pecorino

add chicken +11, add garlic shrimp +15

BURGERS

Classic Burger 17
shredded lettuce, tomato, red onion,
american cheese, & mayo

Green Chile Cheeseburger 21
shredded lettuce, tomato, hatch chile,
american cheese

make it a double beef patty +6

MAINS

Hanger Steak 34
with caramelized shallot & crispy potatoes

Eggs Meurette 24
*poached eggs on garlic toast with lardons
& mushrooms in red wine sauce*

Pain Perdue 21
*with caramelized apples, whipped salted butter,
& maple syrup*

Chopped Cheese Egg Sandwich 21

Omelette 21
french ham, comte, and green salad

APPETIZERS

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with toasted baguette

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american cheese*

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with horseradish remoulade & potato chips

Croques Monsieur 19

Croques Madame 21

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with sweet pickle remoulade

Blackened Catfish Po'Boy 21
with chipotle remoulade & haystack zucchini

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Sweet Potato Fries 9

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