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COMMUNITY BOARD No. 2, MANHATTAN

3 WASHINGTON SQUARE VILLAGE

NEW YORK, NY 10012-1899

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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.

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:

Wine bar

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: _____

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:

Corkbuzz Wine Studio - Not sure entire dates of operation but at least the last few years

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: 2 Year Built : 1968

Describe neighboring buildings:

Mixed-use

Zoning Designation: 6C

Zoning Overlay or Special Designation (applicable) _____

Block and Lot Number: 571 / 7501

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 : _____

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? Restaurant

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? 120

If yes, what is the use group for the premises? A-2

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: Minor cosmetic changes to match new concept

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 4500

If more than one floor, please specify square footage by floors: 3500 Ground Floor and 1000 downstairs

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? Staircase

How many entrances are there? _____ How many exits? 1 How many bathrooms? 4

Is there access to other parts of the building? no yes, explain: there is one door to common area

OVERALL SEATING INFORMATION:

Total number of tables? 19 Total table seats? 54

Total number of bars? 1 Total bar seats? 14

Total number of "other" seats? 8 please explain: Small waiting area

Total OVERALL number of seats in Premises: 76

BARs:

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

How many service bars are being applied for on the premises? 1

Any food counters? no yes, describe: _____

For Alterations and Upgrades:

Please describe all current and existing bars / bar seats and specific changes: The current bar will remain as

is

* 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:
5 to pm 5 to 11pm 5 to 11pm 5 to 11pm 5 to 12am 5 to 12am 5 to 12am

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

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

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

Please describe your sound system and sound proofing: There is existing sound system and sound proofing in place.

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)

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: Jacob Siwak Phone: [REDACTED]

Address: [REDACTED]

Email : [REDACTED]

Application submitted on
behalf of the applicant by:

Bruno V. Gioffre, Jr. /S/
Signature

Print or Type Name Bruno V. Gioffre, Jr.

Title Attorney for Applicant

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

ALL KIX (DISHWASHER) EXHAUST DUCTWORK SHALL BE PROVIDED WITH EXTERIOR RIGID CALCIUM SILICATE INSULATION OR AS ALTERNATE TO RIGID 2" INSULATION, CONTRACTOR MAY UTILIZE 3M FIRE BARRIER DUCT WRAP 15A (MEA 147.01M) AS PER MANUFACTURER'S REQUIREMENTS TO MAINTAIN RATINGS, IN ITS ENTIRETY.

HI TEMP STAINLESS STEEL MOTORIZED DAMPER REQUIRED TO SEPARATE TYPE I AND TYPE II DUCT WORK INTERLOCKED TO SHUT UPON ANSUL SYSTEM ACTIVATION. DAMPER TO BE INSTALLED A MAXIMUM OF 36" FROM TYPE I DUCT WORK.

DISHWASHER EXHAUST DUCTWORK SHALL BE STAINLESS STEEL, SAME GAUGE AS CONNECTING GREASE DUCT SYSTEM, PITCHED BACK TOWARDS HOOD FOR DRAINAGE.

DISHWASHER EXHAUST HOOD.

KITCHEN EXHAUST DUCTWORK SHALL BE FABRICATED OF A MIN OF 10 GAUGE BLACK IRON DUCT WITH WELDED SEAMS. CONTRACTOR SHALL PROVIDE CLEAN OUT ON ALL DUCT TURNS AND RISERS FOR SERVICING. COORDINATE ROUTING WITH EXISTING FIELD CONDITIONS TO TERMINATE AT ROOF LEVEL.

DISCONNECT EXISTING GREASE DUCTWORK AND REDISTRIBUTE AS INDICATED.

NEW UL RATED GREASE EXHAUST FAN HUNG FROM BUILDING SLAB WITH SPRING TYPE VIBRATION ISOLATION.

NEW CEILING MOUNTED AC UNITS HUNG FROM BUILDING SLAB WITH SPRING TYPE VIBRATION ISOLATION, TYPICAL FOR 2.

KITCHEN EXHAUST HOOD.

NEW AIR COOLED CONDENSING UNITS HUNG FROM BUILDING SLAB WITH SPRING TYPE VIBRATION ISOLATION, TYPICAL FOR 2.

EXISTING CAPPED KITCHEN EXHAUST DUCTWORK.

OUTSIDE AIR DUCTWORK UP TO ROOF GOOSENECK WITH FIRE DAMPER.

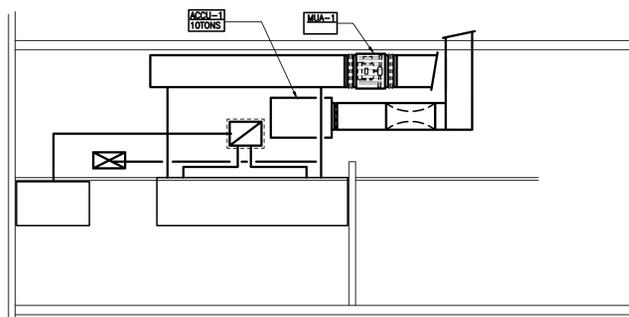
CONDENSER AIR DUCTWORK UP TO ROOF GOOSENECKS TYPICAL.

ACOUSTIC SILENCER, TYPICAL.

NEW MAKEUP AIR FAN HUNG FROM SLAB WITH SPRING TYPE VIBRATION ISOLATION.

1 GROUND FLOOR

Scale: 3/16"=1'-0"



1 PARTIAL SECTION AT KITCHEN

Scale: 3/16"=1'-0"



DISCLAIMER NOTE

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3. IT IS A VIOLATION OF NYS EDUCATION DEPT. LAW FOR ANY PERSON, UNLESS ACTING UNDER THE PRECRIPTION OF A LICENSED ARCHITECT OR ENGINEER, TO ALTER THIS PLAN IN ANY WAY.

SPECIAL INSPECTIONS

REVISIONS

PLOT PLAN - N.T.S.

BLOCK:
LOT:
MAP:
ZONE:



R.I.P. C.C. INC.
217 CENTRE ST. 5TH FLOOR
NEW YORK, NY 10013
TEL: 212-334-7400 FAX: 212-334-7447
OWNER'S INFORMATION

ARCHITECT / ENGINEER OF RECORD

TSF Engineering, P.C.
200 Park Ave. South T 212.253.7303
NY, NY 10003 F 212.253.6512

PROJECT INFORMATION

CORK BUZZ
13 EAST 13TH STREET
NEW YORK, NEW YORK

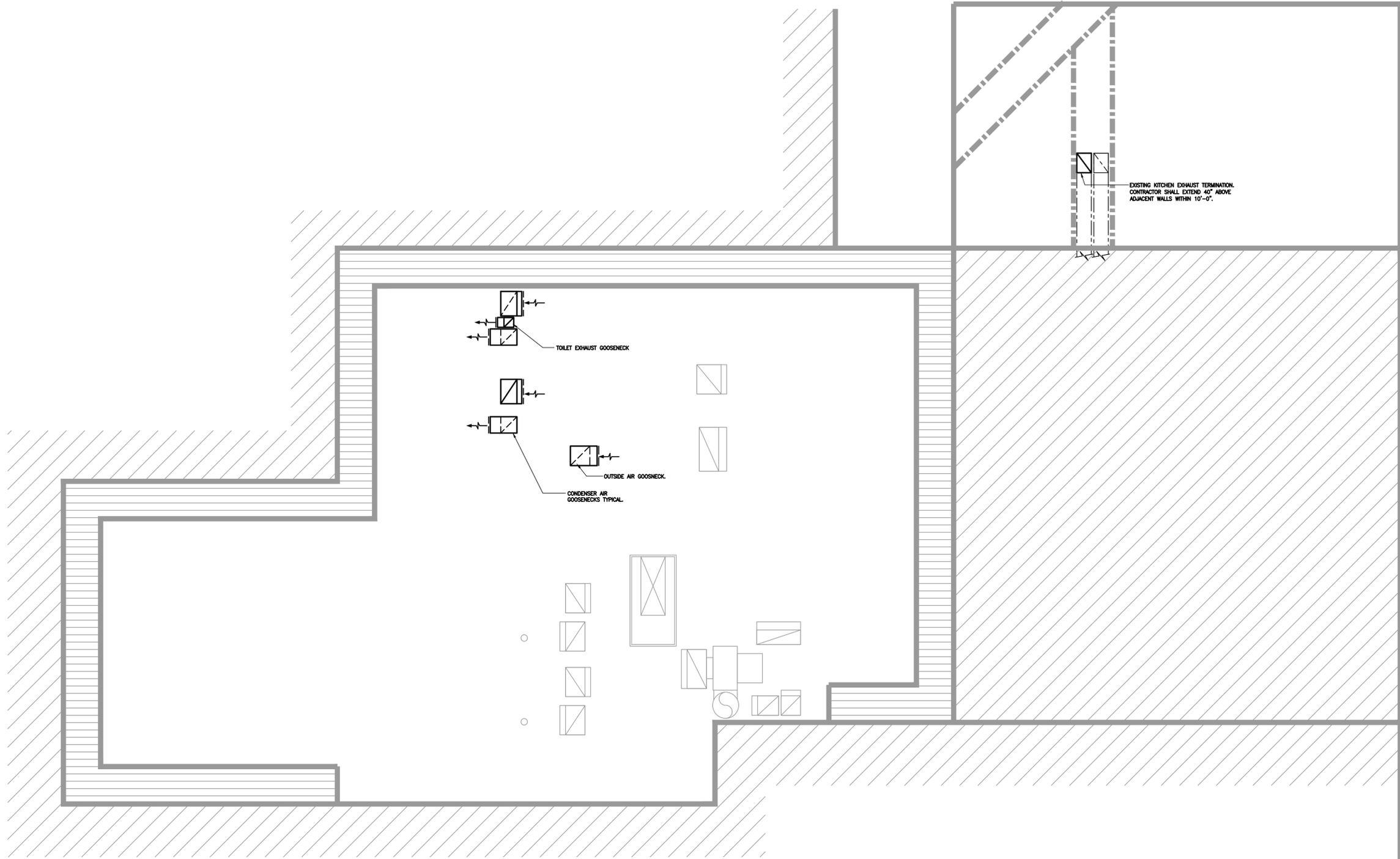
SHEET TITLE:

1ST FLOOR MECHANICAL PLAN

| | |
|------------|-----------------------------|
| DATE: | NYC DOB BSCAN: |
| 07.01.11 | |
| PROJECT #: | |
| 11205.00 | |
| DRAWN BY: | |
| TSF | NYC DOB STAMPS & SIGNATURES |
| SCALE: | |
| AS SHOWN | |
| SHEET: | |
| 1 OF 2 | |
| SEAL: | |

DRAWING NUMBER:

M-101.00



1 ROOF LEVEL PLAN

Scale: 3/16"=1'-0"

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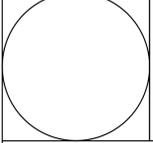
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CORK BUZZ
13 EAST 13TH STREET
NEW YORK, NEW YORK

SHEET TITLE:

ROOF LEVEL MECHANICAL PLAN

| | |
|------------|-----------------------------|
| DATE: | NYC DOB BSCAN: |
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| 11205.00 | |
| DRAWN BY: | |
| TSF | NYC DOB STAMPS & SIGNATURES |
| SCALE: | |
| AS SHOWN | |
| SHEET: | |
| 2 OF 2 | |
| SEAL: | |



DRAWING NUMBER:

M-102.00

Edelweiss

(sample fall menu)

“Cook the Mountain” Chef’s Tasting

4 courses // 6 courses

114pp//142pp

bread & butter 12

crostini | smoked whitefish 12

Tyrolean dumplings | speck, sauerkraut sauce 18

salumi 24 // 40

pesce in saor | walleye, raisins, pine nuts 26

langostina | grilled langoustine, vermouth 24

carpaccio di manzo | smoked beef carpaccio, shallots, anchovy 24

barbabietole | beets, piave, mint 22

misticanza | mixed market greens salad 22

spatzle | porcini, peppercorn 32

pizzoccheri | potatoes, cabbage, fontina 30

tortelloni | barbecued lamb shank, horseradish, chicory 34

caramelle | charred onion, herbs, saso nero 32

cannelloni | veal, jus, white truffle bechamel 39

trota alla griglia | butterflied rainbow trout, delicata squash, wild celery, pine nuts 58

schnitzel | pounded veal, marsala, cabbage, lemon 62

mezza anatra | half duck, juniper, walnuts, cognac 77

risotto alla milanese | osso buco, saffron risotto, black truffle 72

fondue for 2 / 4 48 / 90

charred vanilla gelato, strauben, preserved peaches 12

fig krapfen, caramelized milk 12

apple strudel, creme anglaise, whipped cream 16