



Bad Manners NYC LLC

Community Board SLA License Questionnaire

Pesetsky & Bookman

Applicant's Alcoholic Beverage Counsel

325 Broadway, Suite 501

New York, NY 10007

www.pb.law | (212) 513-1988 | hello@pb.law

Meeting Date: _____

APPLICANT INFORMATION:

Name of applicant(s):
Bad Manners NYC LLC

Trade name (DBA):
Bad Manners

Premises address:
25 Great Jones Street

Cross Streets and other addresses used for building/premise:

22 Bond Street; Cross Street - Lafayette Street

CONTACT INFORMATION:

Principal(s) Name(s):
Ilya Likhtenfeld

Office or Home Address:

City, State, Zip: New York, NY 10035

Telephone #:

Landlord Name / Contact:

Zev Shone / Noah Shone (Shone Brothers Reality Development)

Landlord's Telephone and Fax:

NAMES OF ALL PRINCIPAL(s):

Ilya Likhtenfeld

NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD

N/A

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

We are a chef-driven neighborhood restaurant serving refined small plates in a relaxed fine dining setting.

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.)

N/A

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

N/A. No prior tenants in the space

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: N/A

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:

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: 11 Year Built : 2023

Describe neighboring buildings:

Mixed Use

Zoning Designation: R7X / M1-5

Zoning Overlay or Special Designation (applicable) N/A

Block and Lot Number: 530 / 7508

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? N/A

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? 140

If yes, what is the use group for the premises? 6A

If yes, is proposed occupancy permitted? ☐ yes ☒ no, explain : _____

New certificate of occupancy pending

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: Signage and/or vestibule will be installed in line with with NYC DOB and LPS guidelines

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 3,840 sf

If more than one floor, please specify square footage by floors: FIRST FLOOR: 624 SF/ CELLAR: 3,216sf

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 / elevator (ADA)

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

Is there access to other parts of the building? no x yes, explain: Back exit leads to residential storage area connected by a staircase

OVERALL SEATING INFORMATION:

Total number of tables? 9 Total table seats? 16

Total number of bars? 0 Total bar seats? 0

Total number of "other" seats? 0 please explain : _____

Total OVERALL number of seats in Premises : 16

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? x no yes, describe : _____

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:

12pm to 12am 12pm to 12am 12pm to 12am 12pm to 12am 12pm to 12am 12pm to 12am 12pm to 12am

Will the business employ a manager? ☐ no ☒ yes, name / experience if known : Tereza Kuzmina

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?) _____

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? No

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 N/A

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) _____

N/A

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: Tereza Kuzmina Phone: [REDACTED]

Address: [REDACTED]

Email: [REDACTED]

Application submitted on
behalf of the applicant by:



Signature

Print or Type Name Ilya Likhtenfeld

Title officer, 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

S N A C K S

Gougères

comté, black pepper

Chicken Liver Parfait

toasted brioche, pickled grape, port

Smoked Eel

potato chip, crème fraîche, chive oil

Beef Tartare

anchovy, cornichon, sourdough crisp

Sea Urchin Toast

cultured butter, sea salt, finger lime

R A W

Oysters

natural · mignonette · bone marrow

Yellowfin Tuna

dashi, yuzu kosho, finger lime, sesame

Scallop Crudo

celeriac, black truffle, hazelnut oil

Hamachi

green apple, jalapeño, shiso, dashi

Wagyu Carpaccio

soft egg yolk, capers, aged pecorino

S T A R T E R S

Charcoal-Roasted Scallops

white port, garlic butter

Burrata

roasted stone fruit, aged balsamic, basil

Grilled Octopus

confit potato, sobrasada, paprika, aioli

Sweetbreads

brown butter, capers, lemon

Langoustine Bisque

fennel cream, cognac, sourdough croûton

Celery Root & Pear

hazelnut, aged goat cheese, puntarelle

Foie Gras Torchon

brioche, sauternes gel, fleur de sel

Cured Salmon

F I S H

Whole Dover Sole

beurre noisette, capers, parsley, lemon

Black Cod

miso beurre blanc, romanesco, lemon oil

Halibut

café de Paris butter, provençal breadcrumbs

Monkfish

clams, white wine, saffron, aioli

Whole Roasted Turbot

charred leek, tarragon butter — for 2

M E A T

Dry-Aged Ribeye 14oz

bone marrow gravy, watercress, beef fat fries

Lamb Rack

herb crust, roasted garlic, flageolet, lamb jus

Duck Breast

cherry, endive, cocoa jus, duck fat potato

Pork Chop

whole grain mustard, flageolet, sage butter

Veal Chop

gremolata, roasted shallots, pan jus

Wagyu Striploin

truffle butter, watercress, aged sea salt

S I D E S

Beef Fat Fries

house aioli

Potato Purée

cultured butter, chives

Roasted Mushrooms

thyme, garlic, aged sherry

Grilled Asparagus

hollandaise, sea salt

Creamed Spinach

nutmeg, garlic, Parmesan

B A D M A N N E R S

D E S S E R T S

Chocolate Ganache

fleur de sel, hazelnut praline, crème fraîche

Lemon Tart

Italian meringue, lemon curd, candied zest

Île Flottante

vanilla crème anglaise, caramelised praline, toasted almond

Cheese Selection 3pc / 5pc

seasonal garnish, honey, walnut, country bread

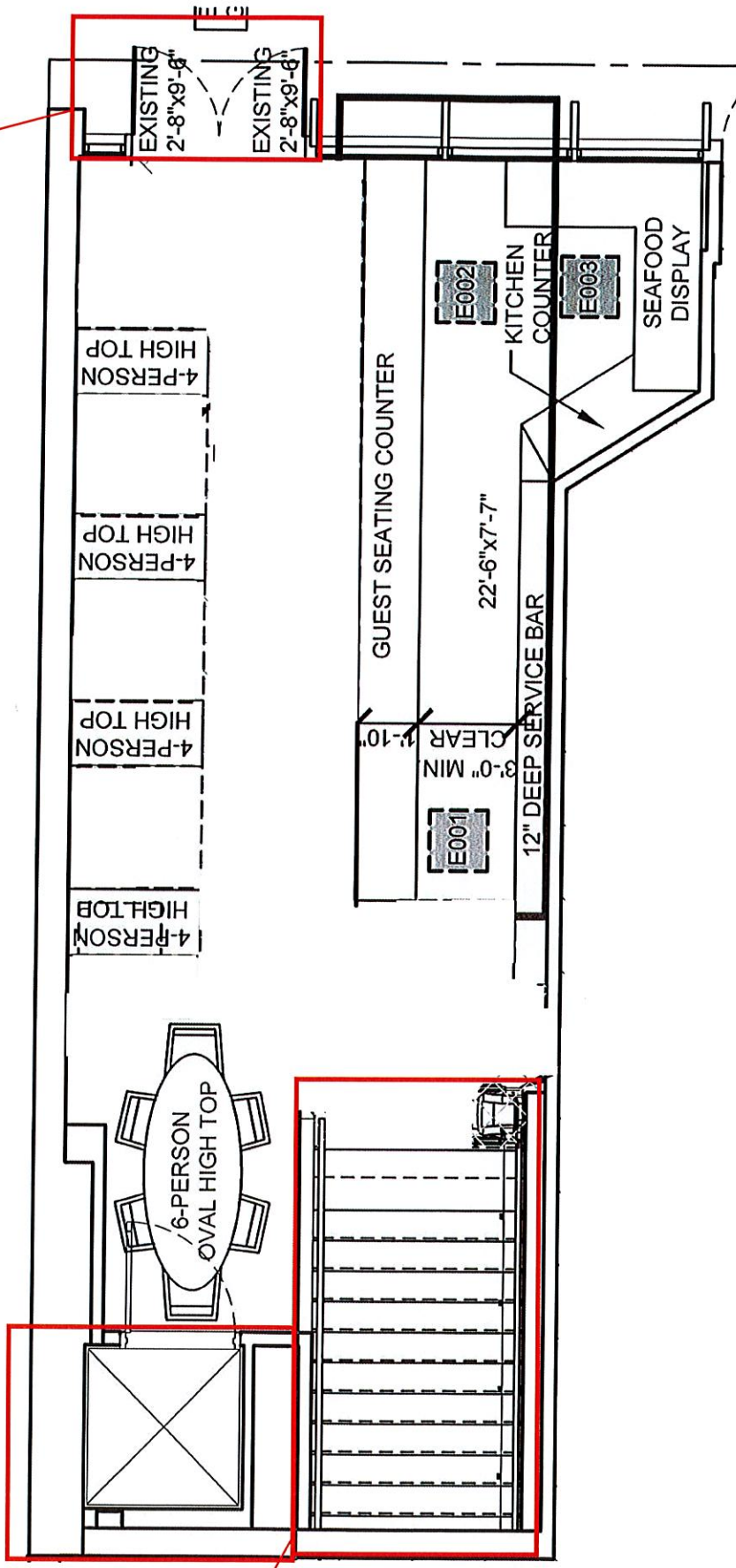
Madeleine

brown butter, warm, with the bill

** consuming raw or undercooked food may increase risk of foodborne illness*

GROUND FLOOR

Entrance / Exit



Access to
basement

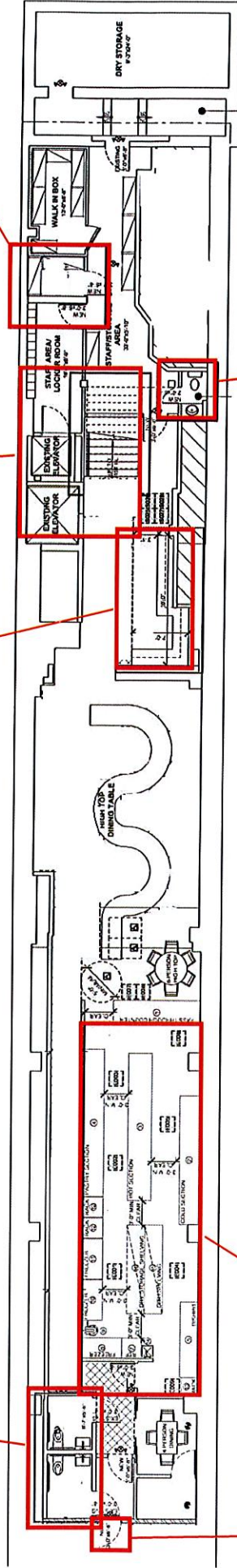
BASEMENT

Restrooms

Access to Ground Floor

Service Bar

Liquor Storage



Kitchen

Emergency Exit

Restrooms