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COMMUNITY BOARD No. 2, MANHATTAN

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NEW YORK, NY 10012-1899

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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: _____

APPLICANT INFORMATION:

Name of applicant(s): Sweet Pineapple LLC

Trade name (DBA): Pending

Premises address: 108 W 14th St, New York, NY 10011

Cross Streets and other addresses used for building/premise:
Between Avenue of the Americas & 7 Ave

CONTACT INFORMATION:

Principal(s) Name(s): Amita Jimenez

Office or Home Address: [REDACTED]

City, State, Zip: [REDACTED]

Telephone #: [REDACTED]

Landlord Name / Contact: Sam & Cecelia Realty Corp

Landlord's Telephone and Fax: [REDACTED]

NAMES OF ALL PRINCIPAL(s):	NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD
<u>Amita Jimenez</u>	<u>N/A</u>
_____	_____
_____	_____

Briefly describe the proposed operation (i.e. "We are a family restaurant that will focus on..."):
Born and raised in Udon Thani, Thailand, Chef Amita discovered her love for cooking alongside her
grandmother. In New York, she plans to bring her guiding philosophy to life: authentic Thai flavors
crafted with the freshest ingredients, delivering the warmth of Thai home cooking to every guest.

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:

____ Chinese Restaurant _____

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: _____

____ Current licensee: AMBW Food Inc, RW 1295167, Exp 08/31/2025. Currently active license. _____

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: 3 Year Built : 1910

Describe neighboring buildings:
Mixed Residential and Commercial

Zoning Designation: C6-2A

Zoning Overlay or Special Designation (applicable) _____

Block and Lot Number: 609 / 34

Does the premise occupy more than one building, zoning lot, tax lot or more than one floor? yes no
1st floor & basement

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? 73

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 Max

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

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: Storefront signage will change

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 4,500 sq ft

If more than one floor, please specify square footage by floors: 1st Fl: 2,250 sq ft Basement: 2,250 sq ft

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? Stairs

How many entrances are there? 1 How many exits? 1 How many bathrooms? 3

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

OVERALL SEATING INFORMATION:

Total number of tables? 20 Total table seats? 54

Total number of bars? 1 Total bar seats? 10

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

Total OVERALL number of seats in Premises : 64

BARS:

How many *stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats 10

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

Any food counters? no yes, describe : _____

For Alterations and Upgrades:

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

* 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:
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 : _____

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 : existing french doors

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? N/A

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

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: Amita Jimenez Phone: [REDACTED]

Address: [REDACTED]

[REDACTED]

Application submitted on
behalf of the applicant by:

/s/ Sam Park

Signature

Print or Type Name Sam Park

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

Starters



Thai Green Curry Roti

A warm, baked folded flatbread served alongside a rich, flavorful chicken green curry with a medium spice and a sprinkle of ground peanuts.



Fresh Rolls

Rice paper rolls filled with spring mix, mint, carrots, cucumber and rice noodles, served with spicy peanut dressing.



Crab Cakes

Minced crab meat expertly formed into cakes and cooked to perfection, served in a delicate crab shell.



Curry Dumplings

Steamed vegetable dumplings served with homemade curry sauce.



Spring Rolls

Crispy deep-fried vegetarian spring rolls filled with organic basil, cabbage, vermicelli noodles, carrots, and sesame oil served with sweet chili sauce.



Crab Rangoon

Crispy wontons stuffed with crab meat, crab sticks, cream cheese, onions, and black pepper, accompanied by sweet chili sauce.



Thai Dumplings

Wontons filled with ground chicken and Thai herbs served with infused soy sauce.



Sriracha Wings

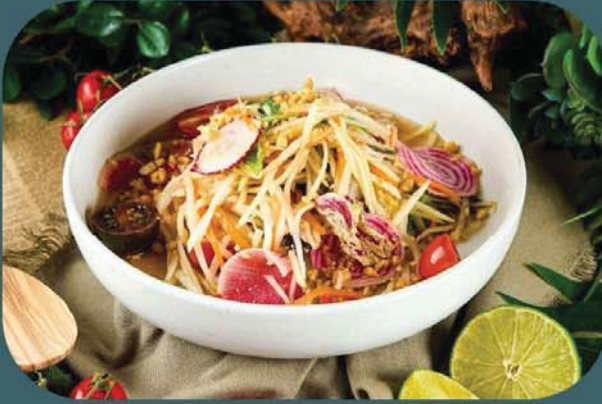
Deep-fried chicken wings marinated in a spicy Southern Thai sriracha sauce.



Classic Chicken Wings

Crispy fried chicken wings served with a zesty Thai chili sauce.

Salads



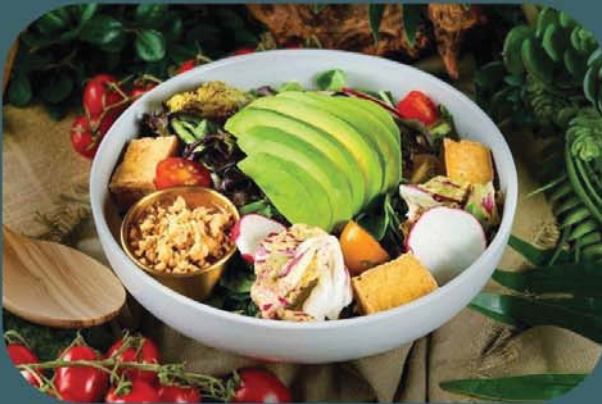
Green Papaya Salad

A classic Thai salad with fresh green papaya, long beans, tomatoes, Thai chili, lime juice, and crushed peanuts.



Mango Avocado Salad

Seasonal green mango with Thai chili powder, fish sauce, lime, plum sugar, cilantro, shallots, organic avocado, and mixed greens.



House Fresh Salad

Mixed greens, cucumber, and avocado, served with peanut vinaigrette, and fried tofu.



Organic Salad

Microgreens, organic tomatoes, spring mix, artisan mini head lettuce, romaine hearts, radish, and radicchio with avocado dressing.

Signatures



Crab Meat Fried Rice

Jasmine rice stir-fried with colossal crab meat, scallions, and a farm-fresh egg, served with Thai seafood sauce.



Moo Ping

Thai-style grilled pork skewers with homemade Thai sauce (Jim-Jaew) and served with sticky rice.



Crab Meat Curry Pasty

Colossal crab meat in a creamy handmade coconut milk curry sauce with pasta.



Khao Soy Chicken

Northern Thai-style chicken drumstick served with egg noodles in a rich chicken curry broth, topped with red onions, scallions and crispy egg noodles.



Chicken Mint Wrap

A popular Isan meat salad with lime juice dressing, chili flakes, toasted rice, and fresh herbs, served with sticky rice and fresh vegetables.



Shrimps in Tamarind Sauce

Jumbo shrimps in a tangy tamarind sauce with broccoli and garlic served with jasmine rice.



Spaghetti Seafood Tom Yum Sauce

Spaghetti tossed with a spicy Tom Yum sauce, shrimps, mussels, calamari, bell peppers, sweet onions, chili flakes, lemongrass, galangal, and lime leaf.



Kaeng Phed Ped Yang (Duck Breast)

Roasted duck breast shimmered in red curry paste with coconut milk, baby eggplants, pineapple, mushrooms, seasonal vegetables, served with blue coconut rice.



Seafood Tom Yum Hot Pot

Hot and sour soup with lemongrass, galangal, lime leaf, evaporated milk, shrimps, mussels, calamari, mushrooms, cilantro, and scallions, served with jasmine rice.

Entrées



Nuer Yang

Grilled ribeye with stir-fried mixed vegetables served with white rice and jim-jaw sauce.



Kra-Pao-Gal-Kal-Dao

Ground chicken with garlic, chili, long hot chili, red bell peppers, and Thai basil sauce, served over rice with a sunny-side-up egg.



Organic Mixed Green

Wok-fried rice with organic vegetables, carrots, green, yellow zucchini, broccoli, bell peppers, and organic tofu served with jasmine rice.



Crispy Branzino

Deep-fried whole branzino seasoned with pink Himalayan salt and pepper, served with the chef's special sauce and jasmine rice.



Crispy Chicken with Cashew Nuts

Crispy chicken stir-fried with cashew nuts in a fresh chili paste, white onions, broccoli, served with jasmine rice.



Crispy Garlic Chicken

Crispy chicken stir-fried with a garlic sauce and broccoli served with jasmine rice.



Salmon Rice Bowl

Pan-seared salmon with sautéed seasonal vegetables over jasmine rice.

DEPARTMENT OF BUILDINGS

BOROUGH OF MANHATTAN, THE CITY OF NEW YORK

No. **58331**

Date **September 18, 1969**

CERTIFICATE OF OCCUPANCY

(Standard form adopted by the Board of Standards and Appeals and issued pursuant to Section 646 of the New York Charter, and Sections C.26-181.0 to C.26-187.0 inclusive Administrative Code 2.1.3.1 to 2.1.3.7 Building Code.)

This certificate supersedes C. O. No. **57452**

To the owner or owners of the building or premises:

THIS CERTIFIES that the ~~was~~ altered ~~existing~~ building—premises located at

108 West 14th Street

Block **609** Lot **34**

, conforms substantially to the approved plans and specifications, and to the requirements of the building code and all other laws and ordinances, and of the rules and regulations of the Board of Standards and Appeals, applicable to a building of its class and kind at the time the permit was issued; and

CERTIFIES FURTHER that, any provisions of Section 646F of the New York Charter have been complied with as certified by a report of the Fire Commissioner to the Borough Superintendent.

~~Nearest~~ Alt. No.—**2983-1961**

Construction classification—**Class 3,**

Occupancy classification—**Residence & Commercial Building** Height **3**

stories, **98** Non fireproof feet.

Date of completion—**September 10, 1963**

Located in **Retail**

Use District.

B Area **2**

Height Zone at time of issuance of permit **2091-1962**

This certificate is issued subject to the limitations hereinafter specified and to the following resolutions of the Board of Standards and Appeals: (Calendar numbers to be inserted here)

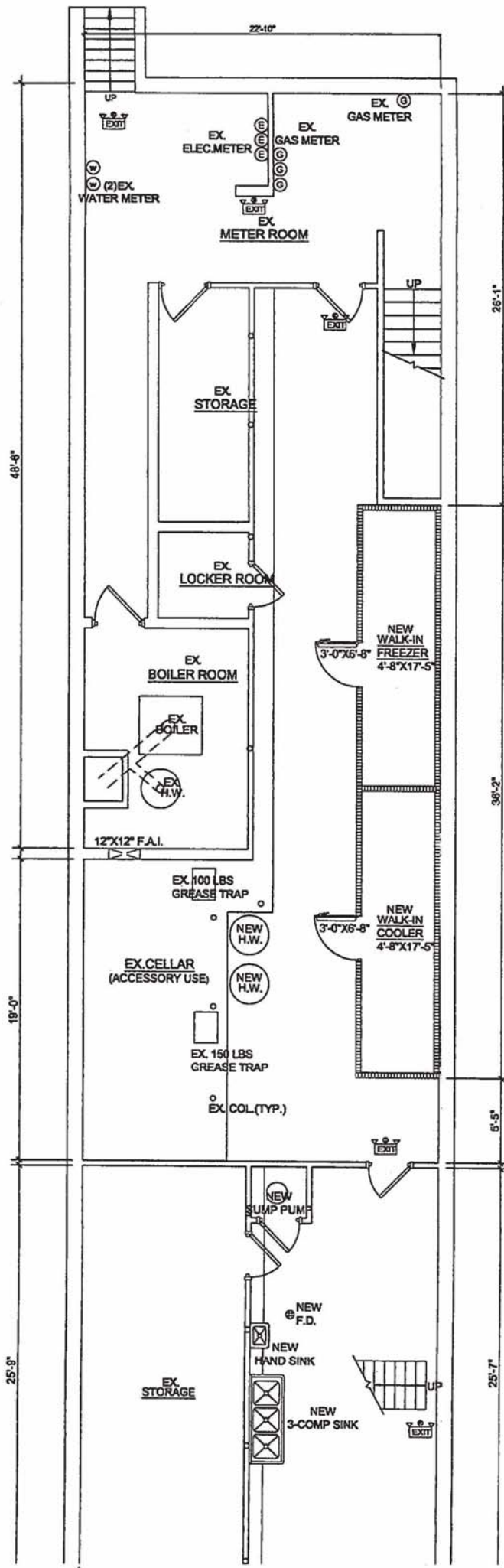
PERMISSIBLE USE AND OCCUPANCY

STORY	LIVE LOADS Lbs. per Sq. Ft.	PERSONS ACCOMMODATED			USE
		MALE	FEMALE	TOTAL	
Cellar					Boiler room and storage.
1st story	75			15	Stores
2nd story	75			30	Stores and offices.
3rd story	40				Two (2) apartments.
Mezzanine	40				Sleeping balcony.

Sec. 61.23 sub-a Building Code, C.26-273.0 Adm. Code
 Prior to the occupancy of a structure erected or altered after January 1, 1938, the number of occupants of each floor of said structure as stated in the certificate of occupancy shall be permanently posted under glass and maintained in the main entrance hall of such structure.

Thomas V. Brennan
 Borough Superintendent

Basement Diagram



Premises: 108 W 14th Street, New York, NY 10011

