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COMMUNITY BOARD NO. 2, MANHATTAN

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April 28, 2026

Director
Licensing Issuance Division
NY State Liquor Authority 163 W. 125th Street
New York, New York 10027

Dear Sir/Madam:

At its Full Board meeting on April 23, 2026, Community Board #2, Manhattan (CB2, Man.) adopted the following resolution:

Bad Manners NYC LLC dba Bad Manners 25 Great Jones St 10012 (OP–Restaurant)
(previously unlicensed)

- i. **Whereas**, the Applicant and the Applicant's attorney appeared before Community Board 2, Manhattan's (CB2M) SLA Licensing Committee #1 to present an application to the NYS Liquor Authority (NYSLA) for an On-Premises Restaurant liquor license to operate a fine-dining, chef-driven neighborhood restaurant serving small plates in the ground floor and cellar of an 11-story mixed-use block-through building (ca. 2023) on Great Jones Street (going south to Bond Street) between Lafayette Street and Bowery (Block #530/Lot #7508), the building falling within the Special SoHo-NoHo Mixed Use District; and
- ii. **Whereas**, the ground floor and cellar premises is approximately 3,840 sq. ft., with 624 sq. ft. on the ground floor and 3,216 sq. ft. in the cellar, the floors being connected by both an interior stairway and elevator, the Applicant stating the stairs will have an accessible chair lift and the elevator will be used for deliveries; the questionnaire stating there will be 9 tables and 16 seats, the provided diagram showing four (4) high-top tables and 16 seats, one guest seating counter with no indicated number of seats, one (1) high-top oval table with six (6) seats and one (1) service bar for a total of 22 seats on the ground floor and one private dining room consisting of one (1) high-top table and four (4) seats, one (1) high-top table with six (6) seats and one long curving counter starting as a high table for standing patrons at one end and lowering to accommodate ADA accessibility as a lower counter at the other end for a total of 10 seats in the cellar and a total of 32 seats between the two floors and a legal occupancy of 140 persons; there is one entry serving as patron ingress and egress on Great Jones Street, one emergency exit from the cellar that exits onto Bond Street and two (2) patron bathroom located in the cellar; and

- iii. **Whereas**, the Applicant's hours of operation will be 12 PM to 12 AM Sundays through Saturdays (7 days a week); music will be recorded background music only from iPods/CDs/streaming services; all doors will be closed at all times; there will be no TVs, no dancing, no DJ's, no live music, no promoted events, no private parties, no scheduled performances or cover fees, no velvet ropes or movable barriers or security personnel/doormen; and
- iv. **Whereas**, the premises to be licensed is in a newly available retail space which has not been previously occupied, the building having recently been constructed and completed in 2023, and the location has previously never been licensed for the service of alcohol; and
- v. **Whereas**, the application is for a unique method of operation, mostly within the cellar of a newly constructed building, with the method of operation being that of a refined, chef-driven, fine dining neighborhood restaurant but with the majority of service being to standing patrons in the cellar with the tables being only high-top tables and therefore not ADA-accessible, the majority of table seats (22 seats) being on the ground floor with the only accessible dining being in the cellar at the lower end of the curved "counter," the counter itself being the primary area for dining patrons and having no seats, the one end of the counter being lower to the ground to accommodate wheelchair accessibility; and
- vi. **Whereas**, concerns were raised that the application was for a fine dining restaurant yet the majority of the "seating" was actually for standing patrons, the Applicant affirming that patrons would need to order a full-service meal in conjunction with any drinks and that the concept was that of a fine dining restaurant experience but at a quicker pace, with patrons expected to stay not more than an hour; there were significant concerns raised about the venting of the restaurant, the venting as planned being vented to the buildings courtyard by Bond Street, the adjacent residents of both Bond and Great Jones Streets having concerns about noise and odors from the venting with those on Bond Street having residential windows in close proximity to the proposed venting system, the Applicants stating they are installing a scrubbing system that will remove 99.9% of the odors and will work with the residents of the adjacent buildings to ensure that the system does not cause any negative quality of impacts to those residents; there were also significant concerns about the impacts this will have on traffic on Great Jones Street, this being a high-end restaurant with the expectation being that a number of patrons will arrive and leave via for-hire vehicles, the block being residential in nature on upper floors with several other fine dining restaurants on the ground floor, with a New York City Fire Department Fire Station housing Engine 33 and Ladder 9 located on the same block and three large construction projects on the east and west ends of the block for three (3) 99 unit buildings scheduled to begin within the next year that will significantly impact traffic on the block, the Applicants agreeing to direct for-hire vehicles to Lafayette Street, however the sidewalk on Lafayette Street closest to the restaurant being abnormally narrow due to an irregular building lot; and
- vii. **Whereas**, the Applicant has executed and has had notarized a Stipulations Agreement with CB2M that they agreed to submit to the NYSLA and agreed would be attached and incorporated into the "method of operation" of the new On-Premises Restaurant liquor license, with those stipulations as follows:
 - 1. Will be advertised and operated as a full-service, fine-dining, chef-driven neighborhood restaurant serving small plates with a majority of seating being at high-top tables and

- standing area but with patrons having to order a full-service meal in conjunction with any drinks with the kitchen open and full menu items served until closing every night.
2. The hours of operation will be 12 PM to 12 AM Sundays through Saturdays (7 days a week). All patrons will be cleared and no patrons will remain after stated closing time.
 3. Will not operate as a Tavern or Sports Bar or allow any portion of premises to be operated in that manner.
 4. Will not operate a backyard garden or any other outdoor area for commercial purposes including any sidewalk café and/or roadbed seating.
 5. Will play recorded background music at conversational levels only, inclusive of any private parties or events. No music will be audible in any adjacent residences at any time.
 6. Will not have televisions.
 7. Will have not more than 24 private parties per year.
 8. Will direct for-hire vehicles to Lafayette Street for pick up and drop off and will actively have staff monitor Great Jones Street to ensure no standing of for-hire vehicles
 9. Will close all doors and windows at all times, allowing only for patron ingress and egress
 10. Ingress and egress for all patrons, staff and deliveries will be through the Great Jones Street entrance. Bond Street will serve as emergency egress only with the emergency egress being an alarmed door
 11. Will install and maintain an advanced commercial kitchen ventilation system including precipitator which removes all smells (99.9%) that is fully compliant with all applicable requirements of the New York City Mechanical Code and other relevant regulations, and that does not create noise, odor, smoke or exhaust impacts affecting the residential properties at 22 Bond Street, 24 Bond Street, 20 Bond Street, and 27–29 Great Jones Street. The Applicant shall obtain all required permits and approvals from the New York City Department of Buildings and any other relevant agencies prior to installation and operation of such system
 12. If the proposed ventilation system is not permitted to exhaust at the presented existing location at ground level in the building courtyard, will route kitchen exhaust ductwork to a termination point above the roofline of the highest adjoining building, subject to the appropriate regulatory authority
 13. Will present and allow review of the commercial kitchen ventilation and precipitator system to local resident group and the immediately impacted residential properties at 22 Bond Street, 24 Bond Street, 20 Bond Street, and 27–29 Great Jones Street
 14. Will not install or have French doors, operable windows or open facades.
 15. Will not make changes to the existing façade except to change signage or awning and will comply with all NYC Landmark Preservation Commission regulations.
 16. Will comply with NYC Department of Buildings Regulations and will provide a Certificate of Occupancy and Place of Assembly permitting eating and drinking for proposed store front premises for ground floor and basement including proposed patron occupancy for both floors prior to opening
 17. Will not have unlimited drink or unlimited food and drink specials. Will not have “boozy brunches.” No pitchers of beer.
 18. There will be no “bottle service” or the sale of bottles of alcohol except for the sale of bottles of beer or wine products.
 19. Will not have: dancing, promoted events, any event where a cover fee is charged, scheduled events, velvet ropes or metal barricades or security personnel.
 20. Will not add more principals as presented to CB2M with greater than 20% share of business prior to submission of original application to the NYSLA.
 21. Will appear before CB2M prior to submitting any changes to any stipulation agreed to herein.

viii. **Whereas**, this application being subject to the 500 Foot Rule requiring the Applicant to demonstrate that the public interest would be served by the granting of the On-Premises liquor license at this location, there being **59 active licensed premises** and 4 pending licenses within 750 ft. of the premises proposed to be licensed according to LAMP, the agreed upon hours and stipulations being reasonable, the Applicant agreeing to work with the impacted buildings regarding the venting of the restaurant, the public interest being established albeit subject to the Applicant and Licensee abiding by those agreed upon stipulations; and

THEREFORE BE IT RESOLVED that CB2M recommends **denial** of the application for a new On-Premises Tavern liquor license for **Bad Manners NYC LLC dba Bad Manners 25 Great Jones St 10012** **unless** the statements the Applicant has presented are accurate and complete, and that those conditions and stipulations agreed to by the Applicant above are incorporated into the “method of operation” of the NYSLA liquor license in order to create public interest for the issuance of this liquor license.

Vote: Unanimous, 35 Board Members in favor.

We respectfully request that your agency take action consistent with the positions expressed in the above.

Sincerely,



Donna Raftery, Chair
SLA Licensing 1 and 2 Committees
Community Board #2, Manhattan



Valerie De La Rosa, Chair
Community Board #2, Manhattan

VDLR/em

cc: Hon. Daniel Goldman, Congressman
Hon. Brian Kavanagh, NY State Senator
Hon. Deborah J. Glick, NY State Assembly
Hon. Grace Lee, State Assembly Member
Hon. Michael Levine, NYC Comptroller
Hon. Brad Hoylman-Sigal, Man. Borough President
Hon. Erik Bottcher, NYC Council Member
Hon. Christopher Marte, NYC Council Member
Hon. Harvey Epstein, NYC Council Member
Thomas Donohue, Deputy Commissioner of Licensing, NY State Liquor Authority



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Community Board 2 Liquor License Stipulations

**The original signed and notarized form must be returned to the CB2 office by Friday, April 17, 2026.
If not returned 24 hours prior to CB2s full board meeting, the application will be denied.**

I, Ilya Likhtenfeld as a qualified representative of **Bad Manners NYC LLC dba Bad Manners** located at **25 Great Jones Street, New York, NY 10012** agree to the following stipulations:

Application Type: OP Restaurant RW TW Alteration Other:

Premise will be advertised and operated as a fine-dining, chef-driven neighborhood restaurant serving small plates.

Hours of operation:

Sunday:	12 PM	to	12 AM	Thursday:	12 PM	to	12 AM
Monday:	12 PM	to	12 AM	Friday:	12 PM	to	12 AM
Tuesday:	12 PM	to	12 AM	Saturday:	12 PM	to	12 AM
Wednesday:	12 PM	to	12 AM				


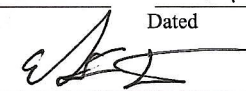
(Premises will open no later than stated opening time and **NO** patrons will remain after stated closing time.)

- Will operate a full-service restaurant with a majority of seating being at high-top tables and standing area but with patrons having to order a full-service meal in conjunction with any drinks with the kitchen open and full menu items served until closing every night.
- Will not operate as a Lounge, Tavern or Sports Bar or allow any portion of premises to be operated in that manner.
- Will not operate a backyard garden or any other outdoor area for commercial purposes including any sidewalk café and/or roadbed seating.
- Will play recorded background music at conversational levels only, inclusive of any private parties or events. No music will be audible in any adjacent residences at any time.
- Will not have televisions.
- Will use an electronic reservation system capable of online messaging to interact with customers remotely, as needed, to prevent crowds from queuing/gathering/waiting to enter on sidewalk.
- Will have not more than 24 private parties per year.
- Will direct for-hire vehicles to Lafayette Street for pick up and drop off and will actively have staff monitor Great Jones Street to ensure no standing of for-hire vehicles.
- Will close all doors and windows at all times, allowing only for patron ingress and egress.
- Ingress and egress for all patrons, staff and deliveries will be through the Great Jones Street entrance. Bond Street will serve as emergency egress only with the emergency egress being an alarmed door.
- Will install and maintain an advanced commercial kitchen ventilation system including precipitator which removes all smells (99.9%) that is fully compliant with all applicable requirements of the New York City Mechanical Code and other relevant regulations, and that does not create noise, odor, smoke or exhaust impacts affecting the residential properties at 22 Bond Street, 24 Bond Street, 20 Bond Street, and 27-29 Great Jones Street. The Applicant shall obtain all required permits and approvals from the New York City Department of Buildings and any other relevant agencies prior to installation and operation of such system.
- If the proposed ventilation system is not permitted to exhaust at the presented existing location at ground level in the building courtyard, will route kitchen exhaust ductwork to a termination point above the roofline of the highest adjoining building, subject to the appropriate regulatory authority.
- Will present and allow review of the commercial kitchen ventilation and precipitator system to local resident group and the immediately impacted residential properties at 22 Bond Street, 24 Bond Street, 20 Bond Street, and 27-29 Great Jones Street.
- Will not install or have French doors, operable windows or open facades.
- Will not make changes to the existing façade except to change signage or awning and will comply with all NYC Landmark Preservation Commission regulations.
- Will comply with NYC Department of Buildings Regulations and will obtain Certificate of Occupancy and Place of Assembly Certificate which matches proposed use and occupancy and keep current at all times required Permits and Certificates.

- Will provide a Certificate of Occupancy and Place of Assembly permitting eating and drinking for proposed store front premises for ground floor and basement including proposed patron occupancy for both floors prior to opening.
 - Will not have unlimited drink or unlimited food and drink specials. Will not have "boozy brunches." No pitchers of beer.
 - There will be no "bottle service" or the sale of bottles of alcohol except for the sale of bottles of beer or wine products.
- Will not have: Dancing DJs Live Music Promoted Events Any event where cover fee is charged
 Scheduled Performances Velvet ropes or metal barricades Security Personnel/Doorman.
- Will not add more principals as presented to CB2 with greater than 20% share of business prior to submission of original application to the NYSLA.
 - Will appear before CB2, Man. prior to submitting any changes to any stipulation agreed to herein.

Residents may contact the Manager/Owner at the following phone number. Any complaints will be addressed immediately

Name: Ilya Likhtenfeld Phone Number: +1 (212) 365-0525

 Signed	<u>Ilya Likhtenfeld</u> Print Name	<u>17/04/2026</u> Dated
Sworn to this <u>17</u> day of <u>April</u> 2026		 Notary Public

CB2 and Applicant/Licensee request that the SLA add these stipulations to the method of operation/conditions of license

ERICK JAQUEZ
 NOTARY PUBLIC, STATE OF NEW YORK
 Registration No. 01JA0031066
 Qualified in Bronx County
 Commission Expires November 15, 2028