

# Manhattan Community Board 4

(All Fields Must Be Completed)

## Liquor License Stipulations Application

<b>APPLICANT</b>		<b>DOING BUSINESS AS (DBA)</b>		
Amoronde LLC		Crispin's		
<b>STREET ADDRESS</b>		<b>CROSS STREETS</b>		
764 10th Avenue, New York, NY 10019		Corner of 52nd Street and 10th Avenue		
<b>OWNER</b>	<b>NAME:</b>	Roberto A. Taylor	<b>ATTORNEY</b>	
	<b>PHONE:</b>	917-370-6186	<b>NAME:</b>	
	<b>FAX:</b>	N/A	<b>PHONE:</b>	
			Stacy L. Weiss, Esq.	
			212-521-0828	
			212-521-0826	
<b>MANAGER</b>	<b>NAME:</b>	N/A	<b>LANDLORD</b>	
	<b>PHONE:</b>		<b>NAME:</b>	
	<b>FAX:</b>		<b>PHONE:</b>	
			Sonel Ramirez	
			917-832-8230	
			212-664-9024	
<b>DESCRIPTION OF BUSINESS</b>				
<b>Establishment Type:</b>		<input type="radio"/> Bar/Tavern <input type="radio"/> Bed & Breakfast <input type="radio"/> Eating Place Beer <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input checked="" type="radio"/> Restaurant <input type="radio"/> Catering Establishment <input type="radio"/> Club (Fraternal Organization - Members Only) <input type="radio"/> Other (Explain): _____		
<b>Method of Operation:</b>		<input checked="" type="radio"/> Restaurant <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Pizzeria <input type="radio"/> Cafe <input type="radio"/> Other (Explain): _____		
<b>License Type:</b>		<input type="radio"/> On-Premise <input type="radio"/> Wine <input type="radio"/> Beer <input checked="" type="radio"/> Wine & Beer		
<b>APPLICATION TYPE</b> (check one)	<input checked="" type="radio"/> New	Has applicant owned or managed a similar business?	<input checked="" type="radio"/> YES	<input type="radio"/> NO
		What is/was the name of establishment?	CrabKing	
		What is/was the address of the establishment?	6951 Springfield, Laredo TX	
		What were the dates the applicant was involved with this former premise?	2002 - 2005	
	<input type="radio"/> Transfer	What is the prior license #?		
		What is the expiration date on the prior license?		
		Are you making any alterations or operational changes?	<input type="radio"/> YES	<input type="radio"/> NO
		If alterations or operational changes are being made, please attach the plans to this form.		
	<input type="radio"/> Alteration	What is the current license #?		
		What is the expiration date on the current license?		
Please describe the nature of the alterations and attach the plans				

OPERATIONAL ISSUES										
HOURS		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY		
	Operation	11am - 2am	11am - 2am	11am - 2am	11am - 2am	11am - 2am	11am - 2am	11am - 2am	11am - 2am	
	Music	11am - 12am	11am - 12am	11am - 12am	11am - 12am	11am - 12am	11am - 12am	11am - 12am	11am - 12am	
	Kitchen	11am - 2am	11am - 2am	11am - 2am	11am - 2am	11am - 2am	11am - 2am	11am - 2am	11am - 2am	
OCCUPANCY	INDOOR				BAR			OUTSIDE		
	Capacity (Certificate of Occupancy)	Maximum # of Persons You Anticipate Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Bars	Number of Seats	Number of Tables	
	Pending	74	14	48	0	1	6	N/A	N/A	
How many floors are there? What is the capacity for each floor? (please respond in space provided)					<input checked="" type="radio"/> 1-2	<input type="radio"/> 3-4	<input type="radio"/> 5+	1st floor and basement -storage		
Will you be applying or intending to apply for a cabaret license? If yes, will there be dancing? (please respond in space provided)					YES	<input type="radio"/> NO	N/A			
Will applicant have bottle service?					YES	<input type="radio"/> NO	<input checked="" type="radio"/> N/A	Beer and wine only		
Will you be hosting private parties and promotional events?					YES	<input type="radio"/> NO	N/A			
Will outside promoters be used?					YES	<input type="radio"/> NO	N/A			
Will the security plan submitted be implemented?					YES	<input type="radio"/> NO	N/A			
Will State certified security personnel be used?					YES	<input type="radio"/> NO	<input checked="" type="radio"/> N/A			
Will New York Nightlife Association recommendations and NYPD Best Practices be followed?					<input checked="" type="radio"/> YES	<input type="radio"/> NO	N/A			
Will the applicant be using delivery bicycles? If yes, have you applied to DOT for bicycle rack? Delivery bicycles are to be clearly marked with the name of the restaurant and staff will wear attire clearly noting name. (please respond in space provided)					<input checked="" type="radio"/> YES	<input type="radio"/> NO	N/A	Application to DOT to be submitted.		
Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided)					YES	<input type="radio"/> NO	N/A			
If yes to the above, are plans attached and submitted to DCA? How many tables/seats? (please respond in space provided)					YES	<input type="radio"/> NO	<input checked="" type="radio"/> N/A			
Will applicant provide contact information to neighbors and respond to complaints that arise?					<input checked="" type="radio"/> YES	<input type="radio"/> NO	N/A			
Will you inform the Community Board office of your job openings and/or provide a hyperlink to your jobs webpage?					<input checked="" type="radio"/> YES	<input type="radio"/> NO	N/A			
If you plan to have music, what type(s)?			<input checked="" type="radio"/> BACKGROUND	<input type="radio"/> LIVE MUSIC	<input type="radio"/> DJ					
BUILDING DESIGN										
Doors and windows will be closed when any amplified music is played and in the event of no amplified sound, will be closed by 11 PM Friday and Saturday and 10 PM on all other days.					<input checked="" type="radio"/> YES	<input type="radio"/> NO	N/A			
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?					<input checked="" type="radio"/> YES	<input type="radio"/> NO	N/A			
Do you agree to comply with DOB rules concerning a storm enclosure? Storm enclosures can be used between November 15 and April 15, but they may NOT project more than 18 inches from the store front)					<input checked="" type="radio"/> YES	<input type="radio"/> NO	N/A			

OUTDOOR ITEMS				
Will applicant use the rooftop, rear yard or any outdoor space?	YES	<input checked="" type="radio"/> NO	N/A	
If yes to the above, the rear yard, rooftop, and any outdoor space will be closed and vacated by 11 PM on Friday & Saturday and 10 PM on all other days.	YES	NO	<input checked="" type="radio"/> N/A	
The service and consumption of alcohol in the rear yard, on the rooftop, or in any other outdoor space will be only via seated food service.	YES	NO	<input checked="" type="radio"/> N/A	
The rear yard, rooftop, and any other outdoor space will not allow standing space for patrons to drink or smoke.	YES	NO	<input checked="" type="radio"/> N/A	
Applicant will do everything in their power to provide an effective sound baffling or sound controlled environment through landscaping or some type of enclosure, where possible; provided they do not violate any fire or building code regulations? This includes possibly working with landlords for soundproofing tenants apartments (such as installing soundproofing windows, acoustical tiles, etc.).	YES	NO	<input checked="" type="radio"/> N/A	
Applicant will enforce a quiet environment in the outdoor space, so as not to disturb nearby residents (e.g. there will be no amplified music, as per the law, and windows and doors to areas that play amplified music shall be closed). The applicant will make every effort possible to limit the noise emanating from diners by posting signs outside and also on menus asking for respect of the neighbor's privacy and peace. The staff will also encourage a peaceful environment amongst the outdoor diners.	YES	NO	<input checked="" type="radio"/> N/A	
Applicant will have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	NO	<input checked="" type="radio"/> N/A	

LOCATION & ZONING				
Primary Zoning District:	R8	Overlay (If Applicable):	C2-5	
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	<input checked="" type="radio"/> YES	NO	N/A	Clinton
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	YES	<input checked="" type="radio"/> NO	N/A	Pending
Is the 500 Foot Rule or 200 Foot Rule Triggered? If yes, which? Please attach a diagram of the establishments that triggers the rule.	YES	NO	<input checked="" type="radio"/> N/A	
Is a Public Assembly permit required?	YES	<input checked="" type="radio"/> NO	N/A	
Are your plans filed with DOB?	<input checked="" type="radio"/> YES	NO	N/A	
Building Type	<input checked="" type="radio"/> Residential <input checked="" type="radio"/> Commercial <input type="radio"/> Mixed Use <input type="radio"/> Other, describe: _____			
Adjacent Buildings	<input checked="" type="radio"/> Residential <input checked="" type="radio"/> Commercial <input type="radio"/> Mixed Use <input type="radio"/> Other, describe: _____			
NOTIFICATION: What organizations / community groups have you notified regarding your application?	# 1			
	# 2			
	# 3			

**ADDITIONAL INFORMATION: (Applicant Use)**

**ADDITIONAL NOTES: (Office Use Only)**

- Will meet with Block Association  
- will close any windows or doors  
at 10pm Sun - Thurs    Fri at 11pm Sat  
at 11pm


Paul Hays low

**ADDITIONAL STIPULATIONS: (Office Use Only)**

Manhattan Community Board 4 (MCB4) recommends:

Approval  Denial unless all agreed to by applicant is part of the method of operation  Denial

**CB4 REPRESENTATIVES**

  
Kelly Gonzalez  
CB4 Community Associate

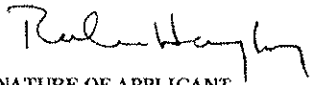
Lisa Daglian  
CB4 BLP Committee Co-Chair

Paul Seres  
CB4 BLP Committee Co-Chair

**APPLICANT AGREEMENT WITH THE COMMUNITY**

Pursuant to these stipulations, this applicant agrees to have these provisions incorporated in the method of operation of their liquor license. Additionally, the applicant agrees to the community agreements as the basis for the community supporting this application.

**SIGN HERE** →

  
SIGNATURE OF APPLICANT

DATE

1/28/2013

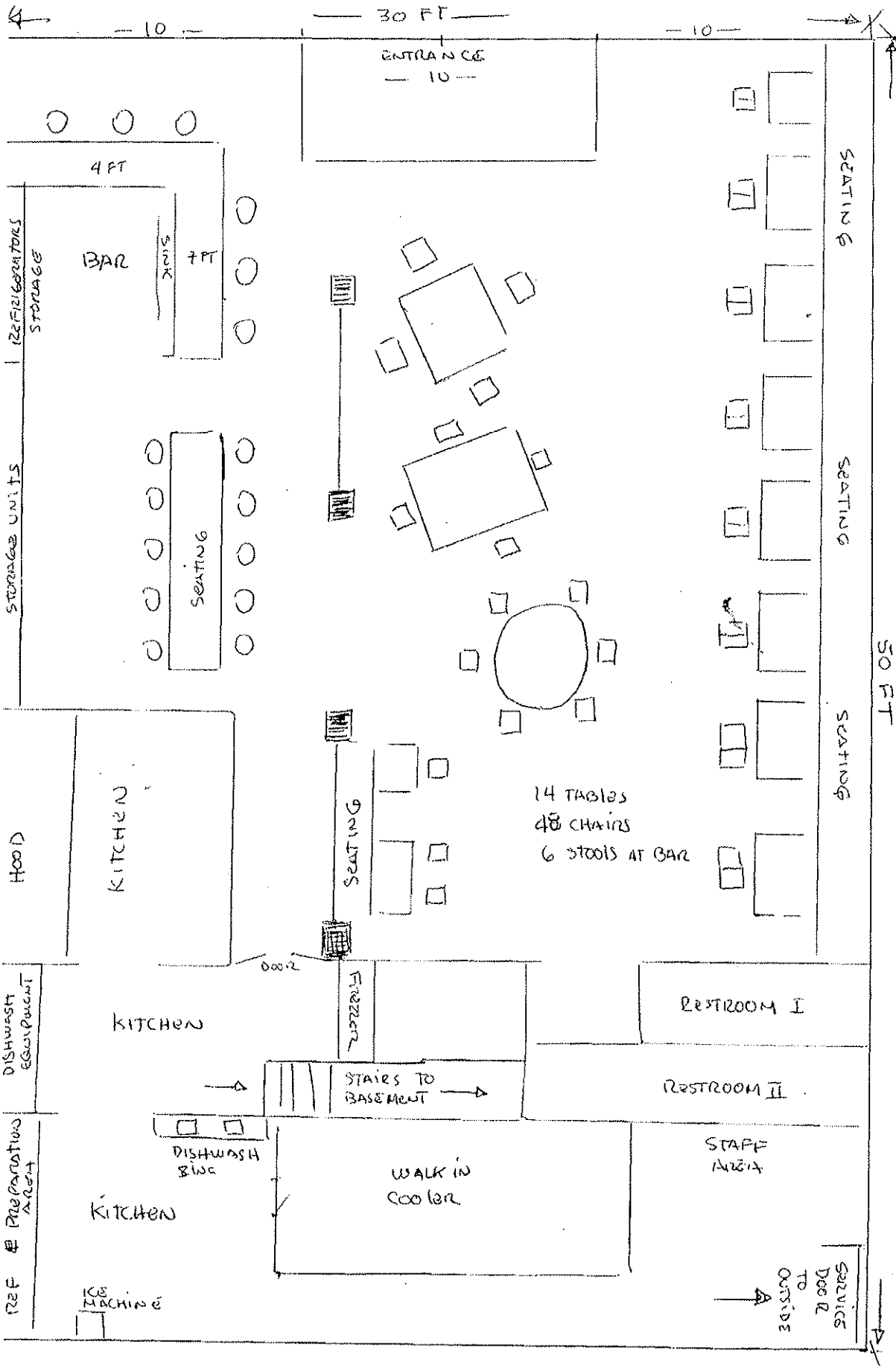
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FLOOR PLAN

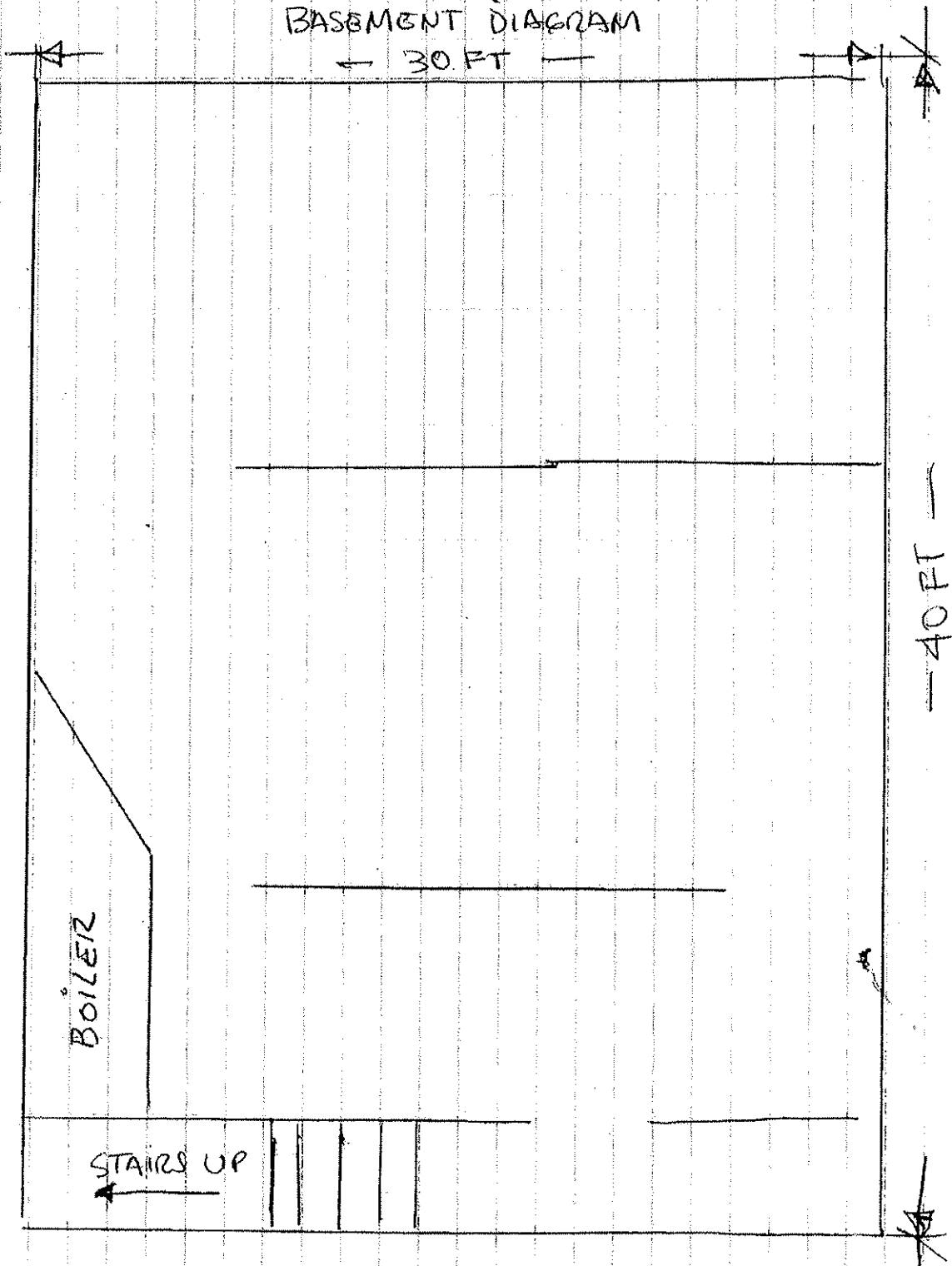
764 10TH AVENUE  
NEW YORK, NY 10019  
STREET LEVEL PLAN

SIDEWALK / 10TH AVENUE



BASEMENT DIAGRAM

← 30 FT →



← 40 FT →

AMORONDE LLC  
764 10TH AVENUE  
NEW YORK, NY 10019  
DBA: CRISPIN'S



AMORONDE LLC

# BLOCK PLOT DIAGRAM

BBA: CRISPIN'S  
764 10TH AVENUE  
NEW YORK NY 10019

RESTAURANT  
TABBOU

← 2nd ST →

VACANT

SONNY  
GROCERY

APARTMENTS  
HOUSING

RESTAURANT  
MADRID

← 5th ST →

APARTMENTS

GYM

← 2nd ST →

PROPOSED PREMISES  
NOW VACANT

CLEANERS

Flower Shop

CHINESE FOOD

GROCERY

MIDTOWN

MARKET

MEAT

OPTICAL

PET SHOP

PIZZA

SUNNY NAIL

SALON

THAI BISTRO

HENGE

LONDONNAT

← 5th ST →

DEPT.

10TH AVENUE →

X

# CRISPÍN'S

701 10<sup>th</sup> Avenue New York, NY 10018  
Hell's Kitchen @ corner of 57<sup>th</sup> & 10<sup>th</sup> Avenue  
Phone (212) 470-0486  
www.Crispin.com

## Appetizers

GRILLED OCTOPUS *Herbed grilled octopus, celery, red potato salad*  
CRAB CAKE *Crab cake and warm wild mushroom salad*  
EGGPLANT & RICOTTA *Eggplant involtino with imported Buffalo ricotta and mint leaves*  
QUAIL AND POLENTA *Braised quail on grilled polenta and balsamic reduction*  
MUSSELS *Mediterranean mussels with garlic and white wine broth*  
MIXED CLAMS *with garlic and white wine broth*  
SHRIMP COCKTAIL *American style with cocktail sauce*  
RAZOR CLAMS *Ala Mexique with cucumber, onion, diced tomato and shrimp juice.*  
With chorizo and broad beans  
CROSTINI *Taste of mix crostini Chef's choice*  
CURED MEATS *Taste of cured meats Chef's choice*  
CHEESES *Taste of four cheeses, honey, fig jam, Chef's choice*  
OLIVES *Crisp olives stuffed with fennel seeds and roasted pork*  
CLASSIC MEATBALLS *Classic meatballs in tomato sauce*  
PROSCIUTTO *prosciutto with vegetables*  
PARMIGIANO REGGIANO *18 month aged with sun dried tomato*  
FEGATINI *Sautéed chicken liver with onion and porto wine reduction*

## Salads

MIXED ORGANIC GREENS *with green apple, almonds, sherry vinaigrette*  
CAESAR SALAD *garlic Croutons & Shaved Parmesan*  
TRI COLOR *Arugula, Radicchio & Endive*  
BRESAOLA & PEAR *Arugula, imported bresaola, bosc pear, parmesan cheese, balsamic vinaigrette*  
ROASTED RED BEETS, string bean, herbed goat cheese, raspberry vinaigrette  
RUCOLA & TALEGGIO *Taleggio cheese, arugula, walnuts and honey mustard sauce*

## Soups

BARLEY SOUP *Red beans and barley soup*  
FAVA BEAN *Creamy fava bean soup, mushroom and goat cheese*  
MINISTRONE *Mix vegetables, onion, pasta*  
ONION SOUP *Classic onion soup*  
KILLER SHRIMP SOUP *Shrimp, mix vegetables, onion, tomato, fish & shellfish reduction*  
CRAB BISQUE *Creamy crab soup, carrots, green onions, ripe tomatoes, cream, dry sherry*

## Pasta

FETTUCCINE ALLA BOLOGNESE *Home-made pasta, traditional meat sauce*  
ORECCHIETTE *Little ears pasta shape with roasted lamb ragu'*  
GNOCCHI *Potato gnocchi, fresh chopped tomato, basil, buffalo mozzarella*  
TORTELLI *Fresh ricotta and spinach stuffed tortelli, butter sage, green asparagus, parmesan*  
RAVIOLI *Stuffed fish ravioli, shell fish, mix vegetables, brandy sauce*  
PENNE GORGONZOLA *Penne pasta, imported gorgonzola cheese, green peas, walnuts*  
SPAGHETTI BOTTARGA *Spaghetti, broccoli rabe sardinian air-dried tuna caviar*  
GARGANELLI OSSOBUCO *Home-made garganelli pasta, braised ossobuco*  
TRENNETTE AL PESTO *Trennette pasta with string bean potatoes and pesto sauce*  
LINGUINE *with Clams & white wine parsley sauce*  
SPAGUETTI ALLA CARBONARA

## Meats

STEAK FRITES *Hanger steak and fries*  
SIRLON STEAK *Grilled angus sirloin steak, roasted potatoes, barolo reduction*  
LAMB *Herbs roasted lamb shank, pearl onions and mash potatoes*  
PORK CHOP *18 oz pork chop grilled and served with caramelized vegetables*  
CHICKEN ROSAMARINO *Roasted free-range chicken, mashed potatoes, american broccoli, rosemary pan sauce*  
CHICKEN BREAST *Grilled thin pounded chicken breast served with cannellini bean salad*  
BEEF SHORT RIBS *Slowly braised beef short ribs served with stewed cabbage*

## Fish & Shellfish

RED SNAPPER *Pan-seared red snapper, mussels, clams, white wine and saffron*  
MONKFISH *Pan-seared monkfish, tomato sauce, kalamata olives*  
SEA SCALLOPS *Baked scallops, light-tomato-celery-herb sauce*  
BRANZINO *Grilled branzino filet, roasted potatoes, broccoli rabe*  
SALMON *Grilled salmon with Garlic Sautéed Spinach, Cabbage & Balsamic Vinegar Reduction*  
LOBSTER SPAGUETTI  
SHRIMP SCAMPI  
STEAM SHRIMP  
COLOSSAL FRIED SHRIMP  
ALASKAN CRAB CLUSTERS  
DUNGENESS CRAB CLUSTERS  
KING CRAB LEGS  
CRAB CAKES

## Sides

MASHED POTATOES  
BROCCOLI  
BROCCOLI RABE  
SPINACH  
FRENCH BEANS  
FRENCH FRIES



764

**PUBLIC NOTICE**  
The following information is being provided to the public for their information.  
If you have any questions, please contact the following person:  
Name: [Name]  
Title: [Title]  
Phone: [Phone Number]  
Email: [Email Address]

Public Notice

ScamAlertWeb

VISA

DISCOVER

MasterCard

764



STATE OF NEW YORK  
ADMINISTRATIVE COMMISSION OF THE STATE OF NEW YORK  
100 WATER STREET, SUITE 1000, ALBANY, NEW YORK 12242-1000  
TELEPHONE: 518-474-2000 FAX: 518-474-2001  
WWW.ADC.STATE.NY.US

**PUBLIC NOTICE**

Business License and Parking Commission  
Administrative Code Section 201-2.1

**Amoronde LLC**  
**764 10<sup>th</sup> Avenue**

Administrative Code Section 201-2.1

**DATE:** Tuesday, February 10<sup>th</sup> 2014  
**TIME:** 10:00 AM  
**PLACE:** 100 Water Street, 10<sup>th</sup> Floor, Albany, NY 12242-1000

For more information, please contact the Administrative Code Section 201-2.1  
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For more information, please contact the Administrative Code Section 201-2.1