Manhattan Community Board 4
(All Fields Must Be Completed)

Liquor License Stipulations Application

APPLICANT	DOING BUSINESS AS (DBA)
PBQ LLC.	BarBacon

STREET ADDRESS	CROSS STREETS
832-836 9th Avenue	~~West 50th & 51st Street~~ 54th & 55th

OWNER	NAME:	Peter Sherman	REPRESENTATIVE	NAME:	Keven Danow
	PHONE:	914-629-6233		PHONE:	212-370-4996
	FAX:			FAX:	
MANAGER	NAME:	Pending	LANDLORD	NAME:	360 West 55th Street LP
	PHONE:	Pending		PHONE:	212-764-0700
	FAX:			FAX:	

DESCRIPTION OF BUSINESS

Establishment Type:	◯ Bar/Tavern ◯ Bed & Breakfast ◯ Eating Place Beer ◯ Cabaret ◯ Night Club ◯ Hotel [◯ Restaurant]
	◯ Catering Establishment ◯ Club (Fraternal Organization – Members Only)
	◯ Other (Explain):

Method of Operation:	[◯ Restaurant] ◯ Dance Club ◯ Sports Bar ◯ Adult Entertainment ◯ Wine Bar ◯ Pizzeria ◯ Cafe
	◯ Other (Explain):

License Type:	[◯ On-Premise] ◯ Wine ◯ Beer ◯ Wine & Beer

APPLICATION TYPE (check one)				YES	NO
	[◯ New]	Has applicant owned or managed a similar business?		YES	[NO]
		What is/was the name of establishment?			
		What is/was the address of the establishment?			
		What were the dates the applicant was involved with this former premise?			
	◯ Transfer	What is the prior license #?			
		What is the expiration date on the prior license?			
		Are you making any alterations or operational changes?		YES	NO
		If alterations or operational changes are being made, please attach the plans to this form.			
	◯ 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	11 a.m. – 2 a.m.	11 a.m. – 2 a.m.	11 a.m. – 2 a.m.	11 a.m. – 4 a.m.	11 a.m. –4 a.m.	11 a.m. – 4 a.m.	11 a.m. – 2 a.m.
	Music	Recorded	Recorded	Recorded	Recorded	Recorded	Recorded	Recorded
	Kitchen	11 a.m. –12 a.m.	11 a.m. –1 2 a.m.	11 a.m. –1 2 a.m.	11 a.m. – 2 a.m.	11 a.m. –2 a.m.	11 a.m. – 2 a.m.	11 a.m. – 12 a.m.

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
	~~5~~	125	20	55	1	~~1~~	23		

	1-2	3-4	5 +	Ground and Basement
How many floors are there? What is the capacity for each floor? (please respond in space provided)	1-2	3-4	5 +	**Ground and Basement**
Will you be applying or intending to apply for a cabaret license? If yes, will there be dancing? (please respond in space provided)	YES	**NO**	N/A	
Will applicant have bottle service?	YES	**NO**	N/A	*There will be Wine available by the bottle
Will you be hosting private parties and promotional events?	**YES**	NO	N/A	*However, if a company wants to hold a private meeting or a Holiday Party we would like to be able to provide those types of services. (No dancing. No loud music.)
Will outside promoters be used?	YES	NO	**N/A**	
Will the security plan submitted be implemented?	**YES**	NO	N/A	
Will State certified security personnel be used?	**YES**	NO	N/A	
Will New York Nightlife Association recommendations and NYPD Best Practices be followed?	**YES**	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)	YES	**NO**	N/A	*There will be delivery service for local ~~establishments~~ *residents* on foot.
Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided)	YES	**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	NO	**N/A**	
Will applicant provide contact information to neighbors and respond to complaints that arise?	**YES**	NO	N/A	
If you plan to have music, what type(s)?	**BACKGROUND**	LIVE MUSIC	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.	**YES**	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?	**YES**	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.)	YES	NO	N/A	

OUTDOOR ITEMS

Will applicant use the rooftop, rear yard or any outdoor space?	YES	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	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	N/A	
The rear yard, rooftop, and any other outdoor space will not allow standing space for patrons to drink or smoke.	YES	NO	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	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	N/A	
Applicant will have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	NO	N/A	

LOCATION & ZONING

Primary Zoning District:	**C1-5/R8CL**		Overlay (If Applicable):		

Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	NO	N/A	
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	YES	NO	N/A	
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	N/A	**500 Ft. Rule**
Is a Public Assembly permit required?	YES	NO	N/A	
Are your plans filed with DOB?	YES	NO	N/A	

Building Type	○ Residential ○ Commercial ○ Mixed Use ○ Other, describe: _____
Adjacent Buildings	○ Residential ○ Commercial ○ Mixed Use ○ Other, describe:

NOTIFICATION: What organizations / community groups have you notified regarding	# 1	
	# 2	

your application?	# 3	

ADDITIONAL INFORMATION: (Applicant Use)

PBQ LLC, will be a full service restaurant and bar, offering high quality American fare at the prices comparable to the competition. Our Chef Owner Peter Sherman will utilize his considerable experience at some of the top restaurants in NYC (David Bouley's, Danube, The Four Seasons Hotel, Joel Robuchon's L'Atelier, and Veritas) to construct menus that will reflect his talent as well as the customer's budget concerns. Chef Sherman has spent his entire cooking career learning to cook the best of what New York has to offer. He now aims to share his talent and passion with more diverse audience. The PBQ LLC, concept is intent on celebrating comfort food with menus that have been developed and prepared with the same level of care and focus as seen in the best restaurants, with the best ingredients. Chef Sherman hopes to bring a high value amenity to his neighborhood, Hell's Kitchen, with menus that are focused on creating affordable dishes prepared in the best possible way.

In today's economic environment, people are now more than ever looking for a more affordable option that doesn't compromise their current standards for food. People want to spend less without sacrificing quality. The prices for the appetizers and main course that will be served will not exceed the prices of similar dishes in the cafes and restaurants in the surrounding area. Overall we estimate the average check per guest to be $35 before taxes and gratuity. Value is integral to the PBQ LLC, concept – the restaurant must be comparable to the competition's prices and therefore affordable to a broad range of clientele.

It will always be the goal of PBQ LLC, to create community spirit. Our Chef's attitude towards food and how it should be used as a catalyst for conversation will be similarly reflected in the décor and ambiance of PBQ LLC,. We will purposefully design the front of the house to encourage people to interact with our wait staff and with each other with long communal tables and ample bar seating. The rustic, warm ambiance will resonate among our customers a sense of comfort that will as well encourage them to create conversation and have fun.
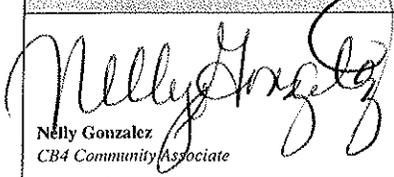
ADDITIONAL NOTES: (Office Use Only)
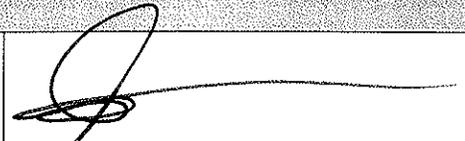
ADDITIONAL STIPULATIONS: (Office Use Only)

Manhattan Community Board 4 (MCB4) recommends:	○ Approval ⊘ Denial unless all agreed to by applicant is part of the method of operation ○ Denial

CB4 REPRESENTATIVES

Nelly Gonzalez
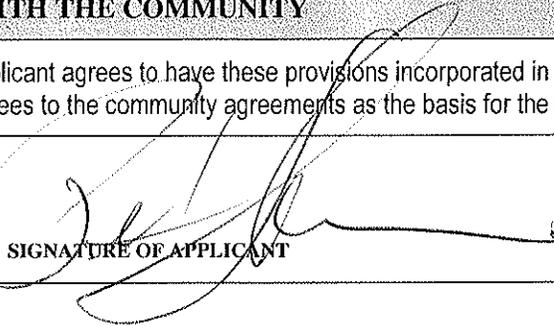*CB4 Community Associate*

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 8/20/13