



THE CITY OF NEW YORK
MANHATTAN COMMUNITY BOARD 3

59 East 4th Street - New York, NY 10003
Phone: (212) 533-5300 - Fax: (212) 533-3659
www.cb3manhattan.org - info@cb3manhattan.org

Gigi Li, Board Chair

Susan Stetzer, District Manager

Community Board 3 Liquor License Application Questionnaire

Please bring the following items to the meeting:

NOTE: ALL ITEMS MUST BE SUBMITTED FOR APPLICATION TO BE CONSIDERED.

- Photographs of the inside and outside of the premise.
- Schematics, floor plans or architectural drawings of the inside of the premise.
- A proposed food and or drink menu.
- Petition in support of proposed business or change in business with signatures from residential tenants at location and in buildings adjacent to, across the street from and behind your proposed location. Petition must give proposed hours and method of operation. For example: restaurant, sports bar, combination restaurant/bar. (petition provided)
- Letter of notice of proposed business to block or tenant association if one exists. E-mail the CB3 office at info@cb3manhattan.org for help to find block associations.
- Photographs of proof of conspicuous posting of meeting with newspaper showing date.
- If applicant has been or is licensed anywhere in City, letter from applicable community board indicating history of complaints and other comments.

Check which you are applying for:

- new liquor license alteration of an existing liquor license corporate change

Check if either of these apply:

- sale of assets upgrade (change of class) of an existing liquor license

Today's Date: May 30, 2013

If applying for sale of assets, you must bring letter from current owner confirming that you are buying business or have the seller come with you to the meeting.

Type of license: Restaurant Wine Is location currently licensed? Yes No

If alteration, describe nature of alteration: n/a

Previous or current use of the location: Restaurant / Wine Bar

Corporation and trade name of current license: Viapre LLC d/b/a Tromba

APPLICANT:

Premise address: 121 Ludlow Street, New York, NY 10002

Cross streets: Rivington Street & Delancey Street

Name of applicant and all principals: Soul Happy LLC - Chien-Hung Chiang; Min-Ren Lee

Trade name (DBA): Amuse

PREMISE:

Type of building and number of floors: Mixed Use; 3 Floors

Will any outside area or sidewalk cafe be used for the sale or consumption of alcoholic beverages?
(includes roof & yard) Yes No If Yes, describe and show on diagram: n/a

Does premise have a valid Certificate of Occupancy and all appropriate permits, including certificate of occupancy for back or side yard intended for commercial use? Yes No

Indoor Certificate of Occupancy TBD Outdoor Certificate of Occupancy _____
(fill in maximum NUMBER of people permitted)

Do you plan to apply for Public Assembly permit? Yes No

Zoning designation (check zoning using map: <http://gis.nyc.gov/doitt/nycitymap/> - please give specific zoning designation, such as R8 or C2):

C4 - 4A

Is this premise wheel chair accessible? Yes No

PROPOSED METHOD OF OPERATION:

What type of establishment will this be (i.e.: restaurant, bar, performance space, club, hotel)?
Wine Bar

Will any other business besides food or alcohol service be conducted at premise? Yes No

If yes, please describe what type: _____

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) Sun - Thurs 12pm -12am; Fri-Sat 12pm - 4am [identical hours to current operator]

Number of tables? 21 Number of seats at tables? 48

How many stand-up bars/ bar seats are located on the premise? 14

(A **stand up bar** is any bar or counter (whether with seating or not) over which a patron can order, pay for and receive an alcoholic beverage)

Describe all bars (length, shape and location): 14'2" bar located on the mid- left side of the restaurant

Any food counters? Yes No If Yes, describe: _____

Does premise have a full kitchen Yes No?

Does it have a food preparation area? Yes No (If any, show on diagram)

Is food available for sale? Yes No If yes, describe type of food and submit a menu

What are the hours kitchen will be open? Sun-Thurs 12pm - 11pm; Fri-Sat 12pm - 3am

Will a manager or principal always be on site? Yes No If yes, which? Manager

How many employees will there be? 10

Do you have or plan to install French doors accordion doors or windows?

Will you agree to close any doors and windows at 10:00 P.M. every night? Yes No

Will there be TVs/monitors? Yes No (If Yes, how many?) _____

Will premise have music? Yes No

If Yes, what type of music? Live musician DJ Juke box Tapes/CDs/iPod

If other type, please describe _____

What will be the music volume? Background (quiet) Entertainment level (e.g. jazz and down-tempo lounge.

Please describe your sound system: DJ Grade Sound System

Will you host promoted events, scheduled performances or any event at which a cover fee is charged? If Yes, what type of events or performances are proposed? No

How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? Please attach plans.

Will there be security personnel? Yes No (If Yes, how many and when) _____

How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans.

Do you have or plan to install sound-proofing?

APPLICANT HISTORY:

Has this corporation or any principal been licensed previously? Yes No

If yes, please indicate name of establishment: _____

Address: _____ Community Board # _____

Dates of operation: _____

If you answered "Yes" to the above question, please provide a letter from the community board indicating history of complaints or other comments.

Has any principal had work experience similar to the proposed business? Yes No If Yes, please attach explanation of experience or resume.

Does any principal have other businesses in this area? Yes No If Yes, please give trade name and describe type of business _____

Has any principal had SLA reports or action within the past 3 years? Yes No If Yes, attach list of violations and dates of violations and outcomes, if any.

Attach a separate diagram that indicates the location (**name and address**) and total number of establishments selling/serving beer, wine (B/W) or liquor (OP) for 2 blocks in each direction. Please indicate whether establishments have On-Premise (OP) licenses. Please label streets and avenues and identify your location. Use letters to indicate **Bar, Restaurant**, etc. The diagram must be submitted with the questionnaire to the Community Board before the meeting.

LOCATION:

How many licensed establishments are within 1 block? 6

How many licensed establishments are within 500 feet? 31

Is premise within a 500 foot radius of 3 or more establishments with OP licenses? Yes No

How many On-Premise (OP) liquor licenses are within 500 feet? 31

Is premise within 200 feet of any school or place of worship? Yes No

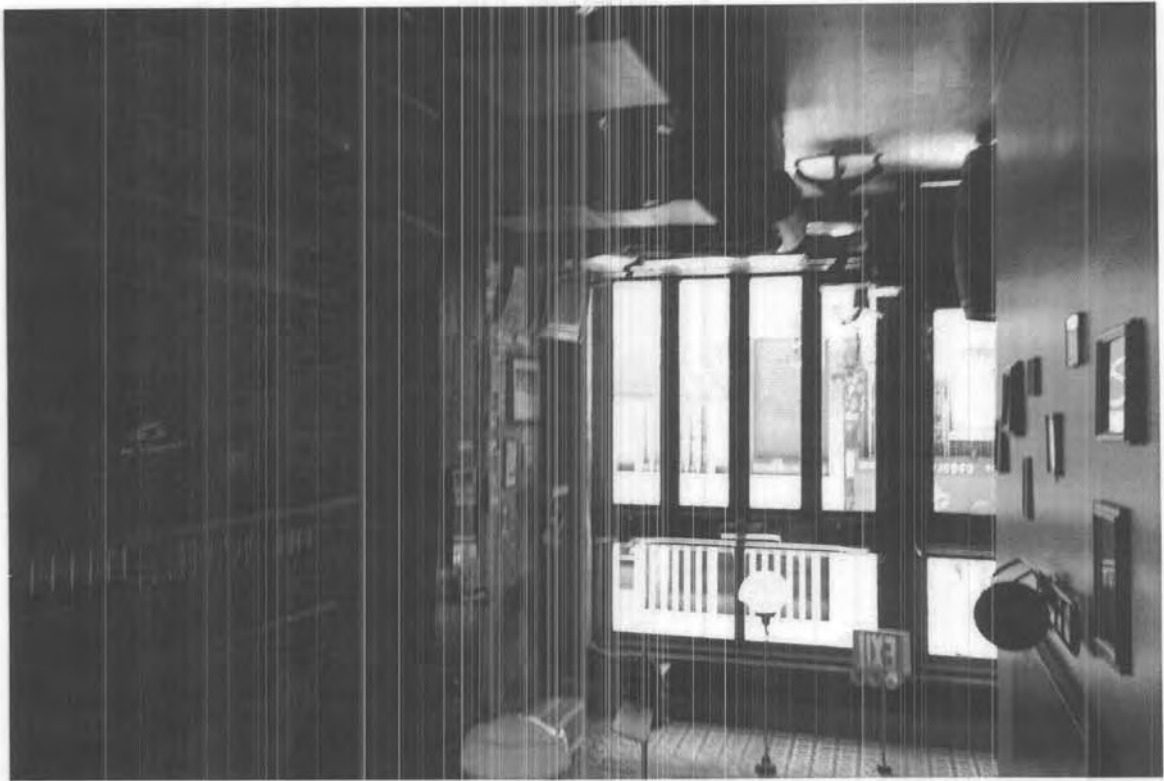
If there is a school or place of worship within 200 feet of your premise on the same block, submit a block plot diagram or area map showing its location in proximity to your premise and indicate the distance and name and address of the school or house of worship.

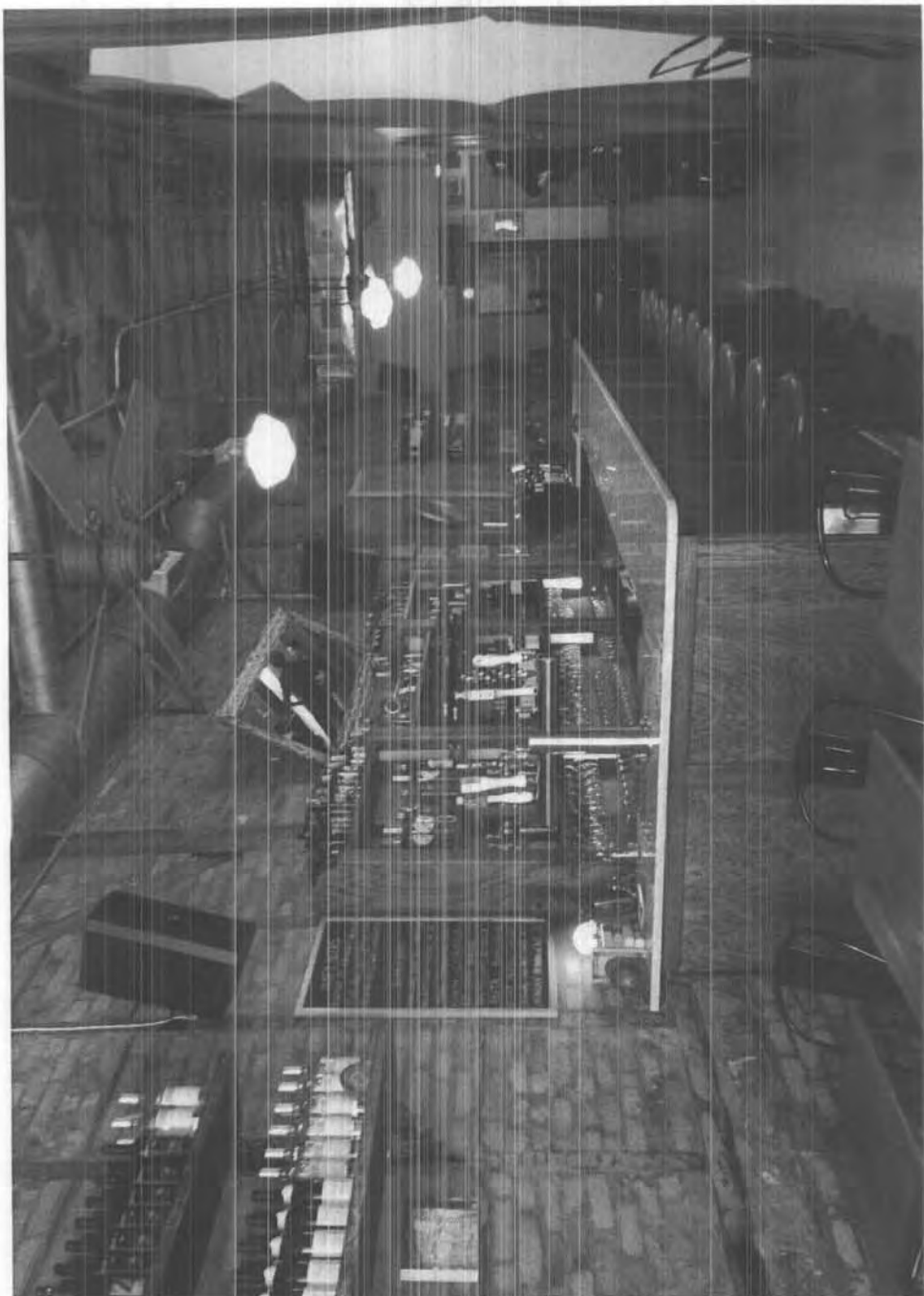
COMMUNITY OUTREACH:

If there are block associations or tenant associations in the immediate vicinity of your location, you must contact them. **Please attach proof (copies of letters and poster) that you have advised these groups of your application with sufficient time for them to respond to your notice.** You may contact the Community Board at info@cb3manhattan.org for any contact information.

Please use provided petitions, which clearly state the name, address, license for which you are applying, and the hours and method of operation of your establishment at the top of each page. (Attach additional sheets of paper as necessary).

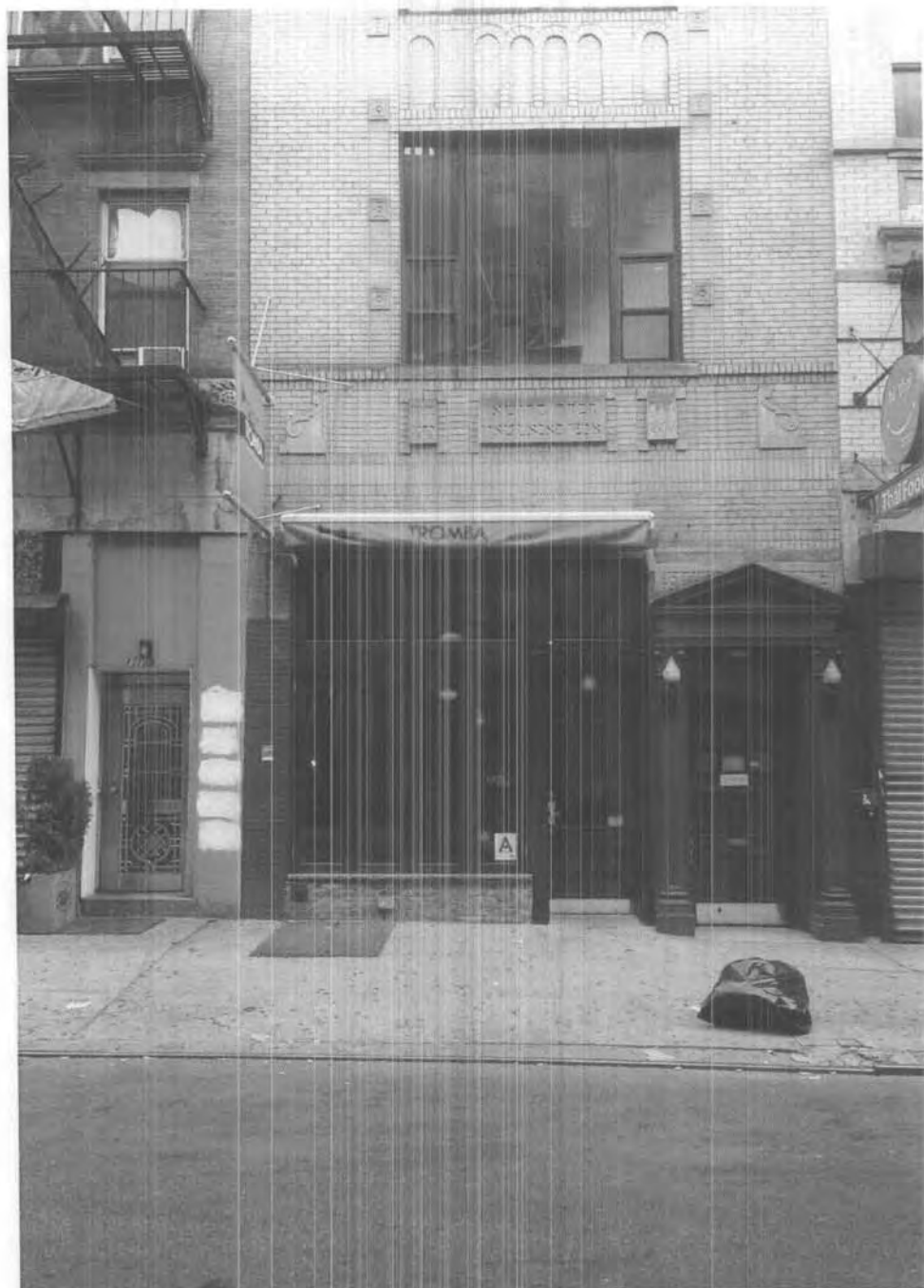
Premises Photographs





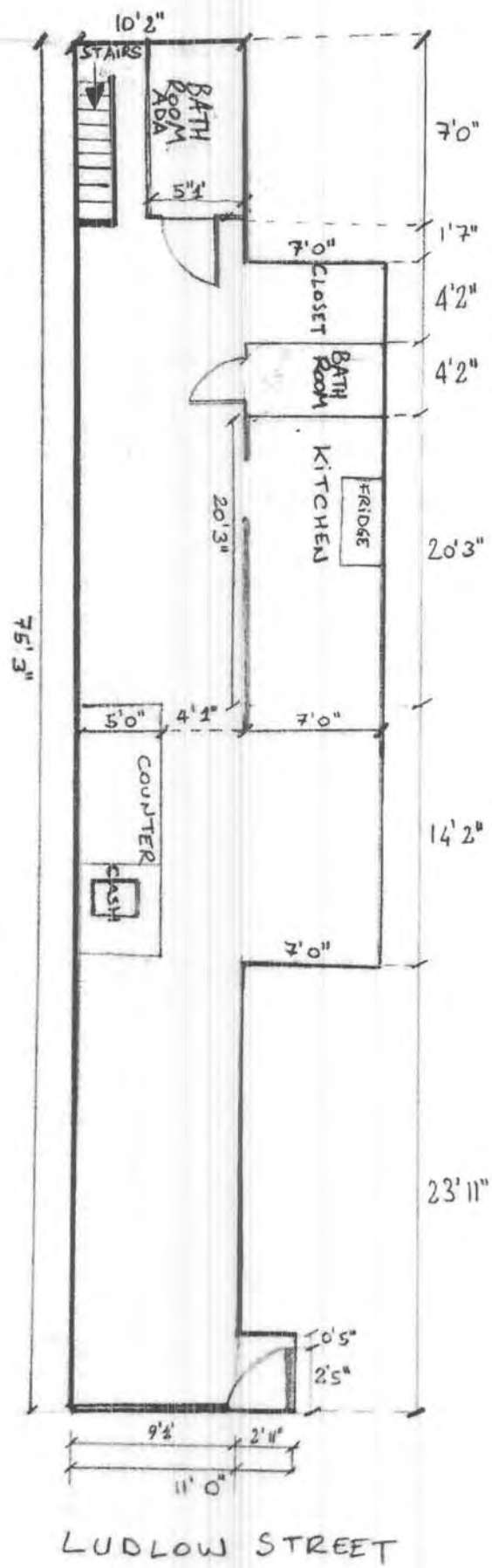




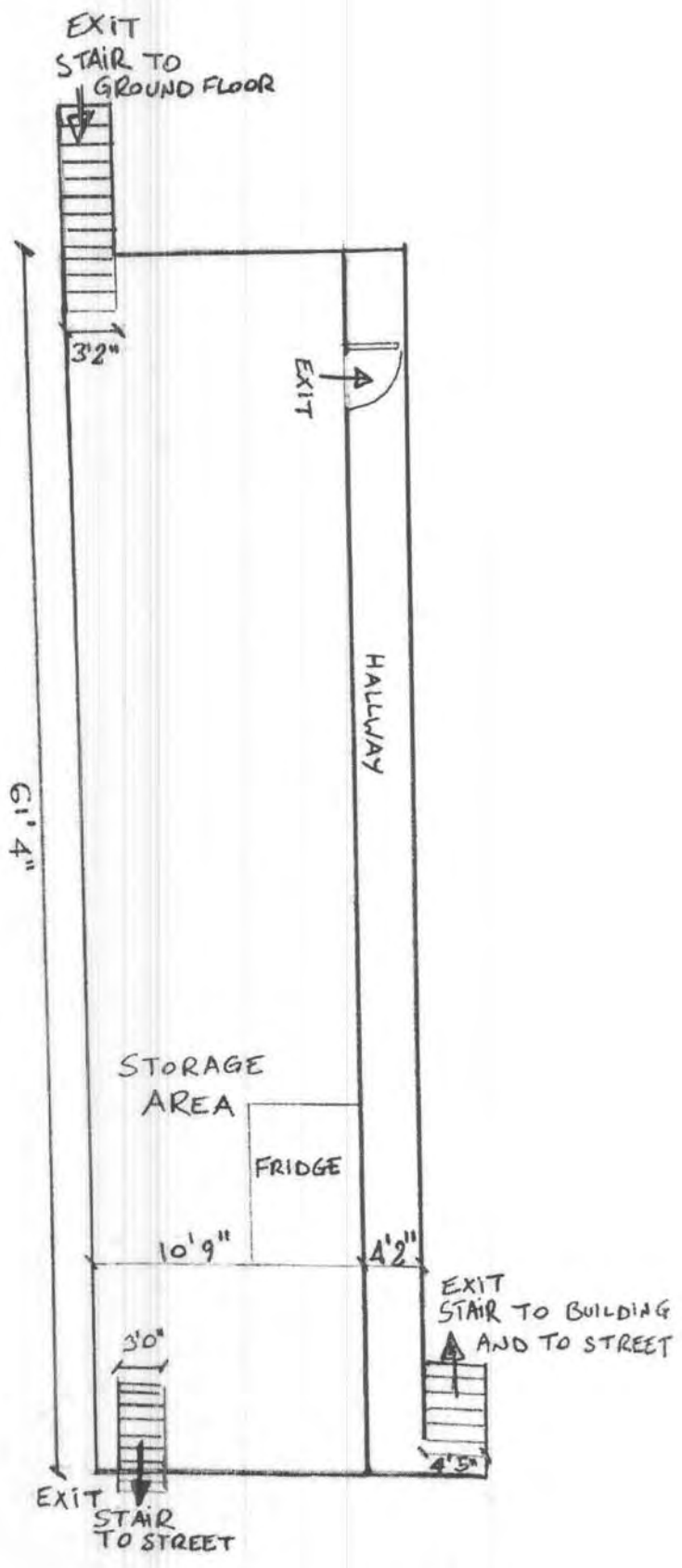


Diagrams

121 LUDLOW STREET
 FLOOR
 PLAN
 GROUND FLOOR



121 LUDLOW STREET
FLOOR PLAN
BASEMENT



Menu

Amuse Wine Bar

Salad

Avocado & Mixed Greens with EV olive Oil & Balsamic

Cucumber Tomato & Coriander w/ Miso & Lemon

Cantaloupe, red pepper, asparagus, mazzarella , Lime and Prosciutto

Vegan Cabbage roll

Cabbage, celery , carrot & cherry tomato

Protein

Crispy salt and pepper chicken bite

Dragon ball (Fried baby octopus head)

Fried bacon wrap with perilla

Crispy pork skin and pig ear

Stew pig's knuckle

Stew short rib

Herbal marinated beef shank

Stew beef tendons

Herbal marinated beef tongue

White wine stem mussels with garlic and basil

Carb

Pesto: homemade Taglierini

Ragu: Homemade Fettuccine, grass-fed beef & tomato sauce

Meatballs: homemade spaghetti cumin & coriander meatballs

Risotto: spinach, shitake mushroom and garlic

Sesame vermicelli: crispy ginger, pork slices & crystal rock salt

Sweet potato fries with authentic Taiwanese plum slat

Drinks

White

Draft Pinot Grigio, Vengazzo, Veneto 2012: dry, light & tangy, soft mineral finish

Gruner Veltliner, Lois, Austria 2012: apple & citrus, peppery with a spicy edge

Draft Sauvignon Blanc, Torres, Chile 2012: fruit forward, melon & tangerine aromas

Vernaccia, Quirico, San Gimignano, Tuscany 2011: super dry, with a crisp & refreshing finish

Chardonnay, Castel San Gottardo, Trentino 2010: creamy notes, pears & apples

Pinot Bianco, Tiefenbrunner, Sudtirol 2011: fruit forward, flowers & persimmon

Terre di Tufi, Terruzzi & Puthod, Tuscany 2011: full, toasty aromas & vanilla notes

Riesling, Cold Creek, Washington 2011: intense fruit aromas, ripe peach & apricots

Falanghina, Feudi di San Gregorio, Campania 2010: elegant fruit & wild flower notes

Pigato, Cantina Lupi, Pieve di Teco, Liguria 2011: bright & mineral, sea salt with citrus accents

Sancerre, Reverdy du Roux, France 2011: dry, hints of fruitiness & smokey finish

Bizkaiko Txakolina, Itsas Mendi, Basque Country 2011: oceanic & mineral, nectarine & citrus

Roero Arneis, Fratelli Giacosa, Neive, Piedmont 2011: dry & delicate, almond finish

Chablis, Verget, Premiere Cru, France 2009: dense & savory, lemongrass & grapefruit

Red

Syrah, Mandrarossa, Sicily 2011: medium to full body, spicy & velvety

Malbec, High Note, Mendoza, Argentina, 2011: fruit forward & full, plums & cocoa

Pinot Noir, Dom Brunet, France 2011: light, cherry spice & blueberry notes

Nicolaus, San Gottardo, Trentino 2009: Sauvignon-Merlot blend, cherries & violets

Cannonau, Sella e Mosca, Sardinia 2008: full body, spice & leather; aged in oak

Chianti Classico, Querceto, Tuscany 2011: medium body, fresh cherry fruit & currants

Cabernet Franc, Ravines, Finger Lakes, New York 2010: very light, delicious cherry vanilla finish

Barbera d'Asti, Giuseppe Cortese, Langhe, Piedmont 2011: full body, notes of blackberries & dried fruit

Morellino di Scansano, Poggio delle Sughere, Tuscany 2009: dark, soft & full, blackberry notes

Nebbiolo, Cortese, Piedmont 2010: full body & aromatic; wood smoke, roses & violets

Aglianico del Vulture, Gudarrà, Basilicata 2007: full body, oak & chocolate aromas

Modus "Super Tuscan," Ruffino, Tuscany 2008: full body; ripe cherry, plum & tobacco

Amarone della Valpolicella, Recchia, Veneto 2005: full, rich & strong, raisins & sandalwood

Barbaresco, Cortese, Rabajà, Piedmont 2003: full body, roses & violets, truffle & licorice

Rosé

Grenache Rosé, Bertrand, France 2011: smooth & zingy, strawberries &

Rioja Rosado, El Circulo, Spain 2011: fruity & refreshing, ripe red berries

Rosato Costadolio, Maculan, Trentino 2010: medium dryness, roses & pears

Sparkling

Prosecco, Zardetto Brut, Veneto: fresh & aromatic, hints of peaches & orange

Prosecco, Mionetto Brut Gold, Veneto: dry, tight fizz & crisp lemon finish

Cava, Juve y Camps, Spain: dry & crisp, hints of white peach and green tea

Spumante, Rotari, Trentino 2004: dry, more biubbly than Prosecco, mature rich flavor

Rosé, Jansz, Tasmania, Australia: rich bouquet of strawberries & roses, creamy finish

Champagne, Moët et Chandon, Nectar Imperial, France: candied fruit, gingerbread & vanilla

Sake and Soju

Junmai Sake, Fu-Ki, Hokkaido, Japan: clear & earthy, sweet rice finish (750 ml.)

Nigori Genshu Sake, Murai, Japan: milky & bold, coconut & vanilla (750 ml.)

Junmai Ginjo Sake, Yoshinogawa, Japan: elegant & clear, anise & cantaloupe (750 ml.)

Chamisul Fresh Soju, Jinro, South Korea: clean & mineral, sweet alcohol finish (375 ml.)

Vermouth

Cinzano Bianco, Turin, Italy: sweet & mellow, artemisia, gentian & clove

Cocchi Americano Rosa, Asti, Italy: bitter sweet, white rose & summer berries

Cocchi Americano Bianco, Asti, Italy: sweet with an afterkick, cinchona & citrus

Punt e Mes, Carpano Turin, Italy: dark, rich & bitter, aperitif or digestif

Atsby Amberthorn, Mattituck, New York: sweet but thorny, anise, lavender & basil

Atsby Armadillo Cake, Mattituck, New York: intense, Indian muscovado & cardamom

Draft Beer

Allagash White, Maine: 5% abv 14oz.

Lagunitas Pilsner, California: 6.2% abv 14oz.

Dogfish Head 90 Minute IPA, Delaware: 9% abv 10oz.

Ommegang Rare Vos, New York: 6.5% abv 14oz.

Brooklyn Blast Imperial IPA: 9% abv 10oz.

Stella Artois, Belgium: 5.2%abv. 14oz.

Bottle Beer (Craft)

Ballast Point Sculpin IPA

Ommegang Three Philosophers

Troegs Troegenator

Abita Amber

Original Sin Hard Cider

Bottle Beer (Classics)

Moretti, Guinness, Red Stripe

Estrella Damm, Modelo Especial, Negra Modelo

Corona, Samuel Adams, Amstel Light

Specialty Drinks

Tromba Spritz: Prosecco & Americano Rosa + orange wedge

Armada: Atsby Armadillo, Soju, lemon, honey & ginger

Ludlow: Prosecco, Soju, lime, fresh mint & brown sugar

Red Summer: Cinzano, Soju, fresh strawberries & mint

Vespa: Atsby Amberthorn, Americano Bianco & Soju

Mimosa: Prosecco & orange juice

Bellini: Prosecco & peach juice

Rosso: prosecco & pomegranate juice

Jitterbug: triple shot of soju red bull & peach

Tropico: A strong concoction of soju, ginger, lime & OJ

Bloody Mary: Soju & homemade wasabi-ginger tomato mix

Cooler: Prosecco, Soju, cucumber, mint & lime

Dessert Wines

Moscato, Bera, Piedmont: light, bubbly & sweet, rose petals & lichee (375 ml.)

Marsala Dolce, Lombardo, Sicily: fortified sweet wine, strong and nutty (750 ml.)

Amontillado Sherry, Sandeman, Spain: full & fragrant, nutty & velvety finish (750 ml.)

Passito di Pantelleria, Pellegrino: from the volcanic island of Pantelleria, raisins & honey (375 ml.)

Proximity Report

Proximity Report for Location:

May 23, 2013

121 LUDLOW ST, New York, 10002

* This report is for informational purposes only in aid of identifying establishments potentially subject to 500 and 200 foot rules. Distances are approximated using industry standard GIS techniques and do not reflect actual distances between points of entry. The NYS Liquor Authority makes no representation as to the accuracy of the information and disclaims any liability for errors.

Closest Liquor Stores

Name	Address	Approx. Distance
GARYS LIQUOR INC	141 ESSEX STREET	385 ft
JADE FOUNTAIN LIQUOR CORP	123 DELANCEY STREET	560 ft
FLYNN MCCLURE INC	100 STANTON ST	630 ft
WING TAK LIQUOR INC	101 ALLEN STREET STORE B	720 ft
3 IS A CHARM CORP	30 CLINTON ST	1175 ft
EAST HOUSTON STREET WINE & LIQUOR INC	250 E HOUSTON ST	1205 ft
DELANCEY WINE INC	41 ESSEX ST	1295 ft

Churches within 500 Feet

Name	Approx. Distance
Congregation Shaarai Shomoyim	275 ft

Schools within 500 Feet

Name	Address	Approx. Distance
------	---------	------------------

On-Premise Licenses within 750 Feet

Name	Address	Approx. Distance
NYLA CAFE LLC	126 LUDLOW ST	70 ft
HERCULES PRODUCTIONS INC	127 LUDLOW STREET	95 ft
BG BAR INC	113 LUDLOW ST	130 ft
KELTIC LOUNGE INC	132 LUDLOW ST	155 ft
DOWNTOWN LLC THE	107 RIVINGTON ST	160 ft
INOVATIVE RESTAURANTS LLC	133 LUDLOW STREET AKA 98 RIVIN	185 ft
MPDRAW LLC	109 LUDLOW STREET	190 ft
CAMILLE PRODUCTIONS LLC	110 RIVINGTON STREET	220 ft
SWOON CORP	121 ESSEX ST	220 ft
NYCJB S LLC	112 RIVINGTON STREET	240 ft
TENTH WARD LLC	115 ESSEX ST	240 ft
131 ORCHARD STREET RESTAURANT LLC	131 ORCHARD ST	240 ft
BRACKLUINN REST INC	137 LUDLOW STREET	245 ft
PUB 138 INC	138 LUDLOW STREET	250 ft
120 ESSEX MARKET LLC	120 ESSEX STREET	260 ft
CODA DI BUE LLC	78 84 RIVINGTON ST	275 ft
133 ESSEX RESTAURANT LLC	133 ESSEX ST	290 ft

Name	Address	Approx. Distance
ALPHA 129 REST LLC	127 129 ORCHARD STREET	290 ft
PENNSYLVANIA JAYCOX INC	118 RIVINGTON STREET	295 ft
RIVINGTON CAFE CORP	123 RIVINGTON STREET	325 ft
EHD RESTAURANT II LLC	120 RIVINGTON ST	335 ft
137 ESSEX ST RESTAURANT INC	137 ESSEX STREET	335 ft
120 ORCHARD LLC	120 ORCHARD STREET	350 ft
ORCHARD FOODS INC	152 ORCHARD STREET	355 ft
122-124 RIVINGTON CORP	122-124 RIVINGTON ST.	370 ft
MCFNY LLC	154 ORCHARD ST	390 ft
93 LUDLOW ST INC	95 DELANCEY ST	415 ft
GUAPO BODEGA LLC	146 ESSEX STREET	460 ft
OWLINGS INC	152 LUDLOW STREET	480 ft
BARNORTH GROUP LLC	77 DELANCEY ST	485 ft
PRAGUE LLC	131 RIVINGTON ST	500 ft
162 ORCHARD CORP	162 ORCHARD ST	505 ft
"AMBER AVALON CORP, THE"	92 LUDLOW STREET	505 ft
"NEW LIVINGROOM CAFE INC,THE"	154 LUDLOW STREET	510 ft
MILLER'S NEAR & FAR LLC	65 RIVINGTON ST	525 ft
COMEDY CLUB LLC	151 ESSEX ST	525 ft
HILL AND DALE RESTAURANT GROUP LLC	115 ALLEN ST	525 ft
SAKAMAI LLC	157 LUDLOW ST	545 ft
"106 NORFOLK RESTAURANT, INC."	106 NORFOLK ST - SOUTH STORE	550 ft
106 NORFOLK STREET LLC	106 NORFOLK ST - NORTH STORE	550 ft
GHVILLE INC	167 ORCHARD ST 2ND & 3RD FL	570 ft
GHVILLE INC	167 ORCHARD ST	570 ft
PROJECT 6 LLC	167 ORCHARD ST 1ST FLOOR	570 ft
TERRITORY 99 INC	99 STANTON STREET	575 ft
158 LUDLOW REST LLC	158 LUDLOW STREET	575 ft
SARO CORP	102 NORFOLK ST	580 ft
LOCO 111 INC	105 STANTON ST	590 ft
95 STANTON STREET REST INC	95 STANTON ST	590 ft
STEPS LLC	163 ALLEN STREET	600 ft
CDT LUDLOW INC	87 LUDLOW ST	605 ft
161 LUDLOW FOOD LLC	161 LUDLOW ST	605 ft
UBER CAFFE LLC	116 STANTON ST	605 ft
HAT RESTAURANT LLC	108 STANTON STREET	610 ft
168 ORCHARD ST PARTNERS	168 170 ORCHARD ST	615 ft
DISH 165 INC	165 ALLEN STREET	620 ft
"PROLETARIAT V, INC"	98 102 NORFOLK	645 ft
ORCHID STREET ENTERPRISES LLC	174 ORCHARD STREET	645 ft
A CASA FOODS LLC	173 ORCHARD ST	655 ft
GREY ASSOCIATES LLC	165 167 LUDLOW STREET	670 ft
STANTON RESTAURANT CORP	82 STANTON STREET	680 ft
FUZZY WUZZY LLC, THE	96 ORCHARD ST	690 ft
ORCHARD STREET RESTAURANT LLC	187 ORCHARD STREET	700 ft
L E S RESTAURANT CORP	81 LUDLOW ST AKA 246 BROOME ST	705 ft
FOOD ON ORCHARD LLC	191 ORCHARD ST	710 ft
CONGEE VILLAGE BAR INC	98 ALLEN STREET	715 ft

Name	Address	Approx. Distance
BARRAZA FOODS INC	198B ORCHARD STREET	725 ft
EHD RESTAURANT CORP	112 SUFFOLK ST	730 ft
200 PROOF LLC	200 A ORCHARD STREET	735 ft

Pending Licenses within 750 Feet

Name	Address	Approx. Distance
A HALIBUT INC	138 ORCHARD ST	235 ft
BRANNONS SANDWICH SHOP LLC	119 ESSEX ST	245 ft
LES DEVELOPMENT LLC	103 ESSEX STREET	365 ft
ANTLER DISPENSERY INC	123 ALLEN ST	475 ft
BRIDGE & TUNNEL LLC	66 68 RIVINGTON ST	505 ft
KK & HZ LLC	101 ALLEN ST	710 ft

Unmapped licenses within zipcode of report location

Name	Address
------	---------