

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

Revised: February 2014

Susan Stetzer, District Manager

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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 a						
proposed location. Petition must give proposed hours and method of operation. For						
	restaurant, sports bar, combination restaurant/bar. (petition provided)					
Notice of proposed business to block or tenant association if one exists. You can find						
	community groups and contact information on the CB 3 website:					
_	http://www.nyc.gov/html/manch3/html/sla/community_groups.shtml					
	Photographs of proof of conspicuous posting of meeting with newspaper showing date.					
Ц	If applicant has been or is licensed anywhere in City, letter from applicable community board					
	indicating history of complaints and other comments.					
	k which you are applying for: w liquor license					
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Check if either of these apply:						
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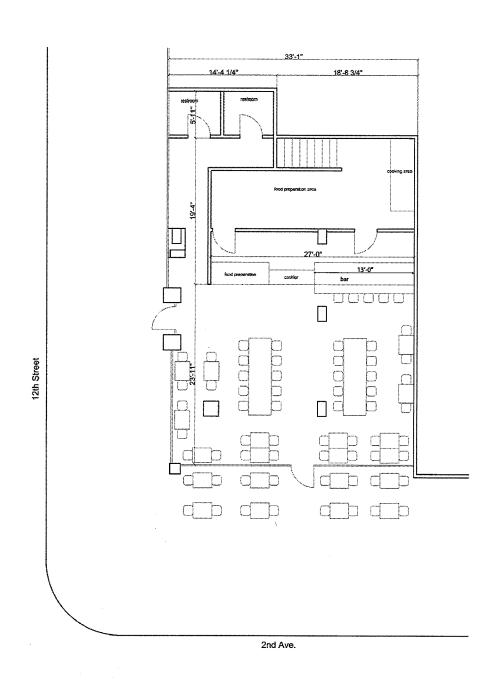
PREMISE:				
Type of building and number of floors: 6 Floor Mixed Residential and Commercial				
Will any outside area or sidewalk cafe be used for the sale or consumption of alcoholic beverages? (includes roof & yard) ■ Yes ■ No If Yes, describe and show on diagram: Sidewalk cafe				
Does premise have a valid Certificate of Occupancy and all appropriate permits, including for any back or side yard use? ■ Yes ■ No What is maximum NUMBER of people permitted? 16				
Do you plan to apply for Public Assembly permit? 🗖 Yes 🖼 No				
What is the zoning designation (check zoning using map: http://gis.nyc.gov/doitt/nycitymap/ -				
please give specific zoning designation, such as R8 or C2): R7A				
PROPOSED METHOD OF OPERATION: 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) Mon - Wed: 11:30am - 12:00am; Thurs - Fri: 11:30 am - 2:00am; Sat: 11:00 am - 2:00am; Sun: 11:00am - 12:00am				
Number of tables? Number of seats at tables? 60				
How many stand-up bars/ bar seats are located on the premise?				
(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): 13ft, rectangular bar located to the back of the restaurant				
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 Dumpling, salad, soup				
What are the hours kitchen will be open? All hours of operation (last call will be 30 mins prior to closing				
Will a manager or principal always be on site? ■ Yes □ No If yes, which? Manager				
How many employees will there be? 8				
Do you have or plan to install □ French doors □ accordion doors or □ windows?				
Will there be TVs/monitors? □ Yes ☑ No (If Yes, how many?)				
Will premise have music? ✓ Yes No				

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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					
Will you host any promoted events, scheduled performances or any event at which a cover fee is charged? If Yes, what type of events or performances are proposed and how often? No					
How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? Please attach plans. (Please do not answer "we do not anticipate congestion.")					
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? *Will be installed if neccessary*					
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? \square Yes \square 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 B ar, R estaurant, etc. The diagram must be submitted with the questionnaire to the Community Board before the meeting.					

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LO	CATION:
	w many licensed establishments are within 1 block?8
	w many On-Premise (OP) liquor licenses are within 500 feet?
	premise within 200 feet of any school or place of worship? Yes No
Ple im ou lice	MMUNITY OUTREACH: ease see the Community Board website to find block associations or tenant associations in the mediate vicinity of your location for community outreach. Applicants are encouraged to reach to community groups. Also use provided petitions, which clearly state the name, address, ense for which you are applying, and the hours and method of operation of your establishment at a top of each page. (Attach additional sheets of paper as necessary).
me	e are including the following questions to be able to prepare stipulations and have the seting be faster and more efficient. Please answer per your business plan; do not plan to gotiate at the meeting.
1.	■ I agree to close any doors and windows at 10:00 P.M. every night?
2.	☑ I will not have ☑ DJs, ☑ live music, ☑ promoted events, ☑ any event at which a cover fee is charged, ☐ scheduled performances, ☐ more than DJs/ promoted events per, ☐ more than private parties per
3.	☑ I will play ambient recorded background music only.
4.	■ I will not apply for an alteration to the method of operation agreed to by this stipulation without first coming before CB 3.
5.	\square I will not seek a change in class to a full on-premise liquor license. Or \square my business plan is to seek an upgrade at a later date. N/A
6.	■ I will not participate in pub crawls or have party buses come to my establishment.
7.	☐ I will not have a happy hour. Or ☐ Happy hour will end by
8.	■ I will not have wait lines outside. □ There will be a staff person outside to monitor sidewalk crowds and ensure no loitering.
9.	Residents may contact the manager/owner at the following phone number. Any complaints will be addressed immediately and I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.



DUMPLINGGO- 2ND AVE

PLAN SCALE: 1/8" = 1'-0"

DumplingGo

Dumplings:

Thai Basil Chicken Dumpling
Mexican Chili Beans Beef Dumpling
Korean Kimchi Pork Dumpling
Chinese Chives Shrimp Dumpling
Black Pepper Diced Fish Dumpling
String Beans Pork Dumpling
Five-spice Eggplant Dumpling
Three-delicacy Mushroom Dumpling
*All Dumplings can be steamed or Fried

Salad / Appetizer:

Mixed Green Salad Boiled Peanuts Boiled Edamame

Soup:

Creamy Spinach Soup Chicken Noodle Soup

Dessert:

Pork Wonton in Chili Oil Sweet Red Bean Soup

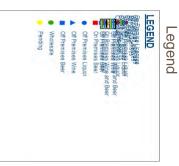
Sauce:

Japanese Wasabi Chili Oil Sweet & Sour Oyster Oil Curry

Drink:

Soymilk Healthy Soda Pop Water Beer & Wine

188 Second Avenue





List of Licenses within 500ft

Name	Address	Approx. Distance
V M N RESTAURANT INC	302 E 12TH STREET	35 ft
MADDSG LLC	301 E 12TH ST	45 ft
K BLOOM REALTY LLC	192 2ND AVE	50 ft
211 AVE A RESTAURANT INC	197 2ND AVE	125 ft
CHURCH & LOUIS INC	180 2ND AVE	130 ft
PEPRICO INC	182 2ND AVE	140 ft
JUDEX ENTERPRISES INC	178 2ND AVENUE	160 ft
DAIMYO GROUP LLC	207 2ND AVENUE	245 ft
ATLAS HUGGED INCORPORATED	213 2ND AVE	310 ft
DUCKS EATERY EV LLC	351 E 12TH ST	380 ft
A VENIERO INC	342 EAST 11TH STREET	400 ft
PMP VENTURES INC	219 2ND AVE	415 ft
FT 245 CORP	245 EAST 11TH STREET AKA 175 S	435 ft
HUZZAH LLC	221 2ND AVE	450 ft
FIRST DOWN LLC	349 E 13TH ST	490 ft