



HELBRAUN & LEVEY LLP
ATTORNEYS AT LAW

8 TUXEDOS INC
5 DOYER STREET
NEW YORK NY 10013

MANHATTAN COMMUNITY BOARD THREE
SLA MATERIAL



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 proposed location. Petition must give proposed hours and method of operation. For example: 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/mancb3/html/communitygroups/community_group_listings.shtml
- 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.

pending

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: 10/10/2017

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.

Is location currently licensed? Yes No Type of license: RW - 1287696

If alteration, describe nature of alteration: N/A

Previous or current use of the location: 5 DOYERS ST GROUND FLOOR NEW YORK, NY 10013

Corporation and trade name of current license: 8 TUXEDOS INC

APPLICANT:

Premise address: 5 DOYERS ST GROUND FLOOR NEW YORK, NY 10013

Cross streets: PELL / BOWERY

Name of applicant and all principals: LAM, HOK S AND BUCKINGHAM, EDWARD

Trade name (DBA): CHINESE TUXEDO

PREMISE:

Type of building and number of floors: MIXED USE - Number of Floors:5

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
N/A

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? 200+

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):
Zoning:C6-1G; C6-1

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: N/A
N/A

What are the proposed days/hours of operation? (Specify days and hours each day and hours of
outdoor space) ALL DAYS - 6pm to 1am

Number of tables? 45 Total number of seats? 162 *(no change)*

How many stand-up bars/ bar seats are located on the premise? 1 BAR, 10 SEATS AT BAR

(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): 12 FT *(no change)*

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
MENU ATTACHED - AUTHENTIC MENBOURNIAN/CHINESE CUISINE

What are the hours kitchen will be open? ALL HOURS OF OPERATION

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

How many employees will there be? 12-20

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

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

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 RECORDED BACKGROUND MUSIC ONLY

What will be the music volume? Background (quiet) Entertainment level

Please describe your sound system: SMALL SPEAKERS THROUGHOUT PREMISES, CONNECTED TO IPOD/COMPUTER

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? N/A

N/A

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.")

**see attached.*

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

N/A

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

Do you have sound proofing installed? Yes No N/A

If not, do you plan to install sound-proofing? Yes No

APPLICANT HISTORY:

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

If yes, please indicate name of establishment: N/A

Address: N/A Community Board # N/A

Dates of operation: N/A

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 (EXISTING 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? SEE ATTACHED

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

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

COMMUNITY OUTREACH:

Please see the Community Board website to find block associations or tenant associations in the immediate vicinity of your location for community outreach. Applicants are encouraged to reach out to community groups. Also 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).

We are including the following questions to be able to prepare stipulations and have the meeting be faster and more efficient. Please answer per your business plan; do not plan to negotiate at the meeting.

1. I will close any front or rear facade doors and windows at 10:00 P.M. every night or during any amplified performances, including but not limited to DJs, live music and live nonmusical performances.
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. I will not seek a change in class to a full on-premise liquor license without first obtaining approval from CB 3.
6. I will not participate in pub crawls or have party buses come to my establishment.
7. I will not have a happy hour. I will have happy hour and it 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.

EDWARD BUCKINGHAM - 347-493-5825



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RE: MANAGEMENT OF NOISE INSIDE AND OUTSIDE:

The applicant will control noise inside and remind customers to be respectful of neighbors, with a fulltime manager and staff that will be managing the premises at all times.

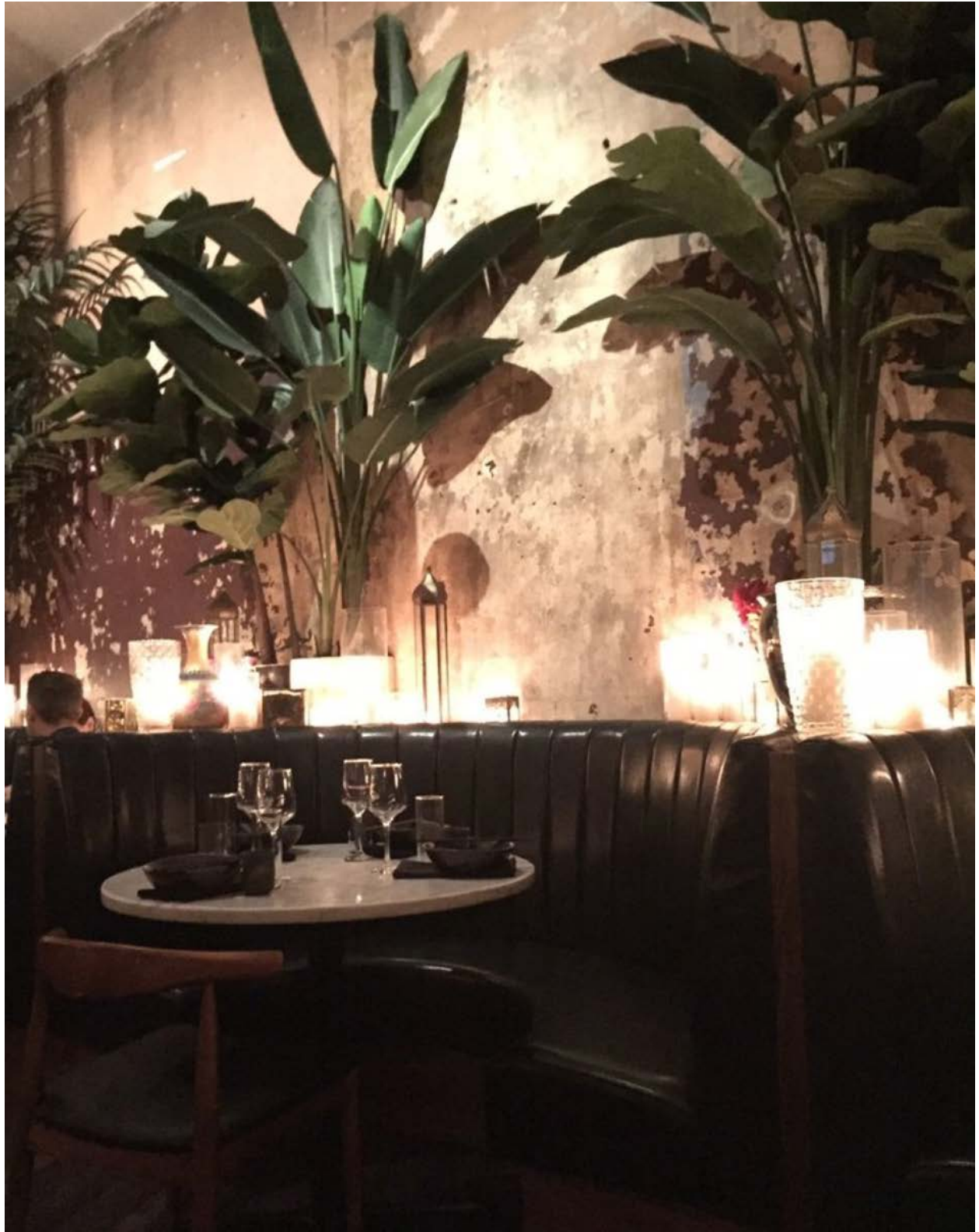
Music will be limited to low level, ambient background music. Low level speakers will be installed where noise will not be leaving the premise.

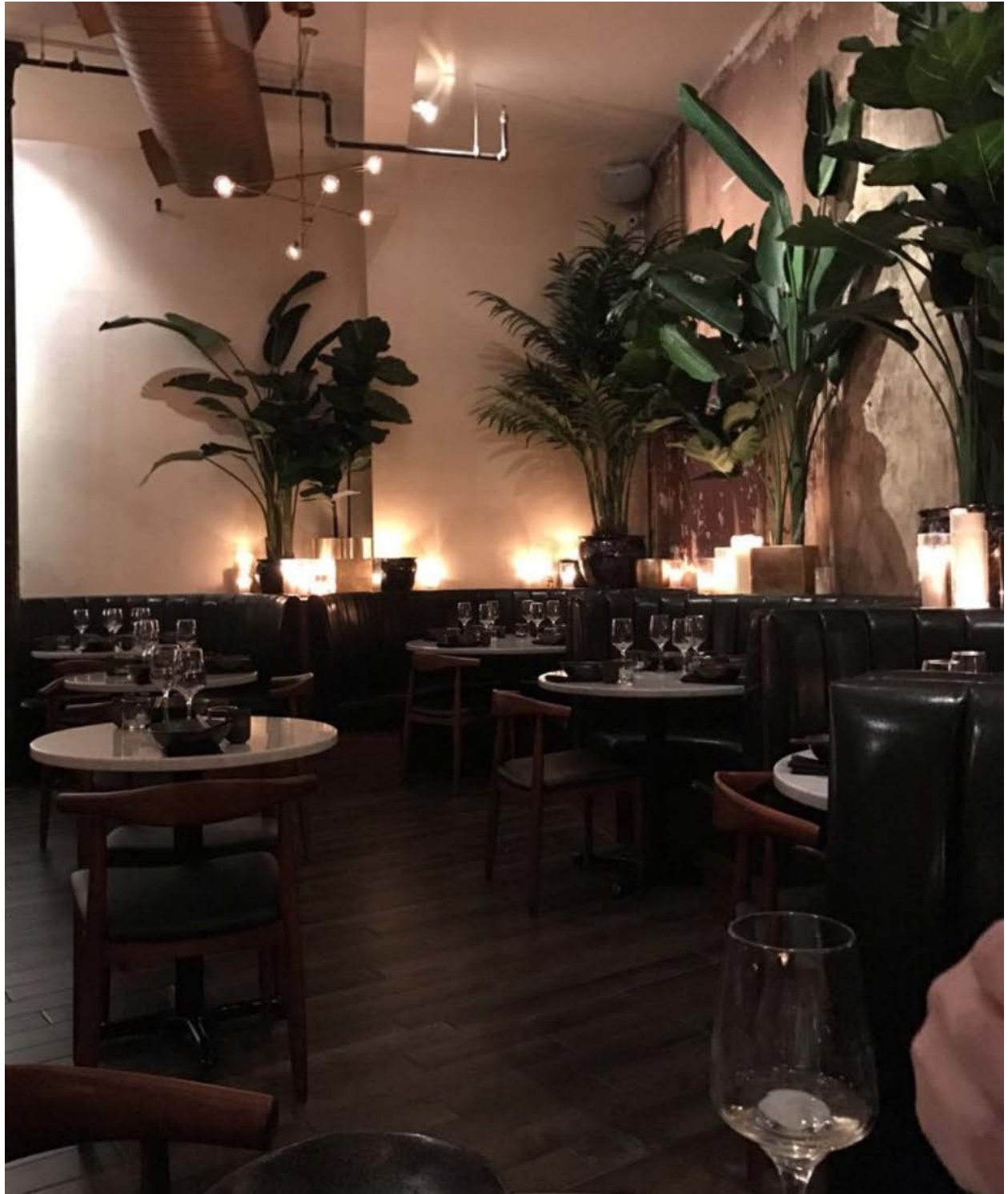
RE: MANAGEMENT OF VEHICULAR TRAFFIC/CROWDING:

The applicant does not expect that this will be an issue. To ensure that this does not become an issue, all staff will be instructed to monitor the sidewalk and curb area to dispel groupings of people and keep the sidewalk clear. These applicants have an existing restaurant in New York City that is similarly situated. They have proven effective at maintaining order outside the establishment their and would employ the same techniques here.





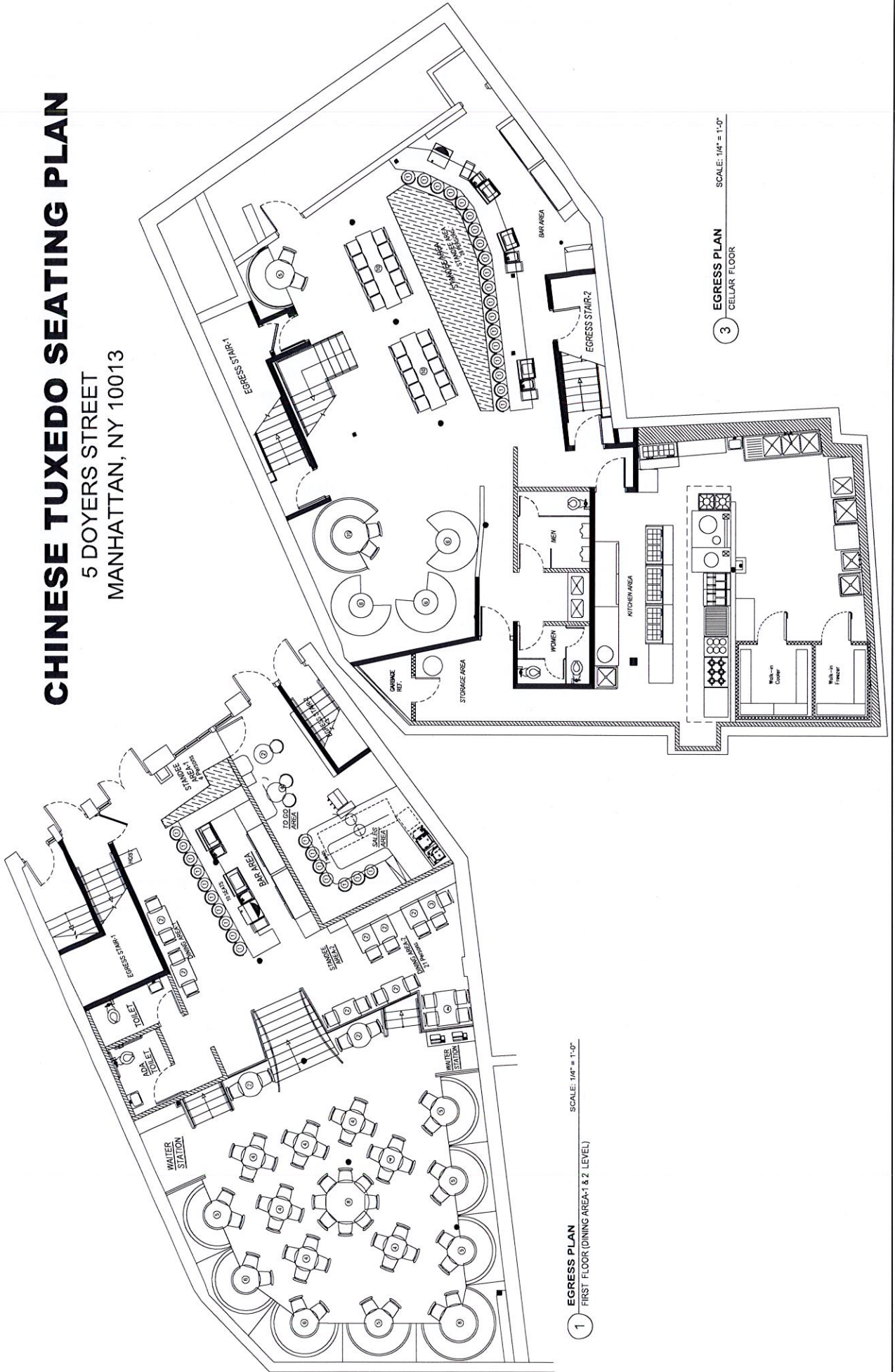






CHINESE TUXEDO SEATING PLAN

5 DOYERS STREET
MANHATTAN, NY 10013



CHINESE TUXEDO

SUMMER 2017

SNACKS

- OYSTER, PICKLED CHILI AND GINGER MIGNONETTE
- CHILLI PRAWN SPRING ROLL
- CASSAVA CRACKER, EGGPLANT RELISH, GRUYERE
- TUXEDO BBQ PORK BUN, CHOUX BUN, ROAST PORK AND SPICY CUCUMBER

SMALL PLATES

- SPICY SMASHED CUCUMBERS
- MR WENG'S CHICKEN LIVER PATÉ, SALTED RADISH AND APPLE PICKLE, SERVED WITH YOUTIAO
- CRISPY EGGPLANT, SICHUAN AND PEANUT CARAMEL
- ATLANTIC SCALLOP WITH SWEET SHRIMP, HEIRLOOM TOMATO, PONZU, BLACK BEAN OIL AND YOUNG HERBS
- PAN FRIED TUXEDO DUMPLING, PORK & GARLIC CHIVES, RED VINEGAR AND SOY DRESSING
- SHIITAKE AND SHEPARD'S PURSE "RAVIOLI" JICAMA AND SHALLOT DRESSING
- BEEF AND BROCCOLI, PASTRAMI STYLE OX TONGUE, GREEN TOMATO SERVED WITH BROCCOLI AND BLACK BEAN RELISH

RICE AND NOODLES

- HOUSE MADE EGG NOODLES, KONBU BUTTER, XO SAUCE, PORK FLOSS
- LIANG MEIN, CHILLED NOODLE, FRIED SHALLOTS, PEANUTS AND SESAME PONZU DRESSING
- SQUID INK NOODLES WITH STEAMED MUSSELS, SHIITAKE MUSHROOMS, GARLIC AND CHILLI
- JOHNY FRIED RICE, SHRIMP, ROAST PORK, SCALLIONS AND CHICKEN SHELTER
- VEGETARIAN XO FRIED RICE

SALADS

- 3.5 CHILLED SNOW PEA LEAVES, CUCUMBER, AVOCADO, BEAN SHOOTS, WHITE SOY DRESSING
- 5 NEW ENGLAND CRAB, YA PEAR, PEA GREENS, SWEET CORN WITH LIGHT SOY AND SESAME DRESSING
- 5 ROASTED DUCK, CHINESE CELERY, BASIL, LYCHEES AND CHINKIANG DRESSING

SEAFOOD & MEATS

- 11 BIG EYE TUNA, STRANGE FLAVOR DRESSING, CHILI OIL AND PEANUTS
- 15 TYPHOON SHELTER SALT AND PEPPER SHRIMPS WITH CILANTRO AND LIME
- 14 STEAMED BABY BASS WITH GINGER, SOY AND CHILI
- 22 HONEY GLAZED CHAR SIU
- 16 STIR FRIED CALAMARI WITH UNG CHOI, CHINESE CELERY, GINGER AND CHILLI
- 15 STIR FRIED CHICKEN, YUBA, SCALLIONS, BLACK PEPPER AND OYSTER SAUCE
- 18 WHOLE CRISPY SKIN SQUAB WITH CHINESE BLACK VINEGAR
- 14 OZ BONE IN SIRLOIN STEAK WITH JIANGSU SAUCE

SIDES

- 25 ICEBERG LETTUCE STIR FRIED WITH SNOW PEAS, GARLIC AND SOY PASTE
- 19 STEAMED BABY CHINESE BROCCOLI WITH SINGAPORE CHILLI SAUCE AND FRIED SHALLOTS
- 21 STEAMED RICE
- 22 YOUTIAO
- 19

Certificate of Occupancy

CO Number: 122430155T004

This certifies that the premises described herein conforms substantially to the approved plans and specifications and to the requirements of all applicable laws, rules and regulations for the uses and occupancies specified. No change of use or occupancy shall be made unless a new Certificate of Occupancy is issued. *This document or a copy shall be available for inspection at the building at all reasonable times.*

A.	Borough: Manhattan	Block Number: 00162	Certificate Type: Temporary
	Address: 5 DOYERS STREET	Lot Number(s): 38	Effective Date: 08/22/2017
	Building Identification Number (BIN): 1088322	Building Type: Altered	Expiration Date: 11/20/2017
This building is subject to this Building Code: Prior to 1968 Code			
<i>For zoning lot metes & bounds, please see BISWeb.</i>			
B.	Construction classification: 5-B	(2014/2008 Code)	
	Building Occupancy Group classification: A-2	(2014/2008 Code)	
	Multiple Dwelling Law Classification: None		
	No. of stories: 5	Height in feet: 60	No. of dwelling units: 0
C.	Fire Protection Equipment: Sprinkler system, Fire Suppression system		
D.	Type and number of open spaces: None associated with this filing.		
E.	This Certificate is issued with the following legal limitations: None		
Outstanding requirements for obtaining Final Certificate of Occupancy:			
There are 14 outstanding requirements. Please refer to BISWeb for further detail.			
Borough Comments: None			



Borough Commissioner

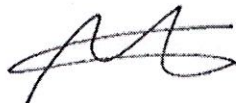


Commissioner

Certificate of Occupancy

CO Number: 122430155T004

Permissible Use and Occupancy						
All Building Code occupancy group designations below are 2008 designations.						
Floor From To	Maximum persons permitted	Live load lbs per sq. ft.	Building Code occupancy group	Dwelling or Rooming Units	Zoning use group	Description of use
CEL	70	OG	S-2			EMPLOYEES COAT ROOM, BOILER ROOM AND METER ROOM, ACCESSORY STORAGE. (9 CHATAM SQ.)
CEL	132	OG	A-2		12	ACCESSORY STORAGE, EQUIPMENT ROOM, METER ROOM, EASTING AND DRINKING PLACE WITHOUT RESTRICTIONS, USE GROUP 12 (5 & 7 DOYERS STREET)
001	151	75	A-3		6	EASTING AND DRINKING ESTABLISHMENT, USE GROUP 6, OCCUPANCY GROUP F-3 (9 CHATHAM SQ.)
001	160	75	A-2		6	EATING AND DRINKING ESTABLISHMENT, USE GROUP 6 (5 & 7 DOYERS ST) AND MECHANICAL PLATFORM (330 SQ FT & 5' - 2" HEIGHT)
001	8	75	B		6	STORE
SCOPE OF WORK FOR THIS PROJECT IS LIMITED TO PART OF EXISTING CELLAR AND PART OF FIRST ONLY. OTHER USES AND OCCUPANCIES ARE TRANSCRIBED FROM PRIOR C OF O #71932.						
END OF SECTION						



Borough Commissioner



Commissioner

END OF DOCUMENT