



THE CITY OF NEW YORK
MANHATTAN COMMUNITY BOARD 3
59 East 4th Street - New York, NY 10003
Phone (212) 533-5300
www.cb3manhattan.org - mn03@cb.nyc.gov

Andrea Gordillo, Board Chair

Susan Stetzer, District Manager

Community Board 3 Liquor License Application Questionnaire

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

The following items and questionnaire package are due by date listed in email invite:

- ☐ Schematics, floor plans or architectural drawings of the inside of the premise.
- ☒ A proposed food and or drink menu.

The following items are due by noon Friday before the meeting:

- ☒ 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:
<https://www1.nyc.gov/site/manhattancb3/resources/community-groups.page>
(this is not required but strongly suggested if a relevant group exists)
- ☒ Proof of conspicuous posting of notices at the site for 7 days prior to the meeting (please include newspaper with date in photo or a timestamped photo).

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: 12/20/2023

Is location currently licensed? ☐ Yes ☒ No Type of license: _____

If alteration, describe nature of alteration: n/a

Previous or current use of the location: Food service establishment

Corporation and trade name of current license: Frado Inc.

APPLICANT:

Premise address: 218 E 14th Street New York, NY 10003

Cross streets: 2nd Avenue & 3rd Avenue

Name of applicant and all principals: Richard Lam

Trade name (DBA): Little Uluh

PREMISE:

Type of building and number of floors: Mixed use (business + residential) | 5 floors + basement

Does premise have a valid Certificate of Occupancy, including for any back/side yard or roof use?

☒ Yes ☐ No What is maximum NUMBER of people permitted 74

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: C1-6A

PROPOSED METHOD OF OPERATION:

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space, if applicable) Monday - Sunday 1130AM - 1030PM

Will any other business besides food or alcohol service be conducted at premise, i.e., retail? ☐ Yes ☒ No

If yes, please describe what type: _____

Number of indoor tables? 15 Total number of indoor seats? 60

How many stand-up bars/bar seats are located on the premise (number, length, and location) _____
1 service bar + 4 bar seats | Bar length 12ft

(A **stand-up bar** is any bar or counter -with seating or not- where you can order, pay for, and receive alcohol)

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 _____
see menu attached.

What are the hours the kitchen will be open? Kitchen will close 1 hour before closing

Will a manager or principal always be on site? ☒ Yes ☐ No If yes, which? Richard Lam

How many employees will there be? 5

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

If Yes, what type of music? ☐ Live musician ☐ DJs ☐ Streaming services/playlists

If other type, please describe Background music only

What will be the music volume? ☒ Background (conversational) ☐ Entertainment (live music venue level) Please describe your sound system: wireless speakers connected to smartphone

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

If promoted events, please explain the nature in which you plan to promote? Social media / online ads / outside promoters? 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.") There should be no impact there is parking available on both sides of the street.

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. background music will only be played, closed doors at all times & operating hours will not contribute to any nuisance in the neighborhood

Is sound proofing installed? ☐ Yes ☒ No

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

Are there current plans to use the Open Restaurants program for the sale or consumption of alcoholic beverages outdoors? (includes roof & yard) ☐ Yes ☒ No If Yes, describe and show on diagram:

APPLICANT HISTORY:

Has this corporation or any principal been licensed for sale of alcohol previously? ☒ Yes ☐ No

If yes, please indicate name of establishment: Uluh

Address: 152 2nd Avenue New York, NY 10003 Community Board # 3

Dates of operation: Sun - Thurs 1130AM - 10PM / Fri - Sat 1130AM - 1030PM

Has any principal had work experience similar to the proposed business? ☒ Yes ☐ No If Yes, please attach explanation of experience or resume. Note: failure to disclose previous experience or information hampers the ability to evaluate this application.

Does any principal have other businesses in this area? ☒ Yes ☐ No If Yes, please give trade name, address and describe the business Uluh 152 2nd Avenue New York, NY 10003

Uluh offers a modern edge to traditionally crafted dishes from the many regions of China and Asia.

Has any principal had SLA reports or action within the past 5 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? 4

How many On-Premise (OP) liquor licenses are within 500 feet? 12

Is the premise within 200 feet on the same street 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, but it is not required. 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. My license type is: ☐ beer & cider ☐ wine, beer & cider ☒ liquor, wine, beer & cider
2. ☒ I will operate a full-service restaurant, specifically a (type of restaurant)
Asian Fusion restaurant, or
☐ I will operate a _____,
☐ with a kitchen open and serving food during all hours of operation OR ☐ with less than a full-service kitchen but serving food during all hours of operation OR ☐ Other

3. My hours of operation will be:
Mon 1130AM-1030PM; Tue 1130AM-1030PM; Wed 1130AM-1030PM;
Thu 1130AM-1030PM; Fri 1130AM-1030PM; Sat 1130AM-1030PM;
Sun 1130AM-1030PM. (I understand opening is "no later than" specified opening
hour, and all patrons are to be cleared from business at specified closing hour.)
4. ☒ I will not use outdoor space for commercial use (including Open Restaurants) OR
☒ I will close all outdoor dining allowed under the temporary Open Restaurants program and any
other subsequent uses by 10:00 P.M. all days and not have any speakers or TV monitors outdoors
5. ☐ I will employ a doorman/security personnel: _____
6. ☐ I will install soundproofing, _____

7. ☒ I will close any front or rear façade doors and windows at 10:00 P.M. every night or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances, or during unamplified performances or televised sports. ☐ I will have a closed fixed façade with no open doors or windows except my entrance door, which will close by 10:00 P.M. or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances, or during unamplified performances or televised sports.
8. I will not have ☒ DJs, ☒ live music, ☒ third-party promoted events, ☒ any event at which a cover fee is charged, ☐ scheduled performances, ☐ more than _____ DJs per _____, ☐ more than _____ private parties per _____
9. ☒ I will play ambient recorded background music only.
10. ☒ I will not apply for an alteration to the method of operation or for any physical alterations of any nature without first coming before CB 3.
11. ☒ I will not seek a change in class to a full on-premises liquor license without first obtaining approval from CB 3.
12. ☒ I will not participate in pub crawls or have party buses come to my establishment.
13. ☒ I will not have unlimited drink specials, including boozy brunches, with food.
14. ☒ I will not have a happy hour or drink specials with or without time restrictions OR ☐ I will have happy hour and it will end by _____.
15. ☒ I will not have wait lines outside. ☒ I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
16. ☒ I will conspicuously post this stipulation form beside my liquor license inside of my business.
17. ☒ Residents may contact the manager/owner at the number below. Any complaints will be addressed immediately. I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.

Name: Richard Lam

Phone Number: 917-699-6178

Radio Inc. DBH: Little Oluk.
218 E 14th Street New York, NY 10003

Kitchen & Food prep Area

WC

WC

walk in
unit

walk in
unit

Prep area station

cooking area

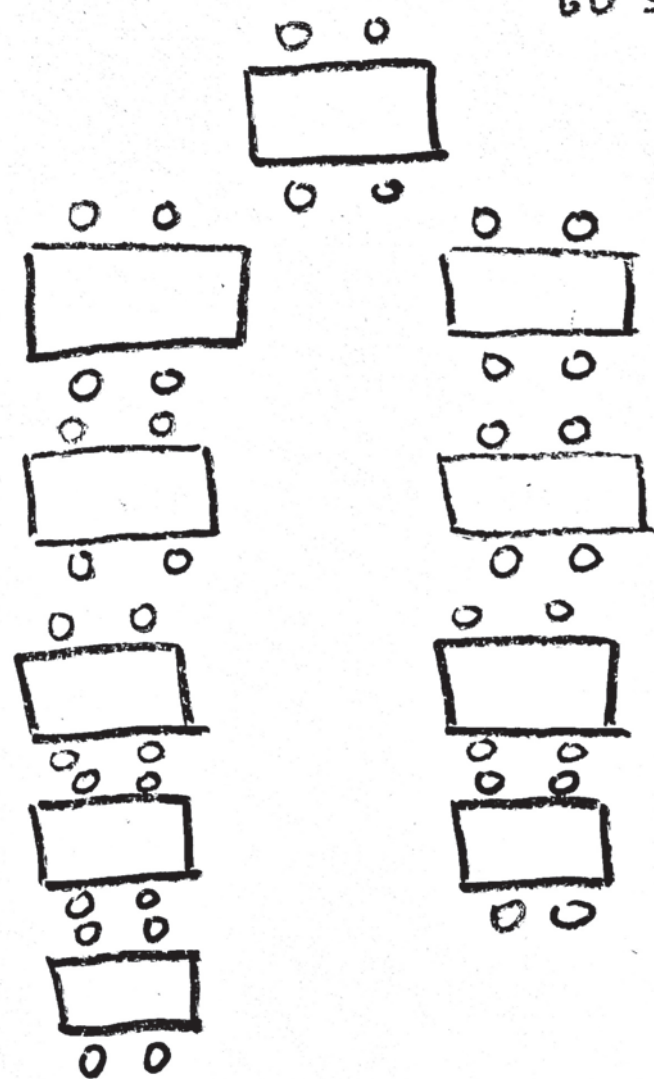
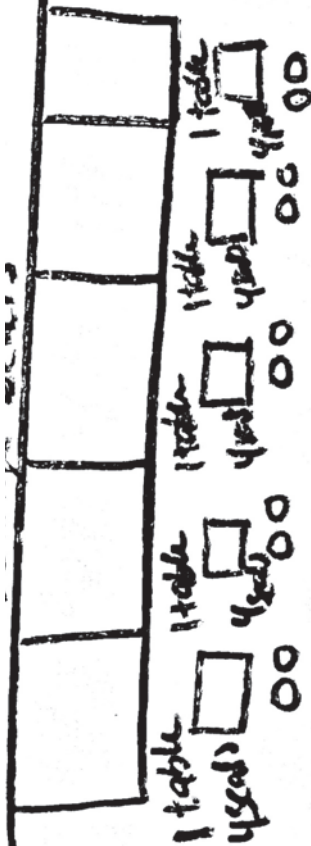
Stoves

washing
area

stair to basement

Bar
12 Ft.

15 tables
60 seats

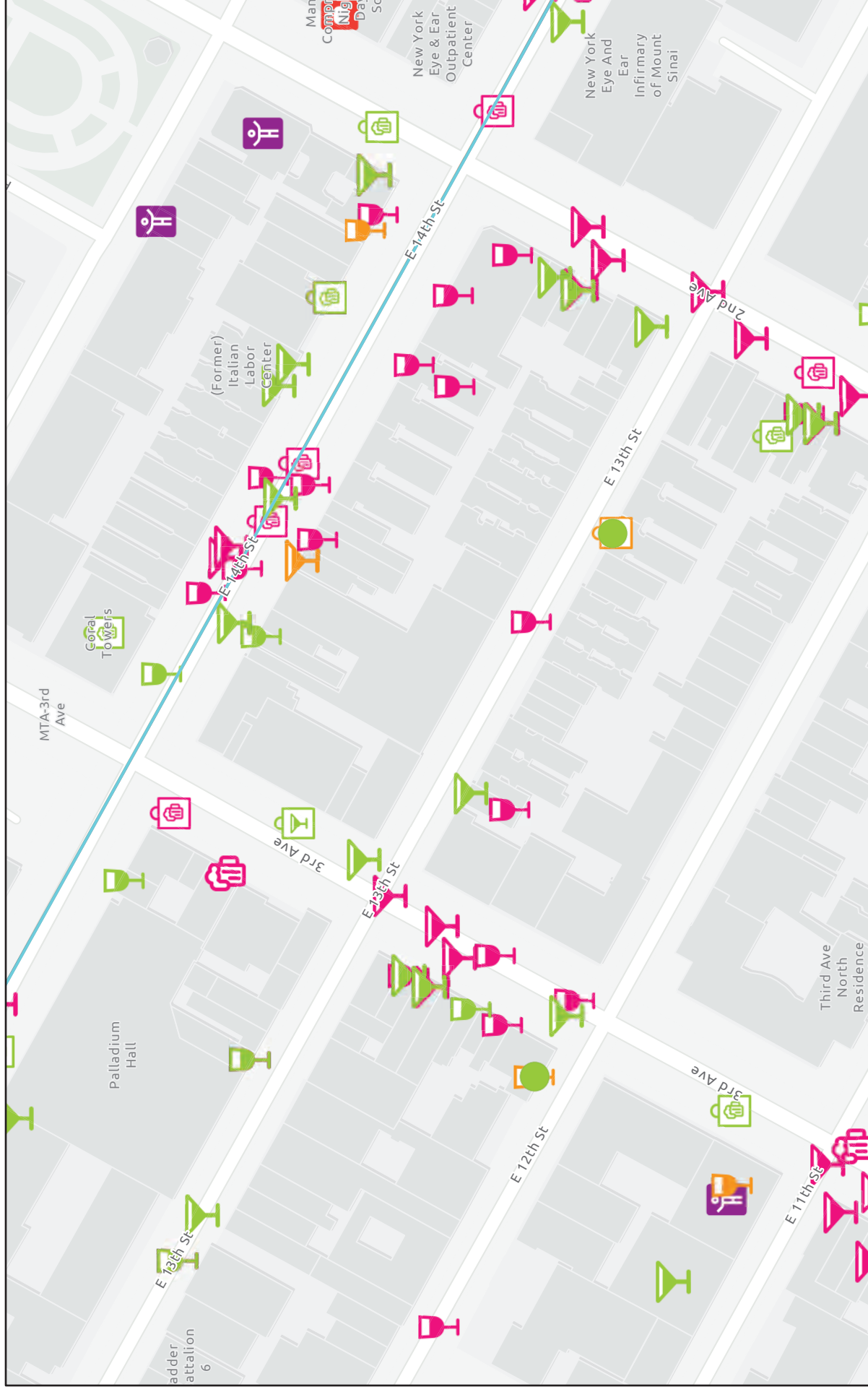


Entrance

Baxment

Currently only
Storage of Dry goods.

SLA Liquor Lics



12/27/2023, 12:08:47 PM

1:2,257



Esri Community Maps Contributors, Microsoft, Esri, HERE, Garmin, SafeGraph, GeoTechnologies, Inc. METINASA, USGS, EPA, NPS, US Census Bureau, USDA Esri Community Maps Contributors,

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.

Proximity Report For:	
Location	218 E 14th St, New York, New York, 10003
Geocode	Latitude: 40.73281 longitude: -73.98644
Report Generated On	12/27/2023

8 Closest Liquor Stores		
Name	Address	Distance
TASTE WINE LLC License ID: 0100-23-161984 Legacy Serial No.: 6004352	113 3RD AVE NEW YORK, NY 10003	271 ft
M J K LIQUORS INC. License ID: 0100-22-116767 Legacy Serial No.: 1108514	161 3RD AVENUE 15TH STREET & 16TH STREET NEW YORK, New York 10003	589 ft
33 UNION SQUARE WEST INC License ID: 0100-23-124715 Legacy Serial No.: 1023536	140 4TH AVE NEW YORK, New York 10003	1,002 ft
MIAT LIQUORS INC License ID: 0100-22-118312 Legacy Serial No.: 1023526	166 2ND AVE NEW YORK, New York 10003	1,006 ft
PURE WINE NYC LLC License ID: 0100-22-117302 Legacy Serial No.: 1341685	86 E 10TH ST NEW YORK, New York 10003	1,193 ft
CARMAD INC License ID: 0100-21-114480 Legacy Serial No.: 1023546	224 226 1ST AVE NEW YORK, New York 10009	1,223 ft
IWM HOLDINGS LLC License ID: 0100-20-103843 Legacy Serial No.: 1213635	108 E 16TH STREET IRVING PLACE & UNION SQ EAST NEW YORK, New York 10003	1,233 ft
236 WINES & LIQUORS INC License ID: 0100-22-118276 Legacy Serial No.: 1023535	279 1ST AVENUE NEW YORK, New York 10003	1,323 ft

Schools within 500 feet		
Name	Address	Distance
No Schools within 500 feet		

Churches within 500 feet	
Name	Distance
Missionary Sisters of The Immaculate Heart of Mary	381 ft
Friends Meetinghouse	416 ft

Churches within 500 feet	
Name	Distance
Saint Mary's Catholic Church Of The Byzantine Rite	442 ft

Pending On Premises Liquor Licenses within 750 feet		
Name	Address	Distance
Frado Inc. Application ID: NA-0340-23-148835	218 E 14th St New York, New York 10003.0	0 ft

Active On Premises Liquor Licenses within 750 feet		
Name	Address	Distance
243 E 14TH CAFE INC License ID: 0340-23-137154 Legacy Serial No.: 1269715	243 E 14TH ST NEW YORK, New York 10003	68 ft
K H T ENTERPRISES INC License ID: 0340-23-133393 Legacy Serial No.: 1183615	222 EAST 14TH STREET NEW YORK, New York 10003	95 ft
JINX PROOF II LLC License ID: 0340-21-119043 Legacy Serial No.: 1305108	231 E 14TH ST NEW YORK, New York 10003	182 ft
CUS MF POWERHOUSE LLC License ID: 0340-23-139379 Legacy Serial No.: 1332873	233 E 14TH ST NEW YORK, New York 10003	203 ft
SOOTHR LIMITED License ID: 0340-22-105329 Legacy Serial No.: 1324695	204 E 13TH ST NEW YORK, New York 10003	294 ft
EAST COUNTY LOUTH INC License ID: 0340-22-104018 Legacy Serial No.: 1239837	103 3RD AVENUE NEW YORK, New York 10003	313 ft
BEST SPEAKEASIES NYC LLC License ID: 0340-23-128454 Legacy Serial No.: 1345207	221 2ND AVE NEW YORK, New York 10003	390 ft
K&L HOSPITALITY LLC License ID: 0340-23-139256 Legacy Serial No.: 1336066	219 2ND AVE NEW YORK, New York 10003	397 ft
LONGFORD LADS LLC, THE License ID: 0340-23-128034 Legacy Serial No.: 1355467	231 2ND AVE NEW YORK, New York 10003	404 ft
HOST 213 LLC License ID: 0340-23-129638 Legacy Serial No.: 1315911	213 2ND AVE NEW YORK, New York 10003	432 ft
TWO GUIZE LLC TEXAS COOKIN' LLC License ID: 0340-23-137857 Legacy Serial No.: 1276520	102 3RD AVE NEW YORK, New York 10003	440 ft
LUCKY ONE ENTERPRISE INC License ID: 0340-23-136302 Legacy Serial No.: 1354446	100 3RD AVE NEW YORK, New York 10003	457 ft
CAFE 199 LLC License ID: 0340-23-136033 Legacy Serial No.: 1348269	199 2ND AVE NEW YORK, New York 10003	535 ft
HAN DYNASTY NYU CORP License ID: 0340-23-135969 Legacy Serial No.: 1287485	90 3RD AVE NEW YORK, New York 10003	541 ft
FINE FOOD AND SPIRITS INC License ID: 0340-22-111230	197 2ND AVE NEW YORK, New York 10003	550 ft

Active On Premises Liquor Licenses within 750 feet

Name	Address	Distance
Legacy Serial No.: 1339346		
322 E 14TH STREET CORP License ID: 0340-23-127453 Legacy Serial No.: 1136016	322 E 14TH ST 13TH & 15TH STREETS NEW YORK, New York 10003	619 ft
BARS AND EVENTS 14TH STREET LLC & CASK & CAVE INC License ID: 0340-22-111878 Legacy Serial No.: 1340201	124 E 14TH ST SPACE 111 NEW YORK, New York 10003	644 ft
12TH ST ALE HOUSE LLC License ID: 0340-22-109070 Legacy Serial No.: 1314194	192 2ND AVE 2ND AVE & 12TH ST NEW YORK, New York 10003	673 ft
106 3RD AVE NYC INC License ID: 0340-23-134935 Legacy Serial No.: 1266945	106 3RD AVE AKA 145 E 13TH ST NEW YORK, New York 10003	680 ft
31 ORCHARD ST REALTY INC License ID: 0340-22-113842 Legacy Serial No.: 1313281	301 E 12TH ST NEW YORK, New York 10003	706 ft
CIVIC HALL LABS INC License ID: 0346-23-163620 Legacy Serial No.: 6006005	124 E 14TH ST 2ND & 3RD FLOOR NEW YORK, NY 10003	717 ft
NBLA173 LLC License ID: 0340-22-113390 Legacy Serial No.: 1325920	173 3RD AVE NEW YORK, New York 10003	734 ft



little uluh

brunch menu

BREAKFAST

Handhelds

BREAKFAST BOWLS

WHAT-NOT

BEAT on a bun

Hardwood smoked Bacon, fried Egg
Avocado, grilled Tomato with bacon aioli
toasted brioche

Ology BF Panini

Scrambled egg, pork roll, red pepper
cheddar spread, toasty country ciabatta

Chorizo & Eggs sando

Classic pork chorizo and eggs – pico de
gallo cheddar blend on toasted ciabatta

Turkey breakfast Club

Turkey bacon, eggs, grilled tomato, jack
cheese, roast garlic aioli,

Grilled Vegetable Egg wrap

Select grilled veggies, jack cheese,
scrambled egg

Spinach Fetta Egg wrap

Fetta cheese, diced tomato and egg in a
warm Tortilla (add ham\$ add Bacon\$)

Chorizo Pico Verde Egg wrap

Classic chorizo, salsa Verde, Pico de gallo
cheese blend (add hot sauce)

Walking Sticks

A bag of maple cinnamon dusted French
toast sticks

Cali- Hash Pork Belly BF Bowl

Quinoa blend, Egg, Hot honey pork belly
bacon bits, avocado toast, spinach

Orchard Oatmeal

Fuji fire roasted apples, Overnight oats,
toasted maple cinnamon granola topper

Yogurt Seasonal fruit bowl

Greek yogurt, seasonal fruits (mixd
berries) layered with toasted maple
cinnamon granola

Breakfast Tot-Chos

Your choice of meats, Egg, three cheese
blend, peppers, onions, sour cream, salsa
and cilantro on Sour cream Chive tots

Fried Egg Potato Hash Bowl

Roast potatoes pepper and onions
topped with bacon egg and cheese

BF Power Bowl

Scrambled Egg, Ancient grains,
Edamame, kale, greens, Roast tomato
Aioli

Fried Egg Avocado Toast

Topped with garlic aioli and tomato pico de gallo

Steel cut oatmeal

With Berries and almonds

French Toast Berry Cobbler

Baked French toast bread pudding with maple cinnamon and
berries

Brunch Toast

Smoked Steel head Trout (lox) avocado toast, topped with
cucumber raita drizzle, red onion diced tomato

Caramelized Onion Roast Tomato Tart (?bacon)

3 inch pastry shell filled with onion- tomato Quiche

Butter toasted Aleppo spiced

Lemon Cranberry Muffin



little uluh dinner menu

appetizers

KFC – Korean Fried Chicken

Tasty boneless chicken chunks tossed in authentic Korean BBQ

BEER BATTERED TENDERS

Served with your choice of sauces

CRISPY SEASONED FRIES

with a flight of 3 dipping sauces

Roast Garlic Aioli / Our secret sauce

Organic ketchup / Fat Tire Ale cheese sauce / Bacon Aioli / Chimichurri aioli

Hog Hammers Crispy Mini Pork shanks with bourbon onion jam and bacon aioli

Warm Pretzel with Ale Mustard

CHICKEN WINGS Korean BBQ /

Gochujang / Hot honey / Garlic parm

Classic buffalo / Ghost pepper hot !!!

Thai chili / Smokey BBQ / Dry rub citrus herb / Old Bay rub

SMOKED GOUDA MAC N CHEESE BITES

Angry Clams (Angry mussels) seamed with Fat tire Ale, a tomato fondue and chorizo butter

Crab Spinach and Artichoke Dip Creamy parmesan dip with Blue crab, artichoke, baby spinach, served with Crusty baguette

Buffalow Cauliflower bites – with Garlic aioli

hand helds

Wagyu Bourbon Burger : American Wagyu burger, bourbon bacon, balsamic onion jam, smoked blue cheese, tomato, bacon Aioli

THE ENGLISH STEAK BURGER: 8 oz. Steak Burger with Crispy Pork belly, English Cheddar, caramelized onions on Brioche Bun.

Country chicken sandwich – with Ranch, Lettuce Tomato Onion

Street Tacos: topped with slaw and pico

Beef Barbacoa

Pork carnitas

Chicken asado

Crispy Mahi Baja style

Spicy Chicken Sandwich with buffalo blue cheese ranch, L<T<O

Boneless short rib Sliders Crispy short rib toss in Gochujang sauce, Asian slaw Hawaiian bun.

entrees

Braised Boneless beef short rib nested on rustic mashed , Peso, caramelized onion demiglace

Seared Salmon Garlic shallot and herb butter- nested on sautéed vegetable slaw and topped with charred heirloom tomatoes and basil pesto

Grilled Bistro steak chimichurri, fall Vegetable hash and pub fries

Pan seared Pork chop Roast garlic, French thyme, port wine demi glace and grilled peaches

PEI mussels with tomato fondue roast garlic and artisan baguette

Pan Seared crab cakes (harbor banks or scratch) with bacon Aioli (or - garlic aioli, red pepper aioli or chimichurri aioli)

Char Grilled Flat iron Steak with balsamic onion jam house pickled watermelon radish nested on sautéed Baby tricolor Kale and Roasted fingerling potatoes

Veal Ossobuco (cuisine solutions) nested on pesto mashed and roast root veggies (new fall diced veg)

Herb Seared chicken topped garlic parmesan crust , wilted Arugula, Caramelized Onions, & Fig Jam