



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 Stipulations

I, Bao Xia Wang, as a qualified representative of Kin Asain Bistro Inc, located at 507 East 6th Street, New York, NY agree to the following stipulations:

- I will operate a full-service restaurant, specifically a (type of restaurant) _____, with a kitchen open and serving food to within _____ hour(s) of closing every night during all hours of operation.
- My hours of operation will be _____ :00 a.m./p.m. to 12:00 a.m. all days

(I understand opening is "no later than" specified opening hour, and all patrons are to be cleared from business at specified closing hour.)

- I will not use outdoor space for commercial use.
- I will operate my sidewalk café no later than _____
- I will employ a doorman/security personnel on the following days: _____
- I will install soundproofing, _____
- 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. I will not have French doors or windows and doors will be closed by _____
- 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 _____
- I will play ambient recorded background music only.
- I will not apply for an alteration to the method of operation agreed to by this stipulation without first coming before CB 3.
- I will not seek a change in class to a full on-premise liquor license without first obtaining approval from CB 3.
- I will not participate in pub crawls or have party buses come to my establishment.
- I will not have a happy hour. I will have happy hour and it will end by _____
- I will not have wait lines outside. There will be a staff person outside to monitor sidewalk crowds and ensure no loitering.
- I will conspicuously post this stipulation form beside my liquor license inside of my business.
- 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.

Name: Bao Xia Wang Phone Number: 212-228-9688

17. I will: _____

I hereby certify that the information provided above is truthful and accurate based upon my personal belief.

Signed [Signature]

Sworn to this 23rd day of September 2015

Dated 9/23/15
LING FUNG CHEUNG
 Notary Public, State of New York
 No. 0108135227
 Qualified in Kings County
 Commission Expires Sept. 12, 2017

Community Board 3 requests that the SLA add this stipulation to the license of the above-mentioned applicant.



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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 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.

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: 09/25/2015

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: Wine & Beer

If alteration, describe nature of alteration: _____

Previous or current use of the location: Restaurant

Corporation and trade name of current license: Yong Fa Restaurant Inc.

APPLICANT:

Premise address: 507 E 6th Street, New York, NY 10009

Cross streets: Avenue A & Avenue B

Name of applicant and all principals: Kin Asian Bistro Inc.

President: Bao Xia Wang

Trade name (DBA): Kin Asian Bistro

PREMISE:

Type of building and 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: _____

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? 74

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):

R7B

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) Sun-Thurs: 11:00am-11:00pm

Fri-Sat: 11:00am-11:30pm

Number of tables? 19 Total number of seats? 43

How many stand-up bars/ bar seats are located on the premise? 1 sushi bar with 5 seats

(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): 11'x6' rectangle in the dinning room next to the kitchen

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

Asian food

What are the hours kitchen will be open? Sun-Thurs: 11:00am-11:00pm, Fri-Sat: 11:00am-11:30pm

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

How many employees will there be? 3-5

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

Will there be TVs/monitors? Yes No (If Yes, how many?) 2

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

Please describe your sound system: _____

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

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 sound proofing installed? Yes No
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: _____

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? 3

How many On-Premise (OP) liquor licenses are within 500 feet? 24

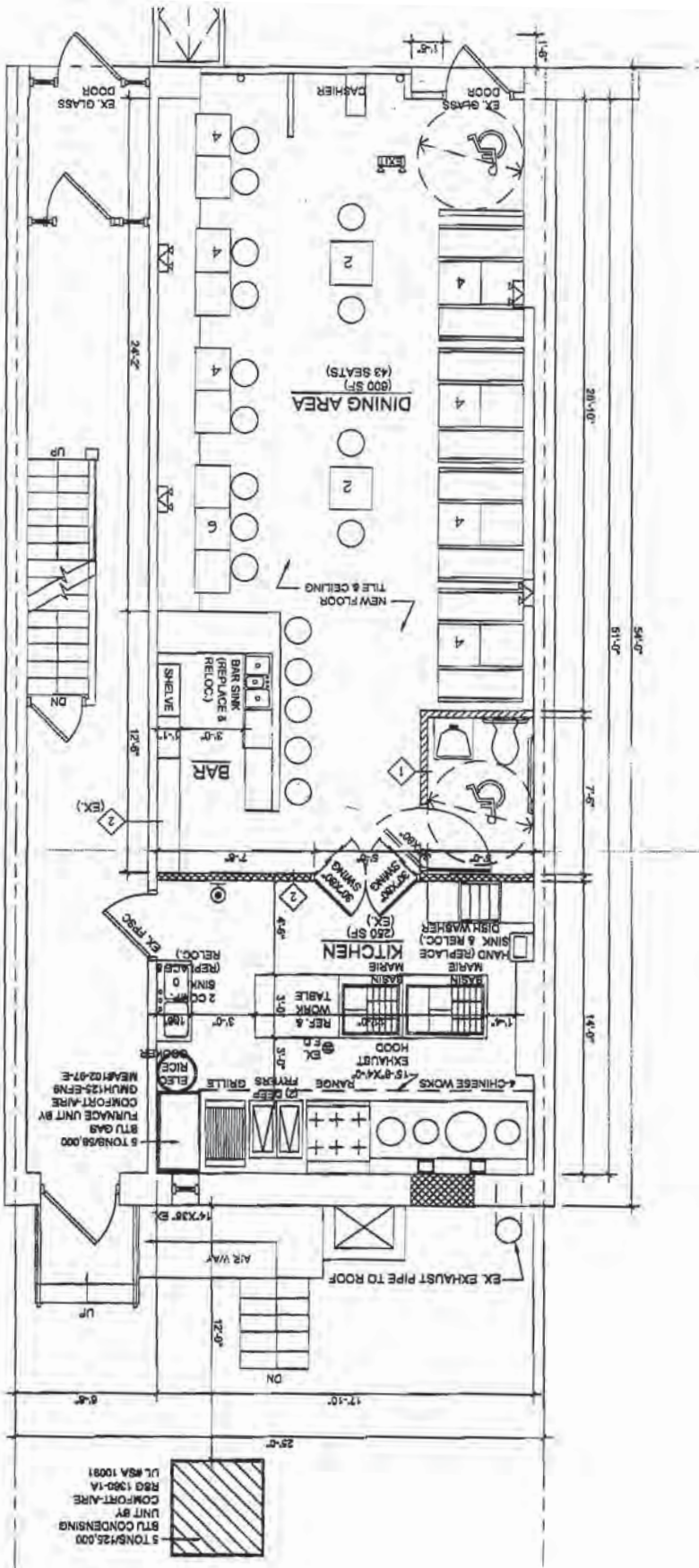
Is premise within 200 feet of any school or place of worship? Yes No

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 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. I will not seek a change in class to a full on-premise liquor license. Or my business plan is to seek an upgrade at a later date.
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.



5 TONS/56,000 BTU GAS FURNACE UNIT BY COMFORT-AIRE GMJH125-EPN8
 UL #SA 10091

LUNCH SPECIAL

Monday - Friday: 11:15am - 4:00pm
 Serve w. Miso Soup or Spicy Tom Yum-Fish Soup or Salad or Soda

Chicken, Vegetable, Tofu 7.5
Jumbo Shrimp, Beef 8.5

- L 1. Spicy Sweet Basil**
Basil, green & red pepper, with spicy chili paste
- L 2. Purple Ginger**
Ginger, green & red pepper, with sweet oyster sauce
- L 3. King Cashew**
Cashew, green & red pepper, sweet bean, with Thai chili paste
- L 4. Spicy Lemongrass**
Green & red pepper, sweet bean, with spicy lemongrass sauce
- L 5. Stir Fried Pine Nuts**
Pine nut, green & red pepper, with spicy black pepper sauce
- L 6. String Bean Basil**
String bean, basil, with Thai spicy curry sauce
- L 7. Mango Chicken**
Asparagus, red and green pepper, mango, with spicy mango sauce
- L 8. Garlic Shrimp**
King oyster mushroom, sweet bean, with garlic sauce
- L 9. Black Pepper Chicken**
Black pepper, scallion, onion, with black pepper sauce
- L10. Grilled Chicken**
Green & red pepper, king oyster mushroom, with mango sauce
- L11. Pad Thai**
Egg, carrot, bean sprout, lemon, peanut
- L12. Pad See Ew**
Egg, broccoli
- L13. Spicy Drunken Noodle**
Tomato, red & green pepper, basil, bean sprout
- L14. Black Pepper Udon Noodle**
King oyster mushroom, red & green pepper
- L15. Udon Noodle**
King oyster mushroom, red pepper, Shang Hai vegetable
- L16. Singapore Rice Noodle**
Red & green pepper, bean sprout, fried onion
- L17. Spicy Thai Fried Rice**
- L18. Indonesian Nasi Goreng Fried Rice**
- L19. Pineapple Fried Rice**
- L20. Vegetable Chicken**
With garlic sauce
- L21. Vegetable Tofu**
With spicy basil sauce
- L22. Basil Vegetable Chicken (v)**
- L23. Basil Vegetable Duck (v)**
- L24. Basil Vegetable Beef (v)**
- L25. Spicy Vegetable Spare Ribs (v)**



Party Order Welcome • with Purchase of \$300 or More Get 25% OFF

Purple Ginger

Asian Thai Vegetarian Noodle Cuisine
www.purplegingeravea.com



507 E. 6th Street, East Village

Dine In & Delivery Min. \$12

Sun-Thurs: 11:15AM - 11PM

Fri-Sat: 11:15AM - 11:30PM

T. 212.228.9688/9288

F. 212.388.9099

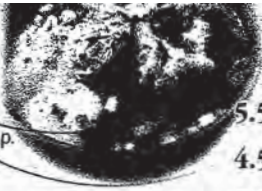


10% OFF
 w. Purchase of
 \$20.00 or More
 Cannot be combined w. any other offers.

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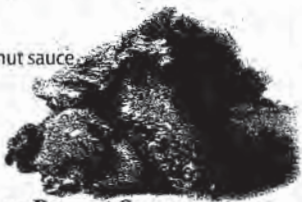
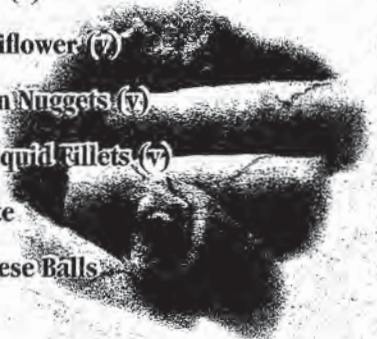
SOUP (v=vegetarian)

1. **Tom Yum Gang** 5.5
Jumbo shrimp with spicy lemon grass soup.
2. **Tom Kha Gai** 4.5
Chicken with coconut milk sauce
3. **Scallop Coconut Soup** 5.5
4. **Vegetable Shrimp with Corn Coconut Soup (v)** 5.5
5. **Spicy Tom Yum Fish Soup** 4.5



APPETIZERS (v=vegetarian)

6. **Crispy Spring Rolls (v)** 4.5
With sweet chili sauce
7. **Edamame (v)** 4.5
Steamed Soy Beans
8. **Fried Bean Curds (v)** 4.5
With sweet chili sauce
9. **Crispy Okra Cauliflower (v)** 6.5
With spicy mayo sauce
10. **Vegetable Chicken Nuggets (v)** 7.5
With sweet chili sauce
11. **Fried Vegetable Squid Fillets (v)** 7.5
With spicy mayo sauce
12. **Seafood Croquette** 8.5
With sweet chili sauce
13. **Crispy Squid Cheese Balls** 8.5
With sweet chili sauce
14. **Chicken Satay** 5.5
With spicy peanut sauce
15. **Beef Satay** 5.5
With spicy chili sauce
16. **Thai Crispy Coconut Shrimp** 7.5
With spicy sweet mango sauce
17. **Avocado Crab Cake** 8.5
With spicy mayo sauce
18. **Curry Puff** 5.5
Chicken, onion potato and peanut sauce
19. **Crispy Calamari** 6.5
With spicy chili sauce
20. **Fried Chicken Wings** 5.5
With spicy chili sauce
21. **Samosa Potatoes Peas w. Peanut Sauce** 6.5



DUMPLINGS & PANCAKE

22. **Crystal Shrimp Dumplings** 6.5
With soy vinegar
23. **Fried Pork Dumplings** 5.5
With soy vinegar
24. **Fried Seafood Dumplings** 5.5
With soy vinegar
25. **Fried Vegetable Dumplings** 5.5
With soy vinegar
26. **Shrimp Shumai** 5.5
With spicy mayo
27. **Indian Pancakes** 4.5
With Indian Curry
28. **Seafood Pancakes** 7.5
With spicy mayo sauce
29. **Vegetable Pancakes** 6.5
With spicy mayo sauce

SALADS (v=vegetarian)

30. **Mixed Green Salad (v)** 5.5
With peanut dressing
31. **Green Mango Salad (v)** 6.5
With cashews and spicy lime dressing
32. **Vegetable Duck Salad (v)** 6.5
With spicy lime dressing
33. **Mango Vegetable Shrimp Salad (v)** 7.5
With spicy lime dressing
34. **Vegetable Chicken Salad (v)** 6.5
With mustard soy sauce dressing
35. **Vegetable Beef Salad (v)** 6.5
With mustard soy sauce dressing
36. **Mango Duck Salad** 7.5
With cashews and spicy mango sauce
37. **Papaya Salad** 6.5
Shrimp, peanuts, and spicy lime dressing
38. **Beef Salad** 7.5
With spicy lime dressing
39. **Thai Chicken Salad** 6.5
With spicy lime dressing
40. **Mango Shrimp Salad** 7.5
With spicy lime dressing



FRIED NOODLES

Rice Noodle, Ho Fun, Udon, Japanese Ramen, Lo Mian

Vegetarian Options:

Vegetable, Tofu, Veggie Duck / Chicken / Beef - 11

Protein Options: Chicken - 11, Beef, Shrimp, Seafood - 12

41. **Pad Thai**
Egg, carrot, fried tofu, chive, bean sprout
42. **Pad See Ew**
Egg, broccoli
43. **Spicy Drunken Noodles**
Egg, tomato, green & red pepper, basil, bean sprout
44. **Purple Ginger Udon Noodles**
With sweet bean hoisin sauce
45. **Black Pepper Udon**
King oyster mushroom, green & red pepper, Shang Hai vegetable
46. **Udon Noodle**
King oyster mushroom, red pepper, Shang Hai vegetable
47. **Singapore Rice Noodle**
Scallion, red pepper, onion, bean sprout
48. **Stir Fried Japanese Ramen Noodles**
Scallion, green & red pepper, king oyster mushroom
49. **Spicy Basil Lo Mein**
Onions, red peppers, bean sprouts, with spicy chili sauce.
50. **Fried Spaghetti with Sliced Ham**
Onions, carrots, sliced ham with butter sauce
51. **Fried Spaghetti With Seafood**
Shrimp, scallops, and fish tofu
52. **Hokkien Chow Fun**
Cabbages, onions, carrots



VARIETY NOODLE SOUP

Rice Noodle, Ho Fun, Udon, Japanese Ramen, Lo Mian, Egg Noodles
 Vegetarian Options: Vegetable, Tofu, Veggie-Chicken / Duck / Beef - 10
 Protein Options: Chicken - 10, Beef, Shrimp, Duck, Seafood - 12

53. **Tom Yum Noodle Soup**
Shang Hai vegetable, tomato, king oyster mushroom, marinated egg.
54. **Laksa Curry Noodle Soup**
Cabbage, cilantro, marinated egg
55. **Coconut Milk Noodle Soup**
Lemongrass, cabbage, cilantro, bean sprout
56. **Yellow Curry Noodle Soup**
Shang Hai vegetable, tomato, cilantro, fried onion
57. **Udon Noodle Soup**
Shang Hai vegetable, cilantro, marinated egg
58. **Black Pepper Udon Noodle Soup**
Shang Hai vegetable, cilantro, marinated egg
59. **Japanese Miso Ramen Soup**
Miso soup, cabbage, bean sprout, marinated egg
60. **Vietnamese Beef Noodle Soup**
Bean sprout, lemon, cilantro, basil
61. **Tender Pork Ribs Ramen Soup**
Bean sprouts, lemon, cilantro, basil
62. **Spicy Beef Stew Ramen Soup**
Bean sprouts, Shang Hai vegetables, cabbage



CURRY

Vegetarian Options: Vegetables, Tofu, Veggie-Duck / Chicken / Beef - 12
 Veggie Shrimp / Fish / Veg Lamb - 13
 Protein Options: Chicken - 11, Jumbo Shrimp, Beef, Duck, Seafood, Scallop - 16

53. **Massaman Curry**
54. **Panang Curry**
55. **Green Curry**
56. **Red Curry**
57. **Indian Curry**
58. **Malaysian Seafood Laksa Curry**



FRIED RICE

Vegetarian Options: Vegetables, Tofu, Veggie Chicken / Duck / Beef - 11
 Protein Options: Chicken, Sliced Ham - 11, Beef, Jumbo Shrimp, Seafood - 13

59. **Spicy Thai Fried Rice w. Stone Pot**
70. **Indonesian Nasi Goreng w. Stone Pot**
71. **Pineapple Fried Rice w. Stone Pot**
72. **Purple Ginger Coconut Fried Rice**
73. **Spicy Sambal Fried Rice**

GRILLED & WOK ENTRÉE

- Chicken, Vegetable, Tofu 12
 Jumbo Shrimp, Beef 16
74. **Spicy Sweet Basil**
Basil, green & red pepper, with spicy chili sauce
 75. **Purple Ginger**
Ginger, green & red pepper, sweet bean, with sweet oyster sauce
 76. **King Cashew**
Cashew, green & red pepper, sweet bean, with Thai chili paste
 77. **Spicy Lemongrass**
Green & red pepper, lemongrass, sweet bean, with spicy lemongrass sauce
 78. **Stir Fried Pine Nuts**
Pine nuts, green bean, red pepper, sweet bean, with spicy black pepper sauce
 79. **String Bean Basil**
String bean, basil, with Thai spicy curry sauce
 80. **Mango Chicken**
Asparagus, green pepper, mango, with spicy mango sauce
 81. **Garlic Shrimp**
King oyster mushroom, sweet bean, with garlic sauce
 82. **Black Pepper Chicken**
Black pepper, scallion, with black pepper sauce
 83. **Grilled Chicken**
With mango sauce
 84. **Grilled Chicken**
With Thai style teriyaki sauce
 85. **Green Tea Coconut Milk Chicken**
With green tea sauce
 86. **Super Spicy Chicken**
With extra spicy Thai chili sauce.
 87. **Barbecue Beef**
Onion, green peppers, with spicy barbecue paste.
 88. **Peanut Chicken**
With spicy chili peanut sauce



NEW STYLE HEALTHY VEGETARIAN ENTRÉES

(No Cholesterols, Low Calories)
 All Served with Healthy Vegetable

89. **Vegetable Duck Teriyaki** 17
90. **Spicy Basil Vegetable Beef** 13
91. **Thai Style Ma Po Tofu** 12
92. **Sweet and Sour Vegetable Spare Ribs** 13
93. **Coconut Vegetable Shrimp** 16
94. **Lemongrass Vegetable Chicken** 12
95. **Sesame Vegetable Beef** 13
96. **Sesame Vegetable Chicken** 13
97. **Steamed Mixed Vegetable** 12
98. **Basil Vegetable Duck** 12
99. **Basil Vegetable Chicken** 12
100. **Vegetable Tofu** 12
101. **Vegetable Kung Pao Chicken** 13
102. **Chinese Broccoli with Garlic** 12
103. **BBQ Vegetable Pork Teriyaki** 13
104. **Barbecue Vegetable Beef** 13
105. **King Cashew Vegetable Chicken** 13
106. **Sautéed Baby Bok Choy** 12
107. **Spicy Steak Stew** 13
108. **Spicy Sambal Tofu** 12
109. **Spicy Sichuan Vegetable Chicken** 13
110. **Black Pepper Vegetable Chicken** 13
111. **Crispy Sweet & Sour Vegetable Chicken** 14



PURPLE GINGER CHEF SPECIAL

- | | | | |
|--|----|---|----|
| 112. Spicy Beef Stew
With spicy coconut curry | 15 | 120. Red Curry Salmon
With spicy red curry sauce | 17 |
| 113. Grilled Salmon
With green tea coconut milk sauce | 17 | 121. Spicy Salmon Teriyaki
With spicy teriyaki sauce | 17 |
| 114. Sambal Shrimp
Green & red pepper, with spicy sambal sauce | 17 | 122. Red Curry Duck
Green & red pepper, asparagus, king oyster mushroom | 18 |
| 115. Purple Ginger Spare Ribs
With spicy barbecue sauce | 17 | 123. Crispy Mango Duck
Asparagus, mango, green & red pepper, sweet bean | 18 |
| 116. Coconut Shrimp
Cilantro, coconut milk, green & red pepper with Chef special sauce | 17 | 124. Crispy Lemongrass Seabass
With spicy lemongrass sauce | 17 |
| 117. Grilled Lamb Chop
Asparagus, king oyster mushroom, with black pepper sake soy | 17 | 125. Grilled Steak
With red wine sweet sake soy or black pepper sauce | 18 |
| 118. Crispy Fish
Salt, peppers and sweet sour sauce. | 16 | 126. Chef Special Lobster
With Chef special sauce | 23 |
| 119. Mango Salmon
Green & red pepper, mango, asparagus, with spicy mango sauce | 17 | 127. Laab
Ground Chicken with chili basil. | 17 |
| | | 128. Spicy Basil Duck
With spicy basil sauce | 18 |
| | | 129. Grilled Salmon With Banana Leaf | 17 |
| | | 130. Spicy Thai Boiled Fish | 17 |



CLASSIC CHINESE ENTREES

- | | |
|-------------------------------------|----|
| 1. Chicken with Broccoli | 12 |
| 2. Beef with Broccoli | 15 |
| 3. Shrimp with Broccoli | 16 |
| 4. Sesame Chicken | 12 |
| 5. General Chicken | 12 |
| 6. Kung Pao Chicken | 12 |
| 7. Chong Qing Spicy Chicken | 12 |
| 8. Coconut Chicken with Cauliflower | 12 |
| 9. Sichuan Spicy Beef | 15 |
| 10. Sichuan Spicy Jumbo Shrimp | 16 |
| 11. Braised Sliced Beef Chili Sauce | 15 |

DESSERT

- | | | | |
|-------------------------|---|--------------------|---|
| 1. Mango Sticky Rice | 5 | 5. Mochi Ice Cream | 4 |
| 2. Fried Banana | 4 | 6. Ice Cream | 4 |
| 3. Fried Ice Cream | 5 | 7. Cheese Cake | 5 |
| 4. Sweet Potato Pancake | 5 | 8. Pumpkin Pancake | 5 |

BEVERAGES

- | | | | |
|------------|------|--------------|------|
| Coke | 1.50 | Seltzer | 1.50 |
| Diet Coke | 1.50 | Nestea | 1.50 |
| Sprite | 1.50 | Sunkist | 1.50 |
| Pepsi | 1.50 | Thai Ice Tea | 3.00 |
| Ginger Ale | 1.50 | | |

