# King Me Kong LLC 

119 Saint Mark's Place
New York, New York 10009

> Manhattan Community Board 3
> SLA \& DCA Licensing Committee

April 18, 2016

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\underline{\text { Tab }} \quad \underline{\text { Document }}
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Community Board 3 Questionnaire
2 Team Biographies
3 Current Exterior \& Interior Photographs
4 Proposed Floor Plans
5 Proposed Food \& Beverage Menu
6 Area Zoning Map, SLA License Proximity Report \& Map

## TAB 1

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

## 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．
凹 Photographs of the inside and outside of the premise．
区 Schematics，floor plans or architectural drawings of the inside of the premise．
－A proposed food and or drink menu．
To be provided $\square$ Petition in support of proposed business or change in business with signatures from to CB3 on April 18．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）
To be provided $\square$ Notice of proposed business to block or tenant association if one exists．You can find to CB3 on April 18．community groups and contact information on the CB 3 website：

To be provided http：／／www．nyc．gov／html／mancb3／html／communitygroups／community group listings．shtml
to CB3 on Photographs of proof of conspicuous posting of meeting with newspaper showing date．
April 18.
$\square$ If applicant has been or ic licensed anywherein City，letter fromapplicable＿ommunity board indicating history of complaints and othercomments．

Check which you are applying for：
$\boldsymbol{\nabla}$ new liquor license $\boldsymbol{\square}$ alteration of an existing liquor license corporate change
Check if either of these apply：
$\square$ sale of assets upgrade（change of class）of an existing liquor license
Today＇s Date：March 30， 2016
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？凹 Yes No Type of license：Restaurant Wine
If alteration，describe nature of alteration：N／A
Previous or current use of the location：Restaurant
Corporation and trade name of current license：Dimapo Group Inc．，d／b／a Luca Bar（Serial No．1157518）

## APPLICANT：

Premise address： 119 Saint Mark＇s Place，New York，New York 10009
Cross streets：Between Avenue A and First Avenue．
Name of applicant and all principals：（1）Sara Leveen；（2）Benjamin Lowell；and，（3）Eric Feldman．＊
＊There may be other minority investors but the individuals listed above are the principal owners and operators．
Trade name（DBA）：To be determined．

## PREMISE:

Type of building and number of floors: Mixed Residential \& Commercial, 6 floors.

Will any outside area or sidewalk cafe be used for the sale or consumption of alcoholic beverages? (includes roof \& yard) $\boldsymbol{\square}$ Yes $\boldsymbol{\otimes}$ No If Yes, describe and show on diagram: $\qquad$

Letter of No Objection from NYC Dept. of Buildings
Does premise have a valid and appropriate permits, including for any back or side yard use? $\boldsymbol{\otimes}$ Yes $\boldsymbol{\square}$ No What is maximum NUMBER of people permitted? 74

Do you plan to apply for Public Assembly permit? प Yes 区 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):

## PROPOSED METHOD OF OPERATION:

Will any other business besides food or alcohol service be conducted at premise? Yes $\begin{aligned} & \text { № }\end{aligned}$ If yes, please describe what type: $\qquad$

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) Sunday through Wednesday: 11AM to 12AM and Thursday through Saturday: 11AM to 2AM.

Number of tables? 15 Total number of seats? 42

How many stand-up bars/ bar seats are located on the premise? 1 stand-up bar with 12 bar 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)

The bar is rectangular and is approx. 10 ft . long, located against the Describe all bars (length, shape and location): east wall.
Does premise have a full kitchen $\boldsymbol{\nabla}$ Yes $\boldsymbol{\square}$ No?
Does it have a food preparation area? $\boldsymbol{\otimes}$ Yes $\boldsymbol{\square}$ (If any, show on diagram)
Is food available for sale? $\boldsymbol{\otimes}$ Yes $\boldsymbol{\square}$ No If yes, describe type of food and submit a menu Vietnamese - see menu attached.

What are the hours kitchen will be open? All hours of operation (Sun.-Wed.: 11AM-12AM \& Thurs.-Sat.: 11AM-2AM).
Will a manager or principal always be on site? $\boldsymbol{\otimes}$ Yes No If yes, which? $\qquad$
How many employees will there be? Approx. 25 (including full time and part time).
Do you have pland $\boldsymbol{\nabla}$ French doors $\boldsymbol{\square}$ accordion doors or $\boldsymbol{\square}$ windows?
Will there be TVs/monitors? Yes $\begin{aligned} & \text { N No (If Yes, how many?) }\end{aligned}$ $\qquad$
Will premise have music? 区 Yes $\boldsymbol{\square}$ No

If Yes, what type of music? Live musician DJ Juke box $\boldsymbol{\nabla}$ Tapes/CDs/iPod If other type, please describe $\qquad$
What will be the music volume? 図 Background (quiet) Entertainment level Please describe your sound system: iPod or similar, with 4-6 ceiling mounted speakers.

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.")
*See statement attached.
Will there be security personnel? $\boldsymbol{\square}$ Yes $\boldsymbol{\boxtimes}$ No (If Yes, how many and when) $\qquad$

How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans.
*See statement attached.
Do you have sound proofing installed? Yes $\boldsymbol{\square}$ No
If not, do you plan to install sound-proofing? Yes $\boldsymbol{\nabla}$ No*
*See statement attached. To our knowledge, there have not been any complaints with prior restaurant or its sound.

## APPLICANT HISTORY:

Has this corporation or any principal been licensed previously? Yes $\boldsymbol{\square} \mathrm{No}^{*}$
*Many years of experience managing/operating licensed premises.
If yes, please indicate name of establishment: See biographies attached.
Address: $\qquad$ Community Board \# $\qquad$
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? 区 Yes No If Yes, please attach explanation of experience or resume. *See team biographies attached.
Does any principal have other businesses in this area? Yes $\boldsymbol{\square}$ No If Yes, please give trade name and describe type of business $\qquad$
Has any principal had SLA reports or action within the past 3 years? Yes $\boldsymbol{\boxtimes}$ 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.

## *See license proximity report and map attached.

## LOCATION：

How many licensed establishments are within 1 block？Approx． 22
How many On－Premise（OP）liquor licenses are within 500 feet？Approx． 18
Is premise within 200 feet of any school or place of worship？ $\boldsymbol{\square}$ Yes $\boldsymbol{\boxtimes}$ 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． $\begin{aligned} & \text { I will not have } \boxtimes \text { DJs，} \boxtimes \text { live music，} \boxtimes \text { promoted events，} \begin{array}{l}\text { any }\end{array} \text { event at which a cover fee is }\end{aligned}$ charged， $\boldsymbol{\boxtimes}$ scheduled performances， $\boldsymbol{\square}$ more than $\qquad$ DJs／promoted events per $\qquad$ ， $\boldsymbol{\square}$ more than $\qquad$ private parties per $\qquad$ ．
3． $\begin{aligned} & \text { I will play ambient recorded background music only．}\end{aligned}$
4． $\begin{aligned} & \text { I will not apply for an alteration to the method of operation agreed to by this stipulation }\end{aligned}$ without first coming before CB 3.
N／A 5．I will not seek a change in class to a full on－premise liquor license without first seeking approval from CB 3.

6．区 I will not participate in pub crawls or have party buses come to my establishment．
7．I will not have a happy hour． $\boldsymbol{\square}$ I will have happy hour and it will end by $\qquad$ ．
8．区 I will not have wait lines outside．【 There will be a staff person inside to monitor sidewalk crowds and ensure no loitering．

9． $\begin{aligned} & \text { Residents may contact the manager／owner at the following phone number．Any complaints }\end{aligned}$ 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．

Sara Leveen：（443）822－1147

## RIDER TO KING ME KONG LLC CB3 LIQUOR LICENSE APPLICATION QUESTIONNAIRE

Traffic Plan: The restaurant will queue all patrons inside the restaurant as much as possible. The restaurant will have a reservation/waitlist system so that if patrons cannot be seated immediately the restaurant will be able to call them when the table is ready. The restaurant's owner/host will employ this system and encourage patrons to not remain outside. The restaurant's owner or an experienced manager will be at the premises during all hours of operation and will monitor the exterior to maintain order and a clear pedestrian pathway.

Noise \& Sound System Plan: The restaurant will have recorded music only (no live music, no DJ's) and music will be played at background levels only. The restaurant will have a very modest, simple sound system consisting of an iPod (or similar device) and 4-6 ceiling mounted speakers. The restaurant will agree to close its French doors no later than 10PM every night. As previously stated, the restaurant will have a reservation management system so that patrons do not have to wait outside and the owner/management will monitor the exterior during all hours of operation.

## ATTENTION RESIDENTS <br> \& NEIGHBORS

King Me Kong LLC
(Contact Sara Leveen at (443) 822-1147 or Victor \& Bernstein, P.C. at (212) 486-6000) Company/DBA Name and Contact Number for Questions

## Plans to open a <br> Vietnamese Restaurant

(no sidewalk cafe, backyard garden, or other outdoor space)
(Please choose) Bar/Restaurant/Club and indicate if there will be a Sidewalk Café or Backyard Garden

## at the following location

119 Saint Mark's Place, New York, New York Building Number and Street Name (Address)

This establishment is seeking a license to serve
Beer/Wine \& Liquor
Beer \& Wine or Beer/Wine \& Liquor
There will be an opportunity for public comment on
Monday, April 18, 2016 at 6:30pm Community Board 3 Office
59 East 4th Street (btwn 2nd Ave \& Bowery)
Date/Time/Location
Sara Leveen
(Email: sara@kingmekong.com, Tel.: (443) 822-1147
Applicant Contact Information
At COMMUNITY BOARD 3
SLA \& DCA Licensing Committee Meeting info@cb3manhattan.org - www.cb3manhattan.org

# ATTENTION RESIDENTS \＆NEIGHBORS 

## 第3社區居民 請注意

King Me Kong LLC
（Contact Sara Leveen at（443）822－1147 or Victor \＆Bernstein，P．C．at（212）486－6000）公司名字（Company）and／和 聯繫人的資料（Contact Info）

Plans to open a（以上的店主想要在第 3 社區申請生意相關牌照擴展生意） Vietnamese Restaurant
（no sidewalk cafe，backyard garden，or other outdoor space）
（請選擇／please choose）酒吧（Bar）／餐館（Restaurant）戶外咖啡（Sidewatk Gafé）Or 或者後院花園咖啡（Backyard Use）
seeking a license to serve（以上的店主想要請以下相關酒牌照）
Beer／Wine \＆Liquor
（請選擇／please choose）

啤酒和酒牌照（Beer \＆Wine）or／或者啤酒牌照（Beer）or／或者
酒和烈酒牌照（Wine \＆Liquor）

## Public meeting for comments

第 3 社區的居民有權利提出自己的意見和建議．
（CB3 SLA \＆DCA Committee Meeting）
曼哈頓第 3 社區委員會酒牌和紐約市消費局有關小商業牌照委員會

## Monday，April 18， 2016 at 6：30pm Community Board 3 Office 59 East 4th Street（btwn 2nd Ave \＆Bowery）

## NEIGHBORING RESIDENTS VECINOS DE LA COMUNIDAD

## King Me Kong LLC

(Contact Sara Leveen at (443) 822-1147 or Victor \& Bernstein, P.C. at (212) 486-6000)

Planifique abrir un/una:
Vietnamese Restaurant
address
Seeking a license to serve

119 Saint Mark's Place, New York, New York
dirección (Please choose) Bar Restaurant sidewalk café/backyard use
(Favo doorspace) un café de acera o un patio de atrás

| 119 Saint Mark's Place, New York, New York |  |
| :--- | :---: |
| address | direción |
| Seeking a license to serve | En buscada de una <br> licencia para servir: |

## Beer/Wine \& Liquor

Beer \& Wine or Beer/Wine \& Liquor
Cerveza y vino o cerveza/vino y bebidas alcohólicas

Reunión público
para comentarios

## Monday, April 18, 2016 at 6:30pm Community Board 3 Office

 59 East 4th Street (btwn 2nd Ave \& Bowery)At COMMUNITY BOARD 3
SLA \& DCA Licensing
Committee Meeting

En la JUNTA COMUNITARIA 3
La reunión del Comité de Licencias del SLA y del DCA
info@cb3manhattan.org - www.cb3manhattan.org

## Petition to Support Proposed Liquor License

Date: March 30, 2016 - April 18, 2016
The following undersigned residents of the area support the issuance of the following liquor license (indicate the type of license such as full-liquor or beer-wine) On-Premises Liquor (Beer, Wine, \& Liquor)
to the following applicant/establishment (company and/or trade name) King Me Kong LLC

Address of premises: 119 Saint Mark's Place, New York, New York
This business will be a: (circle) Bar Restaurant Other:
The hours of operation will be:
Sunday through Wednesday: 11AM to 12AM| Thursday through Saturday: 11AM to 2AM
PLEASE NOTE: Signatures should be from residents of building, adjoining buildings, and within 2-block area.
Other information regarding the license:

| Name | Signature | Address |
| :--- | :--- | :--- | :--- |
|  |  |  |

## TAB 2

## MEMBER PROFILES - KING ME KONG LLC

## Sara Leveen - Member Manager

Sara launched her restaurant career with Starr Restaurants immediately following college graduation. At the time; November of 2001, Stephen owned and operated seven restaurants in Philadelphia. Sara managed Buddakan in Philadelphia for four years then worked alongside Stephen as he expanded to New York and Miami, opening all of Starr's seven restaurants in New York, Makoto in Miami and several restaurants in Philadelphia. She held positions of Beverage Manager and AGM at Morimoto, GM at Buddakan, Project Manager in Philadelphia and has been the Director of New Restaurant Openings since 2013. Her role as Director consists of developing pre-opening and operating budgets, hiring \& training hourly and management staff, and liaising between the owner and operating teams to ensure each new concept takes on the culture of the Starr brand while innovating and staying current with trends in its respective market. Objectives include overseeing daily operations until each restaurant achieves financial success and leading the team through to process of obtaining reviews in major respective publications. Sara departs Starr Restaurants with the full support of CEO and founder Stephen Starr.

## Benjamin Lowell - Member Manager

Ben's work in restaurants began at age 14 in Long Island where he worked as a prep cook, line cook, waiter, bartender and manager. He subsequently studied restaurant management at the University of Delaware then traveled extensively until settling in Long Branch, NJ as a captain at Avenue, a 250 seat high-end brasserie. Here Ben learned the art of salesmanship, classic French cuisine and began his study of international wine. Ben joined Starr Restaurants in 2011 to open Makoto in Miami. He quickly became a shift leader and trainer, and relocated to Philadelphia to lead the opening service team at Route 6. Ben has been a training server at Buddakan New York since 2012.

## Eric Feldman - Member

Eric began working in restaurants at the early age of 16 as a dishwasher and prep cook. He studied Restaurant Management at the University of Delaware and Graduated in 2007. After College, Eric taught conversational English at Beijing University and Shenzhen Primary. Upon his return to New York in 2008, he Managed an Office Tower on Park Avenue where he learned the nuances of Landlord Tenant relations and gained an in-depth knowledge of lease and contract negotiations. He oversaw five tenant build-outs including one restaurant.

Eric went on to work for a Restaurant Development company Managing the Construction and Supervision of a handful of NYC Restaurants. His responsibilities included the selection of various trades in conjunction with the Project Architects and Ownership, negotiating payment schedules that coincided with budgeting analysis provided to investors, and acting as the Site Supervisor overseeing progress of work as well as scheduling and obtaining DOB approvals. He is now a Project Manager overseeing high-end custom renovations.

## TAB 3

## Current Exterior \& Interior Photographs



## Current Exterior \& Interior Photographs



## Current Exterior \& Interior Photographs



## Current Exterior \& Interior Photographs



## TAB 4

Ground Floor


## Basement



DRW: UB PROJECT:
SCALE: $118^{*}=11^{4} 0^{01} 119$ ST MARKS PLACE DATE: 04.03.07 AS BULLT CELLAR

## TAB 5

## Proposed Summer Menu - 119 St. Mark's Place

SALADS \& SOUPS
Banana Blossom Salad with Chicken 9
Green Papaya Salad with Prawns 10
Pomelo Salad with Crab \& Prawns 13
Jackfruit Salad with Tofu 10
Cup of Daily Sup: Seafood 5 | Beef 5 | Vegetarian 4

APPETIZERS
Imperial Rolls: Crab \& Pork 8 | Mushroom, Squash \& Leek 7
Summer Rolls with Shrimp 8
Sweet Potato \& Shrimp Fritters 10
Wood Fired Mussels with herbs \& peanut 12
Cat Ba Squid with lime \& hot pepper 13
Grilled beef in betel leaf 11
Savory Steamed Rice Cakes with crushed dried shrimp, shredded pork and fried scallions 11

## ENTREES

Pho Bo 11 | Pho Ga 10 | Bun Bo Hue 12
Southern Prawn Curry with basil 17
Cha Ca La Vong: snapper with turmeric \& dill 18
Whole Bass wood grilled in banana leaf 21
Claypot Catfish with shallot confit 19
Grilled Half Chicken with kaffir lime 16
BBQ Lemongrass Pork Chop with fried egg \& rice 16
BBQ Pork \& Spring Rolls over Rice Vermicelli 13
Coconut Braised Beef Short Rib 22

## SIDES

Morning Glory with chili 8
Crispy tofu with garlic \& tomatoes 7
Grilled eggplant with herbs 7
Charred green beans with onion \& jicama 8
FAMILY STYLE FEASTS
for two or more people; $\$ 25 /$ person, $\$ 19 /$ person vegetarian
Bun Cha Hanoi - MONDAY
Grilled pork, betel wrapped meatballs, pickled green papaya, crab imperial rolls, rice vermicelli, chili \& garlic. The star of this dish is the sweet smoky pork broth.

Bale Well Hoi An - TUESDAY
Satay BBQ Pork, crab spring rolls, crispy rice crepe, pickled vegetables, rice paper, house-made chili sauce \& peanut sauce. The stars of this dish are the tender pork skewers, peanut sauce \& texture of spring rolls and rice crepe. Starts with an individual sup of the day.

Motorcycle Diaries - WEDNESDAY
Clear seafood broth, lemongrass, tomato, mushrooms, sweet \& bitter greens, shrimp, clams, white fish, chili, basil \& cilantro. Starts with wood fired mussels with scallion, soy \& peanut.

COCKTAILS
Pandan Colada Pandan infused light rum, fresh pineapple juice, coconut, house brandied cherry
Southeast "Alaska" Bombay Sapphire East Gin, Yellow Chartreuse, kumquat \& lemongrass bitters
Vietnamese "French 75" Courvoisier Cognac, kalamansi juice, ginger, sparkling wine
Saigon Rooftop Hangar One Buddha's Hand Vodka, kiwi juice, orange, lime
Kentucky Chom Chom "Bourbon Sour" Makers Mark Bourbon, lemon, lime, rambutan
Mangosteen "Margarita" Mint infused Patron Silver Tequila, orange liqueur, lime, mangosteen
Hãy Hai "B2 (Be two)" Hendricks Gin, St. Germaine, lemon, guava
BEER \& WINE
Draft Beer: Bia Hoi Fresh Beer, Seasonal Local
Bottled Beer: Beer Lao Dark, Singha, Chang, Export 33
White Wine: Dry Riesling, Gewurtzraminer, Chenin Blanc, Sauvignon Blanc, Chardonnay
Red Wine: Pinot Noir, Bordeaux Blend, Syrah
Sparkling Wine: Prosecco, Champagne
Rice Wine: Lao Lao, Junmai Ginjo, Soju
COFFEE \& TEA
Vietnamese Coffee: Hot or Iced
Cold Brew: Voodoo Child, Rocket Fuel
Espresso, Cappucino, Macchiato
Thai Iced Tea
Green Tea Latte: Hot or Iced
Hot Teas: Lemon Green, Chamomile, Mint, Spiced Black

## TAB 6


Parks, Playgrounds, \& Open Space
Parks \& Public Lands
Forested Areas (NJ)
Community Gardens
School property with garden
Playgrounds
Green Spaces Along Streets
Golf Courses
Baseball/Soccer/Football Fields
Tennis/Basketball/Handball Courts \& Tracks
Cemeteries
Land Use
Block/Lot Boundaries
HHI (Building footprints in gray $\quad$ —)
1 \& 2 Family Residential
Multi-family Residential
Mixed Use

(Not all items in the legend may be visible on the map.)

http://www.oasisnyc.net/printmap.aspx
Location Report

Source: MapPLUTO Tax Block \& Tax Lot files from the New York City Department of City Planning, 2014 (ver. 14v2).

| Mannahatta (1) |  |
| :---: | :---: |
| Stewards (1) |  |
| Liberation deàà.. |  |
| Feedback? Email Us. |  |
|  | Stewards with large turfs (not mapped) |
| Community District (1) |  |
| Manhattan 3 Community District Information Chairperson: Gigi Li |  |
| District Manager: Ms. Susan Stetzer |  |
| Address: 59 East 4th Street, New York, NY, 10003 |  |
| Phone: 212-533-5300 Email: info@cb3manhattan.org |  |
| Website: www.cb3manhattan.ord |  |
| Meeting Information: Meetings are held at various locations in the CB area, Go to District Profile by NYC Dept. of City Planning |  |

## Proximity Report for Location:

119 St Marks PI, New York, NY, 10009

* 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 |
| :--- | :--- | :--- |
| WINESHOP LLC | 438 A E 9TH ST | 210 ft |
| FUNG SING INC | 138 1ST AVENUE | 505 ft |
| NIZGA CORP | 58 AVENUE A | 1045 ft |
| AVENUE A WINES INC | 196 AVENUE A | 1060 ft |
| SAKAYA INC | 324 E 9TH STREET (WEST STORE) | 1100 ft |
| BRIX NYC LLC | 649 E 9TH STREET, EAST STORE | 1300 ft |
| MIAT LIQUORS INC | 166 2ND AVE | 1390 ft |

## Churches within 500 Feet

| Name | Approx. Distance |
| :--- | :--- |
| Saint Mark's Memorial Chapel | 235 ft |

## Schools within 500 Feet

| Name | Address | Approx. Distance |
| :--- | :--- | :--- |

## On-Premise Licenses within 500 Feet

| Name | Address | Approx. Distance |
| :--- | :--- | :--- |
| BAC 115 CORP | 115 ST MARKS PL | 50 ft |
| TDDG INC | 126 ST MARKS PL | 120 ft |
| ALOUETTE CORPORATION | 131 AVENUE A | 175 ft |
| LUDWIKA MICKEVICIUS | 135 AVE A | 180 ft |
| WISHBONE PRODUCTIONS INC | 141 AVENUE A | 225 ft |
| SADA THREE LLC | 132 ST MARKS PL | 235 ft |
| 119 AVENUE A RESTAURANT CORP | 119 AVENUE A | 235 ft |
| TOZZER LTD | 112 AVENUE A | 260 ft |
| BUA NEW YORK LLC | 122 SAINT MARKS PLACE | 290 ft |
| NEW STATFORD RESTAURANT INC | 121 ST MARKS PLACE | 300 ft |
| CULLEN RESTAURANT INC | 118 ST MARKS PLACE | 315 ft |
| YUCA BAR \& RESTAURANT INC | 111 AVENUE A | 325 ft |
| CRIF DOGS ENTERPRISES INC | 113 ST MARKS PLACE | 345 ft |
| SEVEN A CAFE INC | 130 E 7TH STREET | 350 ft |
| LE MIU CORP | 107 AVE A | 365 ft |
| A H 103 CORP | 103 AVENUE A | 425 ft |
| 1465 CDM INCORPORATED | 1261 1ST AVENUE | 455 ft |


| Name | Address | Approx. Distance |
| :--- | :--- | :--- |
| MOONWALKERS RESTAURANT CORP | 101 AVENUE A | 455 ft |

119 Saint Mark's Place


