

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:

D D	TE: 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:
00	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.
	eck which you are applying for: new liquor license
	eck if either of these apply: ale of assets upgrade (change of class) of an existing liquor license
Too	day's Date: 2/9/2017
If a	pplying for sale of assets, you must bring letter from current owner confirming that you buying business or have the seller come with you to the meeting.
Is lo	ocation currently licensed? Yes No Type of license: N/A (PREVIOUSLY LICENSED WITH RW)
If al	teration, describe nature of alteration: N/A
Pre	vious or current use of the location: N/A
Cor	poration and trade name of current license: N/A
	PLICANT:
	mise address: 116 EAST 4TH STREET; NEW YORK NY 10003
Cro	ss streets: 1ST AVE AND 2ND AVE
Nar N/A	me of applicant and all principals: MOON JUN HO
Tra	de name (DBA): MONO MONO

Revised: March 2015

Will any outside area or sidewa	lk cafe be used for the sale or consumption of alcoholic beverages?
	No If Yes, describe and show on diagram: N/A
Does premise have a valid Certi	ficate of Occupancy and all appropriate permits, including for any
	No What is maximum NUMBER of people permitted? N/A
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 desig Zoning:R8B Commercial Overlay:	3
PROPOSED METHOD OF OPER	
Will any other business besides If yes, please describe what type N/A	food or alcohol service be conducted at premise? Yes No e: N/A
Σ REQUIEST FOR ΔΓ	OMINISTRATIVE APPROVAL
	AND THE PROPERTY OF THE PROPER
OPEN 7 DAYS PER WEEK - OPEN A	T 4PM, CLOSING AT 12A (MIDNIGHT). Total number of seats? 70 500, 40 50
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If Yes, what type of music? □ Live musician □ DJ □ Juke box If other type, please describe RECORDED BACKGROUND ONLY	☑ Tapes/CDs/iPod
What will be the music volume? ■ Background (quiet) ■ En Please describe your sound system: 6-8 INCH SPEAKERS INSTA	
Will you host any promoted events, scheduled performances charged? If Yes, what type of events or performances are pro-	or any event at which a cover fee is
N/A	
How do you plan to manage vehicular traffic and crowds on testablishment? Please attach plans. (Please do not answer "v	the sidewalk caused by your TRAFFIC WILL NOT BE AN ISSUE
Will there be security personnel? □ Yes ☒ No (If Yes, how money)	any and when) NONE NEEDED
How do you plan to manage noise inside and outside your bu	siness 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	LINES AND CROWDING WILL NOT BE AN ISSUE HERE WITH THIS BEER/WINE LICENSE; FOOD WILL BE THE MAIN FOCUS. REGARDLESS, STAFF WILL MONITOR GUESTS AT ALL TIMES TO ENSURE THEY ARE ORDERLY AND HAVE NO
APPLICANT HISTORY:	EFFECT ON RESIDENTS/NEIGHBORS.
Has this corporation or any principal been licensed previous	ly? ⊠ Yes □ No
If yes, please indicate name of establishment: KTM INC	
Address: 11 WEST 32ND STREET; NEW YORK NY	Community Board #_M5
Dates of operation: 2011 TO PRESENT	
If you answered "Yes" to the above question, please prov	ide a letter from the community
board indicating history of complaints or other commen	ts.
Has any principal had work experience similar to the propose	ed business? 🛮 Yes 🗖 No If Yes, please
attach explanation of experience or resume.	
Does any principal have other businesses in this area? \square Yes and describe type of business $\underline{\text{N/A}}$	☑ No If Yes, please give trade name
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 establishments selling/serving beer, wine (B/W) or liquor (C Please indicate whether establishments have On-Premise (Ol avenues and identify your location. Use letters to indicate B a be submitted with the questionnaire to the Community Board	PP) for 2 blocks in each direction. P) licenses. Please label streets and r, R estaurant, etc. The diagram must

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LC	OCATION:
Но	ow many licensed establishments are within 1 block?
Но	ow many On-Premise (OP) liquor licenses are within 500 feet? 10
Is	premise within 200 feet of any school or place of worship? 🗹 Yes 🗖 No
Ple im ou lice	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 the 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 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.	\blacksquare I will not have wait lines outside. \blacksquare 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.



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Jamie Rogers, Board Chair

Susan Stetzer, District Manager

Administrative Approval Policy for Certain SLA Applications

Certain applications can be administratively approved without the applicant attending the committee meeting. Eligible applications are those that have no complaint history or community impact and generally include restaurants and food-service businesses, such as pizza and coffee shops. If the location is vacant, a history of complaints for the location will be considered.

- 1) Alterations Any alteration that will not impact the community may be administratively approved. For example, creating storage space or moving a bar may be administratively approved. This also includes the longstanding CB 3 policy of administratively approving an alteration to extend a liquor license to a sidewalk café that has been approved at committee unless specifically stated otherwise.
- 2) **New licenses** Applications for beer wine licenses closing by 12:00 A.M. all days. This will not apply to any application that includes outdoor use other than a pre-existing sidewalk café. The new café must have the same or lesser hours and seating. The general criteria for new licenses must also be agreed upon (see table below).
- 3) **Restructuring of a business** where some or all of the same people operating the existing business will continue to operate the same business with existing or more limited stipulations.
- 4) **Various license applications that have no impact**, such as a museum or gallery special event or catering, etc., or for businesses that do not serve liquor to the public on a daily basis.
- 5) Wine beer applications in saturated areas for restaurants that will close by 12:00 A.M. all days and promise not to apply for an upgrade to full liquor without first obtaining approval from CB 3. The general criteria for new licenses must also be agreed upon (see table below). For information on "saturated areas" see website: http://www.nyc.gov/html/mancb3/html/sla/reso_area.shtml
- 6) Other applications not noted here if determined by the committee chair.

The applicant will be given a "SLA EXPRESS" notice to post on the proposed location to announce the application and provide contact information. This notice must be posted for 7 days prior to the committee meeting. Applicants not heard at committee and residents are still encouraged to meet.

DISCLAIMER: CB 3 may determine after reviewing the method of operation, or if there are resident concerns, that it is necessary for the application to be heard at the committee meeting. If the application is heard by committee, any previously agreed upon stipulations will be invalidated.

(General Criteria for Administrative Approval of SLA License Applications	New WB Licenses	New WB Licenses in Saturated Areas
1.	Closing at or before 12AM all days.	٧	٧
2.	Will not use outdoor space for commercial use unless pre- existing sidewalk café.	٧	٧
3.	Will not apply for an upgrade to a full on-premise liquor license without first obtaining approval by CB 3.		٧
4.	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.	٧	٧
5.	Will not have DJs, live music, promoted events, any event at which a cover fee is charged, or scheduled performances.	٧	٧
6.	Will play ambient recorded background music only.	٧	٧
7.	Will not apply for an alteration to the method of operation agreed to by this stipulation without first coming before CB 3.	٧	٧
8.	Will not participate in pub crawls or have party buses come to establishment.	٧	٧
9.	Will not have wait lines outside.	٧	٧
10.	Residents may contact the manager/owner at a given phone number for complaints to be addressed immediately and will revisit the above-stated method of operation if necessary in order to minimize the establishment's impact on the neighbors.	٧	V

116 E 4 St, New York, NY, 10003

* 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.

Churches within 500 Feet

A 150.3 to	No. of the contract of the con
Name	Approx. Distance
	Approx. Distance

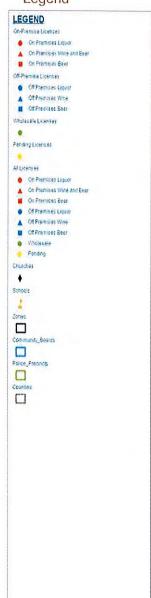
Schools within 500 Feet

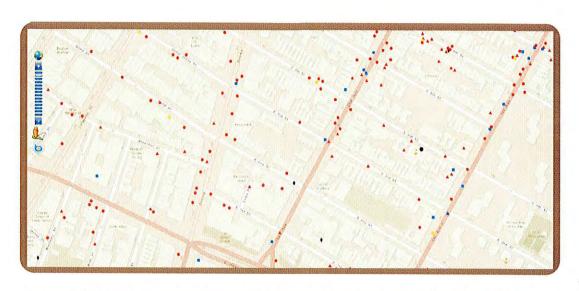
Name	Address	Approx. Distance
PS 751 SCHOOL FOR CAREER DVLPM	113 E 4TH ST	30 ft

On-Premise Licenses within 500 Feet

Name	Address	Approx. Distance
EMEMT INC	86 E 3RD ST	265 ft
FENIX REST INC	1061 63 1ST AVENUE	275 ft
J & J INTERNATIONAL NEW YORK INC	51 1ST AVENUE	310 ft
C & V 77 ENTERPRISES LLC	1475 77 1ST AVENUE	350 ft
FELLOW TRAVELERS LTD	83 1ST AVENUE	400 ft
MACPER LLC	41 1ST AVE	415 ft
WATERING HOLE OF 2ND AVE CORP, THE	68 2ND AVENUE	440 ft
LIGHT SIDE CORP	60 2ND AVE.	460 ft
MEATH TRAILS INC	61 2ND AVENUE	485 ft
STUDIO CAFFE LLC	CHELSEA PIERS 59 2ND LEVEL	495 ft

Legend





Disclaimer: The NYS Liquor Authority is not responsible for the accuracy of maps or data obtained from third party sources.

M M Salad	
Mono Mono Salad	
	\$6.95
Mixed green, pickled beets, cherry tomato, frisee, red radish with yuzu pear vinaigrette.	
Mono Mono Mung Bean Pancake	
Plan Mung Bean Pancake	\$6.95
Freshly grind plain mung bean.	\$0.75
Kunchi Mung Bean Panyake	
	\$7.95
Freshly grind mung bean with kimchi.	
Biologiet Mung Bean Panosike	
	\$8.95
Freshly grind mung bean with bulgogi.	
Taxamata and the same and the s	
M M Tapas Galled Edamame	
Annex Equipment	\$5.95
Grilled green soybean in cradle of corn husk.	40470
1 Piece Com on the Cobb	
	\$3.95
Grilled corn with cotija cheese and paprika powder.	
Japchae	
	\$8.95
Pan fried sweet potato noodle and vegetables.	
Fried Tofu	#10.05
Cubed tofu fries, sweet hot pepper sauce.	\$10.95
Mono Mono Fries	
Wiotio Wiono Piles	\$6.95
	Ψ0.23

Wedge cut fries with rosemary sprinkles, spicy mayo, hot bacon with mustard sauce.

\$10.95

Dduk Galbi Skewer

Marinated beef galbi with rice cake on sticks.	
Bulgogi Ssam	200.00
Variable of the standard of th	\$10.95
Korean traditional marinated thin sliced beef w	in Boston lettuce wrap.
Calamari with Asparagus	\$8.95
Mashed potato, lime, Parmesan cheese in roasto	
Holy Crab	
	\$9.95
Deep fried soft shell crab with spicy pepper sau	ice.
Sizzling Sampues	X 2 35 5
	\$9.95
Three assorted sausages on sticks with onion pa mustard and ketchup.	aprika, broccoli, asparagus, mushroom with sauces of chipotle,
Foie Gras Meat Ball	
	\$9.95
	strawberry sauce and house special raspberry compote.
2 Piece Crisia Chicken Bun	\$77.05
Marinated chicken, pickled cucumber and arugi	\$7.95
	and mistic crispy out.
2 Piece Corn on the Cobb	\$7.00
Grilled corn with cotija cheese and paprika pow	
Chicken Skewer	
	\$8.95
Grilled chicken skewered with special cheese sa	auce with sprinkle of shichimi.
3 Piece Crispy Bulgogi Bun	
	\$9.95
Marinated bulgogi, pickled cucumber and arugu	ala inside crispy bun.
Pork Belly Skewer	00.05
Marinate durant haller an aticle	\$9.95
Marinated pork belly on sticks.	
Tuna Tataki	\$11.95
Seared tuna with tomato-mango salsa and toma	
Salmon Tartare Canape	
2000 C 20 000 C 100 C 10	\$12.95

Chopped fresh salmon tartare with mango, cucumber and salmon roe.

Croncinus, Ligar Shrung	
	\$14.9
Prawn grilled with white truffle oil, roast pepper saffron and fennel bulb sauce.	
3 Piece Cuspy Challen Bun	
	\$9.9
Marinated chicken, pickled cucumber and arugula inside crispy bun.	
Mono Mono Rice and Noodle	
Seafood Fried Rice	
	\$8.9
Pan fired shrimp with brown rice and quail egg.	
Soul Ramen	
	\$8.9
Ramen noodle soup with chicken and vegetables in natural hot chicken bone broth.	
Extreme Chicken Yaki Udon	
	\$11.9
Stir-fried udon with chicken thigh in spicy sauce.	
Seafood Yaki Udon	
	\$12.93
Stir-fried udon with shrimp, calamari and scallop.	
Kimchi Fried Brown Rice	
	\$8.9
Pan fried kimchi with brown rice and quail egg.	

