

TD AB LLC
29 AVENUE B
NEW YORK NY 10009

MANHATTAN COMMUNITY BOARD 3

Meeting Date: 3/18/2019

SLA APPLICATION TO UPGRADE TO AN OP LICENSE



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

Alysha Lewis-Coleman, 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
- 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: February 12, 2019

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: Tavern Beer & Wine

If alteration, describe nature of alteration: _____

Previous or current use of the location: TEA CAFE/RESTAURANT

Corporation and trade name of current license: TD AB LLC

APPLICANT:

Premise address: 29 Avenue B NEW YORK NY 10009

Cross streets: E 2nd St & E 3rd St

Name of applicant and all principals: Stefen Ramirez, Shin Won Yoon, Andreas Vagelatos

Trade name (DBA): 29B Teahouse

PREMISE:

Type of building and number of floors: Mixed- commercial and residential, 6 floors

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):

R7A

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: Retail of tea and ceramics for at-home brewing

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) Monday - Sunday 10:00am - 12:00am

Number of tables? 5 Total number of seats? 20

How many stand-up bars/ bar seats are located on the premise? 13

(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): 30 feet, U shaped, center of room

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 serving sashimi, steamed dumplings, rice dishes, and desserts

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? Stefen Ramirez (principal)

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 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: Spotify playlist, four overhead speakers, amp and mixer

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.")

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

In reference to above: There is an inside area for any overflow of people waiting to be seated.

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: currently licensed at this space with TW license

Address: _____ Community Board # _____

Dates of operation: 10/2017 - present

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 currently license with TW at this premise

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? ⁶ _____

How many On-Premise (OP) liquor licenses are within 500 feet? ¹³ _____

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

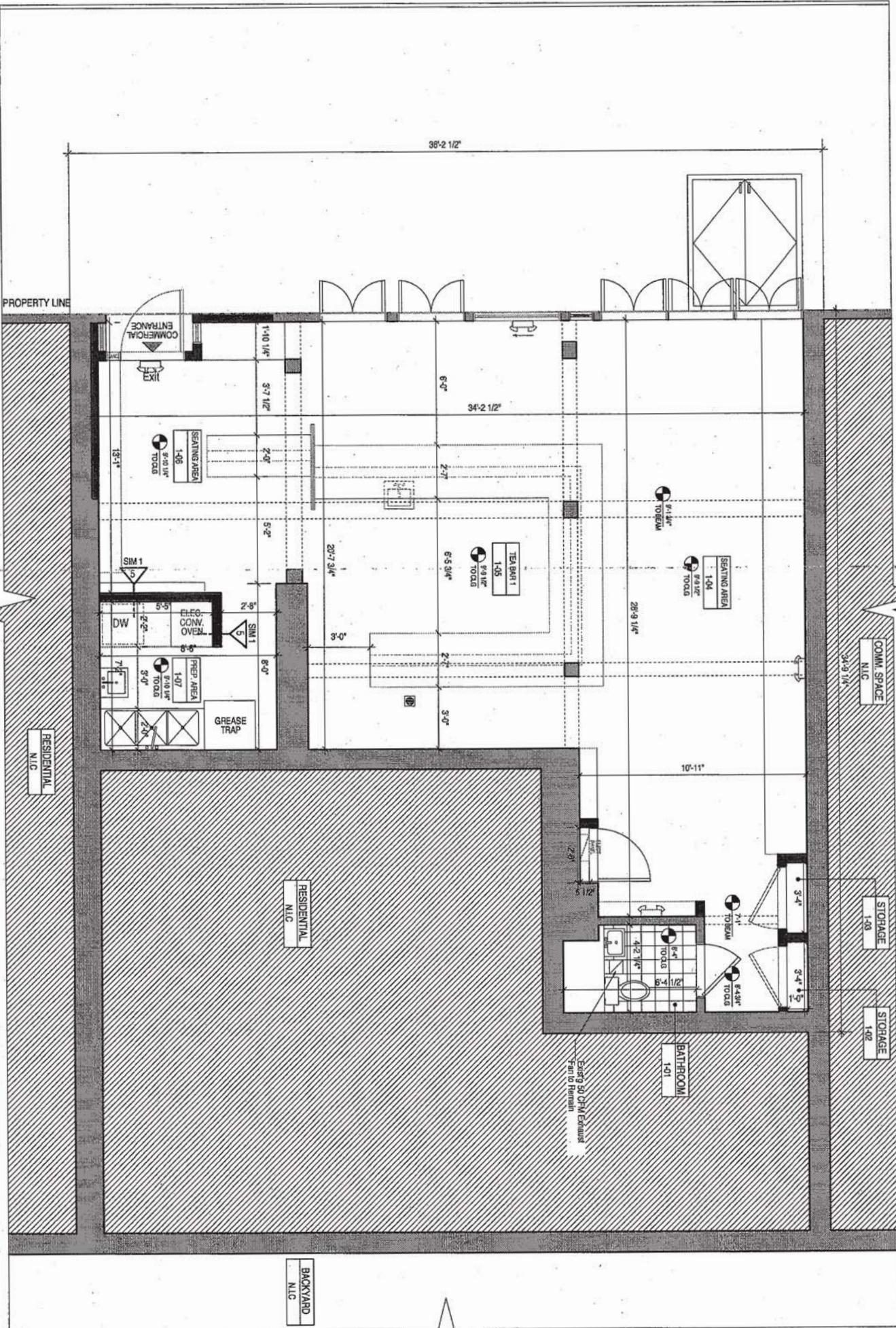
COMMUNITY OUTREACH:

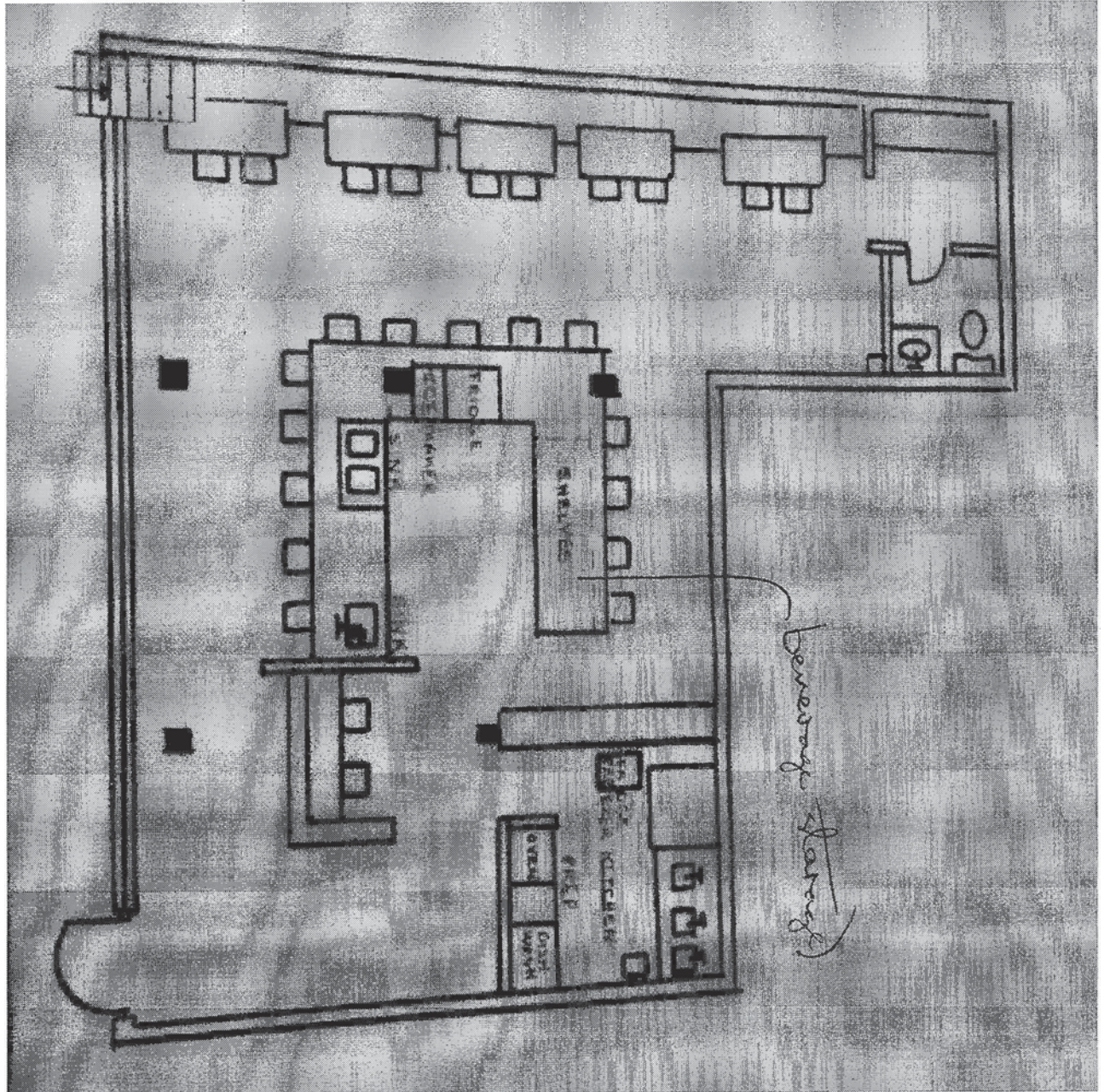
Please see the Community Board website to find block associations or tenant associations in the immediate vicinity of your location for community outreach. Applicants are encouraged to reach out to community groups. Also use provided petitions, which clearly state the name, address, license for which 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).

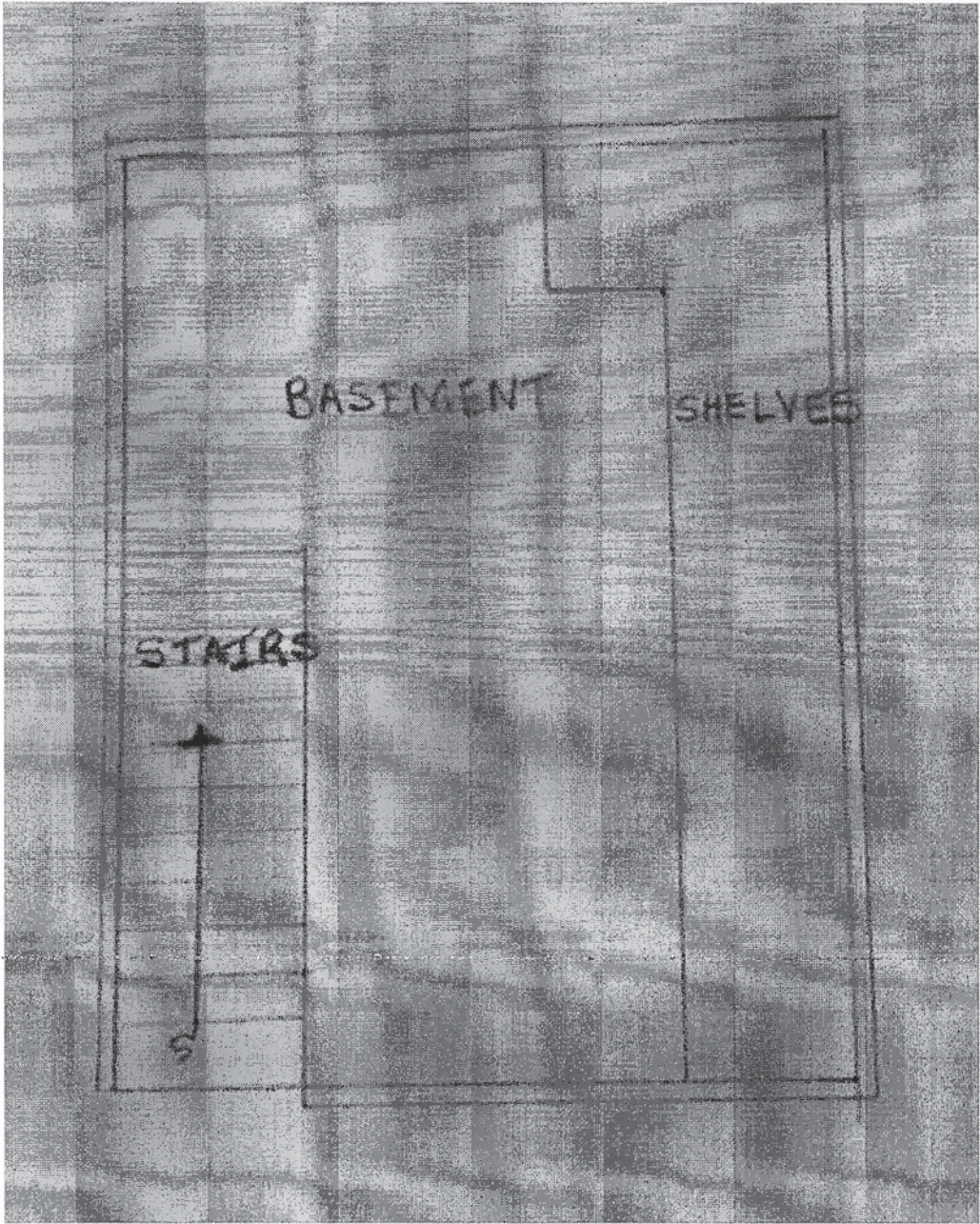
We are including the following questions to be able to prepare stipulations and have the meeting be faster and more efficient. Please answer per your business plan; do not plan to negotiate at the meeting.

1. I will operate a full-service restaurant, specifically a (type of restaurant) _____, with a kitchen open and serving food during all hours of operation OR I have less than full-service kitchen but will serve food all hours of operation.
2. 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.
3. 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 ⁴ ____ private parties per _{month} _____.
4. I will play ambient recorded background music only.
5. 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.
6. I will not seek a change in class to a full on-premise liquor license without first obtaining approval from CB 3.
7. I will not participate in pub crawls or have party buses come to my establishment.
8. 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 _____.
9. I will not have wait lines outside. I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
10. 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.

EAST 3RD STREET







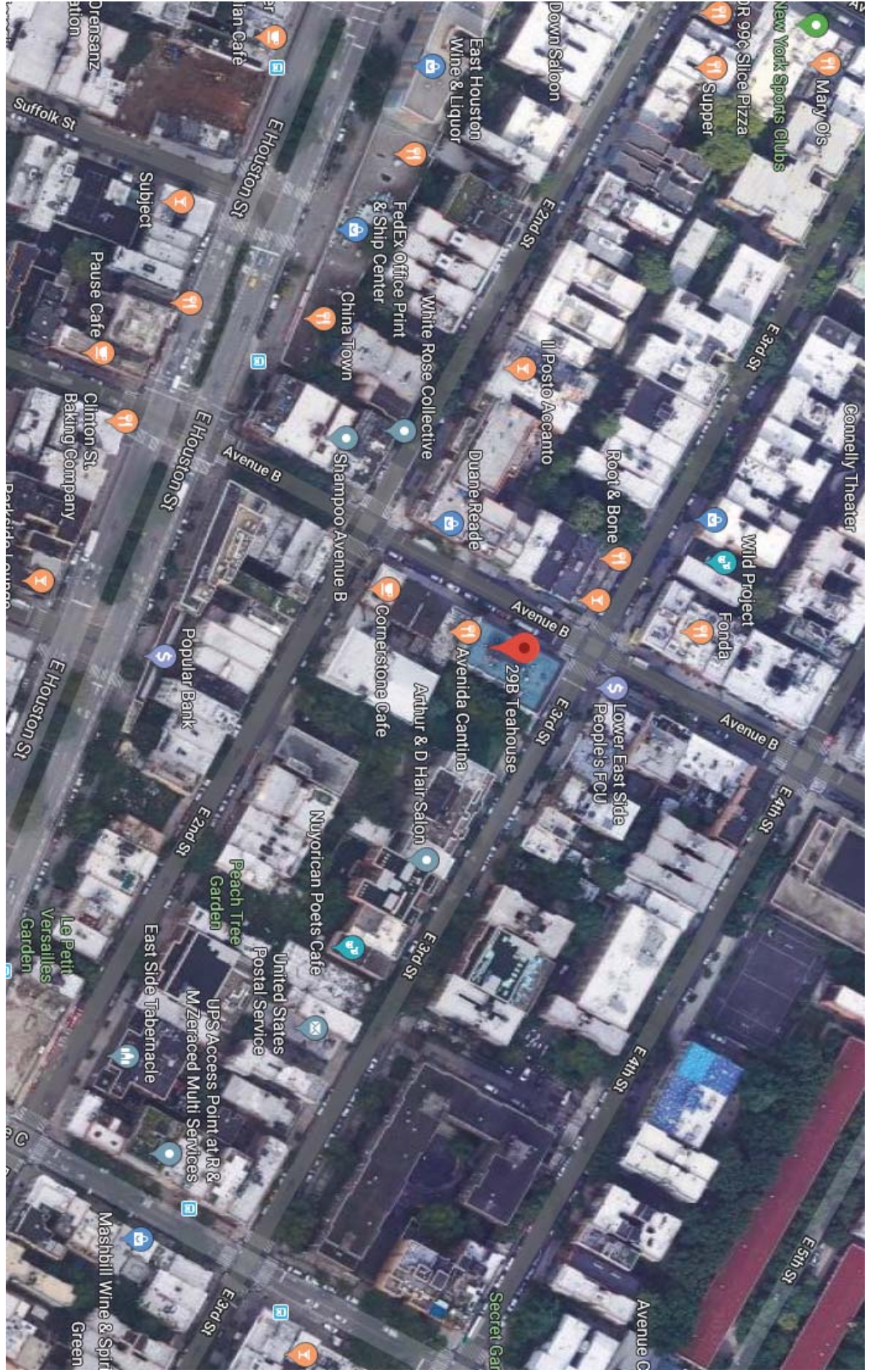








GOOGLE MAP OF THE AREA:

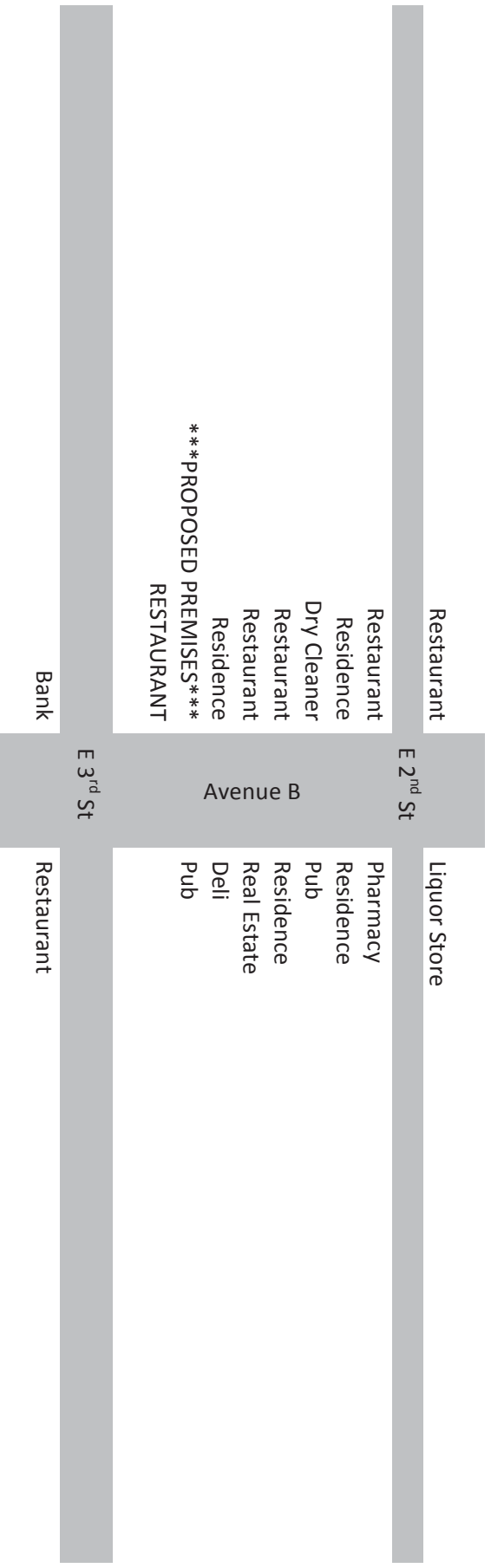






PREMISE

BLOCK PLOT DIAGRAM
ADDRESS: 29 Avenue B



500 FOOT MAP OF PREMISE (PER LAMP REPORT):



BLACK DOT: PREMISE

BLUE LINE: MARKS 500 FEET

RED DOT: OP LICENSE

RED TRIANGLE: BEER AND WINE LICENSE

PER LAMP REPORT DATED 2/19/19 – THERE ARE 13 OP LICENSES WITHIN 500 FEET

Proximity Report for Location:

February 19, 2019

29 Avenue B, 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
DISCOVERY WINES LLC	16 AVE B	225 ft
EAST HOUSTON STREET WINE & LIQUOR INC	250 E HOUSTON ST	705 ft
LOCAL NEW YORK LIQUORS LLC	24 AVE C	745 ft
NIZGA CORP	58 AVENUE A	815 ft
TURTLE DOVE LLC	28 30 CLINTON ST	850 ft
EAST VILLAGE WINE CORP	100 AVENUE C	1225 ft
FLYNN MCCLURE INC	100 STANTON ST	1430 ft

Churches within 500 Feet

Name	Approx. Distance
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Schools within 500 Feet

Name	Address	Approx. Distance
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On-Premise Licenses within 750 Feet

Name	Address	Approx. Distance
BECAF LLC	29 AVENUE B A/K/A 33 AVE 3	25 ft
MAMA BAR LLC	34 AVENUE B	55 ft
ROOT & BONE LLC	200 E 3RD ST	60 ft
GALMAC LLC	28-30 AVENUE B	80 ft
25 B GROUP REST AVE LLC	25 AVENUE B	95 ft
FONDA AVENUE B LLC	40 AVENUE B	100 ft
STACKLEATHER LLC	42 AVENUE B	165 ft
A O CAFE AND RESTAURANT LLC	17 AVENUE B	220 ft
217 BAR CORP	217 E 3RD ST	225 ft
SUNRISE SHADOW LLC	50 AVENUE B	270 ft
GOSLING INC	234 E 4TH ST	340 ft
235 EAST 4TH INC	235 - 237 E 4TH ST	350 ft
STERLING PARKSIDE CORP	317 E HOUSTON STREET	500 ft
PINALITO CITY RESTAURANT INC	c	510 ft
EL MAGUEY Y LA TUNA LTD	321 E HOUSTON ST	510 ft
MAPLE VIEW HOLDINGS CORP	2-4 CLINTON ST	520 ft
GRC RESTAURANT PARTNERS INC	269 E HOUSTON ST	580 ft
GREAT CABIN LLC, THE	205 E 4TH ST	585 ft

Name	Address	Approx. Distance
TTBK INC	188 SUFFOLK ST	605 ft
RAGUBOY CORP	156 EAST 2ND STREET	680 ft
DESMO 916 CORP	545 E 5TH ST AKA 76 AVE B	725 ft
N Y OXYGEN RESTAURANT & BAR LOUNGE CORP	24A AVENUE C	740 ft
A & P RESTAURANT CORP	245 E HOUSTON ST	740 ft
ROLO REST LLC	32 AVENUE A	745 ft

Pending Licenses within 750 Feet

Name	Address	Approx. Distance
EAST COAST FISH MARKET INC	45 AVENUE B	200 ft
GERMAT OF NY INC	192 E 2ND ST	225 ft

Unmapped licenses within zipcode of report location

Name	Address
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29b

SEASONAL SPECIAL

- SCALLOP CHAWANMUSHI 14
SOFT EGG CUSTARD
- HOTARU IKA SPARKLING SQUID 10
MUSTARD VINAIGRETTE

SMALL BITE

- ORGANIC EDAMAME 5
- PICKLED WASABI OCTOPUS 8
- WINTER RADDISH PICKLE 8
- BERKSHIRE PORK SAUSAGES 8

WARM

- SOMEN NOODLE IN MATCHA VEGETABLE BROTH 12
ADD SALMON ROE OR UNI 10 EACH

- DUMPLINGS 12
CHOICE OF
VEGETABLE / BEEF AND CHIVES / SPICY PORK

- KABOCHA SQUASH BUN 10

SASHIMI PLATE

- UNI / HOKKAIDO 18
- BLUEFIN TUNA / MEXICO 22
- KING SALMON / TAZMANIA 14
- SCALLOP / HOKKAIDO 14
- SALMON ROE IKURA / ALASKA 10

RICE

- OCHAZUKE 25
PICKLES, UMEBOSHI, SESAME, AND SALMON OVER RICE
POT OF KARIGANE / HOJICHA

- TEKKA DON 28
BLUEFIN TUNA OVER RICE

- UNI, IKURA, SCALLOP DON 32
UNI, SALMON ROE, SCALLOP OVER RICE

CHEESE

- PIAVE VECCHIO WITH TOMATO JAM 12
6 MONTH COW'S MILK CHEESE / VENETO, ITALY

- PAWLET WITH HONEY COMB 12
6 MONTH COW / VERMONT, USA

- COMTE WITH ALMOND FIG CAKE 18
2 YEARS COW / COMTE, FRANCE

- TEA LAVASH CRACKER
WITH HOJICHA SYRUP MASCARPONE CREAM DIP 12

- CHEESE TRIO 32

SWEETS

- MATCHA ALMOND COOKIE 4
GLUTEN FREE

- MATCHA DATES TEA SWEETS 4
DAIRY & GLUTEN FREE

- MATCHA AFFOGATO TURKISH FIG GELATO 10

- BLACK SESAME GELATO MONAKA 10

- HOJICHA CREME BRULEE 12

- MATCHA DOFU 12
DAIRY & SOY FREE

Notice: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

29b

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29b

TEA MENU

TASTING SET

TREASURES OF NARA 25
KARIGANE, KABUSE, HOJJICHA

PUER NEW AND AGED 25
SHIN MAO CHA 2018, ZI XIN ZI JING 2014 SHENG PUER

LEAVES, FRUIT AND GRAIN 25
WHITE LOTUS, WILD PEAR, KUROMAME ROASTED SOYBEAN

WU YI FOUR WAYS 35
JING DIAN, SHUI XIAN, ROUGUI

OXIDATION LADDER 35
KARIGANE, DA HONG PAO, WILD TREE ASSAM

"THROWING SHADE" PREMIUM GREEN TEA SELECTION 60
GYOKURO, KABUSE, SHOUSUI MATCHA

TASTING SETS ARE PRICED PER PERSON AND CANNOT BE SHARED

SPARKLING TEA

12 GLASS

SEASONAL SELECTION OF NATURAL SPARKLING TEA BY THE GLASS

COLD BREWED TEA

12 GLASS

SEASONAL SELECTION OF COLD BREWED TEA BY THE GLASS

MATCHA

SOKUCHOUZAN 12
100% SAMIDORI SINGLE CULTIVAR MATCHA SIMPLE, NATURAL SWEETNESS
ORIGIN: UJI, JAPAN

SHOUSUI 20
BLEND OF GOKOH, ASAHI, SAMIDORI CULTIVAR, EXQUISITE, COMPLEX, DEEP TASTE
ORIGIN: UJI, JAPAN

YUZU MATCHA SODA 14
ORIGIN: UJI, JAPAN

BALHYO BLACK MATCHA 12
ORIGIN: HADONG, KOREA
100% ORGANIC BALHYO, DARK CHOCOLATE NOTES

ALL MATCHA CAN BE SERVED OVER ICE

GREEN TEA

SHADED YABUKITA KARIGANE 7
ORIGIN: NARA, JAPAN
BAKED TWIGS AND COARSE LEAVES OF OUR YABUKITA KABUSE. ALSO KNOWN AS FARMER'S TEA

SHADED YABUKITA HOJJICHA 7
ORIGIN: NARA, JAPAN
ROASTED TEA MADE FROM OUR SHADED YABUKITA KARIGANE. UNIQUE VERSION USING A HIGH QUALITY SINGLE CULTIVAR

YABUKITA KABUSE SENCHA 15
ORIGIN: NARA, JAPAN
SHADE GROWN FOR TWO WEEKS, PICKED ONLY ONCE PER YEAR, 100% PREMIUM GRADE YABUKITA

ORGANIC SEJAK 15
ORIGIN: HADONG, KOREA
HAND PICKED SEMI WILD TEA TREES PICKED AFTER WOOJEON

GREEN TEA

ORGANIC JASMINE GREEN 18

ORIGIN: FUJIAN, CHINA

ONE BUD AND A LEAF, INFUSED 4-5 TIMES WITH JASMINE FLOWERS; BREATHTAKING

ORGANIC WOOJEON 25

ORIGIN: HADONG, KOREA

HAND-PICKED AFTER THE RAINS, "QING MING", SEMI WILD TEA TREES, EXTREMELY LOW QUANTITIES

GYOKURO FUJIMIDORI 30

ORIGIN: YAME, JAPAN

HAND PICKED, SEMI WILD TEA TREES SHADED USING NATURAL STRAW FOR 20 DAYS

ORGANIC HWAHOO 40

ONE OF THE FINEST REPRESENTATIONS OF KOREAN GREEN TEA, PICKED BEFORE APRIL 5TH

ORIGIN: HADONG, KOREA

WHITE TEA

ORGANIC SILVER NEEDLE 12

ORIGIN: FUJIAN, CHINA

BAIHAOYINZHEN; HAND-PICKED, UN-OXIDIZED, NATURALLY DRIED TEA BUDS

ORGANIC GONGMEI 12

ORIGIN: FUJIAN, CHINA

TRADITIONALLY PROCESSED JIN MU DAN CULTIVAR; NUTMEG AND BROWN BUTTER, PUNGENT AROMA

ORGANIC JASMINE SILVER NEEDLE 25

ORIGIN: FUJIAN, CHINA

QING MING BAIHAOYINZHEN; PERFECT BALANCE OF TEA AND FLORAL, NOTES OF BAMBOO

OOLONG TEA

JING DIAN MING CONG 10

ORIGIN: WU YI

YELLOW TIE GUAN YIN #105 FROM 30YO TREES, MEDIUM OXIDATION, PINEAPPLE, ORCHIDS, ELEGANT

GAO CONG SHUI XIAN 12

ORIGIN: WU YI

OLDER TREE, MEDIUM OXIDATION NUTTY, SLIGHT VEGETAL

HANDROLLED TIE GUAN YIN 16

ORIGIN: ANXI, CHINA

SPRING PICKED COMPLETELY HANDMADE BY A 4TH GENERATION MASTER; WHITE FLOWERS, SEAWEED, AND MINERALS

CHARCOAL ROASTED TIE GUAN YIN 16

ORIGIN: ANXI, CHINA

LOW/MEDIUM OXIDATION, VERY DELICATELY ROASTED; PURPLE FLOWERS, SAVORY TAFFY

ROUGUI 16

ORIGIN: WU YI

YOUNG TREES FROM MA TOU YAN, MEDIUM OXIDATION CARAMEL TONES, RETURNING SWEETNESS

QI DAN DA HONG PAO 25

ORIGIN: WU YI

TRADITIONAL BLENDED YAN ZHU CLIFF, PERFECT 30/70 OXIDATION, ROASTED THREE MONTHS, EXQUISITE

RED TEA

GAO SHAN HONG CHA 8

ORIGIN: MENGHAI

NEW VARIETAL 1000M ABOVE SEA LEVEL, SLIGHT CHARCOAL, MALTY

TAI YANG HONG CHA SUNDRIED 10

ORIGIN: JING MAI

SAME AS GAO SHAN, BUT OXIDIZED NATURALLY, DEEPENING THE FLAVOR AND AROMA

WILD TREE ASSAM 8

ORIGIN: ASSAM, INDIA

FULL BODIED, YET SMOOTH. FULL LEAVES

WILD TREE DARJEELLING 10

ORIGIN: DARJEELING, INDIA

FULL BODIED, YET SMOOTH. FULL LEAVES

RED TEA

ORGANIC ZHENG SHAN SONG GAN LAPSANG 14
ORIGIN: WUYI, CHINA
DEEP SMOKED BUT LIGHT AND WELL LAYERED, RAW COCOA

ORGANIC SINGTOM MUSK 2ND FLUSH 14
ORIGIN: DARJEELING, INDIA
FTGFOP1 PERFECT BALANCE OF TIPS, YOUNG AND MATURE LEAVES. PURE ELEGANCE

ORGANIC ISEUL BALHYO 15
ORIGIN: HADONG, KOREA
SPRING PICKED OXIDIZED WILD TEA LEAVES, SOMEWHERE BETWEEN AN OOLONG AND A BLACK TEA

RED CLOUD ARBOR HONG CHA 28
ORIGIN: JING MAI
LARGE LEAF VARIETAL 300-400 YO PUER ARBOR TREES, PERFECT OXIDATION, RAISIN NUANCE

BLACK TEA

MAO CHA 2018 10
ORIGIN: JING MAI
NEW RAW MATERIAL FOR MAKING PUER FROM 70YO TREES, POWERFUL AND INTOXICATING

MAO CHA 2016 14
ORIGIN: JING MAI
SLIGHTLY AGED RAW MATERIAL FOR MAKING PUER FROM 70YO TREES, LESS ASTRINGENT, FOCUSED, PLUM

ZI XIN ZI JING SHENG PUER 2014 20
ORIGIN: LINCANG
TRADITIONAL PRESSED CAKE, 300-400YO ARBOR TREES, FLORAL, DRIED PLUM, ASTRINGENT, DEEP

TISANES

SEASONAL SPECIAL GINGER PEAR 9
ORIGIN: ORGANIC GINGER UPSTATE NY, PEAR HADONG, KOREA

ROASTED BLACK SOYBEAN 7
ORIGIN: HOKKAIDO, JAPAN
SENNGOKU BLACK SOYBEAN CULTIVAR. SMALLER BUT SAME WEIGHT WITH A THICKER NUTRITIOUS SKIN.

AROMATIC QUINCE 7
ORIGIN: HADONG, KOREA
ANTI-OXIDANTS, METABOLISM, DIGESTIVE HEALTH, BOOSTS IMMUNE SYSTEM
CROSS BETWEEN AN APPLE AND A PEAR WITH SOURNESS AND NATURAL SWEETNESS

WILD PEAR 7
ORIGIN: HADONG, KOREA
COLDS, THROAT RELIEF, LUNGS, ENERGY, BOOSTS IMMUNE SYSTEM
MUCH SMALLER THAN REGULAR PEARS, GROWN IN THE WILD, FULL OF NUTRIENTS AND NATURAL SUGARS

MISTLETOE 9
ORIGIN: HADONG, KOREA
IMMUNE SYSTEM, ANTIOXIDANTS, HYPERTENSION
EVERGREEN AND GROWING ON OAK TREES USED FOR CENTURIES

MULBERRY LEAF 9
ORIGIN: HADONG, KOREA
HYPERTENSION, CIRCULATION, BLOOD SUGAR REGULATION
ALMOST THE SAME TASTE STRUCTURE OF A GREEN TEA WITHOUT THE CAFFEINE

ARTEMISIA 14
ORIGIN: HADONG, KOREA
WARMING, DIGESTION, CLEANSING, MENSTRUAL CYCLE
MUGWORT SPECIES PICKED IN THE SPRING AND DELICATELY DRIED TO PRESERVE ITS NUTRIENTS

WILD PERSIMMON 15
ORIGIN: HADONG, KOREA
POLLEN ALLERGY, IMMUNITY, HYPERTENSION, HEALTHY SKIN, DIGESTION
UNCULTIVATED AND PICKED ONCE IN LATE SPRING BEFORE THE FRUIT FORMS

WHITE LOTUS 15
ORIGIN: HADONG, KOREA
WARMTH, STRESS RELIEF, HEALTHY SKIN, ANTIOXIDANTS
WHITE LOTUS LEAVES, LIGHTLY DRY BAKED, LONG REVERED FOR ITS ELEGANT TASTE

THIS SELECTION REPRESENTS RARE ODDITIES THAT WE HAVE ACQUIRED ON OUR TEA JOURNEYS, SPANNING OVER 15 YEARS. QUANTITIES ARE SO LIMITED THAT THEY COULD ONLY BE PUT ON THIS PART OF THE MENU TO SHARE WITH YOU. THEY WILL BE HERE TODAY, BUT GONE TOMORROW AND NEVER TO BE SEEN AGAIN.

"TEA IS LIKE A TIME CAPSULE, IT CAN REGISTER DIFFERENT ELEMENTS OF OUR EARTH DURING DIFFERENT TIMELINES."

AGED TEA

BAI MUDAN 25
FUDING, CHINA
2017

SUNDRIED AND TRADITIONALLY PRESSED WHITE TEA TO INCREASE THE TASTE AND AROMA
HINTS OF PEACH AND ORANGE FLOWER HONEY

BOTTLE AGED BALHYO 40
PRIVATE COLLECTION
HADONG, SOUTH KOREA
2011

THIS IS A VERY LIMITED RUN OF THE FIRST SUCCESSFUL HARVEST AND PROCESS OF BALHYO FROM OUR PRODUCER. TIME IN A BOTTLE HAS STRIPPED ALL THE EXCESS LAYERS AND LEFT IT WITH ITS CORE.
ROASTED SUNCHOKES WITH A HINT OF SWEETNESS

AGED DA HONG PAO 60
PRIVATE COLLECTION
WUYI, CHINA
1992

COMPETITION GRADE DHP THAT HAS BEEN PERFECTLY AGED. STRIKING MINERALITY, SWEETNESS, AND THE ROASTING HAS SUBSIDED WITH TIME

COMPETITION AGED HONG SHUI 80
PRIVATE COLLECTION
TAICHUNG, TAIWAN
1990-1995

SOMETHING HAPPENS CHEMICALLY TO TEA WHEN IT IS AGED THAT TURNS SWEETNESS AND BITTERNESS INTO A UNIQUE PLUM TASTE. FUNKY AND DEEP STRAIGHT OUT OF THE CANISTER!

VINTAGE PUERH

MENGHAI TUOCHA 35
KUNMING GU YI CO.
XISHUANGBANNA, MENGHAI
2005
SHOU

WHO KNEW COOKED PUER COULD TASTE THIS GOOD! BEAUTIFUL DARK RED COLOR, DELICATE AND EASY ON THE BODY

SEVEN SONS TEA 604 50
LIN TEA IMPRESSION PU-ERH TEA FACTORY
LINCANG, YUNNAN
16 AUG, 2007
SHENG

PERFECTLY AGED IN AN UNFIRED BRICK STORAGE ROOM BY A PRIVATE COLLECTOR. FIRST LAYERS ARE SLIGHTLY SMOKEY, WITH A HINT OF SWEETNESS, THEN THE SIGNATURE TASTE OF PLUM FROM AGED TEAS.

*TEAS ARE PRICED PER POT, MULTIPLE INFUSIONS CAN BE SERVED
ANY SELECTION CAN BE SERVED OVER ICE, JUST ASK

*Follow us on instagram @29bteahouse @teadealers

29b

TEA INFUSIONS

Matcha Beer* 15
Uji Matcha + Koshihikari Echigo

Sparkling Matcha* 22
Uji Matcha + Biodynamic Sparkling Wine

Gyokuro Martini 28
Gyokuro, Beefeater Gin

Katsura River 18
Shochu, Matcha, Oat Milk Foam, Matcha Syrup, Yuzu

Dasachon Hot Toddy* 18
Balhyo Soju, Balhyo Matcha, Antica Vermouth, Hoji Syrup, Oat Foam

Moon Over Hadong* 18
Balhyo Soju, Yuzu Pepper Spice, Sparkling Wine

Aphrodite's Orchard* 18
Quince Soju, Umeshu, Yuzu

Lotus Eaters 18
Lotus Gin, Vermouth, Ginger Brine

Mr Yamamoto 18
Yuzu Lager, Japanese Whisky, Byrrh, Houjicha Bitters

Houji Mary 18
Houjicha Vodka, Tomato, Miso, Yuzu Kosho, Pickled Daikon

**Low Alcohol content*

SAKE FLIGHT SET

Our seasonal tasting selection of the three types \$30

JUNMAI SAKE

Kozaemon Junmai 65* 12gl / 18crf / 54btl
Nakashima Shuzo / Yamadanishiki / Gifu, Japan

Masumi Okuden Kantsukuri* 12gl / 18crf
Miyasaka / Hitogokochi, Miyamanishiki / Nagano, Japan

Tedorigawa Yamahai* 13gl / 22crf
Yoshida / Yamadanishiki, Gohyakumangoku / Ishikawa, Japan

Time Machine 1712 Kimoto* 22gl / 50 half btl
Tamagawa / Kitanishiki / Kyoto, Japan

Tae no Hana Kimoto Nama 14gl / 26crf / 76btl
Moriki / Yamadanishiki / Mie, Japan

**Great for warm sake!*

JUNMAI GINJO SAKE

Chiyonosono Sacred Power 20gl / 35crf / 95btl
Chiyonosono Shuzo / Shinriki / Kumamoto, Japan

Trapeza Genshu 13gl / 22crf / 66btl
Seitoku / Gohyakumangoku / Gunma, Japan

Chiyomidori R-5 15gl / 28crf / 80btl
Okuda Shuzoten / Yamadanishiki / Akita, Japan

JUNMAI DAIGINJO SAKE

Chiyomidori No. 12 14gl / 26crf / 76btl
Okuda Shuzoten / Yamadanishiki / Akita, Japan

Chiyomidori MS3 16gl / 30crf / 84btl
Okuda Shuzoten / Yamadanishiki / Akita, Japan

Azumaichi 28gl / 52crf / 150btl
Gochoda / Yamadanishiki / Saga, Japan

Manzairaku Hakusan 150btl
Kobori Shuzoten / Yamadanishiki / Ishikawa, Japan

JUNMAI DAIGINJO SAKE

Tatenokawa 33 20gl / 35crf / 95btl
Tatenokawa / Dewasansan / Yamagata, Japan

Akita Imari Porcelain '100 Year Sake' 240btl
Nishide Shuzo / Gohyakumangoku / Ishikawa, Japan

Tatenokawa 18 260btl
Tatenokawa / Dewasansan / Yamagata, Japan

Tatenokawa Kyokugen 690btl
Tatenokawa / Dewasansan / Yamagata, Japan

KOSHU AGED SAKE

Red Maple 13gl / 22crf / 66btl
Kamoizumi / Hiroshima Hattan, Nakate Shinsenbon / Hiroshima, Japan

Tengumai Black 9yr Junmai Daiginjo 216btl
Shata Shuzo / Yamadanishiki / Ishikawa, Japan

UMESHU PLUM WINE

Kagatsuru Umeshu 14gl / 26crf / 76btl
Yachiya / Gohyakumangoku / Kanagawa, Japan

WHITE WINE

Kallstadter Saumagen 2016 14gl / 60btl
Koehler Ruprecht / Riesling / Pfalz, Germany

ORANGE WINE

St Julien en St Alban Marsanne Pergaud 2015 16gl / 72btl
Eric Texier / Marsanne / Rhone, France

Origine 2011 85btl
Vodopivec / Vitovska / Venezia Giulia, Italy

RED WINE

Cahors Au Cerisier 2015 14gl / 60btl
Combelle La Serre / Malbec / St. Vincent, France

Garrafeira 2009 17gl / 75btl
Quinta Da Vacarica / Baga / Beiras, Portugal

Nuit Grave Terrasses du Larzac 2016 12gl / 50btl
Mas de Chimeres / Syrah, Grenache, Mourvedre / Languedoc-Roussillon, France

BEER

Alternate World 17oz 19
Kent Falls / Dry Hopped Sour / Kent, Connecticut

Sonnenaufgang 16oz 9
Foreign Objects / Pilsner / Pottstown, PA

La Roja Grande Reserve 13oz 32
Jolly Pumpkin / Wild Ale Sour / Dexter, Michigan

Abraxxas 17oz 12
Freitgeist / Smoked Lichtenhainer / Eitting, Germany

Yuzu Lager 12oz 10
Hitachino / Yuzu Lager / Ibaraki, Japan

SOJU

Tokki Soju White 6tst / 12gl / 24crf
Tokki / Brooklyn, New York

Tokki Soju Tea Infusions 8tst / 16gl / 32crf
White Lotus / Quince / Balhyo

Tea Infused Soju Set 20
White Lotus / Quince / Balhyo

We recommend pairing any of our beverages with our cheese plates!

* tst_taste/ gl_glass/ crf_caraffe/ btl_bottle



Heather Kirk <heather@helbraunlevey.com>

Community Board Meeting for Monday March 18th regarding TD AB LLC

1 message

Heather Kirk <heather@helbraunlevey.com>

Tue, Feb 19, 2019 at 3:02 PM

Bcc: Charles Krezell <ck@wingflix.com>, bonnie@gohproductions.org, info@gohproductions.org, Michael Schweinsburg <michaelschweinsburg@gmail.com>, richard@lespi-nyc.org, suffolkstba@gmail.com, Enrique Cruz <ecruz@nyalbor.org>

Good Afternoon,

I have been given your contact information by Manhattan Community Board 3.

I am reaching out to you on behalf of our client, TD AB LLC d/b/a Tea Dealers who occupies the space at 29 Avenue B between E 2nd and E 3rd Street. They currently operate with a beer and wine license and are in the process of applying to the NYS Liquor Authority for an upgrade to full liquor.

A community board meeting has been scheduled for March 18th to discuss this application.

If you would like to setup a time to discuss this application with our client, please respond back to this email. Thank you!

All my best,
Heather

HELBRAUN || LEVEY

Heather Kirk
Senior Licensing Clerk
110 William Street, Suite 1410
New York, NY 10038
o: (212) 219-1193

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THE CITY OF NEW YORK



DEPARTMENT OF BUILDINGS
 CERTIFICATE OF OCCUPANCY

ALT# 1182/86

BOROUGH MANHATTAN

DATE DEC 05 1988 NO. 93217

This certificate supersedes C.O. No. 92375(T)

ZONING DISTRICT CL-5 in R7-2

THIS CERTIFIES that the ~~new~~-~~altered~~-~~existing~~ building-premises located at
 27-33 Avenue B SEC of Ave. B and East Third Avenue

Block 335 Lot 5

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 HEREIN

PERMISSIBLE USE AND OCCUPANCY

STORY	LIVE LOAD LBS PER SQ FT	MAXIMUM NO OF PERSONS PERMITTED	ZONING DWELLING OR ROOMING UNITS	BUILDING CODE HABITABLE ROOMS	ZONING USE GROUP	BUILDING CODE OCCUPANCY GROUP	DESCRIPTION OF USE
Cellar	O.C.				6		Laundry, gas/elec., meter room boiler room, comm. storage
1st Floor	100		1	2	6,2	Res/comm.	Stores, lobby, CL "A" apartment
2nd Floor	40		9	15	2	Res.	CL "A" apartments
3rd Floor	40		9	15	2	Res.	CL "A" apartments
4th Floor	40		8	15	2	Res.	CL "A" apartments
5th Floor	40		9	15	2	Res.	CL "A" apartments
6th Floor	40		8	15	2	Res.	CL "A" apartments

CLASS A
 MULTIPLE DWELLING
 OLD CODE

THIS CERTIFICATE OF OCCUPANCY MUST BE POSTED
 WITHIN THE BUILDING WITH THE RULES
 OF THE DEPARTMENT OF BUILDINGS, WHICH 31ST, 1957.

NOTICE POSTING: 2/13/2019 AT LOCATION



ALSO POSTED AT ENTRANCE TO APARTMENT BUILDINGS ABOVE PREMISE:

