

Gigi Li, 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 your proposed location. Petition must give proposed hours and method of operation. For example: restaurant, sports bar, combination restaurant/bar. (petition provided)
- Letter of notice of proposed business to block or tenant association if one exists. E-mail the CB3 office at **info@cb3manhattan.org** for help to find block associations.
- 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: April 30, 2013

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.

Type of license: Restaurant Wine - 341 Is location currently licensed? Yes No

If alteration, describe nature of alteration: _____

Previous or current use of the location: Restaurant - Montien Thai Cuisine

Corporation and trade name of current license: N/A

APPLICANT:

Premise address: 90 3rd Avenue, New York, NY 10003

Cross streets: E 12th Street & E 13th Street

Name of applicant and all principals: Han Dynasty NYU Corp.; June Kwan - President; Han Chiang - Vice President

Trade name (DBA): Han Dynasty

PREMISE:

Type of building and number of floors: Mixed Use - 3 Floors above street level and a basement.

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: N/A

Does premise have a valid Certificate of Occupancy and all appropriate permits, including certificate of occupancy for back or side yard intended for commercial use? Yes No

Indoor Certificate of Occupancy 74 Outdoor Certificate of Occupancy N/A
(fill in maximum NUMBER of people permitted)

Do you plan to apply for Public Assembly permit? Yes No

Zoning designation (check zoning using map: <http://gis.nyc.gov/doitt/nycitymap/> - please give specific zoning designation, such as R8 or C2):

C6-2A - Mixed Residential and Commercial Buildings

Is this premise wheel chair accessible? Yes No

PROPOSED METHOD OF OPERATION:

What type of establishment will this be (i.e.: restaurant, bar, performance space, club, hotel)?
Restaurant

Will any other business besides food or alcohol service be conducted at premise? Yes No
If yes, please describe what type: N/A

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) Sun - Wed: 12 p.m. - 12:00 a.m.; Thurs - Sun: 12:00 p.m - 2:00 a.m.

Number of tables? 20 Number of seats at tables? 52

How many stand-up bars/ bar seats are located on the premise? 1 Bar - 8 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): L - Shaped Bar (17"2' x 6'7") - 1st Floor

Any food counters? Yes No If Yes, describe: _____

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

Chinese Food.

What are the hours kitchen will be open? 12 pm - 10 pm - Full Kitchen; 10 pm - close - appetizers only

Will a manager or principal always be on site? Yes No If yes, which? June Kwan and/or Han Chiang

How many employees will there be? 8

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

Will you agree to close any doors and windows at 10:00 P.M. every night? Yes No

Will there be TVs/monitors? Yes No (If Yes, how many?) 1

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: CD Player / iPod and 4 speakers

Will you host promoted events, scheduled performances or any event at which a cover fee is charged? If Yes, what type of events or performances are proposed? No.

How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? Please attach plans. Premises is a Chinese Restaurant and it does not anticipate any additional vehicular traffic or crowds on the sidewalk.

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. The restaurant will have patron's waiting for seating wait inside the Restaurant. Also, soundproofing as describe below.

Do you have or plan to install sound-proofing? Han Dynasty NYU Corp. will install soundproofing in the ceiling above the dining area on the First Floor.

APPLICANT HISTORY:

Has this corporation or any principal been licensed previously? Yes No

If yes, please indicate name of establishment: N/A

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 N/A

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? 14

How many licensed establishments are within 500 feet? 27

Is premise within a 500 foot radius of 3 or more establishments with OP licenses? Yes No

How many On-Premise (OP) liquor licenses are within 500 feet? 9

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

If there is a school or place of worship within 200 feet of your premise on the same block, submit a block plot diagram or area map showing its location in proximity to your premise and indicate the distance and name and address of the school or house of worship.

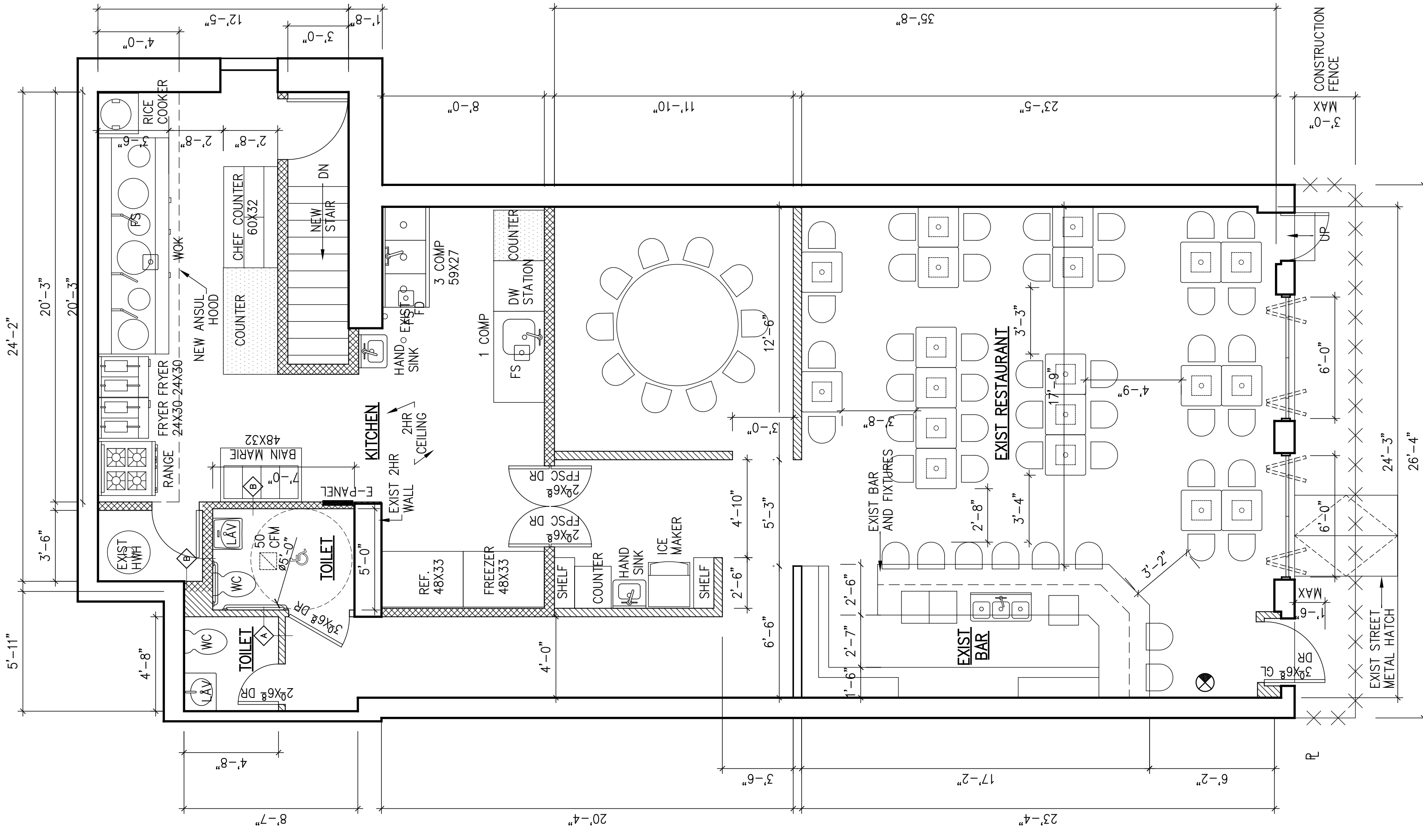
COMMUNITY OUTREACH:

If there are block associations or tenant associations in the immediate vicinity of your location, you must contact them. **Please attach proof (copies of letters and poster) that you have advised these groups of your application with sufficient time for them to respond to your notice.** You may contact the Community Board at info@cb3manhattan.org for any contact information.

Please 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).

NO.	DATE	DESCRIPTION	NO.	DATE	ISSUED TO

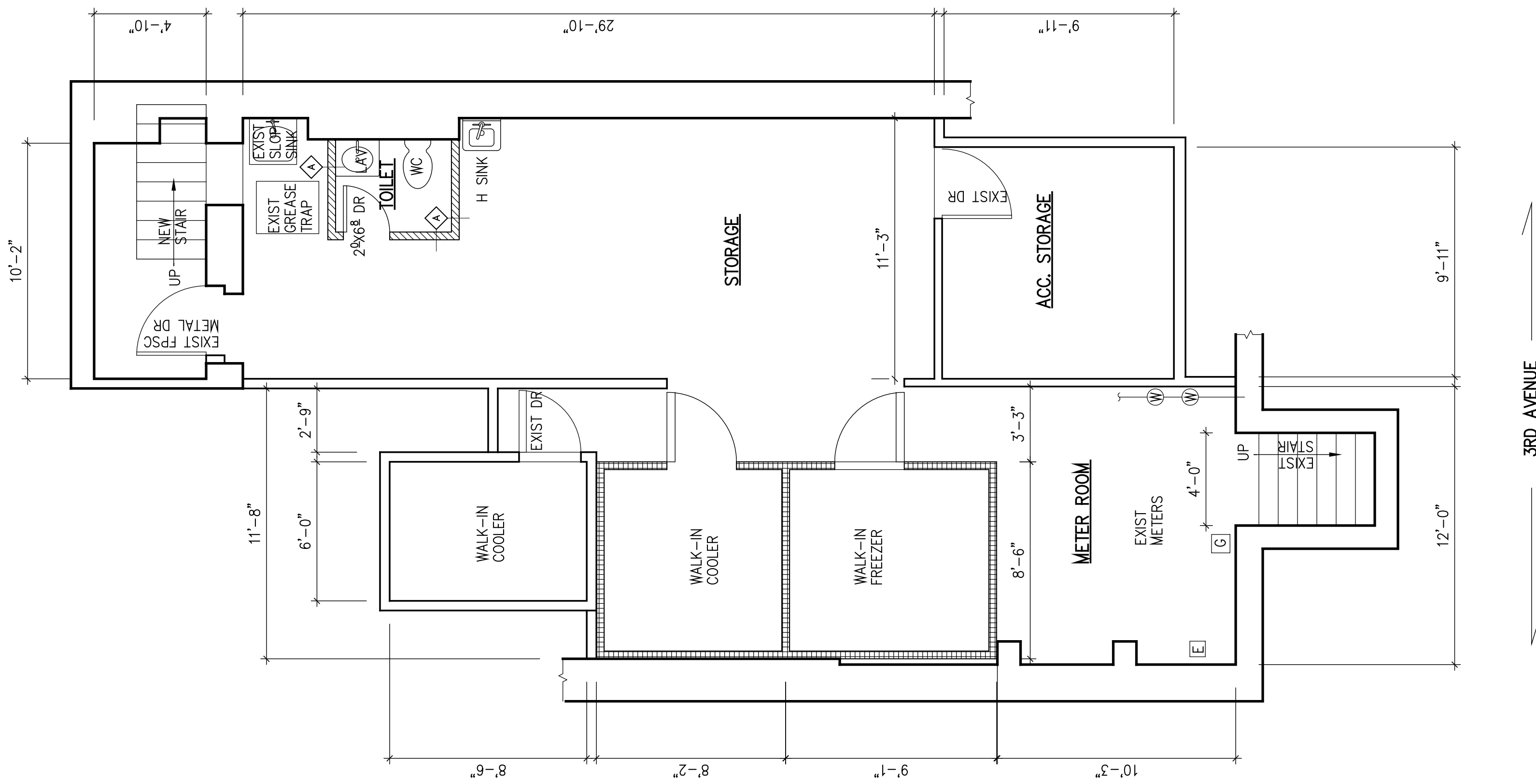
The reproduction of this drawing or the use of ideas and arrangements indicated on this drawing without the written approval of this office is prohibited. The contractor shall be responsible for obtaining all necessary permits, approvals, and conditions at the job and report discrepancies to the Architect prior to the start of the work.



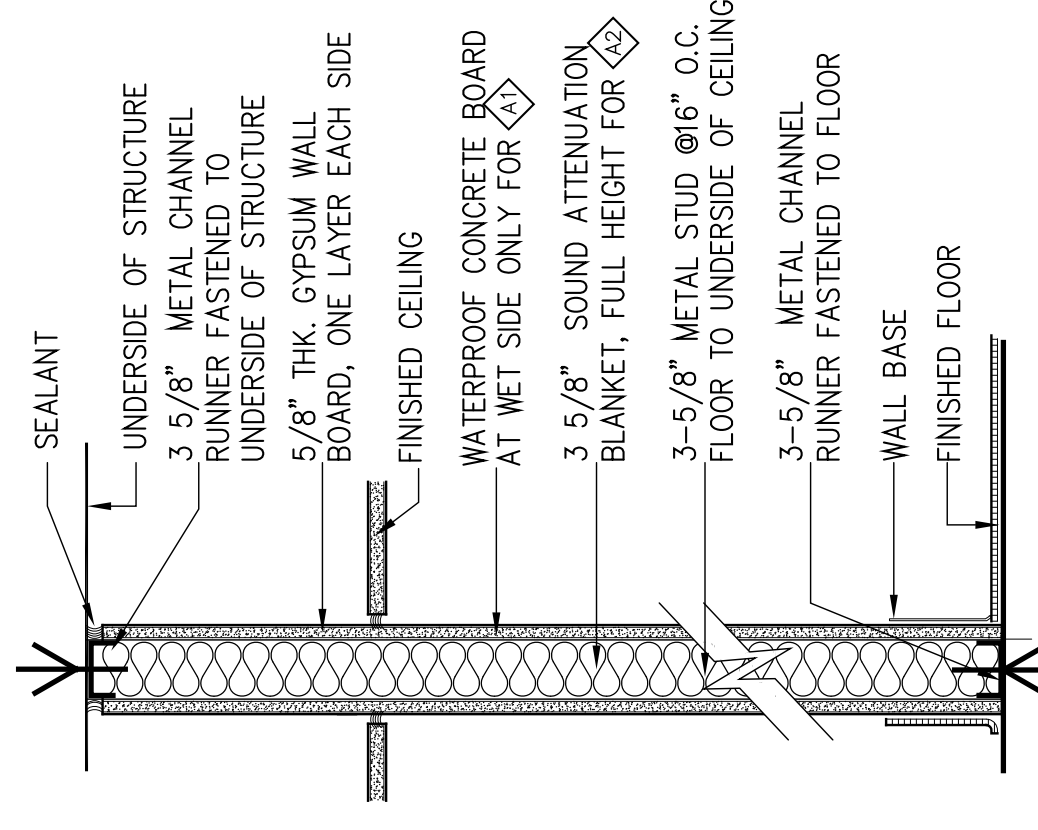
- ABBREVIATIONS**
- CFM CUBIC FEET PER MINUTE
 - DR. DOOR
 - EXIST. EXISTING
 - F.D. FLOOR DRAIN
 - F.S. FLOOR SINK
 - G.L. GLASS
 - LAV. LAVATORY
 - S.F. SQUARE FEET
 - W.C. WATER CLOSET
 - UF U-FACTOR
- LEGEND**
- (Symbol) EXISTING WALL TO REMAIN
 - (Symbol) NEW 1-HR PARTITION WALL (MEA 80-98-M VOL. 3)
 - (Symbol) NEW 2-HR PARTITION WALL B.S.A. CAL 301-60 5M
 - (Symbol) HATCHED AREAS INDICATE MILLWORK
 - (Symbol) EXIT SIGN - SURFACE EDGE LT. LED, CLEAR (5 WATTS MAX)
 - (Symbol) WATER METER
 - (Symbol) ELECTRIC METER
 - (Symbol) GAS METER

EXISTING LIGHTING, NO CHANGE

SIGN TO BE FILED UNDER SEPARATE APPLICATION



- CONSTRUCTION NOTES:**
1. SEE SPECIFICATIONS FOR MATERIAL AND APPLICATION INFORMATION. DIMENSIONS SHOWN ARE FROM FINISH TO FINISH UNLESS NOTED OTHERWISE. VERIFY ALL DIMENSIONS IN FIELD. INFORM ARCHITECT OF ANY VARIATION AND RESOLUTION PRIOR TO WALL INSTALLATION.
 2. PATCH SMOOTH AND PLUMB ALL EXISTING WALLS AND FLOORS. WITH FILL. ALL HOLES FROM ABANDONED FLOOR DEVICES WITH NON-SHRINK GROUT.
 3. ENTIRE ROOM FLOOR SHALL BE LEVELED. USE LIGHTWEIGHT FLOOR LEVELING CONCRETE OR APPROVED EQUAL.
 4. CONTRACTOR TO LAYOUT PARTITION LOCATION ON FLOOR FOR ARCHITECT'S APPROVAL PRIOR TO METAL STUDS INSTALLATION.
 5. ALL GYPSUM BOARD WALLS TO BE BY UNITED STATES GYPSUM COMPANY OR EQUAL. ANY DEVIATION FROM U.S. GYP. TO BE EITHER B.S.A. OR M.E.A. APPROVED ON ALL RATED WALLS AND OR PARTITIONS. ANY CHANGE FROM RATED WALLS MUST BE APPROVED BY ARCHITECT.
 6. PATCH ALL EXISTING HOLES ON WALLS AND COLUMNS INCLUDING UNUSED POWER/DATA/TEL. WALL OPENING.
 7. FLOOR SHALL BE PROTECTED DURING DELIVERY OF HEAVY EQUIPMENT SO AS NOT TO DAMAGE FLOOR STRUCTURE AND FINISH.





HAN DYNASTY

90 THIRD AVE, NYC. (BTWN 12TH AND 13TH)

WINE

RED

- SEAGLASS PINOT NOIR.....7/28
CALIFORNIA/2010
- THE SHOW MALBEC.....7/28
ARGENTINA/2011
- ZIN YOUR FACE ZINFANDEL.....7/28
CALIFORNIA/2008
- ANDRÉ BRUNEL CÔTES DU RHÔNE....7/28
FRANCE/2010
- SILVER PALM CABERNET SAUVIGNON.....8/32
CALIFORNIA/2011
- CHARLES SMITH BOOM BOOM SYRAH.....9/36
WASHINGTON/2010
- RHIANNON RED BLEND.....10/40
CALIFORNIA/2010
- TEXTBOOK CABERNET SAUVIGNON.....65
CALIFORNIA/2010
- LA CREMA PINOT NOIR.....65
CALIFORNIA/2010
- TRINCHERO CHICKEN RANCH MERLOT.....65
CALIFORNIA/2010
- SHATTER GRENACHE.....65
FRANCE/2010
- MARQUES DE CASA CONCHA CARMENERE....65
CHILE/2010

WHITE

- FISH HOUSE SAUVIGNON BLANC.....7/28
WASHINGTON/2010
- SEAN MINOR CHARDONNAY.....7/28
CALIFORNIA/2010
- JAM JAR MOSCATO.....7/28
SOUTH AFRICA/2011
- A TO Z PINOT GRIGIO.....8/30
OREGON/2011
- KUNG FU GIRL RIESLING.....9/36
WASHINGTON/2011
- XARMANT TXAKOLINA.....10/40
SPAIN/2009
- CAKEBREAD SAUVIGNON BLANC.....65
CALIFORNIA/2010
- DOMAINE D'ELISSE PETIT CHABLIS....65
FRANCE/2010

SPARKLING

- KENWOOD YULUPA CUVEE BRUT...7/28
CALIFORNIA/NV
- CONDE DE SUBRIATS CAVA ROSE...10/40
SPAIN/NV
- PIPER HEIDSIECK BRUT.....\$18(SPLIT)
FRANCE/NV

DRAFT BEERS

GREAT DIVIDE ORABELLE \$5

Tripel. Colorado. 11oz. 8.3%

OSKAR BLUES DALE'S PALE ALE \$5

American Pale Ale. Colorado. 16oz. 6.5%

SIX POINT SWEET ACTION \$5

Cream Ale. New York. 16oz. 5.4%

VICTORY BRAUMEISTER PILS \$5

Pilsner. Pennsylvania. 16oz. 6.1%

SIX POINT OTIS (NITRO) \$6

Oatmeal Stout. New York. 16oz. 6.1%

STONE VERTICAL EPIC 12.12.12 \$6

Belgian Strong Dark Ale. California. 11oz. 9%

LARGE BOTTLES

DOGFISH HEAD 75 MINUTE IPA \$18

India Pale Ale. Delaware. 25oz. 7.5%

EVIL TWIN FEMME FATALE NOIR \$18

Black IPA. Denmark. 22oz. 6%

STILLWATER TABLE BEER \$18

Belgian Pale Ale. Maryland. 22oz. 4.7%

ST-FEULLIEN/GREEN FLASH BIÈRE DE L'AMITIÉ \$20

Belgian Strong Pale Ale. Belgium. 25oz. 9.5%

OMMEGANG BIÈRE D'HOUGOUMONT \$20

Bièrre de Garde. New York. 25oz. 7.3%

OMMEGANG DUVEL RUSTICA \$22

Belgian Style Golden Ale. New York. 25oz. 8.5%

ALLAGASH CURIEUX \$22

Tripel. Maine. 25oz. 11%

RODENBACH OAK AGED VINTAGE 2010 \$28

Flanders Sour Red Ale. Belgium. 25oz. 7%

THE BRUERY SOUR IN THE RYE \$30

American Wild Rye Ale. California. 25oz. 7.8%

GLUTEN FREE

OMISSION PALE ALE \$5

Gluten Free Pale Ale. Oregon. 12oz. 5.8%

OMISSION LAGER \$5

Gluten Free Lager. Oregon. 12oz. 4.6%

ORIGINAL SIN PEAR CIDER \$5

Pear Cider. New York. 12oz. 4.5%

ANGRY ORCHARD HARD GINGER CIDER \$7

Ginger Apple Cider. Ohio. 12oz. 5%

BOTTLES & CANS

COORS LIGHT \$4

Light Lager. Colorado. 12oz. 4.2%

MILLER LITE \$4

Light Lager. 12oz. 4.2%

YUENGLING LAGER \$4

Lager. Pennsylvania. 12oz. 4.4%

GUINNESS \$5

Irish Dry Stout. Ireland. 16oz. 4.1%

TSINGTAO \$5

Lager. China. 12oz. 4.8%

TIGER BEER \$5

Pale Lager. Singapore. 12oz. 5%

NEGRA MODELO \$5

Dark Lager. Mexico. 12oz. 6%

ORIGINAL SIN PEAR CIDER \$5

Pear Cider. New York. 12oz. 4.5%

ALLAGASH WHITE \$6

Belgian Style Wheat. Maine. 12oz. 5%

DOGFISH HEAD 60 MINUTE IPA \$6

India Pale Ale. Delaware. 12oz. 6%

GREAT DIVIDE COLETTE SAISON \$6

Saison. Colorado. 12oz. 7.3%

ANGRY ORCHARD HARD CIDER \$7

Ginger Cider. Ohio. 12oz. 5%

21ST AMENDMENT LOWER DE BOOM \$7

Barleywine. California. 8.4oz. 11.5%

DOGFISH HEAD 90 MINUTE IPA \$8

Imperial IPA. Delaware. 12oz. 9%

OSKAR BLUES TEN FIDY \$8

Russian Imperial Stout. Colorado. 12oz. 10.5%

RODENBACH \$8

Flanders Sour Red Ale. Belgium. 12oz. 5.2%

EVIL TWIN KIWI IMPERIAL PILS \$12

Imperial Pilsner. Denmark. 12oz. 7.5%

OMNIPOLLO MOEBIUS \$12

Imperial IPA. Sweden. 12oz. 8.5%

RUSSIAN RIVER SANCTIFICATION \$18

Sour Blonde Ale. California. 12oz. 6.75%

NON-ALCOHOLIC

KALIBER \$5

Low Alcohol. Ireland. 12oz. 0.05%

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