



# 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:

**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)
- N/A  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.
- N/A  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: 6/3/13

**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: On-Premises - transfer Is location currently licensed?  Yes  No

If alteration, describe nature of alteration: N/A

Previous or current use of the location: Restaurant

Corporation and trade name of current license: LM United LLC, La Zara

### APPLICANT:

Premise address: 166 1st Avenue, New York, NY 10009

Cross streets: East 10th Street & East 11th Street

Name of applicant and all principals: Parlor Restaurant LLC, Colby Zito and Sarah Zito

Trade name (DBA): North River

**PREMISE:**

Type of building and number of floors: Attached, 5 floor walk up

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

Do you plan to apply for Public Assembly permit?  Yes  No - will have no more than 74

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

R7A

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) Sunday - Thursday, 11am - 1am, Friday & Saturday, 11am - 2am

Number of tables? 24 Number of seats at tables? 54

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

(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): 13'3" x 7'1/2", L- Shaped middle left

Any food counters?  Yes  No If Yes, describe: N/A

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

American Cuisine, see attached menu

What are the hours kitchen will be open? open to 1 hour before closing

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

How many employees will there be? 10

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?) N/A

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 N/A

What will be the music volume?  Background (quiet)  Entertainment level

Please describe your sound system: small 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. all deliveries will be made early morning using delivery entrance so vehicular traffic will not be disrupted. Reservation based restaurant - patrons can wait in waiting area or at the bar.

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

How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans. Music will only be played at background volume and patrons will be asked to wait inside. If they prefer to wait outside, management will maintain peaceful volume levels to make sure neighbors are not disturbed.

Do you  have or  plan to install sound-proofing? - see attached

#### **APPLICANT HISTORY:**

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

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

Address: N/A Community Board # N/A

Dates of operation: N/A

**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. See attached resumes

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. N/A

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? 21

How many licensed establishments are within 500 feet? 34

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? 8

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](mailto: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).

THE CITY OF NEW YORK



DEPARTMENT OF BUILDINGS  
CERTIFICATE OF OCCUPANCY

101257989

BOROUGH

DATE: JUN 04 1997 NO. 112786

This certificate supersedes C.O. NO

ZONING DISTRICT C1-5

THIS CERTIFIES that the new—altered—existing—building—premises located at  
166 1st Avenue

Block 438 Lot 2

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<br>LBS PER<br>SQ FT | MAXIMUM<br>NO OF<br>PERSONS<br>PERMITTED | ZONING<br>DWELLING<br>OR ROOMING<br>UNITS | BUILDING<br>CODE<br>HABITABLE<br>ROOMS | ZONING<br>USE GROUP | BUILDING<br>CODE<br>OCCUPANCY<br>GROUP | DESCRIPTION OF USE  |
|--------|-------------------------------|--|---|--|---------------------|--|---|
| Cellar | O.G.                          | 95                                       |   |  | 6c                  | F-4                                    | Eating and Drinking Establishmen<br>With Musical Entertainment<br>But Not Dancing, Waiter's Rm,<br>Accessory Office, Storage,<br>Boiler Rm, Meter Rm. |
| 1st    | 100                           | 80                                       |   |  | 6c                  | F-4                                    | Eating and Drinking Establishmen<br>With Musical Entertainment<br>But Not Dancing   |

THIS IS A FINAL AMENDED CERTIFICATE  
OF OCCUPANCY FOR CELLAR AND FIRST FLOOR  
ONLY IN AN EXISTING 5 STORIES BUILDING

THIS CERTIFICATE OF OCCUPANCY MUST BE POSTED  
WITHIN THE BUILDING TO ADVANCE WITH THE RULES  
OF THE DEPARTMENT OF BUILDINGS EFFECTIVE MARCH 31ST, 1967.

OPEN SPACE USES

(SPECIFY—PARKING SPACES, LOADING BERTHS, OTHER USES, NONE)

NO CHANGES OF USE OR OCCUPANCY SHALL BE MADE UNLESS  
A NEW AMENDED CERTIFICATE OF OCCUPANCY IS OBTAINED

THIS CERTIFICATE OF OCCUPANCY IS ISSUED SUBJECT TO FURTHER LIMITATIONS, CONDITIONS AND  
SPECIFICATIONS NOTED ON THE REVERSE SIDE.

*[Signature]*  
DEPUTY SUPERINTENDENT

*[Signature]*  
COMMISSIONER

ORIGINAL

OFFICE COPY - DEPARTMENT OF BUILDINGS

COPY

THAT THE ZONING LOT ON WHICH THE PREMISES IS LOCATED IS BOUNDED AS FOLLOWS:

**BEGINNING** at a point on the **EAST** side of **1st AVENUE**  
 distant **24'** feet from the corner formed by the intersection of **NORTH**  
**1st Ave.** and **East 10th Street**  
 running thence **NORTH 23°-8-3/8"** feet; thence **EAST 94°-0"** feet;  
 thence **SOUTH 23°-8-3/8"** feet; thence **WEST 94°-0"** feet;  
 thence \_\_\_\_\_ feet; thence \_\_\_\_\_ feet;  
 thence \_\_\_\_\_ feet; thence \_\_\_\_\_ feet;  
 to the point or place of beginning.

N.B. or ALT. No. **J01257989** DATE OF COMPLETION **2/18/97** CONSTRUCTION CLASSIFICATION **Class 3, NFP**  
 BUILDING OCCUPANCY GROUP CLASSIFICATION **F-4** HEIGHT **5** STORIES, **55'** FEET

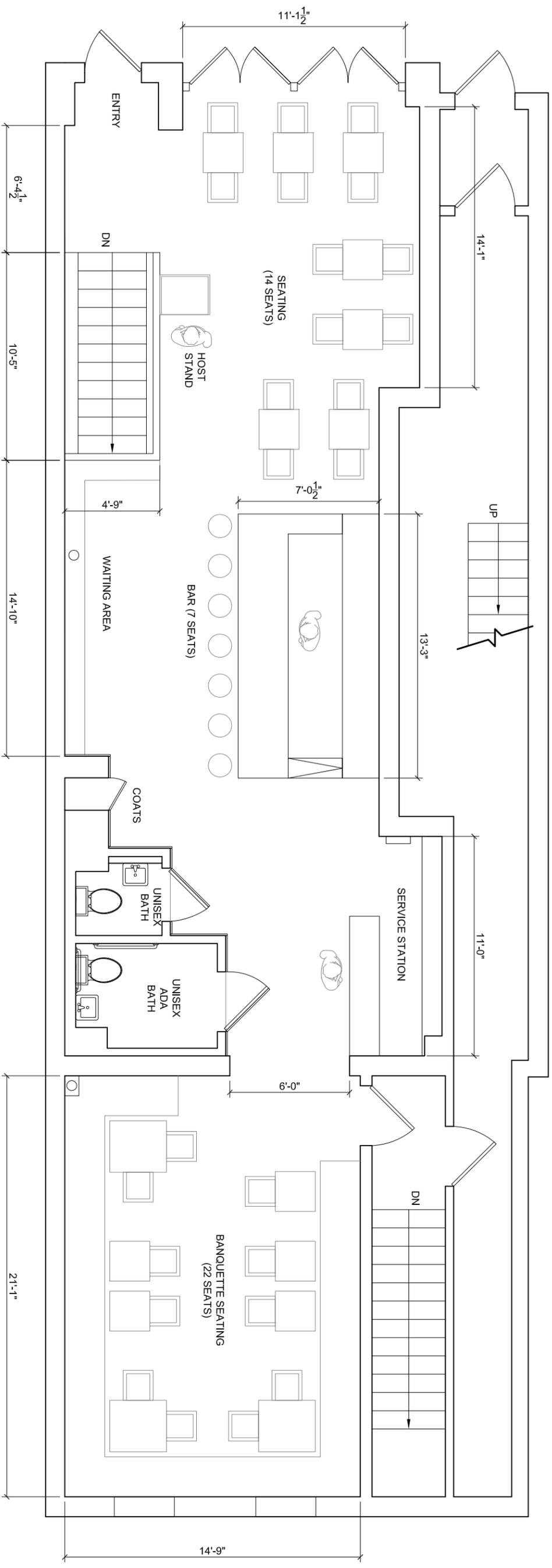
THE FOLLOWING FIRE DETECTION AND EXTINGUISHING SYSTEMS ARE REQUIRED AND WERE INSTALLED IN COMPLIANCE WITH APPLICABLE LAWS.

|  | YES | NO |                            | YES | NO |
|--|-----|----|----------------------------|-----|----|
| STANDPIPE SYSTEM                               |     |    | AUTOMATIC SPRINKLER SYSTEM |     |    |
| YARD HYDRANT SYSTEM                            |     |    |                            |     |    |
| STANDPIPE FIRE TELEPHONE AND SIGNALLING SYSTEM |     |    |                            |     |    |
| SMOKE DETECTOR                                 |     |    |                            |     |    |
| FIRE ALARM AND SIGNAL SYSTEM                   |     |    |                            |     |    |

- STORM DRAINAGE DISCHARGES INTO:**
- A) STORM SEWER  B) COMBINED SEWER  C) PRIVATE SEWAGE DISPOSAL SYSTEM
- SANITARY DRAINAGE DISCHARGES INTO:**
- A) SANITARY SEWER  B) COMBINED SEWER  C) PRIVATE SEWAGE DISPOSAL SYSTEM

**LIMITATIONS OR RESTRICTIONS:**

BOARD OF STANDARDS AND APPEALS CAL. NO. \_\_\_\_\_  
 CITY PLANNING COMMISSION CAL. NO. \_\_\_\_\_  
 OTHERS:



**1** EXISTING - FIRST FLOOR PLAN  
 SK-1 SCALE: 3/16" = 1'-0"

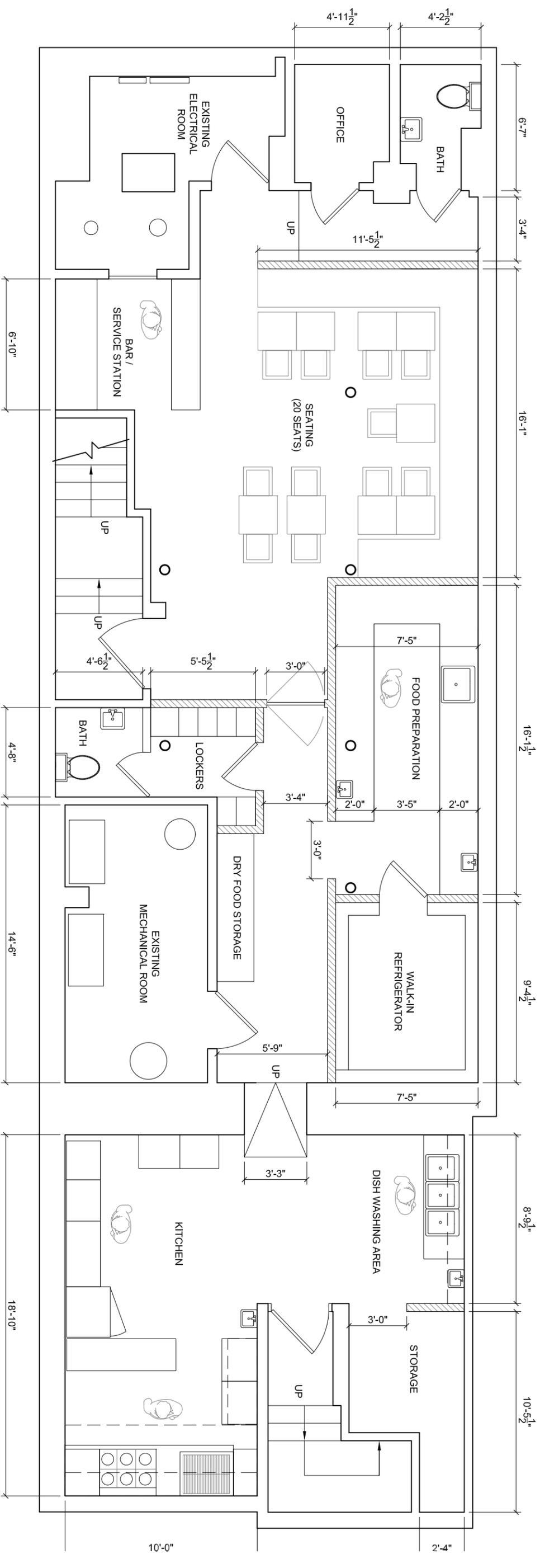
**caseworks**  
 architect PLLC

PROJECT NAME:  
 166 FIRST AVENUE  
 NEW YORK

DRAWING SHEET NO:  
**SK-1**

DATE:  
 05/31/13

PROJECT NO:  
 1305-02



**1** PROPOSED CELLAR PLAN  
 SK-2 SCALE: 3/16" = 1'-0"

**caseworks**  
 architect PLLC

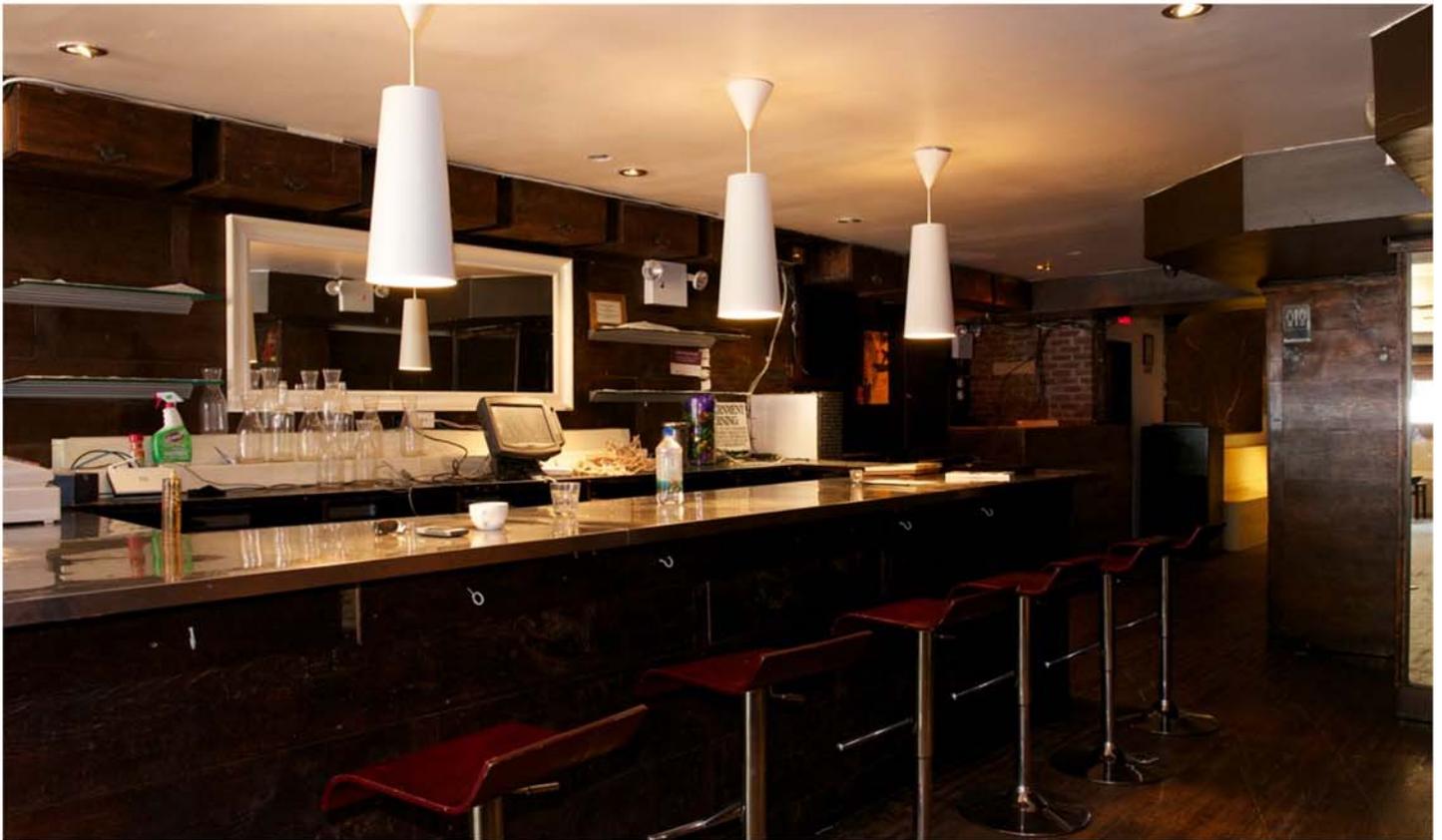
PROJECT NAME:  
 166 FIRST AVENUE  
 NEW YORK

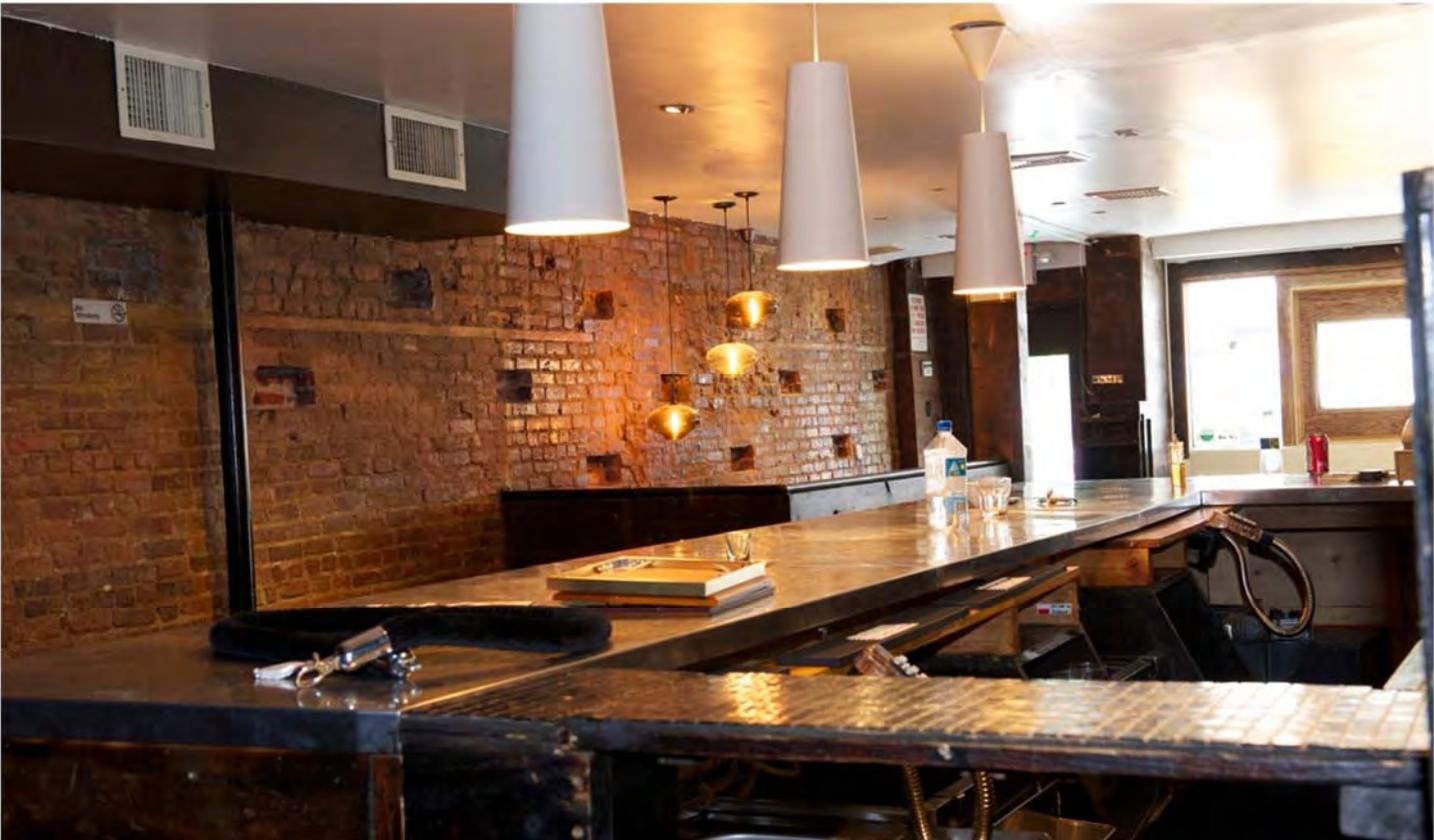
DRAWING SHEET NO:  
**SK-2**

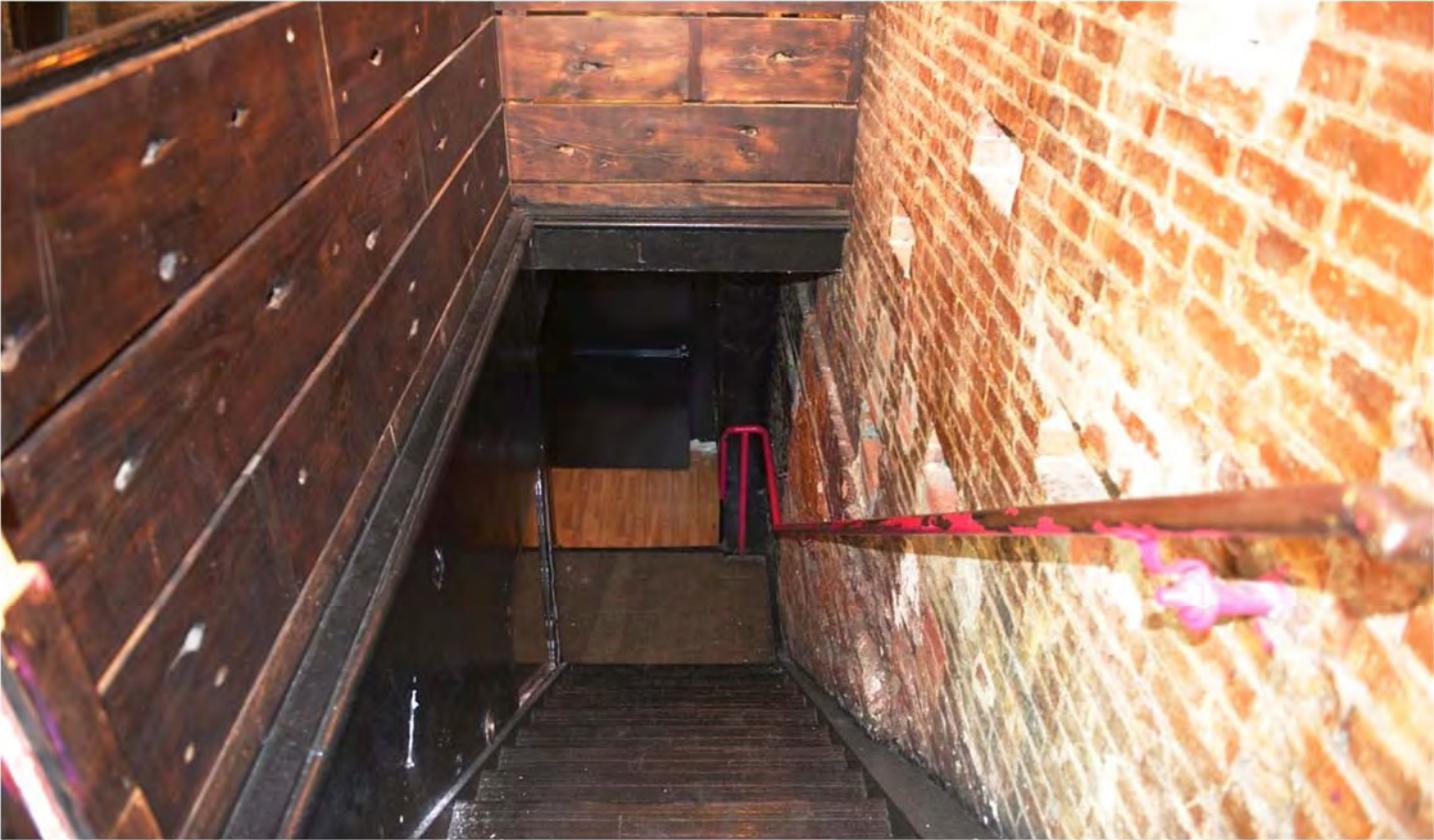
DATE:  
 05/31/13

PROJECT NO:  
 1305-02









## Fall Menu Draft

### **Snacks:**

Deviled Eggs.

*Jalapeño, Truffle*

Mini Pâté Sandwiches.

*Chicken Liver, Pork, Pickles*

Spicy Chicken Wings.

*Soy, Lime, Mustard*

Ham Salad.

*White Bread, Cornichon*

Lobster Toast.

*Brioche, Celery, Tarragon*

### **First:**

Broccoli-Cheddar Soup.

*Croutons, Olive Oil*

White Beans.

*Grilled Bread, Rosemary, Olives*

Fish Tacos.

*Mahi Mahi, Cabbage, Spicy Mayonnaise*

Meatballs.

*Tomato, Ricotta, Pecorino*

Green Beans & Radish Salad.

*Ricotta Salata, Chive Dressing*

Green Salad.

*Baby Lettuces, Tomato-Shallot Dressing*

Macaroni & Cheese.

*Gruyere, Aged Gouda, Breadcrumbs*

### **Second:**

Fried Chicken.

*Thighs, Drumsticks, Honey-Black Pepper Biscuit*

Hanger Steak.

*Roasted Potatoes, Grilled Red Onions*

Pork Sausage.

*Spaetzle, White Mushrooms*

Roasted Chicken Breast.

*Sour Cream Mashed Potatoes, Mustard Greens*

Dorade in Spicy Broth.

*Shiitake, Shishito Peppers*

Grilled Salmon.

*Smoked Cockles, Swiss Chard*

Shrimp & Grits.

*Andouille Sausage, Cheddar*

Lamb Stew.

*Chickpeas, Peppers, Cilantro*

Cheeseburger.

*Cheddar-Gruyere, Lettuce, Tomato, Pickle Mayonnaise, Fries*

Smoked Chicken Sandwich.

*Chicken Breast, Soft Bun, Coleslaw, Fries*

Cavatelli.

*Cherry Tomato, Broccoli Rabe, Garlic, Pecorino*

Eggplant Parmesan.

*Tomato, Basil*

### **Sides:**

Sweet Corn.

*Jalapeño, Bacon*

French Fries.

*Ketchup, Mayonnaise*

Smashed Sweet Potatoes.

*Coconut, Chipotle, Lime*

Brussels Sprouts.

*Hazelnuts, Chinese Sausage*

Cauliflower.

*Blood Orange, Capers*

### **Dessert:**

Coconut Doughnut

Banana Cream Pie

Apple Crumble

*Vanilla Ice Cream*

German Chocolate Cake

Chocolate Chip Cookies

*Vanilla Ice Cream*



### ABOUT THE MASS LOADED VINYL SOUNDPROOFING....



#### ACOUSTIMAC<sup>™</sup>

MASS LOADED VINYL IS A THIN BUT SUPER DENSE RUBBERLIKE MATERIAL.

IT IS FLEXIBLE AND HEAVY WHICH MAKES IT WORK GREAT FOR ALL SOUNDPROOFING APPLICATIONS.

IT IS NON-TOXIC AND IS THE BEST ALTERNATIVE TO LEAD MATERIALS FOR SOUNDPROOFING.

IT IS GREAT FOR BLOCKING FREQUENCIES FROM 4000 hz DOWN TO 125 hz.



ADDITIONALLY, A MANAGER WILL ALWAYS BE ON DUTY, MAKING SURE THAT ALL PEOPLE STANDING OUTSIDE ARE BEING QUIET AND RESPECTFUL.

Colby Zito  
9 East 13<sup>th</sup> Street, Apt 3G  
New York, New York 10003  
585-738-3100

Graduated From Culinary Institute of America's Associates in Occupational Studies Culinary Arts  
Program: November 30<sup>th</sup>, 2007

April 2010 - May 2012

**Service Director, Maialino Restaurant**

New York, New York  
(212)-777-2410

Andrea Czachor

Breakfast, Lunch, and Dinner Services; Led daily pre-service meetings; Scheduled FOH staff; Managed payroll.

February 2009 - January 2010

**Server, Eleven Madison Park**

New York, New York  
(212)-889-0905

William Guidara

Lunch and Dinner services; Work with POS system; Food and beverage order taking.

February 2008 - December 2008

**Front Server, Virtu Restaurant**

Rochester, New York  
(585)-727-2162

Jill Mondry

Lunch and Dinner services; Work with POS system; Food and beverage order taking.

September 2006 - March 2007

**Paid Intern and Employee, Garde Manger and Middle Station, Aquavit Restaurant**

New York, New York  
(212)-307-4409

Johan Svensson

Lunch and dinner service; Prep for all mise en place on station; Plating all own stations' dishes; Middle: Cooking all hot dish components; Garde Manger: Salads, cold appetizers.

March 2005 - December 2005

**Garde Manger, Sienna Bar and Grill**

Rochester, New York  
(585)-880-2473

Asa Mott

Saute; Daily dinner specials; Making and baking bread daily; Prep work

March 2005 - December 2005

**Fryer Cook, J.G. Crummer's**

Rochester, New York  
(585)-264-0310

Lunch and dinner service; Opening and closing; Prep work; Making sandwiches, burgers, and fried food.

Sarah Marissa Zito  
9 East 13<sup>th</sup> Street, Apt 3G  
New York, New York 10003  
845-633-2558

Graduated with High Honors from the Culinary Institute of America's Associates in Occupational Studies Culinary Arts Program: November 2007

Graduated Emory University, Bachelor of Arts, English, Minor: Anthropology, June 2001

December 2008 - Present

**Private Chef**

Residence of Stacey Kelly  
New York, New York  
Menu planning, cooking, and purchasing for family's weekly meals

June 2009 - September 2009

**Personal Chef**

Residence of Richard Rabinowitz  
New York, New York  
Menu planning and executing for the week's dinners

May 2008 - October 2008

**Line Cook**

Monroe Golf Club  
Webster, New York  
Lunch and Dinner Service; Prep for all mise en place on station; Plating all own stations' dishes

October 2006 - March 2007

**Paid Intern, Grill/Sauté Line Cook**

Aquagrill  
New York, New York  
Jeremy Marshall  
Lunch and Dinner Service, Prep and plating for all dishes on station

July 2005 - March 2006

**Line Cook and Caterer**

Simon's Café  
Sarasota, Florida  
Lunch service and catering for groups ranging from 20-200

July 2005 - March 2006

**Private Caterer**

Sarasota, Florida  
Plated dinners for wine tastings of 40-60 guests

# Proximity Report for Location:

June 3, 2013

166 1ST AVE, New York, 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 |
|--------------------|-------------------------------|------------------|
| FUNG SING INC      | 138 1ST AVENUE                | 480 ft           |
| WINESHOP LLC       | 438 A E 9TH ST                | 625 ft           |
| SAKAYA INC         | 324 E 9TH STREET (WEST STORE) | 635 ft           |
| MIAT LIQUORS INC   | 166 2ND AVE                   | 745 ft           |
| CARMAD INC         | 224 226 1ST AVE               | 895 ft           |
| AVENUE A WINES INC | 196 AVENUE A                  | 905 ft           |
| TINTO FINO INC     | 85 1ST AVE                    | 1240 ft          |
| FUNG SING INC      | 138 1ST AVENUE                | 480 ft           |
| WINESHOP LLC       | 438 A E 9TH ST                | 625 ft           |
| SAKAYA INC         | 324 E 9TH STREET (WEST STORE) | 635 ft           |
| MIAT LIQUORS INC   | 166 2ND AVE                   | 745 ft           |
| CARMAD INC         | 224 226 1ST AVE               | 895 ft           |
| AVENUE A WINES INC | 196 AVENUE A                  | 905 ft           |
| TINTO FINO INC     | 85 1ST AVE                    | 1240 ft          |

## Churches within 500 Feet

| Name | Approx. Distance |
|------|------------------|
|------|------------------|

## Schools within 500 Feet

| Name              | Address       | Approx. Distance |
|-------------------|---------------|------------------|
| LEARNING PROJECT  | 420 E 12TH ST | 470 ft           |
| EAST SIDE COMM HS | 420 E 12TH ST | 470 ft           |

## On-Premise Licenses within 750 Feet

| Name                            | Address              | Approx. Distance |
|---------------------------------|----------------------|------------------|
| LM UNITED LLC                   | 166 1ST AVENUE       | 20 ft            |
| JCDC LLC                        | 163 1ST AVENUE       | 35 ft            |
| 168 FIRST AVE RESTAURANT LTD    | 168 1ST AVENUE       | 35 ft            |
| HIS RESTAURANT CORP             | 242 E 10TH ST        | 80 ft            |
| LOVE PICIN INC                  | 153 1ST AVENUE       | 180 ft           |
| 143 RESTAURANT CORP             | 143 1ST AVENUE       | 335 ft           |
| CHEAPSHOTS INC                  | 140 1ST AVENUE       | 445 ft           |
| A VENIERO INC                   | 342 EAST 11TH STREET | 485 ft           |
| HEARTH RESTAURANT INVESTORS LLC | 403 E 12TH ST        | 500 ft           |

| Name                        | Address               | Approx. Distance |
|-----------------------------|-----------------------|------------------|
| RIVKA INC                   | 101 ST MARKS PLACE    | 520 ft           |
| BARMAR LLC                  | 77 ST MARKS PLACE     | 520 ft           |
| LGR FIRST CORPORATION       | 134 1ST AVE           | 535 ft           |
| CRIF DOGS ENTERPRISES INC   | 113 ST MARKS PLACE    | 540 ft           |
| SCHEIB S PLACE INC          | 80 ST MARKS PLACE     | 550 ft           |
| NEW STATFORD RESTAURANT INC | 121 ST MARKS PLACE    | 555 ft           |
| ST MARKS ENTERPRISES INC    | 132 1ST AVENUE        | 565 ft           |
| BUA NEW YORK LLC            | 122 SAINT MARKS PLACE | 580 ft           |
| CULLEN RESTAURANT INC       | 118 ST MARKS PLACE    | 590 ft           |
| CRAFTY NUANCE GROUP LLC     | 125 129 ST MARKS PL   | 595 ft           |
| DUCKS EATERY EV LLC         | 351 E 12TH ST         | 615 ft           |
| 1465 CDM INCORPORATED       | 126 1ST AVENUE        | 655 ft           |
| PATTY MC CARTHYS INC        | 169 AVENUE A          | 690 ft           |
| CHITO INC                   | 211 213 1ST AVENUE    | 690 ft           |
| LOCO 151 INC                | 151 AVENUE A          | 705 ft           |
| JEL & JHP INC               | 119 1ST AVE           | 725 ft           |
| BEAGLE RESTAURANT INC       | 162 AVENUE A          | 725 ft           |
| GETURDUN EZ LLC             | 120 1/2 1ST AVENUE    | 740 ft           |

### Pending Licenses within 750 Feet

| Name                    | Address           | Approx. Distance |
|-------------------------|-------------------|------------------|
| CAGEN JAPANESE LLC      | 412 414 E 9TH ST  | 305 ft           |
| IVROSE B LLC            | 137 1ST AVE       | 460 ft           |
| SOBAYA RESTAURANT INC   | 214 E 10TH ST     | 510 ft           |
| 79 ST MARKS PLACE INC   | 79 ST MARKS PL    | 535 ft           |
| BEEP BEEP NYC LLC       | 201 1ST AVE       | 540 ft           |
| 75 ST MARKS PLACE LLC   | 75 ST MARKS PL    | 550 ft           |
| 7 ELEVEN INC            | 170 AVENUE A      | 720 ft           |
| B FOSTER RESTAURANT LLC | 500 E 11TH STREET | 750 ft           |

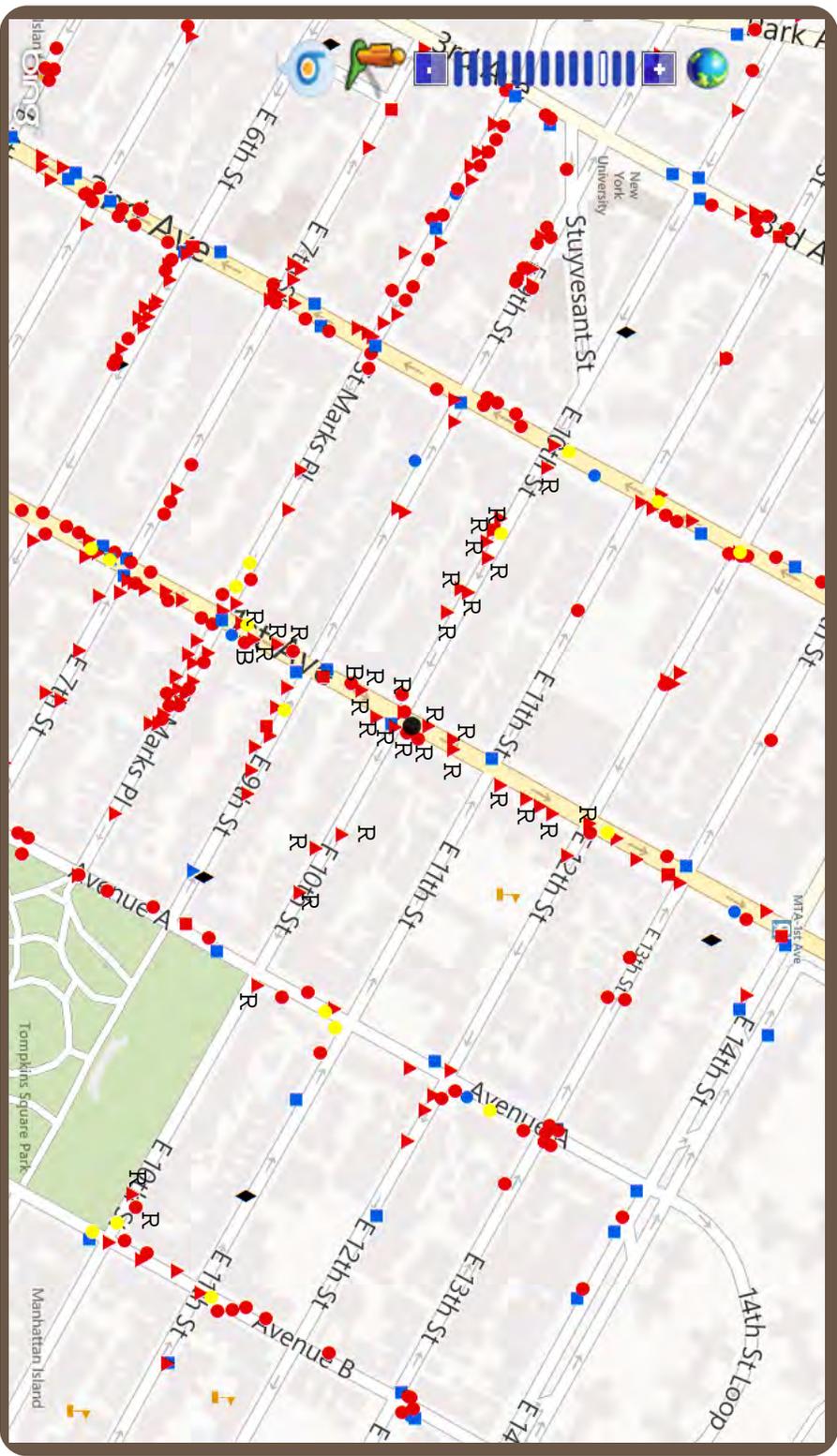
### Unmapped licenses within zipcode of report location

| Name | Address |
|------|---------|
|------|---------|

# 166 1st ave

## Legend

| LEGEND |                          |
|--------|--------------------------|
| ●      | On-Premise Licenses      |
| ●      | On-Premise Liquor        |
| ▲      | On-Premise Wine and Beer |
| ■      | On-Premise Beer          |
| ●      | Off-Premise Licenses     |
| ●      | Off-Premise Liquor       |
| ▲      | Off-Premise Wine         |
| ■      | Off-Premise Beer         |
| ●      | Wholesale Licenses       |
| ●      | Pending Licenses         |
| ●      | All Licenses             |
| ●      | On-Premise Liquor        |
| ▲      | On-Premise Wine and Beer |
| ■      | On-Premise Beer          |
| ●      | Off-Premise Liquor       |
| ▲      | Off-Premise Wine         |
| ■      | Off-Premise Beer         |
| ●      | Wholesale                |
| ●      | Pending                  |
| ◆      | Churches                 |
| ◆      | Schools                  |
| ▲      | Zones                    |
| □      | Community_Bounds         |
| □      | Police_Preprints         |
| □      | Courtes                  |



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

- B- Bar
- R- Restaurant