



# THE CITY OF NEW YORK MANHATTAN COMMUNITY BOARD 3

59 East 4th Street - New York, NY 10003  
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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 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](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.

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: 09/22/2015

**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: Full Liquor

If alteration, describe nature of alteration: \_\_\_\_\_

Previous or current use of the location: Bank of China

Corporation and trade name of current license: Vacant

### APPLICANT:

Premise address: 42 44 East Broadway

Cross streets: CATHERINE STREET & MARKET STREET

Name of applicant and all principals: 42 44 East Broadway Restaurant Inc.

Trade name (DBA): HWA YUAN SZECHUAN

**PREMISE:**

Type of building and number of floors: Commercial and Office Buildings

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): C6-1G

**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: \_\_\_\_\_

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) Sun~Thurs: 11:00am-11:00pm Fri&Sat:11:00am-12:00am

Number of tables? 31 Total number of seats? 64

How many stand-up bars/ bar seats are located on the premise? 1 Stand up 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): 18 X 8 at the right side in dining room close to the entrance

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? Sun~Thurs: 11:00am-11:00pm Fri&Sat:11:00am-12:00am

Will a manager or principal always be on site?  Yes  No If yes, which? 1

How many employees will there be? 3~5

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

Will there be TVs/monitors?  Yes  No (If Yes, how many?) 4

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: \_\_\_\_\_

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? N/A

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) \_\_\_\_\_

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: \_\_\_\_\_

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 \_\_\_\_\_

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? 4

How many On-Premise (OP) liquor licenses are within 500 feet? 4

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

**COMMUNITY OUTREACH:**

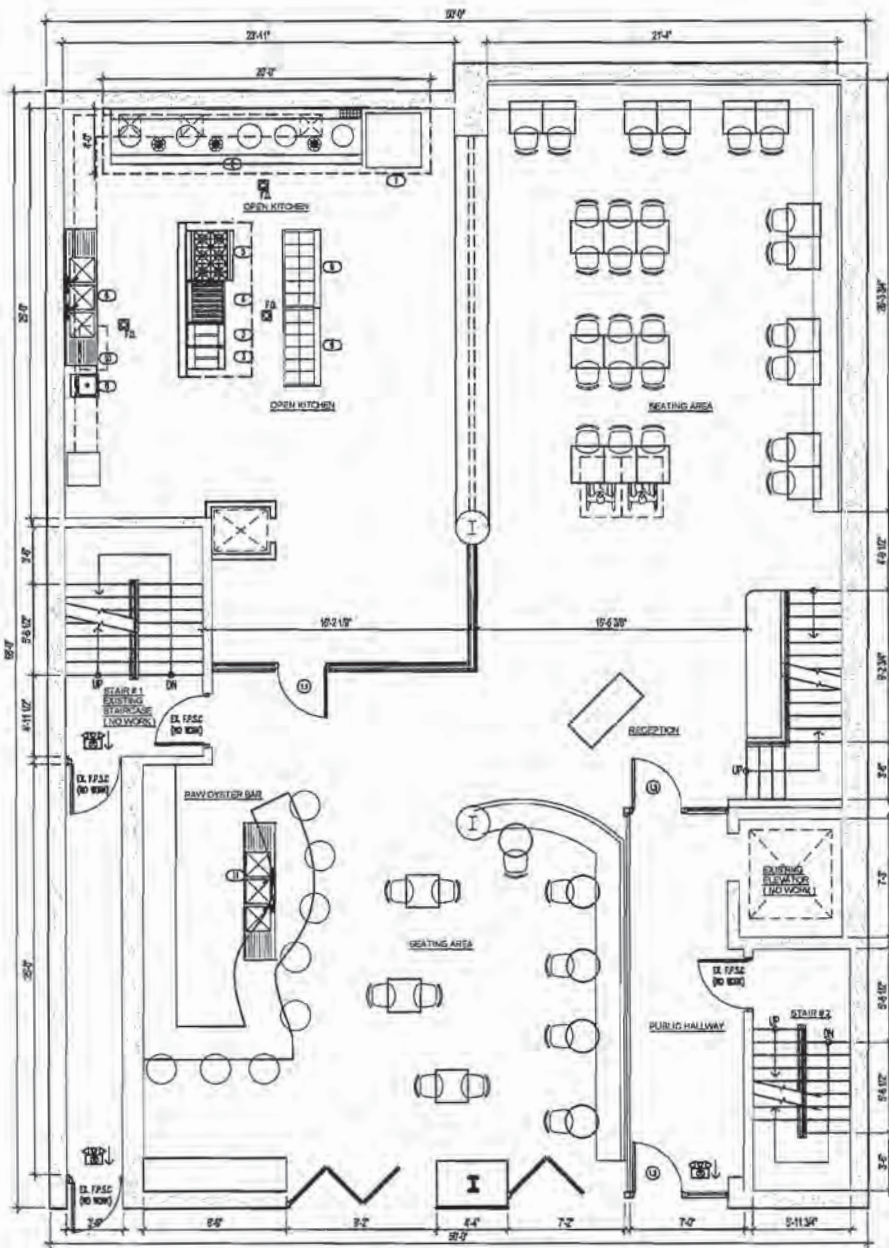
Please see the Community Board website to find block associations or tenant associations in the immediate vicinity of your location for community outreach. Applicants are encouraged to reach out to community groups. Also use provided petitions, which clearly state the name, address, license for which 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 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.  I will not have wait lines outside.  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.







**PROPOSE EATING AND DRINKING ESTABLISHMENT**  
 NET FLOOR AREA: 7000 SF  
 TOTAL NUMBER OF SEATING 70  
 EXIST. OCCUPANCY CLASS: 03 CODE COMMERCIAL  
 (NO CHANGE IN USE, EXIST. AND OCCUPANCY UNDER THE APPLICABLE)

**1ST FLOOR PROPOSE PLAN**  
 SCALE: 3/16" = 1'-0"

**GREAT WALL**  
 CONSULTANT PROFESSIONAL  
 ENGINEERING PLLC.  
 • ENGINEER • PROJECT MANAGERS  
 812 55 STREET 2FL # 2E  
 BROOKLYN, NEW YORK 11220  
 TEL: (718) 436.2623  
 EMAIL: PESINGWU@GMAIL.COM

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**MODERN BUILDING CONSULTANT LLC.**  
 • BUILDING EXPEDITER  
 812 58TH STREET 2FL # 2E  
 BROOKLYN, NEW YORK 11220  
 TEL: (718) 436.2623  
 EMAIL: Modernbuildingconsultant@gmail.com

REVISION:	DATE:	NO.	ISSUE

CURT  
 PROJECT:  
**42-44 EAST BROADWAY**  
 NEW YORK, NEW YORK

TITLE	DATE
<b>FLOOR PLAN</b>	02/20/11
DESIGNER	12/20/10
CHECKED BY	12/20/10
DATE	12/20/10
PROJECT NO.	12/20/10
DRAWN BY	A.V.
CHECKED BY	E.W.
TWO NO.	
<b>A-001.01</b>	
CADD FILE NO.	

華園







# TANG'S CREATIONS

- \* TANG'S SPICY GINGER CHICKEN..... 11.25  
White meat chicken with sliced ginger and peppers in a unique Sichuan sauce.
- CELESTIAL CHICKEN..... 11.25  
Crispy golden tender chicken morsels with a healthy blend of vegetables.
- \* HOUSE SPECIAL CHICKEN ..... 11.25  
Crispy chunks of juicy chicken bathed and sauteed in garlic sauce.
- \* SPICY SESAME BEEF..... 12.50  
In exotic brown sauce garnished with toasted sesame seeds.
- \* MARVELOUS ORANGE BEEF..... 12.75  
Marinated filet of beef with hot chili pepper and sweet orange flavor.
- SEZZLING BEEF WITH SCALLOPS..... 13.95  
Deep fried sliced beef and fresh scallops with scallions in a rich brown sauce. Truly delicious.
- \* VEAL WITH YOUNG GINGER ROOT..... 13.50  
Medallions of veal flavored with sweet young ginger root.
- \* SLICED DUCKLING WITH YOUNG GINGER ROOT..... 11.95  
Tender sliced barbecued boneless duckling served with young ginger sauce.
- \* HWA YUAN FILET MIGNON..... 15.50  
Meltingly juicy cubes of filet with assertive hot sauce on a bed of tender greens.
- \* VEAL SICHUAN STYLE..... 13.50  
Sliced filet of veal combined with fresh straw mushrooms in a hot sauce.
- \* SICHUAN LAMB..... 12.00  
Tender spring lamb with hot scallion sauce.
- \* FROG'S LEGS CHENGDU STYLE..... 12.75  
Sautéed with fresh garlic in a mildly spicy Kong Pao sauce.
- FILET OF FISH..... 14.25  
Tender filet of fish in ginger and scallion sauce with snappy red and green peppers and snow peas.

- SALMON STEAMED WITH BL.....  
Fresh salmon with ginger, scallion served with black vinegar sauce.
- SEAFOOD TREASURE.....  
Scallops, shrimp and crabmeat in a delicate white wine sauce.
- \* CRUNCHY PRAWNS PEKING S.....  
Crispy coated large prawns sauteed
- SHRIMP IN BLACK BEAN SA.....  
Fresh succulent shrimp enlivened i sauce accented with aged black beans.
- CRISPY SHRIMP WITH WALNU.....  
Flame seared shrimp gently seasoned and flacked with sweet walnuts.
- \* TRIPLE DELICACY COMBINAT.....  
Shrimp, chicken and pork combine sauce.
- ABALONE WITH SHANGHAI C.....  
The traditional Chinese banquet of sauteed with Shanghai cabbage in Chi
- TANG'S TRIPLE DELIGHT.....  
Pork, shrimp and chicken combined i bamboo shoots--A superb blend of wi
- VEGETABLE DUCK PIE.....  
Crispy vegetables served Peking disc crispy fried vegetables, served with a t
- HAPPY FAMILY (For 2 Persons.....  
Whole lobster, large shrimp, scallops, pork with snow peas, waterchestnut straw mushrooms cooked in Chinese
- YING YANG LOBSTER.....  
Large lobster prepared with two file in white wine sauce and half season ginger sauce and fresh broccoli-- A low
- PEKING DUCK.....  
A young seasoned duckling slowly and golden, the delicate skin is fir meat is carved separately, served crapes, spring onion brushes and hoisi

## Meat

- Mongolian Lamb..... 11.00
- Sliced Pork, Chicken and Shrimp with Green Scallions..... 11.00
- Beef with Broccoli..... 11.00
- \* Spicy Shredded Beef with Vegetables..... 11.00
- Beef with Snow Peas..... 11.00
- \* Shredded Beef with Garlic Sauce..... 11.00
- Shredded Beef with Peking Sauce..... 11.00  
Served with 2 thin crepes
- \* Sa-Chia Beef with Baby Corn..... 11.00
- Moo Shu Pork..... 10.00  
(or Choice of Beef, Shrimp, Chicken, Vegetables) with 2 thin crepe pancakes.
- \* Double Sautéed Sliced Pork..... 10.00
- \* Shredded Pork with Garlic Sauce..... 10.00
- \* Pork Family Style with Vegetables..... 10.00

## Poultry

- Beef, Chicken and Shrimp.....
- \* Peking Sautéed Spicy Chicken.....  
Pork, beef, veal and scallions in ga
- Beef with Broccoli.....
- Beef with Walnuts.....
- Beef with Cauliflower.....
- Beef with Chicken.....
- Beef with Hot Pepper Sauce.....
- Beef with Garlic Sauce.....
- Beef with Broccoli.....
- Beef with Snow Peas.....
- Beef with Green Beans.....
- Beef with Peas.....
- Beef with Peas.....

**BEGGAR'S CHICKEN** ..... 92.00  
 (Dinner Only, 24 Hour Notice Required)  
 This Legendary Dish Was Served First In New York at TANG'S CHARIOT. A Plump Chicken Is Stuffed with Chinese Cabbage, Shrimp and Ham, Wrapped In Imported Bamboo Leaves and Surrounded by a "Mud Paste Shell". This Shell is then Decorated with Chinese Characters Commemorating Your Special Occasion and Baked for Four Hours.

## Hot Appetizers

Assorted Hors D'Oeuvres (For 2) ..... 10.00  
 \* Wonton in Spicy Sichuan Sauce (8 pcs.) ..... 4.50  
 Panfried Shrimp with Baked Sea Salt (4 pcs.) ..... 7.50  
 Grilled Prawns with Ginger and Scallions (4 pcs.) ..... 7.50  
 Dry Shredded Tangy Crispy Beef ..... 7.50  
 \* Minced Chicken Soong in Lettuce Leaf ..... 7.50  
 Barbecued Spare Ribs (6 pcs.) ..... 8.50  
 Crispy Spring Roll ..... 1.50  
 Meat Dumplings (Fried or Steamed) (4 pcs.) ..... 4.50  
 Veggie Dumplings (Fried or Steamed) (4 pcs.) ..... 4.50  
 Scallion Pancakes (Chinese Pizza) ..... 5.25  
 TANG'S Honey Spare Ribs ..... 7.50  
 Chinese Mantou Bread (Fried or Steamed) ..... 1.00

## Cold Appetizers

Seafood Salad ..... 8.00  
 Shrimp, calamari and scallops mixed with celery.  
 \* "Pom Pom" Chicken with Spicy Sesame Sauce ..... 6.95  
 Fragrances Sliced Beef ..... 6.95  
 \* Spicy Pickled Chinese Cabbage ..... 5.75  
 Honey Smoked Fish ..... 6.95  
 \* Sliced Pork with Fresh Garlic Sauce ..... 7.50  
 Jelly Fish ..... 8.95

## Noodles Pasta and Rice

\* Cold Noodles with Chili Sesame Sauce ..... 5.50  
 Shredded Chicken with Sesame Noodles ..... 6.25  
 \* Hot TANG - TANG Noodles ..... 5.50  
 Fettuccini with Peking Meat Sauce ..... 7.25  
 Deluxe Lo Mein ..... 7.50  
 Chicken, shrimp, pork and assorted vegetables.  
 Pan - Fried Noodles ..... 10.00  
 Deluxe Fried Rice ..... 6.50  
 Brown Rice ..... 0.75

## Soups

Won - Ton Soup ..... 2.50  
 \* Hot and Sour Soup ..... 2.50  
 Egg Drop Soup ..... 2.50  
 Spinach Chicken Soup ..... 3.00  
 Royal White Mountain Soup (House Special) ..... 3.00  
 Velvet Chicken with Corn Soup ..... 3.00  
 Shark's Fin Soup ..... 6.00

\* **TANG'S SPICY GINGER CHICK**  
 White meat chicken with sliced ginger  
 unique Sichuan sauce.

**CELESTIAL CHICKEN** .....  
 Crispy golden tender chicken morsé  
 blend of vegetables.

\* **HOUSE SPECIAL CHICKEN** ....  
 Crusty chunks of juicy chicken bath  
 garlic sauce.

\* **SPICY SESAME BEEF** .....  
 In exotic brown sauce garnished with  
 seeds.

\* **MARVELOUS ORANGE BEEF** ..  
 Marinated filet of beef with hot chili  
 orange flavor.

**SIZZLING BEEF WITH SCALLO**  
 Deep fried sliced beef and fresh scallop  
 in a rich brown sauce. Truly delicious.

\* **VEAL WITH YOUNG GINGER** |  
 Medallions of veal flavored with sweet

\* **SLICED DUCKLING WITH YOU**  
**GINGER ROOT** .....  
 Tender sliced barbecued boneless duck  
 young ginger sauce.

\* **HWA YUAN FILET MIGNON** ...  
 Meltingly juicy cubes of filet with a  
 on a bed of tender greens.

\* **VEAL SICHUAN STYLE** .....  
 Sliced filet of veal combined with  
 rooms in a hot sauce.

\* **SICHUAN LAMB** .....  
 Tender spring lamb with hot scallion

\* **FROG'S LEGS CHENGDU STYL**  
 Sautéed with fresh garlic in a mild  
 sauce.

**FILET OF FISH** .....  
 Tender filet of fish in ginger and  
 snappy red and green peppers and sauce

## Meat

Mongolian Lamb .....  
 Sliced Pork, Chicken and Shrimp  
 Green Scallions .....  
 Beef with Broccoli .....  
 \* Spicy Shredded Beef with Vegetal  
 Beef with Snow Peas .....  
 \* Shredded Beef with Garlic Sauce.  
 Shredded Beef with Peking Sauce  
 Served with 2 thin crepes  
 \* Sa - Chia Beef with Baby Corn ..  
 Moo Shu Fork .....  
 (or Choice of Beef, Shrimp, Chicken,  
 2 thin crepe pancakes.  
 \* Double Sautéed Sliced Pork .....  
 \* Shredded Pork with Garlic Sauce  
 \* Pork Family Style with Vegetable