



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 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
- ☒ 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. *Same Community Board*

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: 06/24/2016

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: _____

If alteration, describe nature of alteration: _____

Previous or current use of the location: _____

Corporation and trade name of current license: _____

APPLICANT:

Premise address: 37 Saint Marks Pl. New York, NY 10003

Cross streets: Between 2nd Avenue & 3rd Avenue

Name of applicant and all principals: Lin IJin

Trade name (DBA): N/A

PREMISE:

Type of building and number of floors: Multi building ; Five

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? 100

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, R8B

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) Monday to Sunday 11:00am to 2:00am

We serve lunch and dinner.

Number of tables? 25 Total number of seats? 84

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): around 6 Foot; Rectangle; Near by 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 & Korean food

What are the hours kitchen will be open? 12:00 pm to 1:30am

Will a manager or principal always be on site? ☒ Yes ☐ No If yes, which? Sabrina / one assistant

How many employees will there be? 12 Manager

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

Will there be TVs/monitors? ☐ Yes ☒ No (If Yes, how many?) Security system will be installed

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: low level Detail / Quiet

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) However, we have assistant manager organize customers also we will manage reservation by text clients when tables are ready for them.
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: 99 Favor Taste Restaurant Inc

Address: 285 Grand Street New York, NY 10002 Community Board # 3

Dates of operation: 08/2014

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 99 Favor Taste Restaurant Inc

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? Not Sure

How many On-Premise (OP) liquor licenses are within 500 feet? Not Sure

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.

Petition to Support Proposed Liquor License

Date:

4/02/16

The following undersigned residents of the area support the issuance of the following liquor license (indicate the type of license such as full-liquor or beer-wine) Beer & Wine

to the following applicant/establishment (company and/or trade name) 98 Fanny Taste Restaurant Inc

Address of premises:

37 Saint Marks pl New York, NY 10003

This business will be a: (circle)

Bar

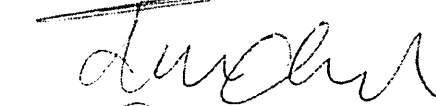
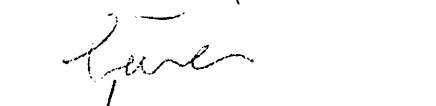
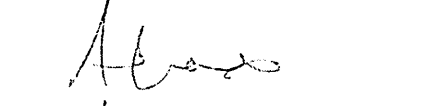
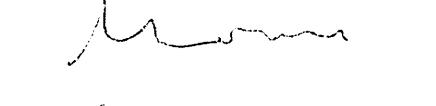
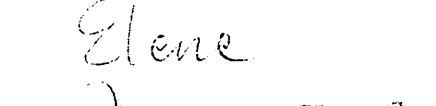
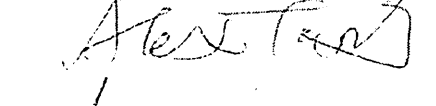
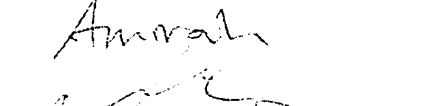
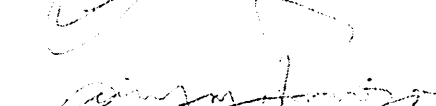
Restaurant

Other:

The hours of operation will be:

PLEASE NOTE: Signatures should be from residents of building, adjoining buildings, and within 2-block area.

Other information regarding the license:

Name	Signature	Address
Benny		36 Saint Marks
Chen		33 Saint Marks
Sally Kim		37 Saint Marks
Tina		27 Saint Marks
Alex		E 9th St
Mina		Stuyvesant St
Elene		Stuyvesant St
Alex Tang		Stuyvesant St
Amirah H		26 Saint Mark
AL		11 St Marks
Courtney Robinson		 203 E 10th East Village

Dennis Lee

Elizabeth

Yurisga

JAMAL.

Dan

Gulhago. Gr.

AkI

John

hwa

Alheme Shan

D. Lee 159 2nd Ave.

Elizabeth 307 E 9th ST.

Yurisga 307 E 9th ST.

June 13th St. Mark -

Dan 86 E 7th STREET

Gulhago Gr. 48 E 7th St

AkI 159 2nd AVE

John 24 E 10th.

hwa 28th St. Marks.

Alheme Shan Athena 115 St marks.

98 FAVOR TASTE RESTAURANT INC

37 SAINT MARKS PLACE

NEW YORK, NY 10003

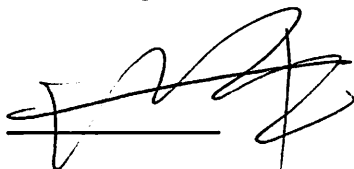
To Manhattan Community Board # 3

DATE: 06/24/2016

To Whom It May Concern,

My name is Liju Lin president of 98 Favor Taste Restaurant Inc which located at 37 Saint Marks Place, New York, NY 10003 There can be no denial that we have rich experience for operating a restaurant. One of our restaurant opened since July 2013 which located at 285 Grand Street, New York, NY 10002; another restaurant opened since 2011 which located at 732 61st Brooklyn, NY 11220 We believe that we could make neighbors happy and wish all of you have best luck.

Best Regards,

A handwritten signature in black ink, appearing to be 'Liju Lin', written over a horizontal line.

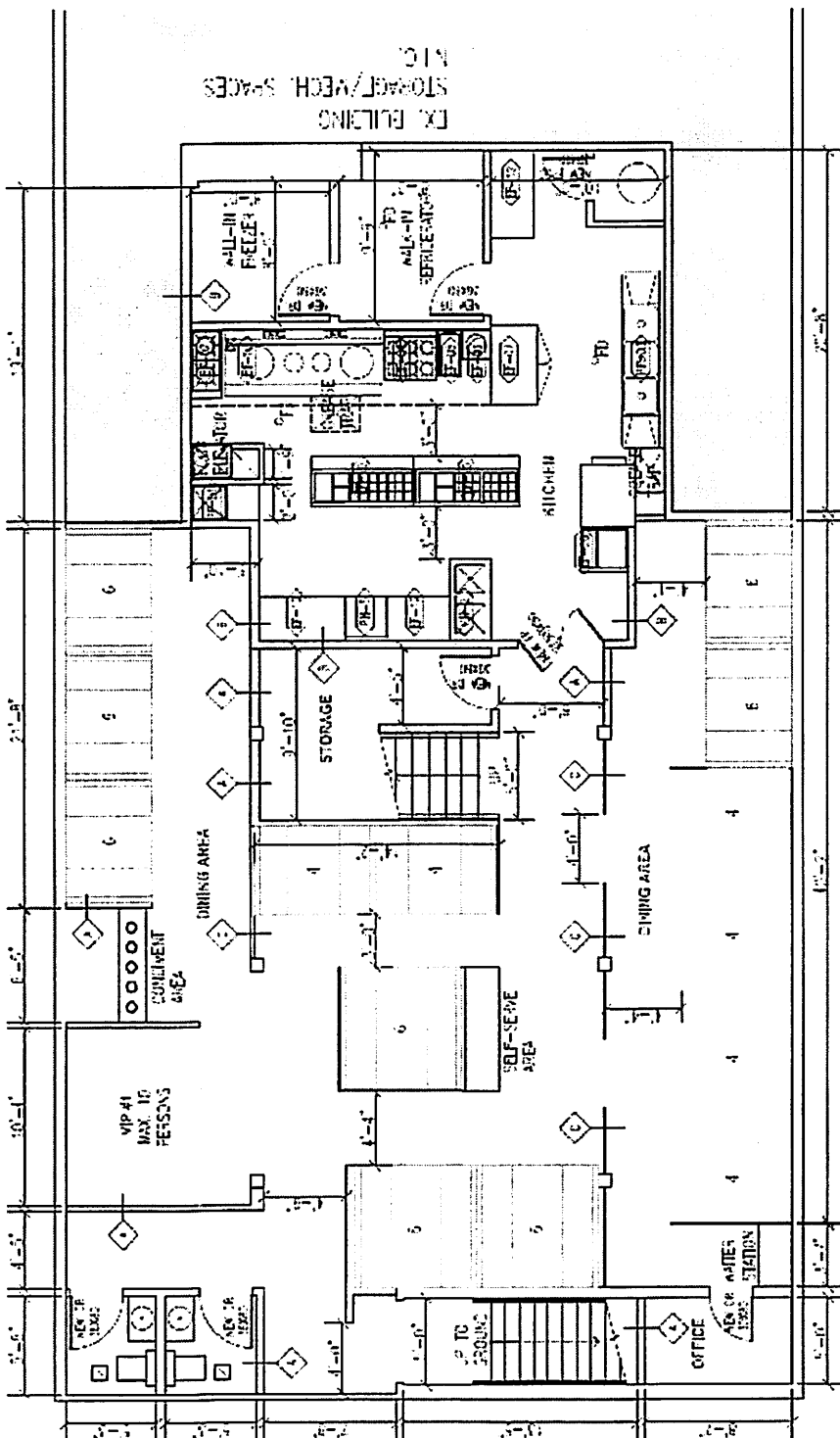
Liju Lin (CEO of all three company)

Interior Diagram

Interior Diagram

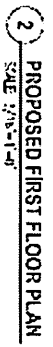
Name: 98 Fancy Taste Restaurant

premisses: 57 Saint Marks pl. New York. NY 10003



1 PROPOSED CELLAR FLOOR PLAN
SCALE 3/16"=1'-0"

Name: 98 Fair Trade Restaurant.
 Premises: 37 Saint Marks Pl. New York. NY 10003



DEPARTMENT OF BUILDINGS

BOROUGH OF MANHATTAN, THE CITY OF NEW YORK

No. 49522 TEMPORARY

Date September 10, 1958

CERTIFICATE OF OCCUPANCY

(Standard form adopted by the Board of Standards and Appeals and issued pursuant to Section 646 of the New York Charter, and Sections C26-181.0 to C26-187.0 inclusive Administrative Code 2.13.1, to 2.13.7, Building Code.)

This certificate supersedes C. O. No. 37482

To the owner or owners of the building or premises:

THIS CERTIFIES that the ~~new~~-altered-~~existing~~ building-premises located at

151-135 Second Avenue; 37 St. Marks Place

Block 464 Lot 40

, conforms substantially to the approved plans and specifications, and to the requirements of the building code and all other laws and ordinances, and of the rules and regulations of the Board of Standards and Appeals, applicable to a building of its class and kind at the time the permit was issued; and

CERTIFIES FURTHER that, any provisions of Section 646F of the New York Charter have been complied with as certified by a report of the Fire Commissioner to the Borough Superintendent.

~~N.Y.C.~~ Alt. No.—1683-1957

Construction classification—nonfireproof Class 3

Occupancy classification—Public Building

Height 4 stories, 55 feet.

Date of completion—

Located in Business

Use District

B Area 1½

Height Zone at time of issuance of permit 747-1958

This certificate is issued subject to the limitations hereinafter specified and to the following resolutions of the Board of Standards and Appeals:

(Calendar numbers to be inserted here)

PERMISSIBLE USE AND OCCUPANCY

STORY	LIVE LOADS Lbs. per Sq. Ft.	PERSONS ACCOMMODATED			USE
		MALE	FEMALE	TOTAL	
Cellar	on ground				Storage.
1st story	100			(15 590	Stores. Motion Picture Theatre.
Mezzanine	90			30	Office and operator's booth.
2nd story	90			125	Experimental Theatre, office, classroom for adults and meeting room.
3rd story	90			64	Classrooms and meeting rooms.
4th story	90			59	Classrooms and meeting rooms.
Sprinkler system approved by Fire Department June 18, 1958.					
Fuel Oil installation approved by Fire Department April 20, 1950.					
NOTE: This is a TEMPORARY Certificate of Occupancy, issued for a period of ninety (90) days from September 10, 1958.					
Sec. 6123 sub-4 Building Code, C26-273.0 Adm. Code					
"Prior to the occupancy of a structure erected or altered after January 1, 1952, the authorized occupancy of such structure as stated in the certificate of occupancy shall be permanently posted under glass and maintained in the main entrance hall of such structures."					

Joseph F. Lanza
Borough Superintendent

CERTIFICATE WILL BE NULL AND VOID IF ALTERED IN ANY MANNER OR ADDITIONS ARE MADE THERETO.
(Page 1)

**NO CHANGES OF USE OR OCCUPANCY NOT CONSISTENT WITH THIS CERTIFICATE SHALL
BE MADE UNLESS FIRST APPROVED BY THE BOROUGH SUPERINTENDENT**

Unless an approval for the same has been obtained from the Borough Superintendent, no change or rearrangement in the structural parts of the building, or affecting the light and ventilation of any part thereof, or in the exit facilities, shall be made; no enlargement, whether by extending on any side or by increasing in height shall be made; nor shall the building be moved from one location or position to another; nor shall there be any reduction or diminution of the area of the lot or plot on which the building is located.

The building or any part thereof shall not be used for any purpose other than that for which it is certified.

The superimposed, uniformly distributed loads, or concentrated loads producing the same stresses in the construction in any story shall not exceed the live loads specified on reverse side; the number of persons of either sex in any story shall not exceed that specified when sex is indicated, nor shall the aggregate number of persons in any story exceed the specified total; and the use to which any story may be put shall be restricted to that fixed by this certificate except as specifically stated.

This certificate does not in any way relieve the owner or owners or any other person or persons in possession or control of the building, or any part thereof from obtaining such other permits, licenses or approvals as may be prescribed by law for the uses or purposes for which the building is designed or intended; nor from obtaining the special certificates required for the use and operation of elevators; nor from the installation of fire alarm systems where required by law; nor from complying with any lawful order for additional fire extinguishing appliances under the discretionary powers of the fire commissioner; nor from complying with any lawful order issued with the object of maintaining the building in a safe or lawful condition; nor from complying with any authorized direction to remove encroachments into a public highway or other public place, whether attached to or part of the building or not.

If this certificate is marked "Temporary", it is applicable only to those parts of the building indicated on its face, and certifies to the legal use and occupancy of only such parts of the building; it is subject to all the provisions and conditions applying to a final or permanent certificate; it is not applicable to any building under the jurisdiction of the Housing Division unless it is also approved and endorsed by them, and it must be replaced by a full certificate at the date of expiration.

If this certificate is for an existing building, erected prior to March 14, 1916, it has been duly inspected and it has been found to have been occupied or arranged to be occupied prior to March 14, 1916, as noted on the reverse side, and that on information and belief, since that date there has been no alteration or conversion to a use that changed its classification as defined in the Building Code, or that would necessitate compliance with some special requirement or with the State Labor Law or any other law or ordinance; that there are no notices of violations or orders pending in the Department of Buildings at this time; that Section 646F of the New York City Charter has been complied with as certified by report of the Fire Commissioner to the Borough Superintendent, and that, so long as the building is not altered, except by permission of the Borough Superintendent, the existing use and occupancy may be continued.

"§ 646 F. No certificate of occupancy shall be issued for any building, structure, enclosure, place or premises wherein containers for combustibles, chemicals, explosives, inflammables and other dangerous substances, articles, compounds or mixtures are stored, or wherein automatic or other fire alarm systems or fire extinguishing equipment are required by law to be or are installed, until the fire commissioner has tested and inspected and has certified his approval in writing of the installation of such containers, systems or equipment to the Borough Superintendent of the Borough in which the installation has been made. Such approval shall be recorded on the certificate of occupancy."

Additional copies of this certificate will be furnished to persons having an interest in the building or premises, upon payment of a fee of fifty cents per copy.

STREET DIAGRAM

NAME: 98 Favor Taste Restaurant Inc

PREMISES: 37 Saint Marks Pl, New York, NY

2th Avenue-----

BBQ

Frozen Dessert
Taiji Body Work
98 Favor Taste
Empty
Simple Mac
Co Co Bubble Tea
E smoke & Beer
Hot Pot Zen Restaurant
Bull McCabe's
Tattoo
Empty
Restaurant & Bar
Kulture
St Marks Market
Whatever Tattoo
Jebon Noodle& Sushi
Xiao Long Bao
St Marks Comics
Udon West Restaurant
Oh! Taisho
Spot Dessort Bar
Papaya king Unique Collection
Body Piercing
R& R Gift
Convenience Store

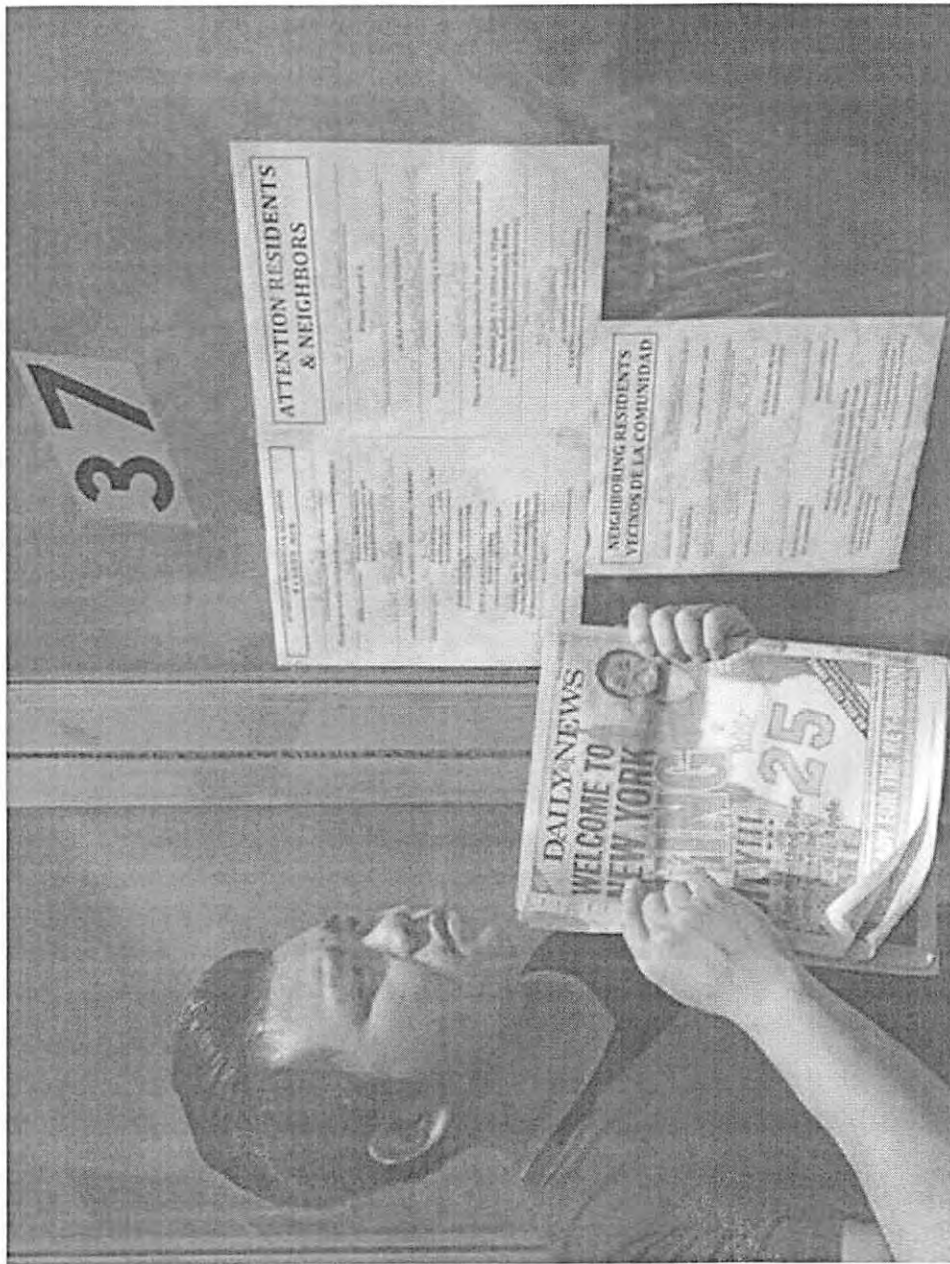
← Premises

Empty

Gem Spa
Fvape
Friteie
Topo Village Gifts
Setagaya Ramen
Khybor pass
Jewels 32
Empty
Kung Fu Tea
T K Kitchen
Caffe'bune
Gift Shop
Lalaleh Restaurant
Elite Jewelry
Smoking Tattoo
St. Marks Wine & Liquor
Funny Town
Vs pot
Residential
Dr. Bredan
Barcade Fitness
Empty
Alle House
Tattoo & Body Piercing Studio
Bagel Café

3th Avenue





火鍋 Hot Pot

火鍋無限任吃到飽
ALL YOU CAN EAT HOT POT

VEACH
\$21.99

湯底

清湯鍋
藥膳鍋
麻辣鍋
泡菜鍋
粥水鍋
筒骨鍋
番茄鍋

Out of order >>>

SOUP BASE

Original Style
Chinese Herbal Style
Spicy Style
Kimchi Style
Congee Style
Pig Bone Style
Tomato Style

Out of order >>>

奔馳鍋 Benz Pot-Choose Any 3 Flavors
騰騰鍋 Duo Pot - Choose Any 2 Flavors
筒骨粥底火鍋 Pig Bone Congee Style



燒烤 BBQ

燒烤無限任吃到飽
ALL YOU CAN EAT BBQ

會員價格 VIP Card Holders

燒烤 BBQ: \$24.99

燒烤+火鍋

BBQ+Hot Pot: \$24.99+\$5

\$25.99+\$5

燒烤火鍋雙重享用

Enjoy Both BBQ & Hot Pot

烤肉的吃法

烤肉的吃法很特別，吃肉的時候要包著生菜或蒜子葉吃，那味道絕對夠爽。

通常是在手裡攤開生菜，也可以隨意地鋪上蒜子葉，夾一塊肉，夾一點辣椒和大蒜片，沾一點醬，也可以隨意地放上生菜，最後收攏生菜，裹成一團往嘴裡一塞！

生菜或蒜子葉的清涼，搭配肉或辣醬性炸料的濃香，使人們的味蕾能夠釋放出無法言喻的快樂。

THE WAY TO EAT BBQ

How do you eat your BBQ? Did you know there is a special way to make it even more delicious?

First, with your palm facing down, put the lettuce or perilla leaf in your hand. Next, pick up a piece of deliciously cooked meat, dip it in the BBQ sauce, and along with some garlic and chili pepper (to your liking), place in the center of the lettuce. If you would like, you can put some kimchi with the meat too. Finally, wrap it all up, and eat it all in one bite!

The taste of fresh lettuce combined with the mouth-watering meat, and the special BBQ sauce will make your tongue and stomach want more!



飲料

SS \$15.99/紮 Pitcher \$19.99/紮 奶昔 \$4.75/杯 Glass

FRESH FRUIT JUICE

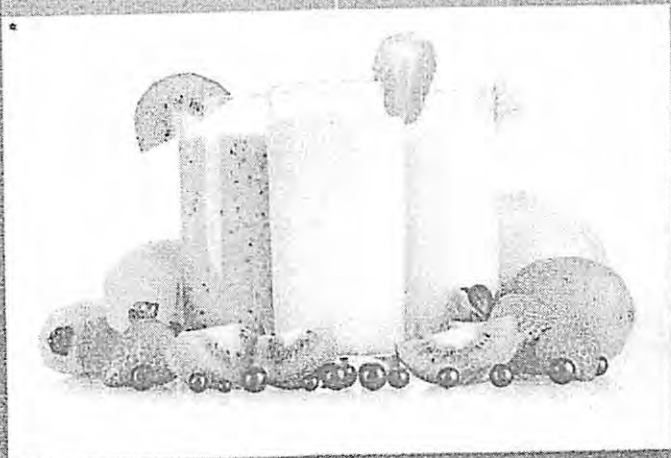
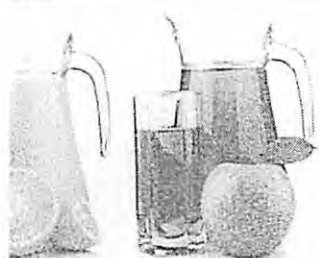
Orange Juice
Apple Juice
Cucumber Juice
Watermelon Juice
Papaya Juice
Kiwi Juice
Carrot Juice
Honeydew Juice

鮮果奶昔

西瓜奶昔
木瓜奶昔
香蕉奶昔
草莓奶昔
牛油果奶昔

FRESH FRUIT SHAKE

Watermelon Milk Shake
Papaya Milk Shake
Banana Milk Shake
Strawberry Milk Shake
Avocado Milk Shake \$4.99



茶

SCENTED TEA

Tie Guan Yin
Lavender Tea
Rose Tea
Honey Lemon Tea

Beverages

Aloe Juice \$2.75
Coconut Juice \$1.75
Orange Juice \$1.50
Ice Green Tea \$2.25
Ice Tea \$2.25
White Gourd Tea \$1.75
Wongda Kar Tea \$2.00

啤酒

青島
百威
喜力

BEER

Tsing Tao \$3.00
Budweiser \$3.00
Heineken \$3.00

Corona \$3.00
Bud Light \$2.50
Lite Miller \$2.50
Coors Lite \$2.50

清酒

Sake (Hot and Cold) \$6.99

