

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

Jamie R	Rogers,	Board	Chair
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Susan Stetzer, District Manager

۱, _		Angie Yip	, a:	s a qualified represen	tative of	Shanghai Asian Manor the following stipulation	inc
loc	ated	at	21 Mott Street	, New	York, NY agree to		
l.				specifically a (type of ight during all hours of		Shanghaiese	cuisine
•	Му	hours of operation	will be	1 (:00 a.m./ p.m. to	o 12:00 a.m. all d	ays	·
		inderstand opening i sing hour.)	is "no later than" spe	ecified opening hour,	and all patrons a	re to be cleared from busi	ness at specified
3.	X	I will not use outdo	oor space for comme	ercial use.			
		will operate my si	idewalk café no later	r than			
		will employ a doo	rman/security perso				
7.	at 1 pla	LO:00 P.M. every nig	nt or rear façade doo ht or when amplified ot limited to DJs, live ces.	d sound is	windows exce or when ampl	e a closed fixed façade wit ept my entrance door will lified sound is playing, incl usic and live nonmusical p	close by 10:00 P.M. uding but not limited
	l wi	ll not have 図 DJs, ☑ formances, ☐ more	I live music, 区 pror than <u>O</u> DJs/ pro	moted events, 🗵 any emoted events per	event at which a	n cover fee is charged, 🗵 s	scheduled er
	X	I will play ambient	recorded backgroun	d music only.			
).	X	I will not apply for a	an alteration to the r	method of operation	agreed to by this	stipulation without first c	oming before CB 3.
L.	M	I will not seek a cha	inge in class to a full	on-premise liquor lic	ense without firs	t obtaining approval from	CB 3.
2.	X	I will not participate	e in pub crawls or ha	ive party buses come	to my establishm	nent.	
3.	X	I will not have unlin	nited drink specials v	with food.			
l.		I will not have a hap	opy hour. 🗖 I will ha	ve happy hour and it	will end by		
>.	X	I will not have wait	lines outside. 🗖 I wi	ll have a staff person	responsible for e	ensuring no loitering, noise	or crowds outside.
i.	X	I will conspicuously	post this stipulation	form beside my lique	or license inside c	of my business.	
	revi	sit the above-stated	method of operation	ner at the number be n if necessary in orde	elow. Any compl r to minimize my	aints will be addressed im establishment's impact o	mediately. I will n my neighbors.
am	ie:_	Angi	e Yip		Phone Numb	oer: (212) 33	4-5346
١.		will:					
		<u> </u>	<u> </u>				
		certify that the info	ormation provided a	bove is truthful and a	accurate based u	pon my personal belief.	
gne voi		this 2 NO da	1x of Quaret	2016		Dated	
						Notary Public	

Malary Public - State of Mary Yeak
Qualified in Queens County Mo.: OECHBORG821
Commission Expires October 23, 30 / 7



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Jamie Rogers, Board Chair

Susan Stetzer, District Manager

Community Board 3 Liquor License Application Questionnaire

NOTE: ALL ITEMS MUST BE SUBMITTED FOR APPLICATION TO BE CONSIDERED.

Please bring the following items to the meeting:

N N	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.
Che n	ck which you are applying for: ew liquor license
	ck if either of these apply: ale of assets upgrade (change of class) of an existing liquor license
Tod	ay's Date:
are	oplying for sale of assets, you must bring letter from current owner confirming that you buying business or have the seller come with you to the meeting.
If alt	teration, describe nature of alteration: Chingse Restawant Beer 3 Wine Chingse Restawant
If alt	teration currently licensed? Yes No Type of license: Kestawart Beer 3 Wine teration, describe nature of alteration: Vious or current use of the location: Chinese Restawart Doration and trade name of current license: None
Prevent APP Prevent Cross Name	vious or current use of the location: Chinese Restaurant

PREMISE:	
Type of building and number of floors: mixed use building /5 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? 68	
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):	
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) open 7 days from 1:00 Am to 10: PM Number of tables? Total number of seats? 56	
How many stand-up bars/ bar seats are located on the premise?	
(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):	
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	
What are the hours kitchen will be open? Will a manager or principal always be on site? Yes I No If yes, which? Manager of principal How many employees will there be? De you have or plan to install I Franch doors I according doors or I windows?	
Will a manager or principal always be on site? Yes I No If yes, which? Manager of principal	depending
How many employees will there be? approximately 25 on shift	.)
bo you have of plan to histail a French doors a accordion doors of a windows?	
Will there be TVs/monitors? □ Yes No (If Yes, how many?)	
Will premise have music? Yes No	
Revised: March 2015 Page 2 of 4	

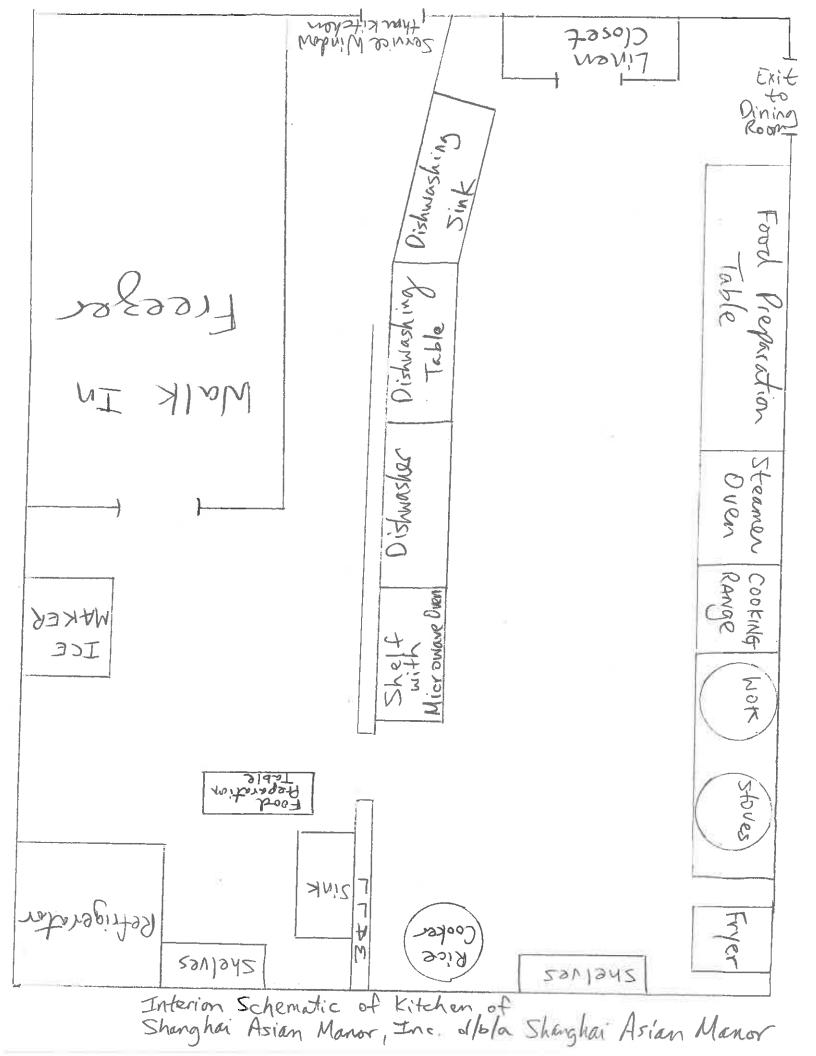
If Yes, what type of music? □ Live musician □ DJ □ Juke box □ Tapes/CDs/iPod
If other type, please describe
What will be the music volume? □ Background (quiet) □ Entertainment level
Please describe your sound system:
Will you host any promoted events, scheduled performances or any event at which a cover fee is charged? If Yes, what type of events or performances are proposed and how often?
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
and describe type of business

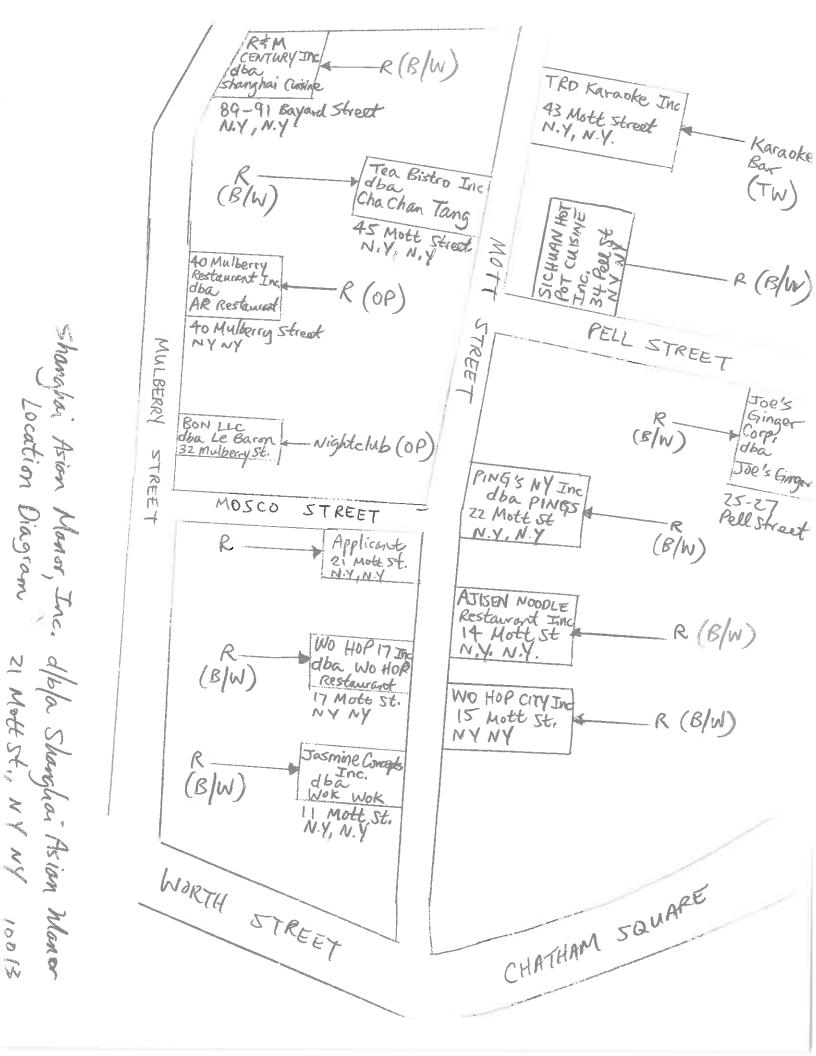
Attach a separate diagram that indicates the location (name and address) and total number of establishments selling/serving beer, wine (B/W) or liquor (OP) for 2 blocks in each direction. Please indicate whether establishments have On-Premise (OP) licenses. Please label streets and avenues and identify your location. Use letters to indicate Bar, Restaurant, etc. The diagram must be submitted with the questionnaire to the Community Board before the meeting.

Revised: March 2015 Page 3 of 4

LO	CATION:
Но	w many licensed establishments are within 1 block?
	w many On-Premise (OP) liquor licenses are within 500 feet?
Is	premise within 200 feet of any school or place of worship? 🗖 Yes 🗖 No
Ple im ou lice	ease see the Community Board website to find block associations or tenant associations in the mediate vicinity of your location for community outreach. Applicants are encouraged to reach to community groups. Also use provided petitions, which clearly state the name, address, ense for which you are applying, and the hours and method of operation of your establishment at top of each page. (Attach additional sheets of paper as necessary).
me	e are including the following questions to be able to prepare stipulations and have the seting be faster and more efficient. Please answer per your business plan; do not plan to gotiate at the meeting.
1.	I agree to close any doors and windows at 10:00 P.M. every night?
2.	I will not have DJs, belive music, promoted events, any event at which a cover fee is charged, scheduled performances, more than O DJs/promoted events per O, more than O private parties per Vr.
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. Or \square my business plan is to seek an upgrade at a later date.
6.	I will not participate in pub crawls or have party buses come to my establishment.
7.	I will not have a happy hour. Or Happy hour will end by
8.	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. $Sun Wah \ Lee, \ Monager$ $(9/7) \ 93f - 8486$
	<i>'</i>

Interior Schematic of Shanghar Asian Marier Shongher Asien Money Inc. she(ves cashier Half Wall Bench Booth for Bench Bench Booth for Bench Bench Booth for Bench Bench Booth for Bench Booth for Half Wall Bench Cabinet for Plates \$ Silverware Glass Refrigerator Entrance to Kitchen Food Counter Unisex Bathroum Wall Service Window Unisex Bathroom thru Kitchent







83 with park

vith pork	5.25
vith chicken	5.25
vith beef	5.50
vith shrimp	5.50
with vegetable	4.75
vith scallion & pork chop	6.25

e Lo Mien

with chicken	6.50
with pork	6.50
with beef	7.50
with shrimp	7.50
with shredded pork & shrimp	7.50
with seafood	9.50

les in soup	6.00
s in soup	5.25
auce (Cha Chiang Mein)	5.75
fw. noodles in soup	6.00
reserved veg. noodles in soup	5.25
erved Szechuan pickle noodles in soup	5.25
odles in soup	5.75
odles in soup	6.00
mp w. noodles in soup	6.00
odles in soup	6.00
oodles in soup	6.00
s in soup	7.50

150 TO 18 Geralinian Mandles

643 1994 267		A SECUL A DESCRIPTION OF THE PROPERTY OF THE P	
雞或肉絲	兩面黃	152. Chicken or pork pan-fried noodles	<i>8</i> .95
牛肉雨面	黄	153. Beef pan-fried noodles	9.95
蝦仁兩面	黄	154. Baby shrimp pan-fried noodles	9.95
什錦兩面	黄	155. Shanghai style pan-fried noodles	9.95
海鮮兩面	黄	156. Seafood pan-fried noodles	11.25
素菜兩面	黄	157. Vegetable pan-fried noodles	8.95
		Fried Rice	
上海炒飯		158. Shanghai style fried rice	6.50
肉絲炒飯		159. Pork fried rice	6.00
雞炒飯		160. Chicken fried rice	6.00
牛肉炒飯		161. Beef fried rice	7.00
蝦仁炒飯		162. Baby shrimp fried rice	7.00

163. Young chow fried rice

165. Vegetable fried rice

171. Shanghai style rice cakes

172. Seafood with rice cakes

166. Egg fried rice

车点

楊州炒飯

素菜炒飯

清蛋炒飯

雪菜肉絲炒

牛肉炒年糕

蝦仁炒年糕

上海炒年糕

海鮮炒年糕

雞炒年糕

雪菜肉絲炒飯

	Rice Cake (Fried or in Soup)	Fried	. 50
午糕	167. Shredded pork & preserved veg. with rice cakes	6.95	5.95
	168. Chicken with rice cakes	6.95	5.95
	169. Beef with rice cakes	7.95	6.95
	170. Shrimp with rice cakes	7.95	6.95

164. Shredded pork & preserved veg. fried rice



各式並做

7.00

6.50

6.25

5.00

7.95 6.95

9.95 7.95

麻婆豆腐蓋飯 素菜蓋飯 肉絲蓋飯 排骨蓋飯 蕃茄牛肉蓋飯 芥蘭牛肉蓋飯 豆腐牛肉蓋飯 紅燒牛肉蓋飯 回鍋肉蓋飯 雪菜鮮魷蓋飯 醉雞蓋飯 豆豉雞蓋飯 豆仔肉絲蓋飯 魚柳蓋飯 186. Fish filet over rice 蝦龍糊蓋飯 187. Shrimp with lobster sauce over rice 左宗雞蓋飯 188. General Tso's chicken over rice

各民僚品

芝麻雞蓋飯

各式汽水 支裝礦泉水 西米豆漿 涼粉豆漿 豆漿 泰式凍奶茶

Over Rice Dishes

173. Bean curd Szechuan style over rice 174. Vegetables over rice 175. Shredded pork over rice 176. Pork chop over rice 177. Beef with tomato over rice 178. Beef with broccoli over rice 179. Beef with bean curd over rice 180. Spicy stewed beef over rice 181. Double sauteed pork over rice 182. Squid with preserved veg. over rice 183. Wine chicken over rice 184. Chicken w. pepper in black bean sauce over rice 5.00 185. Sliced pork with string bean over rice 5.00 6.00

Soda & Orinke

189. Sesame chicken over rice

Soda	
Mineral bottled water	
Tapioca soy bean milk	
Grass jelly soy bean milk	
Soy bean milk	
Thai ice tea	



6.00

6.95

6.95

Tel: (212) 766-6311 (212) 766-0086

(EXCEPT SUNDAY)

Shanghai Asian Manor

21 Mott Street New York, NY 10013



7.45

6.00

6.00

5.50

3.75 6.00

6.00 7.00 7.00 7.00 4.00

5.50

5.50

11.00

16.00

Dim Sum

is w. crab meat and pork (8)

ns w. pork (8)	5.45
pork (β)	5.45
mplings (8)	5.45
mplings (8)	5.45
ele dumplings (8)	5.45
sk dumplings (8)	5.45
(4)	4.00
)	2.50
n soup (8)	5.45
an style (8)	5.45
4)	2.50
rolls (2)	2.50
g rolls (4)	2.50
h sesame sauce	4.50
ns (1 <i>0</i>)	6.45
pancakes	4.50
ls in soup	3.50
s in wine soup	3.75
d pork chop	4.45
cress & shrimp dumplings (6)	5.45
ea leaves dumplings (6)	5.45

v. chicken and sesame sauce

duck

ets

Shoots

(select two) (select three)

я.	政济心	37.	Hot and sour soup	(S) 1.75
į.	蛋花湯	38.	Egg drop soup	(5) 1.25
ſ	雪菜肉絲湯	39.	Shredded pork and preserved veg. sou	р
ı.	榨菜肉絲湯		Shredded pork w. preserved Szechuan p	
ı	雞茸栗米湯	41.	Chicken with corn soup	
	油豆腐粉絲湯	42.	Fried bean curd and bean noodle soup	
	咸肉豆腐湯		Salty pork with bean curd soup	
	西洋菜肉片豆腐湯	44.	Watercress w. sliced pork and bean cu	rd soup
	肉絲豆腐羹	45.	Diced bean curd and shredded pork po	tage
	黄魚羹	46.	Yellow fish mixed potage	
	-1 da			
	砂鍋魚	Ca	358. oles	
	砂鍋腌篤鮮	47	Salty and fresh nork mediev wides bean conditions & bo	amboo aboot

砂鍋腌篤鮮	47. Salty and fresh pork medley w. dry bean curd tripe & bamboo shoot	16.95
雪菜大湯黄魚	48. Whole yellow fish w. preserved veg. in soup	16.95
	49. Fish head casserole	15.50
砂鍋獅子頭	50. Lion's head meat ball casserole	13.95
什錦砂鍋	51. Subgum casserole	15.50
424.00E-845	Gartoni	

Seafood

37. Hot and sour soup

40. Shredded pork w. preserved Szechuan pickle soup 3.25

海洲湖	Seafood	
果汁大蝦	52. Fried jumbo shrimp w. wonderful fruit sauce	15.95
芝麻大蝦	53. Sesame shrimp	15.95
椒鹽大蝦	🐛 54. Jumbo shrimp w. salt and pepper	15.95
乾燒蝦球	📏 55. Shrimp w. Szechuan chili sauce	15.95
薑蔥大蝦	🍇 56. Jumbo shrimp w. ginger and scallion sauce	15.95
清炒蝦仁	57. Sauteed baby shrimps	13.95
苔條蝦仁	58. Popcorn shrimp w. dried seaweed	12.95
蔥爆雙鮮	59. Squid and shrimp sauteed w. ginger and scallion	11.95
醬爆雙丁	60. Shrimp and chicken w. hoisin sauce	11.95
炒干貝	61. Scallop with white wine sauce	13.95
椒鹽鮮魷	62. Squid w. salt and pepper	10.95
糖醋全魚	63. Crispy whole yellow fish w. sweet and sour sauce	16.95
脆皮全魚	64. Crispy whole yellow fish w. chili sauce	16.95
紅燒黃魚	65. Braised whole yellow fish w. brown sauce	16.95
苔條黄魚	66. Fried fish finger w. dried seaweed	16.95
西湖醋魚	67. Haung Chow black vinegar fish	15.95
紅燒肚膛	68. Braised buffalo fish belly w. brown sauce	15.95
紅燒划水	69. Braised buffalo fish tail w. brown sauce	14.95
蝦子海參	70. Braised seacucumber w. shrimp roe	25.95
炒繕糊	71. Stir-fried eel Ninpo style	18.95





N	127	Committee	and the same

(S) 1.75 (L) 3.50

(S) 1.25 (L) 2.50

3.25

3.50

3.25

7.95

7.25

7.25

8.95

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	杂食		
1.75	战系数	Bean Curd and Vegetable	
1.75	麻婆豆腐	104. Bean curd Szechuan style (w. meat or without)	9.75
1.75	家常豆腐	105. Home made style bean curd (w. meat or without)	9.75
1.75	冬菇豆腐	106. Bean curd with Black mushroom	11.75
.75	紅燒豆腐	107. Braised bean curd	9.75
.75	京贊豆腐	🔩 108. Modern Peking style sauteed tofu	11.75
.75	蟹粉豆腐	109. Bean curd with crab meat	14.75
.75	蝦仁豆腐	110. Bean curd with baby shrimps	11.75
.75	素什錦	111. Buddha Deluxe (mixed vegetables)	9.75
.75	乾邊四季豆	112. Sauteed dry string beans (w. meat or without)	9.75
.95	漁香芥蘭	113. Broccoli with garlic sauce	9.75
.95	漁香茄子	114. Eggplant with garlic sauce (w. meat or without)	9.75
.95	香蔥菠菜	115. Sauteed spinach w. dried onion	9.75
.75	炒上海苗	116. Sauteed baby Shanghai Bai Choy	9.75
	蝦仁菜膽	117. Baby shrimps w. Shanghai Bai Choy	11.75
	冬菇菜膽	118. Black mushroom with Shanghai Bai Choy	11.75
.75	咸肉津白	119. Cabbage with salty pork	11.75
.75	量粉津白	120. Cabbage with crab meat	14.75
.75	開洋爛糊	121. Braised cabbage with dried baby shrimps	9.75
.75	肉絲爛糊	122. Braised cabbage with shredded pork	9.75
.75	雪菜毛豆百叶	123. Preserved veg. lima bean and bean curd sheets	9.75
.75	金菇西洋菜	124. Watercress sauteed w. Enoki mushroom	11.75
.75	冬菇苗尖	125. Sauteed Black mushroom and bamboo shoots	11.75

Poultry

宮保維丁	72. Kung Pao chicken	11.3
合桃雞丁	73. Diced chicken with walnut	11.7
腰果雞丁	74. Chicken with cashew	11.7
醬爆雞丁	75. Diced chicken in Hoisin sauce	11.7
辣子雞丁	76. Diced chicken in hot pepper sauce	11.7
芥蘭雞	77. Sliced chicken w. broccoli	11.7
左宗維	№ 78. General Tso's chicken	11.7
芝麻雞	79. Sesame chicken	11.7
甜酸雞	80. Sweet and sour chicken	11.7
什菜雞	81. Sliced chicken w. mixed vegetables	10.7
韓汁童子雞	& 82. Braised whole spring chicken in spicy hot sauce	14.9
蔥扒鴨	83. Braised duck in scallion sauce (Half)	13.9
香酥鴨	84. Crispy duck (Half)	13.9
茄子雞	& 85. Sliced chicken w. eggplant in garlic sauce	10.7

क्रमें केंद्र

牛肉類	Decf	
乾炒牛肉肉絲	86. Dry sauteed shredded beef w. Szechuan style	12.75
小辣椒牛肉絲	87. Hot pepper shredded beef w. brown sauce	12.75
陳皮牛	88. Tangerine beef	13.75
芥蘭牛	89. Beef with broccoli	12.75
漁香牛肉絲	🦠 90. Shredded beef w. garlic sauce	12.75
芹菜香干牛肉絲	91. Shredded beef w. dried bean curd & Chinese celery	12.75
青椒牛	92. Pepper steak	12.75

Pork

动肉粉

4.11 . 4 2.4		
回鍋肉	93. Double sauteed pork w. hot sauce	10.79
椒鹽排骨	94. Pork chop w. salt and pepper	11.75
糖醋排骨	95. Pork chop w. sweet and sour sauce	11.75
香干肉絲	96. Shredded pork w. dried bean curd	10.75
榨菜肉絲	97. Shredded pork with preserved Szechuan pickle	10.75
荀尖肉絲	98. Shredded pork with bamboo shoots	10.75
漁香肉絲	99. Shredded pork with garlic sauce	10.75
雪菜毛豆百叶肉絲	100. Sauteed pork with Lima bean, preserved veg. and bean curd	10.75
莱芯獅子頭	101. Braised lion's head meat ball w. vegetable	12.75
辣椒炒肚絲	102. Hot pepper w. shredded pork stomach	10.75
梅菜扣肉	103. Fresh bacon with preserved cabbage	11.75

103. Fresh bacon with preserved cabbage

II to Market and the fore and States



雙冬面筋

冬荀豆苗

9.75 11.75

126. Triple crown (Black mushroom, bamboo shoots and filed round gluten) 5,P



127. Snow pea leaves w. bamboo shoots















