



Alysha Lewis-Coleman, 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: January 25, 2018

**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: 234 East 4th Street (westerly store), New York, NY 10009

Cross streets: Avenues A & B

Name of applicant and all principals: Gosling Inc - Yen Da Ngo

Trade name (DBA): To be determined

**PREMISE:**

Type of building and number of floors: 6 story brick structure with commercial storefront & residential apartments

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):

R8

**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) Wednesday to Sunday from 5:00PM to 1:00 AM. There is no outdoor space.

Number of tables? Ground Floor: 8 Basement: 14 Total number of seats? Ground Floor: 24 Basement: 27

How many stand-up bars/ bar seats are located on the premise? 1 Stand-Up Bar with 5 seats at bar  
(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): 9 linear feet bar situated near wall of main room

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  
Local farm seasonal foods with eclectic mix of global flavors

What are the hours kitchen will be open? Wednesday to Sunday from 5:00PM to 1:00AM

Will a manager or principal always be on site?  Yes  No If yes, which? Full-time Manager

How many employees will there be? Approximately 9 employees

Do you have or plan to install  French doors  accordion doors or  windows? No

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

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 Blu-ray

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

Please describe your sound system: Yamaha RX-V573 Receiver with Bose speakers

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.")  
Manager & staff will be instructed to monitor the roadway i/f/o premises for double parked cars & encourage them to seek local parking lots, such as Edison Fast Park (on Essex Street) and to monitor the sidewalk crowds so that pedestrians may pass safely.  
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. Music inside the premises will be ambient background only and windows & doors will close at 10:00PM every evening. Persons gathered outside the premises will be reminded to respect the quality of life of residents.

Do you have sound proofing installed?  Yes  No (Existing)

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 Real Food Catering (Award Winning Wedding Catering Services). See attached materials.

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? Approximatey 20 pursuant to NYSLA LAMP system

How many On-Premise (OP) liquor licenses are within 500 feet? 13 pursuant to NYSLA LAMP system

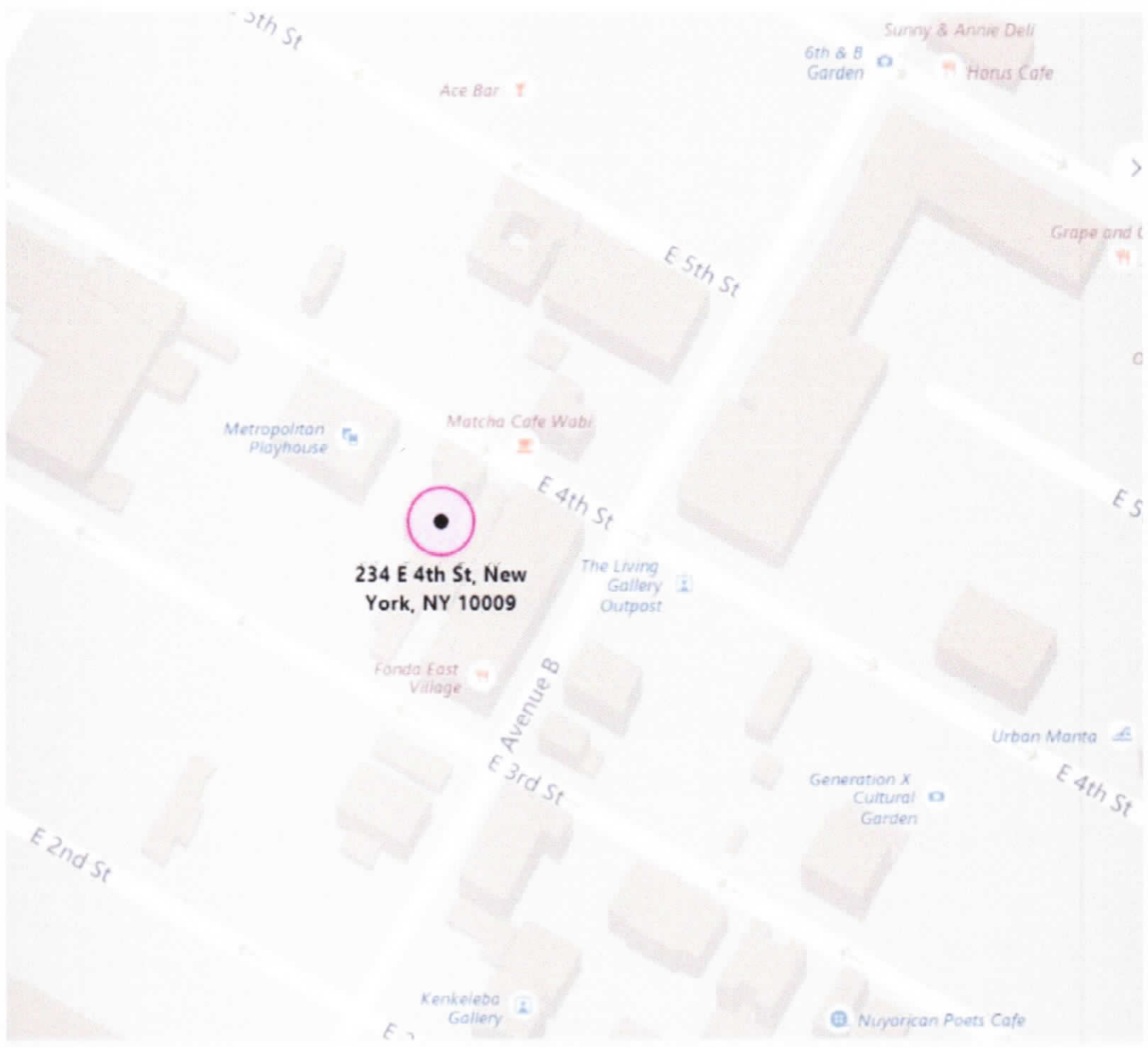
Is premise within 200 feet of any school or place of worship?  Yes  No

**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 operate a full-service restaurant, specifically a (type of restaurant) Global inspired  
seasonal menu, with a kitchen open and serving food during all hours of operation OR  I have less than full-service kitchen but will serve food all hours of operation.
2.  I will close any front or rear façade doors and windows at 10:00 P.M. every night or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances.
3.  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 \_\_\_\_\_.
4.  I will play ambient recorded background music only.
5.  I will not apply for an alteration to the method of operation or for any physical alterations of any nature without first coming before CB 3.
6.  I will not seek a change in class to a full on-premise liquor license without first obtaining approval from CB 3.
7.  I will not participate in pub crawls or have party buses come to my establishment.
8.  I will not have a happy hour or drink specials with or without time restrictions OR  I will have happy hour and it will end by 8:00 PM.
9.  I will not have wait lines outside.  I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
10.  Residents may contact the manager/owner at the number below. Any complaints will be addressed immediately. I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.



**234 E 4th St, New York, NY 10009**



# Proximity Report for Location:

January 25, 2018

234 E 4 St, New York, NY, 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
DISCOVERY WINES LLC	16 AVE B	520 ft
NIZGA CORP	58 AVENUE A	555 ft
EAST HOUSTON STREET WINE & LIQUOR INC	250 E HOUSTON ST	825 ft
LOCAL NEW YORK LIQUORS LLC	24 AVE C	1000 ft
EAST VILLAGE WINE CORP	100 AVENUE C	1155 ft
TURTLE DOVE LLC	28 30 CLINTON ST	1155 ft
JCCSM INC	45 1ST AVE	1300 ft

## Churches within 500 Feet

Name	Approx. Distance
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## Schools within 500 Feet

Name	Address	Approx. Distance
THE EARTH SCHOOL	600 E 6th ST	260 ft

## On-Premise Licenses within 750 Feet

Name	Address	Approx. Distance
SUNRISE SHADOW LLC	50 AVENUE B	100 ft
235 EAST 4TH INC	235 - 237 E 4TH ST	110 ft
STACKLEATHER LLC	42 AVENUE B	180 ft
197 ARTICHOKE CORP,THE	197 E 3RD STREET	235 ft
FONDA AVENUE B LLC	40 AVENUE B	245 ft
205 EAST 4TH STREET LLC	205 E 4TH ST	275 ft
ROOT & BONE LLC	200 E 3RD ST	290 ft
MAMA BAR LLC	34 AVENUE B	295 ft
BECAF LLC	29 AVENUE B A/K/A 33 AVE 3	355 ft
GALMAC LLC	28-30 AVENUE B	370 ft
DESMO 916 CORP	545 E 5TH ST AKA 76 AVE B	385 ft
217 BAR CORP	217 E 3RD ST	395 ft
25 B GROUP REST AVE LLC	25 AVENUE B	435 ft
THUNDERBOLT CORP	531 E 5TH STREET	455 ft
A O CAFE AND RESTAURANT LLC	17 AVENUE B	525 ft
511 E 5TH STREET LLC	511 E 5TH ST	555 ft
CORMAR INCORPORATED	507 E 5TH ST	590 ft

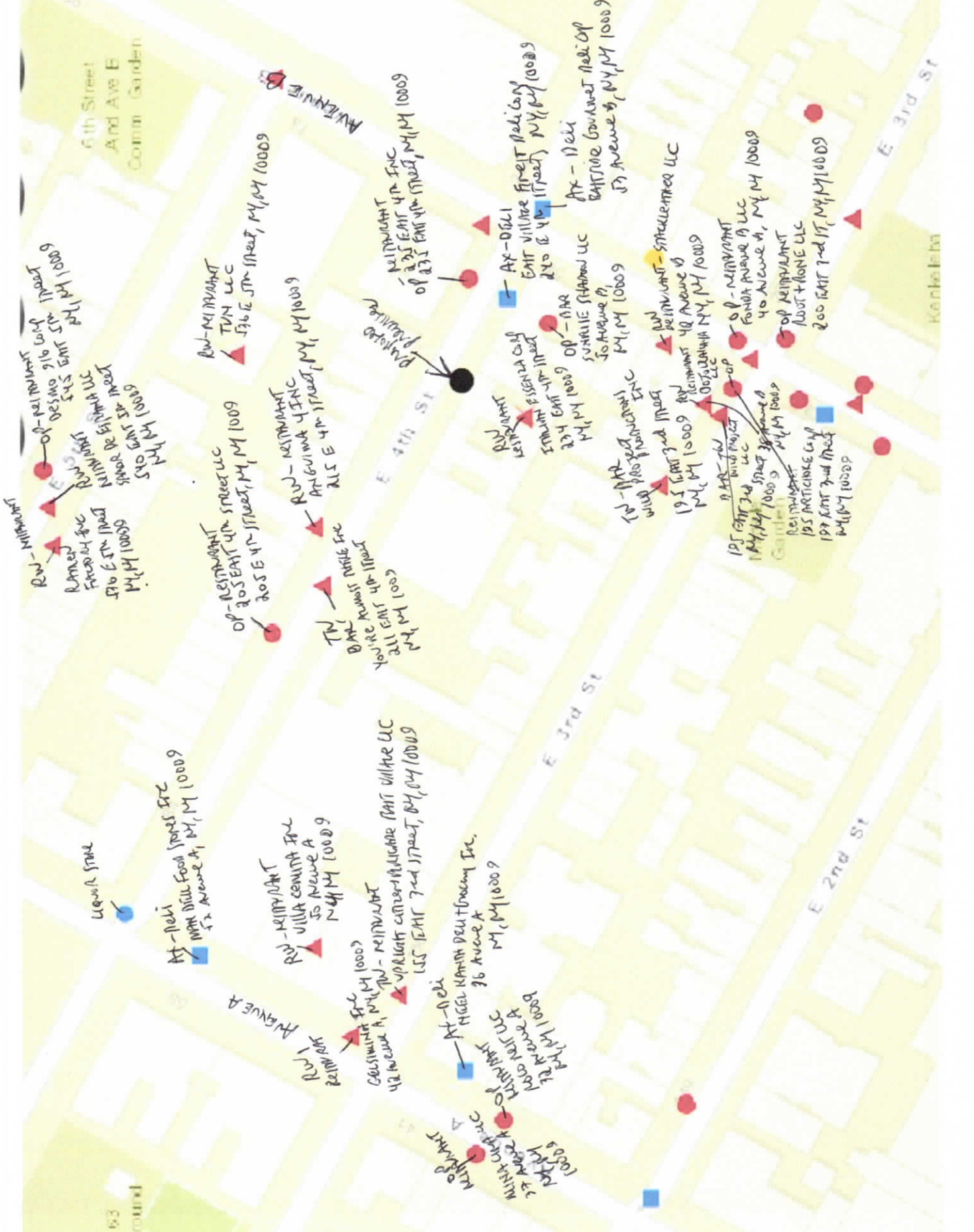
Name	Address	Approx. Distance
ROLO REST LLC	32 AVENUE A	650 ft
GENCO IMPORTING INC	99 AVENUE B	655 ft
RAGUBOY CORP	156 EAST 2ND STREET	665 ft
ELLSFRED INC	520 E 6TH ST	675 ft
MINA LENA INC	37 AVENUE A	680 ft
CASUAL HOSPITALITY LLC	509 E 6TH ST	685 ft
FRENCH AVENUE B INC	103 105 AVENUE B	710 ft
BA VICTORY CORP	513 E 6TH ST	715 ft
CHICANO GOTHAM LLC	503 E 6TH ST	730 ft
AVE A KARAOKE CORP	81 AVENUE A	735 ft
CAFETASIA INC	85 AVENUE A	740 ft

### Pending Licenses within 750 Feet

Name	Address	Approx. Distance
EAST COAST FISH MARKET INC	45 AVENUE B	205 ft
GOSIA LLC	511 E 5TH ST	495 ft

### Unmapped licenses within zipcode of report location

Name	Address
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6th Street  
And Ave E  
Common Garden

E 3rd St

Kerbs Plaza

OP-RESTAURANT  
DESIGN 916 5th Street  
NY, NY 10009

RESTAURANT  
FACONNY INC  
916 E 5th Street  
NY, NY 10009

RESTAURANT  
SNOOKS & CO  
916 E 5th Street  
NY, NY 10009

OP-RESTAURANT  
TUN LLC  
916 E 5th Street, NY, NY 10009

RESTAURANT  
OP 205 E 4th Street, NY, NY 10009

RESTAURANT  
EXIT VILLAGE STREET RESTAURANT  
210 E 4th Street, NY, NY 10009

RESTAURANT  
EXIT VILLAGE STREET RESTAURANT  
210 E 4th Street, NY, NY 10009

RESTAURANT  
SUNNIE STARBUCC  
30 Avenue B,  
NY, NY 10009

RESTAURANT  
SINKLETHORP LLC  
40 Avenue D,  
NY, NY 10009

RESTAURANT  
FOUR SQUARE LLC  
40 Avenue D, NY, NY 10009

RESTAURANT  
FOUR SQUARE LLC  
40 Avenue D, NY, NY 10009

OP-RESTAURANT  
205 E 4th Street, NY, NY 10009

RESTAURANT  
ARIGUINA INC  
215 E 4th Street, NY, NY 10009

RESTAURANT  
NORSE INC  
215 E 4th Street, NY, NY 10009

RESTAURANT  
ESSENTIAL COFF  
214 E 4th Street  
NY, NY 10009

RESTAURANT  
SINKLETHORP LLC  
40 Avenue D  
NY, NY 10009

RESTAURANT  
FOUR SQUARE LLC  
40 Avenue D, NY, NY 10009

RESTAURANT  
FOUR SQUARE LLC  
40 Avenue D, NY, NY 10009

Liquor Store

RESTAURANT  
MAY BULL FOOD STORES INC  
32 Avenue A, NY, NY 10009

RESTAURANT  
VILLA CONNATA INC  
35 Avenue A  
NY, NY 10009

RESTAURANT  
VILLAGE CENTER VILLAGE RESTAURANT LLC  
155 E 4th Street, NY, NY 10009

RESTAURANT  
MIGEL MARTIN DEL TROCENNY INC  
36 Avenue A  
NY, NY 10009

RESTAURANT  
MINT CROISSANT  
32 Avenue A  
NY, NY 10009

E 3rd St

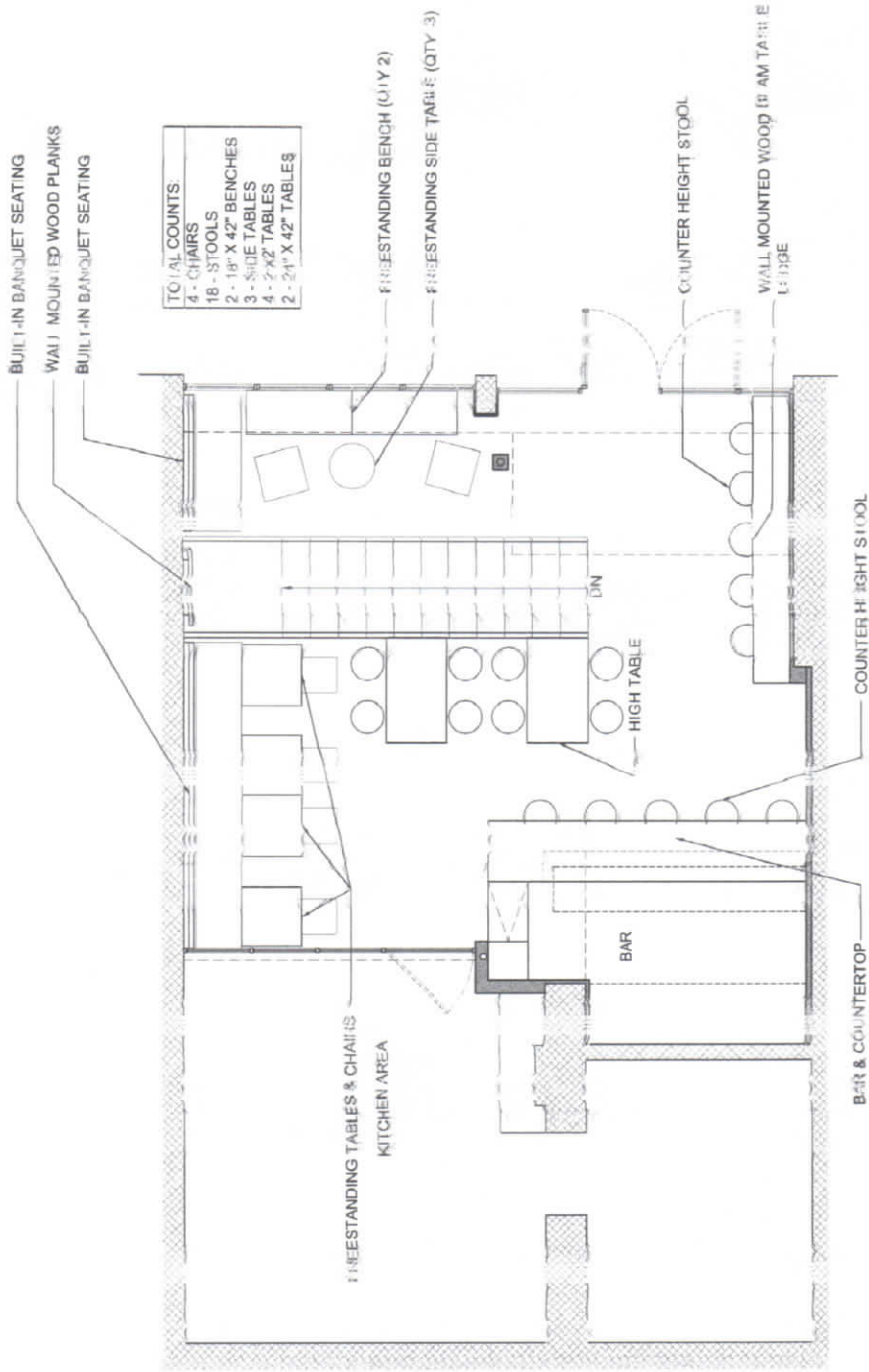
E 2nd St

S 63  
Ground



# FIRST FLOOR FURNITURE PLAN

A102

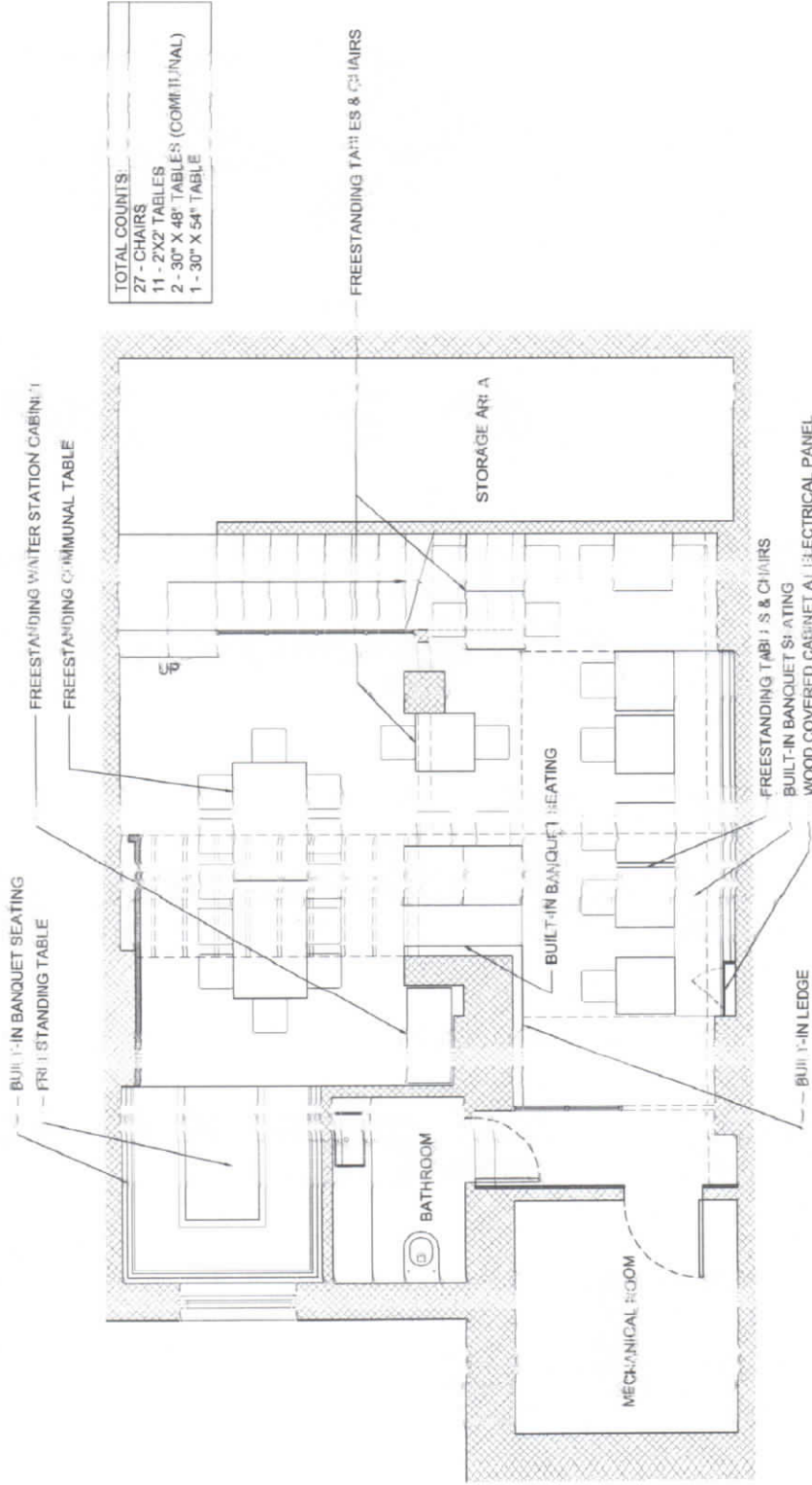


1 FIRST FLOOR FURNITURE PLAN

A102

# BASEMENT FURNITURE PLAN

A103



1 BASEMENT FURNITURE PLAN  
 A103

NYC Department of Buildings  
Actions

Page: 1

Premises: 234 EAST 4 STREET MANHATTAN

BIN: [1004992](#) Block: 399 Lot: 26

NUMBER	TYPE	FILE DATE
ALT 1266-88*	ALTERATION	00/00/1988
BN 558-29	BUILDING NOTICE	00/00/1929
BN 2606-58	BUILDING NOTICE	00/00/1958
BN 5051-82	BUILDING NOTICE	00/00/1982
DP 178-03	DEMOLITION PERMIT	00/00/1903
FE 1144-00*	FIRE ESCAPE	00/00/1900
FE 1145-00	FIRE ESCAPE	00/00/1900
FO 1110-65	OIL BURNER APPLICATION	00/00/1965
LNO 1890	LETTER OF NO OBJECTION	08/09/2011
LNO Use: APPROVED EATING/DRINKING ESTAB., UG 6		
LNO Floor: 1ST FLOOR		
LNO 4278	LETTER OF NO OBJECTION	09/27/2017
LNO Use: APPROVED EATING AND DRINKING EST		
LNO Floor: 1ST FLOOR		
LNO 4449	LETTER OF NO OBJECTION	12/01/2017
LNO Use: APPROVED EATING AND DRINKING ESTAB UG#6		
LNO Floor: FIRST FLOOR, CELLAR		
Comments: LESS THAN 75 PERSONS		
MISC 159-86	MISCELLANEOUS	01/23/1986
MISC 308-90	MISCELLANEOUS	01/29/1990
NB 158-03*	NEW BUILDING	00/00/1903
PRS 290-74	PLUMBING REPAIR SLIP	00/00/1974
PRS 845-79	PLUMBING REPAIR SLIP	00/00/1979
SR 1758-14	SPECIAL REPORT	00/00/1914
SR 6641-14	SPECIAL REPORT	00/00/1914
SR 15237-15	SPECIAL REPORT	00/00/1915
SR 4080-24	SPECIAL REPORT	00/00/1924
UB 707-09*	UNSAFE BUILDING	00/00/1909
UB* 393-24		00/00/1924
V* 2157-03	DOB VIOLATION - DISMISSED	00/00/0000
<a href="#">V* 121311LBLEVIO00384</a>	DOB VIOLATION - DISMISSED	12/13/2011
<a href="#">V* 120711LL11/98LLFJL02</a>	DOB VIOLATION - DISMISSED	12/07/2011

Next

If you have any questions please review these [Frequently Asked Questions](#), the [Glossary](#), or call the 311 Citizen Service Center by dialing 311 or (212) NEW YORK outside of New York City.

234 EAT YN MEET  
YN NGO

## MISSION STATEMENT:

A true neighborhood restaurant where customers are able to enjoy affordable, delicious food and drinks in a respectfully quiet and thoughtfully designed setting.

This restaurant will be managed by a very hands-on owner, who runs a successful and a top-rated wedding catering service. Our Executive Chef, Hannah Wong, comes from the highly reviewed Battersby in Carol Gardens, Brooklyn. Her food is modern and simple, but bold and refined. The menu is focused on local farm seasonal foods, and made with an eclectic mix of global flavors. Together, they understand not only what it takes to make a restaurant thrive, but also for it to work within a community and for the community.

## MENU:

### SNACKS - \$7

House Made Kimchi  
Smashed Cucumbers w/ Crispy Shallots and Ma La Vinaigrette  
Candied Maple Bacon  
Dried Porcini Doughnuts  
Truffle Grilled Cheese

### SMALL PLATES - \$12

Tuna Poke, Lotus Root Chips  
Whole Grilled Shrimp, Chimichurri  
Wild Mushroom Tartine with Ricotta, Pecorino, Calabria Chile, and Arugula  
Vietnamese Shrimp & Pork Tapioca Dumplings in Banana Leaves  
Grilled Gizzard Satay with Peanut Sauce and Scallions  
Lobster Arancinis with Squid Ink and Pimento  
Brussels sprouts with pickled Fresno chilies, cilantro, and fish sauce  
Peking Duck buns with Hoisin & Scallion  
Grass-Fed Beef Tartare with Black Garlic and Shrimp Chips

### LARGE PLATES - \$17

Duck Charcuterie Board - Rillettes, Liver Mousse, and Confit with Brioche and Accouterments

Grilled Hanger Steak, New Potato, Salsa Verde

Spanish Octopus with Chorizo and Butter Beans

Sesame Fried Chicken with Cucumber Raita and Chicory Salad

Vegetable Fried Rice with Farm Egg and Chili-Garlic Sauce

LATE NIGHT SNACK (11pm-1am) \$15

Ramen Noodle Soup

Ahi Tuna Banh Mi – pickle radish, Sracha Mayo, Cilantro & Serrano

DRINK MENU:

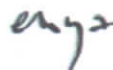
Bottle Water, Sparkling water	\$8
Coke, Diet Coke, Ginger Ale, Sprite	\$7
Orange, Grape Fruit & Cranberry Juice	\$8
Hot Beverage (Tea, Coffee & Decaf)	\$8

We've become one of the highest rated caterers in New York City through our hands-on, immediate-response approach, and by offering dynamic menus that always surprise and delight guests. This is so much more than event planning to us, this is an opportunity to help create a moment that can build stronger relationships between you, your employees, and clients.



Yen, Owner of Real Food

Real Food specializes in event planning. What this means is that we'll take care of anything and everything that's needed to make your party happen. We manage rentals, staff, day of coordination, set-up and breakdown on the day of your party, and more. There's no cookie cutter approach when it comes to creating a party. We're open to collaborating with your team or solely creating your vision so you don't have to spend endless hours managing all the details.





STANDARD  
& POOR'S



TRIBECA  
CINEMAS



Real Food Catering

212.475.6623

info@RealFoodCatering.net

As one of the highest rated wedding caterers in New York, we pride ourselves on the connections we make with our couples. This is so much more than event planning to us, it's about helping create a special celebration that will be remembered for years to come. We genuinely cherish each wedding day we're fortunate enough to be a part of.

Our approach to a menu is to highlight your vision, using exceptional ingredients with a farm to table philosophy. In the Menus section, you'll find just a sample of the many dishes we offer. If there's a dish you're thinking of and don't see it here, we'd be happy to make it for you.

Real Food specializes in event planning. What this means is that we'll take care of anything and everything that's needed to make your party happen. We manage rentals, staff, day of coordination, set-up and breakdown on the day of your party, and more.



Yen, Owner of Real Food Catering

Real Food Catering

212.475.6623

info@RealFoodCatering.net



Real Food Catering

Wedding

Menu

Reviews

Gallery

FAQ

Contact



CARATS CAKE



weddings





Real Food Catering

212.475.6623

info@RealFoodCatering.net



Thomas McCallen <sla@carrerasmccallen.com>

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**Re: Gosling Inc - 234 East 4th Street (Westerly Store), NY, NY 10009 - Notice of Proposed Business**

1 message

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**Thomas McCallen** <sla@carrerasmccallen.com>  
To: Mark Hannay <mhannay@igc.org>

Thu, Jan 25, 2018 at 3:25 PM

East 4th Street Avenues A-B Block Association  
Mark Hannay

Please accept this eMail as Notice of Proposed Business pursuant to Manhattan Community Board # 3 (MCB3) guidelines.

Attached please find Applicant Questionnaire to be submitted to MCB3 and MCB3 Notification Letter.

Please contact this firm if you have any questions regarding the foregoing.

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Carreras & McCallen PLLC  
11 Park Place, Suite 1210  
New York, NY 10007  
Telephone: 212.732.3640  
Facsimile: 212.732.3670  
eMail: sla@carrerasmccallen.com

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 **Gosling.MCB3.Questionnaire.pdf**  
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