



# THE CITY OF NEW YORK MANHATTAN COMMUNITY BOARD 3

59 East 4th Street - New York, NY 10003

Phone (212) 533-5300

www.cb3manhattan.org - info@cb3manhattan.org

Alysha Lewis-Coleman, Board Chair

Susan Stetzer, District Manager

## Community Board 3 Liquor License Stipulations for Administrative Approval

I, Sara Leveen, as a qualified representative of Solid Liquids LLC, located at 115 St Marks Place, New York, NY agree to the following stipulations:

- ☒ I will operate a full-service restaurant, specifically a (type of restaurant) Vietnamese  
☒ Kitchen open and serving food every night during all hours of operation.
- My hours of operation will be:  
Mon 11am - 1030pm; Tue 11am - 1030pm; Wed 11am - 1030pm; Thu 11am - 1130pm; Fri 11am - 1130pm; Sat 11am - 1130pm; Sun 11am - 1030pm.

(I understand opening is no later than specified opening hour & all patrons are to be cleared from business at specified closing hour)

- ☒ I will not use outdoor space for commercial use.
- ☐ I will operate my sidewalk café no later than \_\_\_\_\_
- ☐ I will employ a doorman/security personnel on the following days: \_\_\_\_\_
- ☐ I will install soundproofing, \_\_\_\_\_
- ☒ 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.
- ☐ I will have a closed fixed façade with no open doors or windows except my entrance door will close by 10:00 P.M. or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances.
- 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 \_\_\_\_\_
- ☒ I will play ambient recorded background music only.
- ☒ 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.
- ☒ I will not seek a change in class to a full on-premises liquor license without first obtaining approval from CB 3.
- ☒ I will not participate in pub crawls or have party buses come to my establishment.
- ☒ I will not have unlimited drink specials, including boozy brunches, with food.
- ☐ I will not have a happy hour or drink specials with or without time limitations OR ☒ I will have happy hour and it will end by 7pm. - Please indicate one of the above -
- ☒ I will not have wait lines outside. ☐ I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
- ☒ I will conspicuously post this stipulation form beside my liquor license inside of my business.
- ☒ 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.

Name: Sara Leveen Phone Number: 443-822-1147

18. ☐ I will: \_\_\_\_\_

I hereby certify that the information provided above is truthful and accurate based upon my personal belief.

Signed

Sworn to this

2<sup>nd</sup>

day of

January

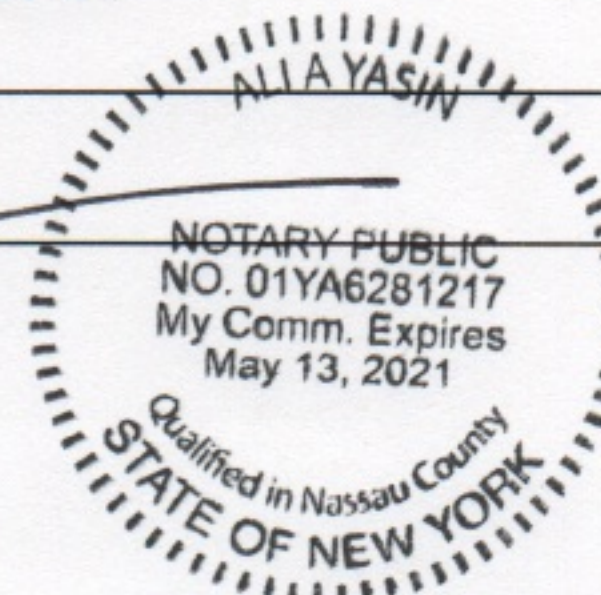
2019

2018

12/31/18

Dated

Notary Public







THE CITY OF NEW YORK  
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**Community Board 3 Liquor License Application Questionnaire**

Today's Date: 12/31/18

**APPLICANT**

1. Name of applicant and principle(s): Solid Liquids LLC. Sara Leveen, Benjamin Lowell & Eric Feldman
2. Premise address: 115 St. Marks Place. New York, NY 10009
3. Cross streets: 1st Avenue & Avenue A
4. Trade name (DBA): TBD
5. Check which you are applying to: ☒ New liquor licence ☐ Alteration of an existing license ☐ Sale of assets
6. If alteration, describe nature of alteration: \_\_\_\_\_
7. Is location currently licensed? ☐ Yes ☒ No
8. Type of license: \_\_\_\_\_
9. Previous or current use of the location: Mr. Bing Chinese restaurant (inactive RW)
10. Corporation and trade name of current location: n/a
11. Type of building and number of floors: Mixed use, 6 floors
12. Does premise have a valid Certificate of Occupancy and all appropriate permits, including for any back or side yard use? ☒ Yes ☐ No 12a. What is the permitted occupancy indoors and outdoors? 30
13. Do you plan to apply for Public Assembly permit? ☐ Yes ☒ No
14. What is the zoning designation (check zoning using <http://gis.nyc.gov/doitt/nycitymap/> - please give specific zoning designation, such as R8 or C2): R8B
15. How many licensed establishments are within 1 block? 40
16. How many On-Premise (OP) liquor licenses are within 500 feet? 13
17. Is premise within 200 feet of any school or place of worship? ☐ Yes ☒ No

**PROPOSED METHOD OF OPERATION**

18. Describe your method of operation: All day cafe for dine-in, takeout and delivery.
19. Will any other business besides food or alcohol service be conducted at premise? ☒ Yes ☐ No
20. If yes, please describe what type: We will sell our custom Vietnamese pottery.
21. What are the proposed days/hours of operation (specify days/hours each day and hours of outdoor space if applicable):  
Su-W 11a-1030p. Th-Sa 11a-1130p
22. Total number of table: 1 counter
23. Total number of seats: 10



24. 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.)
25. Describe all bars (length, shape, and location): One L-shaped counter 15' long, 7.5' across. (on west side of premises)
26. Does premise have a full kitchen? ☒ Yes ☐ No
27. What are the hours kitchen will be open? Su-W 11a-1030p. Th-Sa 11a-1130p
28. What type of food is available for sale? Vietnamese soups and sandwiches
29. Will a manager or principal always be on site? ☒ Yes ☐ No If yes, which? manager
30. How many employees will there be? 15
31. Do you have or plan to install ☐ French doors ☒ accordion doors or ☐ windows?
32. Will there be TVs/monitors? ☐ Yes ☒ No (If Yes, how many?)
33. Will premise have music? ☒ Yes ☐ No 33a. If Yes, what type of music? ☐ Live Music ☐ Juke box ☒ DJ ☒ Tapes/CDs/iPod
34. If other type, please describe:
35. What will be the music volume? ☒ Background (quiet) ☐ Entertainment level
36. Please describe your sound system: 2 speakers and an ipod.
37. Will you host any promoted events, scheduled performances or any event at which a cover fee is charged? ☐ Yes ☒ No
38. If Yes, what type of events or performances are proposed and how often?
39. How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? There is room inside for patrons to cue while waiting to order.
40. Will there be security personnel? ☐ Yes ☒ No 40a. If Yes, how many and when?
41. How do you plan to manage noise inside and outside your business so neighbors will not be affected? keep music low
42. Do you have sound proofing installed? ☐ Yes ☒ No 43. If not, do you plan to install sound-proofing? ☒ Yes ☐ No

### APPLICANT HISTORY

44. Has this corporation or any principal been licensed previously? ☒ Yes ☐ No If yes, please indicate name of establishment(s): King Me Kong LLC DBA Hanoi House
45. Address: 119 St. Marks Place 47. Community Board # 3
46. Dates of operation: Jan 2017-present
47. Has any principal had work experience similar to the proposed business? ☒ Yes ☐ No If yes, explanation of experience or resume. See attached bios
48. Does any principal have other businesses in this area? ☒ Yes ☐ No If yes, give trade name and describe type of business: Hanoi House Vietnamese restaurant
49. 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.

### 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.





# HÀ NỘI HOUSE

The Hanoi House Story

During an around the world trip in 2013, owners Ben and Sara spent a month exploring Vietnam, from the rice paddies of Sapa in the North to Hanoi, Hue, Hoi An, Ho Chi Minh City, the Mekong Delta, and the island of Phu Quoc. They were captivated by the beautiful, hardworking, and honest people of Vietnam and enamored with the cuisine. It stuck with them long after they returned to New York, so in late 2015 when they started developing their plan to open a restaurant, Vietnamese was the first cuisine they explored. They had a fondness of the small alley stalls in the Old Quarter of Hanoi and their experiences with Bun Cha, Cha Ca Ha Noi, and Northern style Pho. They discovered that few places in New York were recreating this. When they returned to Vietnam in 2016, they spent time with local Hanoi chefs learning to make these dishes and better understand what motivates Vietnamese cooks. The foundation of Hanoi House is to represent what's happening in Hanoi and Ho Chi Minh City now; creating a balance between well-executed traditional dishes and those that push the boundaries of what's expected of the cuisine. Cooking techniques and ingredients are almost entirely traditional while proteins and garnishes may be driven by what's local and in season. There is always an abundance of herbs, integral to the meal rather than just a garnish. Sauces and condiments explore contrasting flavors that are the hallmark of the cuisine. Funky, sweet, sour, spicy, salty all come together in exciting ways.

The "caphes" in Hanoi also piqued the owners' interest. These hip little coffee joints attracting young professionals and students all times of day easily translate to St. Mark's Place. They spent the summer collecting materials and antiques that captured the feeling of Old Hanoi and complemented them with tropical plants and Vietnamese agricultural propaganda to create a charming little joint for delicious Vietnamese food.

The Hanoi House team opened in January 2017 and went on to receive accolades such as Eater NY's editor's choice for Chef of the Year, NY Magazine's top choice for Absolute Best Vietnamese restaurant in New York and rave reviews from the New York Times, New Yorker and New York Magazine. Hanoi House was on every major NY publications' top 10 list for 2017.

## Founders

### Sara Leveen

Sara "grew up" with famed restaurateur Stephen Starr launching her restaurant management career in Philadelphia just after college. She spent more than a decade with the group most recently as the Director of New Restaurant Openings overseeing restaurant projects in Philadelphia, New York & Miami including Buddakan, Morimoto and Upland. Starr was supportive of her international travel including the eight-month hiatus that began her love affair with Vietnam. Sara attributes her life commitment to the food business to both her mother, a real life Betty Crocker making everything from scratch, and also her father who introduced her to the wide variety of family-owned ethnic eateries in NYC throughout childhood.

### Ben Lowell

Ben's work in restaurants began at age fourteen in Long Island where he worked as a prep cook, line cook, waiter, bartender, and manager. He subsequently studied restaurant management at the University of Delaware then traveled extensively until joining Starr Restaurants in 2011 for the opening of Makoto in Miami and subsequently at Buddakan New York. His family farms oysters in Barnstable Harbor, MA and owns Naked Oyster, Boston Magazine's Best Cape Cod restaurant 2016.

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