



THE CITY OF NEW YORK MANHATTAN COMMUNITY BOARD 3

59 East 4th Street - New York, NY 10003
Phone (212) 533-5300
www.cb3manhattan.org - mn03@cb.nyc.gov

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
- Proof of conspicuous posting of notices at the site for 7 days prior to the meeting (please include newspaper with date in photo or a timestamped photo).

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: 03/ /2021

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: Restaurant Wine

If alteration, describe nature of alteration: N/A

Previous or current use of the location: Restaurant

Corporation and trade name of current license: The Boiler

APPLICANT:

Premise address: 58 3rd Ave

Cross streets: E 10th Street, E 11th Street

Name of applicant and all principals: Elvis' Cafe LLC

Trade name (DBA): The Tigerlily Kitchen

PREMISE:

Type of building and number of floors: Main Floor

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: Open Restaurants Program

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): C6-2A

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 11:00 am - Midnight

Fri- Sat 11:00 am - 1:00 am

Number of tables? 8 Total number of seats? 42

How many stand-up bars/ bar seats are located on the premise? 1 - Customer Bar / 6 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): 5 feet, Rectangle by Cashier

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

Tigerlily Kitchen is Healthy Asian Fare with Gluten-free and Vegan options

What are the hours kitchen will be open? 11:00 am - Midnight

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

How many employees will there be? 8

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

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 _____

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? 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.") **We will have personnel to instruct costumers to line up quietly and in order.**

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: _____

Has any principal had work experience similar to the proposed business? Yes No If Yes, please attach explanation of experience or resume. **See attached 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? 9

How many On-Premise (OP) liquor licenses are within 500 feet? 11

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. My license type is: beer & cider wine, beer & cider liquor, wine, beer & cider
2. I will operate a full-service restaurant, specifically a (type of restaurant)
Asian Health Food restaurant, or
 I will operate a _____,
 with a kitchen open and serving food during all hours of operation OR with less than a full-service kitchen but serving food during all hours of operation OR Other

3. My hours of operation will be:
Mon 11:00 am- Midnight ; Tue 11:00 am- Midnight ; Wed 11:00 am- Midnight ;
Thu 11:00 am- Midnight ; Fri 11:00 am- 1:00 am ; Sat 11:00 am- 1:00 am ;
Sun 11:00 am- Midnight . (I understand opening is "no later than" specified opening hour,
and all patrons are to be cleared from business at specified closing hour.)
4. I will not use outdoor space for commercial use OR
 My sidewalk café hours will be 11:00 am- 11:00 pm
5. I will employ a doorman/security personnel: _____
6. I will install soundproofing, Existing
7. 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, or during unamplified live performances or televised sports.
 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, or during unamplified live performances or televised sports.

8. I will not have DJs, live music, promoted events, any event at which a cover fee is charged, scheduled performances, more than _____ DJs per _____, more than _____ private parties per _____, _____ number of TVs.
9. I will play ambient recorded background music only.
10. 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.
11. I will not seek a change in class to a full on-premises liquor license without first obtaining approval from CB 3.
12. I will not participate in pub crawls or have party buses come to my establishment.
13. I will not have unlimited drink specials, including boozy brunches, with food.
14. 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 _____.
15. I will not have wait lines outside. I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
16. I will conspicuously post this stipulation form beside my liquor license inside of my business.
17. 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: Michelle Morgan

Phone Number: (646) 270-3692

ATTENTION RESIDENTS & NEIGHBORS

Elvis' Cafe LLC d/b/a The Tigerlily Kitchen

Company/DBA Name and Contact Number for Questions

Plans to open a

Restaurant

(Please choose) Bar/Restaurant/Club and indicate if there will be a Sidewalk Café or Backyard Garden

at the following location

58 3rd Avenue, New York, NY 10003

Building Number and Street Name (Address)

This establishment is seeking a license to serve

Liquor, Wine, Beer and Cider

Beer & Wine or Beer/Wine & Liquor

There will be an opportunity for public comment on

Wednesday, April 14 at 6:30pm

Online: <https://zoom.us/j/92199317942>

see www.cb3manhattan.org for zoom meeting details

Date/Time/Location

Michelle Morgan (646) 270-3692

Applicant Contact Information

At COMMUNITY BOARD 3

SLA & DCA Licensing Committee Meeting

mn03@cb.nyc.gov - www.cb3manhattan.org

ATTENTION RESIDENTS & NEIGHBORS

第 3 社區居民 請注意

Elvis' Cafe LLC d/b/a The Tigerlily Kitchen

公司名字(Company) and/和 聯繫人的資料 (Contact Info)

Plans to open a (以上的店主想要在第 3 社區申請生意相關牌照擴展生意)

Restaurant

(請選擇/please choose) 酒吧(Bar)/餐館 (Restaurant)
戶外咖啡 (Sidewalk Café) or 或者
後院花園咖啡(Backyard Use)

58 3rd Avenue, New York, NY 10003

Address/生意地址

seeking a license to serve(以上的店主想要請以下相關酒牌照)

Liquor, Wine, Beer and Cider

(請選擇/please choose) 啤酒和酒牌照(Beer & Wine) or/或者
啤酒牌照 (Beer) or/或者
酒和烈酒牌照 (Wine & Liquor)

Public meeting for comments

第 3 社區的居民有權利提出自己的意見和建議。

(CB3 SLA & DCA Committee Meeting)

曼哈頓第 3 社區委員會

酒牌和紐約市消費局有關小商業牌照委員會

Wednesday, April 14 at 6:30pm

Online: <https://zoom.us/j/92199317942>

see www.cb3manhattan.org for zoom meeting details

時間 (Time) 和地點 (Location)

mn03@cb.nyc.gov - www.cb3manhattan.org

NEIGHBORING RESIDENTS VECINOS DE LA COMUNIDAD

Elvis' Cafe LLC d/b/a The Tigerlily Kitchen

Company Name/ Contact Info

Nombre de la Compañía/el teléfono de contacto

Plans to open a:

Planifique abrir un/una:

Restaurant

(Please choose) Bar/Restaurant
sidewalk café/backyard use

(Favor de escoger) una Barra/un Restaurante
un café de acera o un patio de atrás

58 3rd Avenue, New York, NY 10003

address

dirección

Seeking a license to serve

**En búsqueda de una
licencia para servir:**

Liquor, Wine, Beer and Cider

Beer & Wine or Beer/Wine & Liquor

Cerveza y vino o cerveza/vino y bebidas alcohólicas

**Public meeting
for comments**

**Reunión público
para comentarios**

Wednesday, April 14 at 6:30pm

Online: <https://zoom.us/j/92199317942>

see www.cb3manhattan.org for zoom meeting details

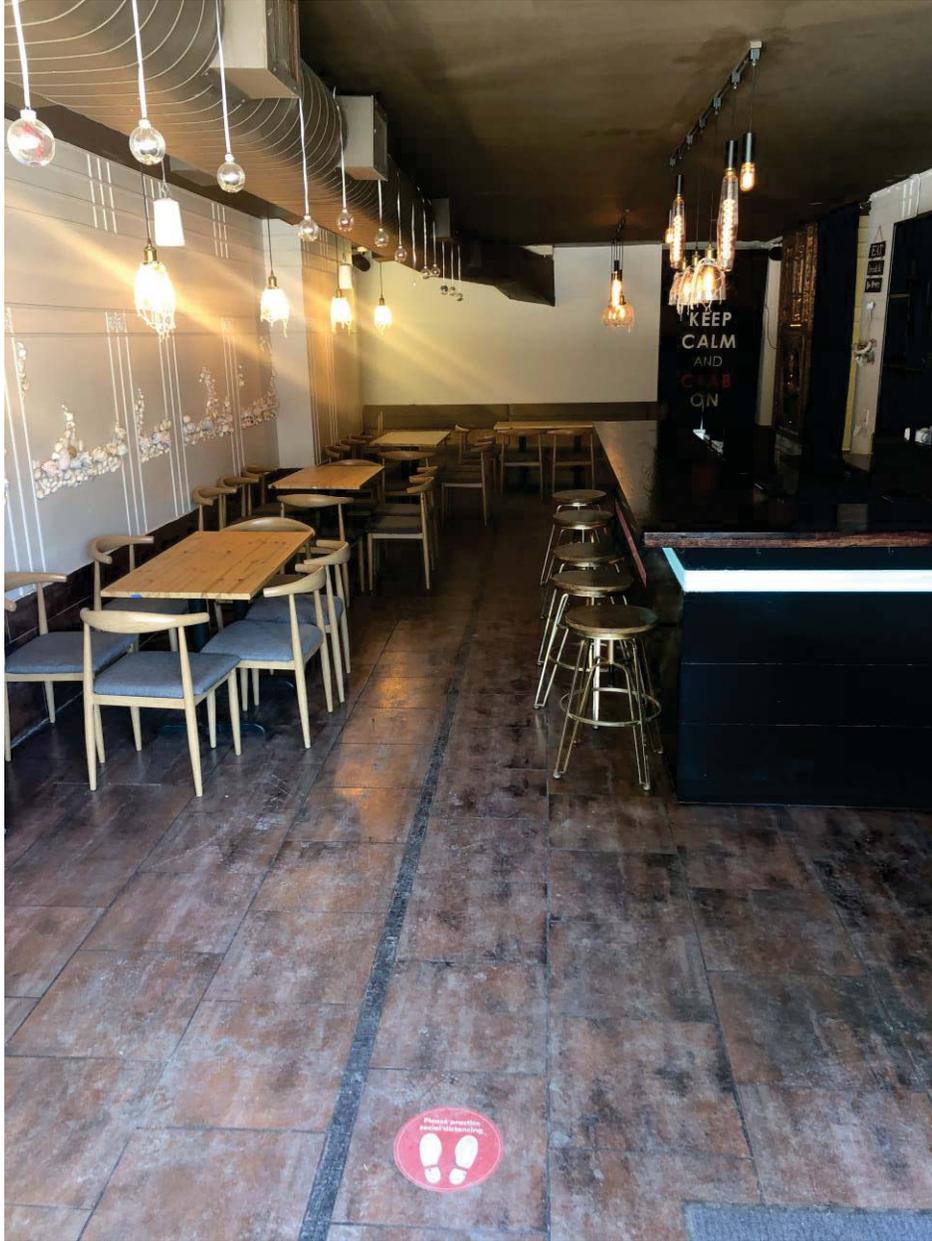
**At COMMUNITY BOARD 3
SLA & DCA Licensing
Committee Meeting**

**En la JUNTA COMUNITARIA 3
La reunión del Comité
de Licencias del SLA y del DCA**

mn03@cb.nyc.gov - www.cb3manhattan.org



Elvis' Cafe LLC
d/b/a The Tigerly Kitchen
58 3rd Avenue
New York, NY 10003
Exterior Photograph



Elvis' Cafe LLC
d/b/a The Tigerly Kitchen
58 3rd Avenue
New York, NY 10003
Interior Photograph



Elvis' Cafe LLC
d/b/a The Tigerly Kitchen
58 3rd Avenue
New York, NY 10003
Interior Photograph



DELIVERY & PICKUP
 T: (929) 373 8992
 THETIGERLILYKITCHEN.COM

BITES	
ORGANIC TOFU BITES with chili spiced garlic chips, sesame seeds, scallions, and tamari.	\$7
GRILLED LEMONGRASS WINGS with sambal sauce, sesame seeds, chilies and cilantro.	\$15
GRILLED CHICKEN SKEWERS lemon grass marinated with sambal sauce.	\$10
VEGETABLE SUMMER ROLLS with napa and red cabbage, mint, pickled carrots and daikon, cucumbers, watermelon radish, and miso sauce.	\$7
GRILLED SALMON SKEWERS koji marinated with sesame seeds, and lime, shallot sauce.	\$13
GRILLED JAPANESE EGGPLANT with cucumbers, watermelon radish, and lime, shallot vinaigrette.	\$7
JAPANESE SQUASH SOUP kobacha squash in coconut curry broth, and kaffir lime.	\$4/\$10
CHARRED BRUSSELS SPROUTS with warm mint, scallions, bean sprouts, radicchio, carrots, toasted almond, and lime shallot dressing. <i>add chicken \$5, shrimp \$7, tofu \$4, salmon \$6.</i>	\$15
PLATES	
KOJI MARINATED SALMON with wild rice, shiitake mushrooms, pickled carrots, cucumbers, lime, sesame seeds, and cilantro sauce.	\$19
LEMONGRASS CHICKEN & GLASS NOODLES with scallions, pickled daikon and carrots, shredded red cabbage, bean sprouts, chinese broccoli, and vinaigrette.	\$17
ORGANIC TOFU & QUINOA with pickled carrots, scallions, napa and red cabbage, bean sprouts, and miso sauce.	\$16
PEANUT STREET NOODLES rice stick noodles, sugar snap peas, bean sprouts, carrots, scallions, red cabbage, cilantro, chilies, charred lime, and peanut sauce. <i>add chicken \$5, shrimp \$7, tofu \$4, salmon \$6.</i>	\$15
MUSHROOM PHO rice stick noodles, vegan mushroom broth, chilies, lime, cilantro, Thai basil, and fried shallots. <i>add chicken \$5, shrimp \$7, tofu \$4, salmon \$6.</i>	\$14
YELLOW COCONUT CURRY WITH WILD RICE with carrots, Chinese broccoli, charred lime, and red cabbage. <i>add chicken \$5, shrimp \$7, tofu \$4, salmon \$6.</i>	\$14
<i>All dishes are gluten free and sourced from gluten free facilities. All housemade broths and sauces are vegan. Please feel free to contact us with any dietary requests or questions.</i>	

Proposed business for Community Board 3 meeting- Elvis' Cafe LLC dba The Tigerlily Kitchen- 58 Third Avenue

Michelle Morgan <mmorgan@thetigerlilykitchen.com>
To: eric.einstein@gmail.com

Mon, Mar 29, 2021 at 4:31 PM

Hello Eric:

I hope you are well. My name is Michelle Morgan and I have taken over the space at 58 Third Avenue between 10th and 11th Street. I am proposing to open The Tigerlily Kitchen at this location which will be a restaurant that focuses on healthy Asian based food with gluten free and vegan options. I originally started this business as a ghost kitchen and now I am looking to expand into a brick and mortar location.

I hope that this will be a great addition to the neighborhood, as I have always loved this area since I am a New Yorker from the South Street Seaport, and went to Third Street Music School.

I also attached my ghost kitchen write ups along with the community board notice that will be posted.

Thank you so much for your time and please feel free to contact me at 646.270.3692.

Best Regards,

Michelle Morgan
Owner
The Tigerlily Kitchen

2 attachments**Notices- Elvis' Cafe.pdf**

93K

**Tigerlily Press Links.pdf**

58K

Tigerlily Press Links

<https://drive.google.com/drive/folders/1wlQFmdIXUSefhUePZCJu19Gk0URO5qur?usp=sharing>.

- **Eater NY** – Openings December 2020
<https://ny.eater.com/2020/12/3/21671474/nyc-restaurant-openings-december-2020>
- **Cititour** – Michelle Morgan opens Tiger Lily Kitchen
https://cititour.com/NYC_News/Michelle-Morgan-launches-Tiger-Lily-Kitchen/5060/
- **New York Times** – Off the Menu:
<https://www.nytimes.com/2020/12/08/dining/nyc-restaurant-news.html> (also in print)
- **Plate** – Openings/Chef on the Move:
<https://plateonline.com/chefs-and-restaurants/chefs-move/northeast-news-21>
- **The Infatuation** – NYC’s new restaurant openings
<https://www.theinfatuation.com/new-york/guides/new-nyc-restaurants-openings>
- **WWD** – 20 NYC restaurants that opened their doors in 2020
<https://wwd.com/eye/lifestyle/20-new-york-city-restaurants-that-opened-their-doors-in-12-34678655/>
- **Cititour** – Game Day menus for Super Bowl Sunday
https://cititour.com/NYC_News/Game-Day-menus-for-Super-Bowl-Sunday/5145
- **Secret NYC** – Celebrate Super Bowl LV with these mouthwatering eats across NYC
<https://secretnyc.co/super-bowl-food-nyc/>
- **WhereTraveler**—It’s not too late to enjoy NYC Restaurant Week To Go
<https://wheretraveler.com/new-york-city/eat/its-not-too-late-to-enjoy-nyc-restaurant-week-to-go>
- **Athleisure Magazine** Feb 2021 - Art of a Snack (Pages 80-87)
<http://www.athleisuremag.com/feb-2021>
- **CBS News - March 19, 2021** - New Restaurants open during Covid
<https://www.cbsnews.com/news/new-restaurants-opening-during-covid-pandemic/>

Michelle Morgan

49 Catherine Street, #2D
New York, NY 10038

646.270.3692
morgan.michellek@gmail.com

Skills

With over 17 years experience in the restaurant industry I have not only gained knowledge in operations in both front of house and back of house but also acclimating with the ever changing climate and progressing with recent trends in the industry.

Experience

The Paris Cafe / General Manager

2017-2020 New York, NY

Increased profits by \$200,000 by the first year by adding a beverage program along with managing excess beverage expenditure. Responsible for purchasing, payroll, scheduling, events, menu design and implementation.

Nelson Blue/Manager

2014-2017 New York, NY

Launched the reopening of the restaurant, and created standards and protocols of service.

Responsible for social media, scheduling, events, beverage menu design, front of house training and payroll.

Beauty and Essex & The Stanton Social/ Maitre'd Manager

2012-2014 New York, NY

Responsible for maintaining an enjoyable environment for guests along with multi-tasking dining room seating for an average of 600-1000 covers. Along with training and scheduling hosts and nightly cash outs with FOH staff.

Fiddlesticks & The Downtown Galway Hooker/General Manager

2010-2012 New York, NY

Managed staff at both locations including scheduling, payroll, event planning, daily bank reconciliations, hiring and purchasing.

Education

St. Francis College / B.A. Public Relations and Advertising

2003-2007