

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: 5/26/2021

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: _____

If alteration, describe nature of alteration: _____

Previous or current use of the location: Eating and Drinking Establishment

Corporation and trade name of current license: Fat Social Club

APPLICANT:

Premise address: 212 Avenue A

Cross streets: 13th & 14th Street

Name of applicant and all principals: Clifford Cho

Trade name (DBA): Fat Buddha

PREMISE:

Type of building and number of floors: Mixed Use Condo 4 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: Outdoor dining area in front of space

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): C1-6A

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-Wed 7am-2am, Thu-Sat & Holidays 7am-4am,
Outdoor space will be 7am-11pm

Number of tables? 19 inside, 8 outside Total number of seats? 48 inside, 24 outside

How many stand-up bars/ bar seats are located on the premise? 1 bar with 12 seats inside

(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): L shaped bar, 24' x 7.5', on south side wall

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
Korean/ Japanese Izakaya food. Attached is proposed menu

What are the hours kitchen will be open? Mon-Fri 5pm to 2am Sat, Sun Noon-3am

Will a manager or principal always be on site? ☒ Yes ☐ No If yes, which? _____

How many employees will there be? 2 to 8

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

Will there be TVs/monitors? ☒ Yes ☐ No (If Yes, how many?) Projector, 4 tvs

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: Custom Danley System, designed w/ neighbor above

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) On weekends and on anticipated busy nights

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: OMOMO and Lo-Eng Inc

Address: 11 W 36th St, 212 Ave A Community Board # 5 & 3

Dates of operation: 2019-2020, 2010-2020

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 _____

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? 7

How many On-Premise (OP) liquor licenses are within 500 feet? 7

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)
Korean/ Japanese inspired Izakaya & moody cafe 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 7am-2am; Tue 7am-2am; Wed 7am-2am;
Thu 7am-4am; Fri 7am-4am; Sat 7am-4am;
Sun 7am-2am. (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 7am-11pm
5. ☒ I will employ a doorman/security personnel: on weekends
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 4 DJs per eve, ☐ 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 8pm.
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: Clifford Cho

Phone Number: 646.637.2636

ATTENTION RESIDENTS & NEIGHBORS

Company/DBA Name and Contact Number for Questions

Plans to open a

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

at the following location

Building Number and Street Name (Address)

This establishment is seeking a license to serve

Beer & Wine or Beer/Wine & Liquor

There will be an opportunity for public comment on

Monday, June 14 at 6:30pm

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

see www.cb3manhattan.org for zoom meeting details

Date/Time/Location

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

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)

(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)

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)

(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

Monday, June 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

Company Name/ Contact Info

Nombre de la Compañía/el teléfono de contacto

Plans to open a:

Planifique abrir un/una:

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

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

address

dirección

Seeking a license to serve

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

Beer & Wine or Beer/Wine & Liquor

Cerveza y vino o cerveza/vino y bebidas alcohólicas

**Public meeting
for comments**

**Reunión público
para comentarios**

Monday, June 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**

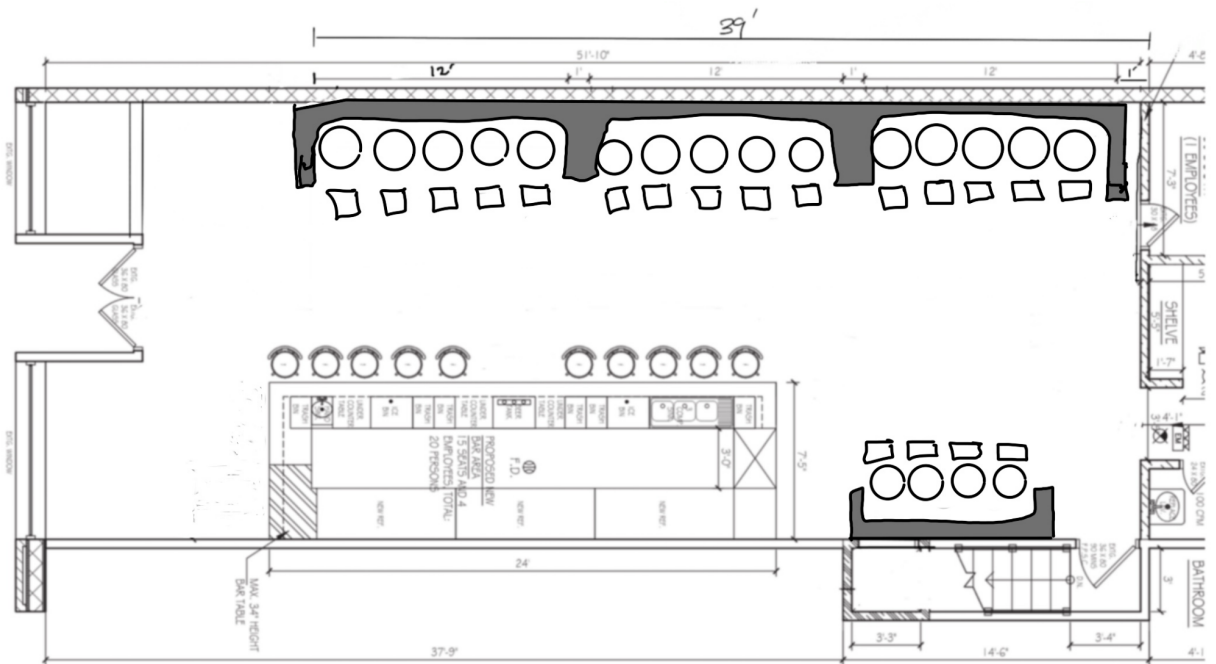
**En la JUNTA COMUNITARIA 3
La reunión del Comité
de Licencias del SLA y del DCA**

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

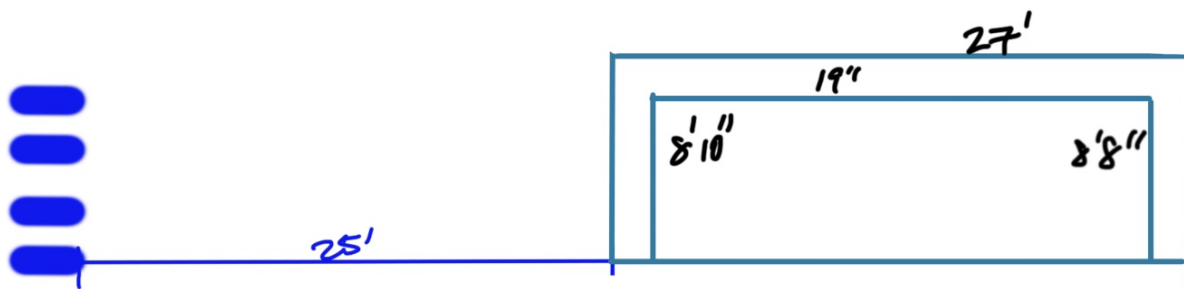
212 Avenue A Current photos of Inside and outdoor:











Proposed Layout:



Outside:



Proposed Food and Drink Menu:



~ Menu ~

Cold Appetizers:
Oysters - LI Oyster, Kumamoto, Blue Point MP
Tuna Tartare rice and roasted nori \$18
Beef Tataki cucumber/ ponzu/ mustard \$18
Sea Scallop Crudo \$15
Chicken Liver Mousse caramelized onions/ bacon/ date jam \$18
Vegetable Dip \$7 w. Ranch

Hot Appetizers:
Foie Gras & Uni toasted bread \$28
Infamous Wings (honey ginger garlic or dragon sauce) \$17
Buddha Bao Buns (soy, pork, or steak) \$12
Shishito Peppers Himalayan Salt \$9
Truffle Fries \$9

Main:
Uni Filet Mignon MP
Short Rib with Bone Marrow \$25
Wagyu Beef Sliders with fries or salad \$22
Miso Salmon \$22
Nashville Dry Rub Sandwich with fries \$19
Impossible Burger with fries or salad \$19

Dessert:
Macao Custard Cakes \$12
Yuzu Cheesecake \$15



Cocktail List:

The East Village

House Bourbon/ Sweet Vermouth/
Bitters/ Cherry

Pineapple Express

Ketel Vanilla/ Grand Marnier/
Pineapple

Zaragoza Margarita

Casamigos/ Blood Orange/ Fresh
Lime/ Cointreau

Rose Lilly

Cin/ Lillet Rose/ Red Grapefruit/ Edible
Flower

Pernod Bourbon Spritz

House Whiskey/ Pernod/ Bitters/ Club
Soda/ Lemon Twist

Sweet & Sour Gin

Hendricks/ St. Germain/ Lemon Juice/
Egg White/ Honey

Pepino

Mezcal/ Cucumber/ Fresh Lime/ Syrup/
Tajin

Home of the Kimchi Back Shot

Fat Whiskey w/ Kimchi Juice chaser

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 time stamped photo).



How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment?

We plan to have someone outside on weekends and crowded nights asking people to clear the sidewalk and they will receive a text message when their table is ready. There will be a sectioned off area for people who choose to smoke and re enter the building.

How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans.

We have insulated the indoor space and limited the volume on the speakers in accordance with our neighbor above us. Outside, there will be a security guard on weekends to have people move from the front of the business.

Has any principal had work experience similar to the proposed business?

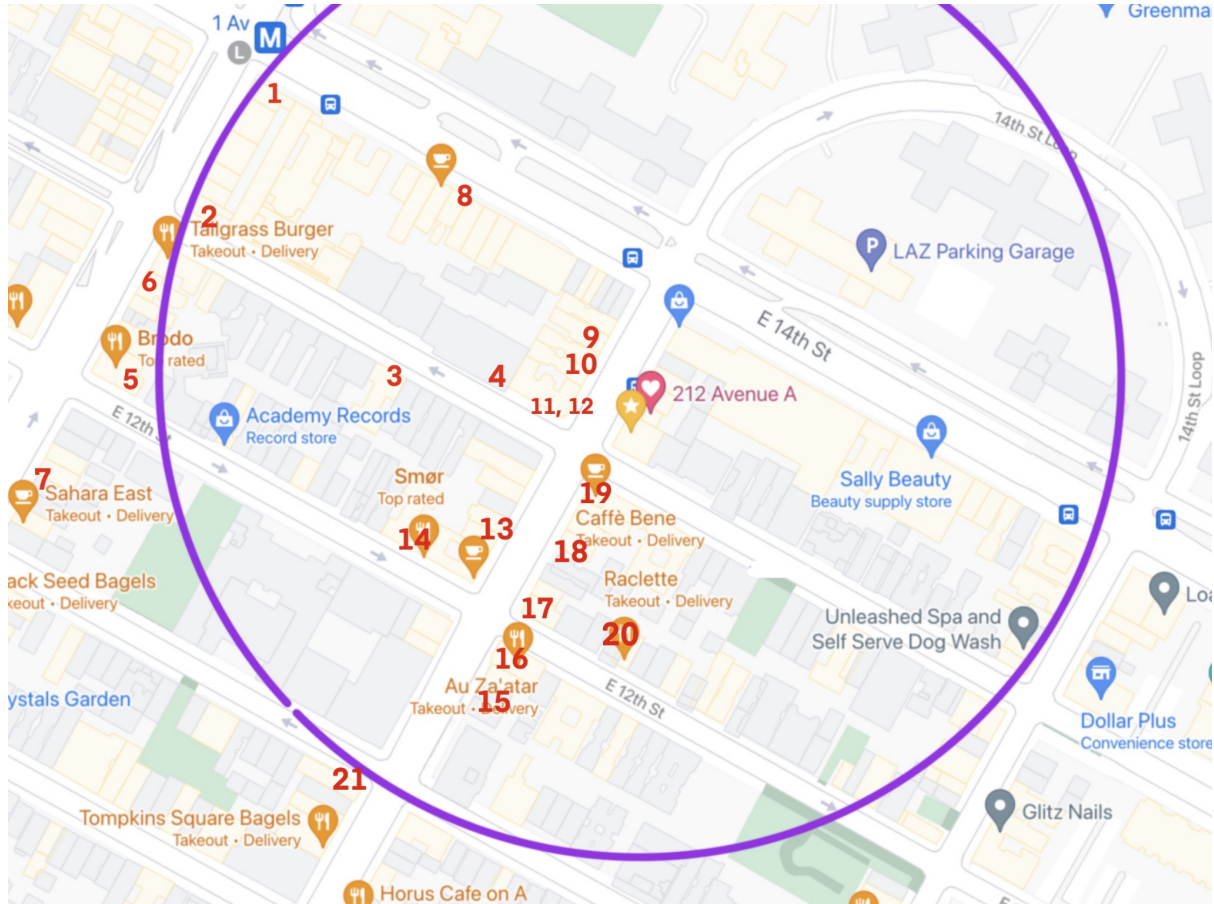
Clifford Cho left the family business of Tae Kwon Do to pursue music events and nightlife culture. He has hosted events since 1994 in NYC from the Roxy and Centro-Fly to Tribeca Film Festival and Summerstage events. He also owned and operated Fat Buddha in the East Village for 10 years. It quickly became known amongst Asian and POC as a haven for great music and Korean/ Asian fare. They are elevating the experience moving forward as a Social Club. Clifford was also the nightlife director at the Hotel 50 Bowery. He designed and built the venue downstairs, secured a sponsorship from Pioneer, and helped with the rooftop bar schematics and programming. He is also involved with Maiden Korea outdoor space in Koreatown.

Has any principal had SLA reports or action within the past 3 years?

Case #149428 issued a violation 10/9/2020 while we were closing up. The agent claimed a few patrons didn't have masks on when they stood up, and a person on the corner of 13th Street and Ave A was drinking out of a container that we did not sell or provide. Food wasn't present because we had been closed. The Exit sign was not defective because they thought an art piece was our exit sign (located 2 feet from the real Exit sign). Gas chain, extension cord, and fire extinguisher were rectified and pictures were taken and emailed in. We did not go to court as we did not know the fate of the business. We were also unaware the license hadn't been renewed by our accountant due to failure to pay. We wanted to dispute these charges, but due to Covid, we didn't think we would be able to reopen.

1. That on or about October 9, 2020, in violation of rule 48.3 of the Rules of the State Liquor Authority [9 NYCRR 48.3], the licensee did not conform with all applicable building codes, and/or fire, health, safety and governmental regulations, to wit: Governor's Executive Order 202.38 (as date-extended) and associated posted NYSLA and NYSDOH Guidance regarding outside service and social distancing; all cause for revocation, cancellation or suspension of the license in accordance with rule 53.1(f) of the Rules of the State Liquor Authority [9 NYCRR 53.1(f)].
2. That on or about October 9, 2020, in violation of rule 48.3 of the Rules of the State Liquor Authority [9 NYCRR 48.3], the licensee did not conform with all applicable building codes, and/or fire, health, safety and governmental regulations, to wit: Governor's Executive Order 202.43 (as date-extended) and associated posted NYSLA and NYSDOH Guidance regarding social distancing, open container laws and/or face covering requirements within 100 feet from the licensed premises; all cause for revocation, cancellation or suspension of the license in accordance with rule 53.1(f) of the Rules of the State Liquor Authority [9 NYCRR 53.1(f)].
3. That on or about October 9, 2020, in violation of rule 48.3 of the Rules of the State Liquor Authority [9 NYCRR 48.3], the licensee did not conform with all applicable building codes, and/or fire, health, safety and governmental regulations, to wit: Governor's Executive Order 202.16 (as date-extended) and associated posted NYSLA and NYSDOH Guidance regarding face coverings; all cause for revocation, cancellation or suspension of the license in accordance with rule 53.1(f) of the Rules of the State Liquor Authority [9 NYCRR 53.1(f)].
4. That on or before October 9, 2020, the licensee failed to conform with all representations set forth in the application, or approved amendments thereto, for the on-premises license under which such license was applied for and issued in that it failed to food available for sale; all cause for revocation, cancellation or suspension of the license in accordance with Rule 54.8 of the Rules of the State Liquor Authority [9 NYCRR 48.8].
5. That on October 9, 2020, the licensee violated rule 54.3 of the Rules of the State Liquor Authority [9 NYCRR 48.3], in that it did not conform with all applicable building codes, and/or fire, health, safety and governmental regulations in that it did not secure compressed gas containers in violation of NYC Fire Code Sec. 3003.3.3; all cause for revocation, cancellation or suspension of the license in accordance with rule 36.1(f) of the Rules of the State Liquor Authority [9 NYCRR 53.1(f)].
6. That on October 9, 2020, the licensee violated rule 54.3 of the Rules of the State Liquor Authority [9 NYCRR 48.3], in that it did not conform with all applicable building codes, and/or fire, health, safety and governmental regulations in that it used extension cords in place of permanent wiring, in violation of NYC Fire Code Sec. 605.5; all cause for revocation, cancellation or suspension of the license in accordance with rule 36.1(f) of the Rules of the State Liquor Authority [9 NYCRR 53.1(f)].
7. That on October 9, 2020, the licensee violated rule 54.3 of the Rules of the State Liquor Authority [9 NYCRR 48.3], in that it did not conform with all applicable building codes, and/or fire, health, safety and governmental regulations regarding the monthly inspection of fire extinguishers in violation of Sec. 906.2.1.1 of the New York City Fire Code ; all cause for revocation, cancellation or suspension of the license in accordance with rule 36.1(f) of the Rules of the State Liquor Authority [9 NYCRR 53.1(f)].
8. That on October 9, 2020, the licensee violated rule 54.3 of the Rules of the State Liquor Authority [9 NYCRR 48.3], in that it did not conform with all applicable building codes and/or fire regulations regarding defective emergency exit signs; all cause for revocation, cancellation or suspension of the license in accordance with rule 36.1(f) of the Rules of the State Liquor Authority [9 NYCRR 53.1(f)].
9. That on or about October 9, 2020, in violation of rule 48.3 of the Rules of the State Liquor Authority [9 NYCRR 48.3], the licensee did not conform with all applicable building codes, and/or fire, health, safety and governmental regulations, to wit: Governor's Executive Order 202.52 (as date-extended) and associated posted NYSLA and NYSDOH Guidance regarding on-premises service of food; all cause for revocation, cancellation or suspension of the license in accordance with rule 53.1(f) of the Rules of the State Liquor Authority [9 NYCRR 53.1(f)].
10. That on October 9, 2020, the licensee violated rule 54.3 of the Rules of the State Liquor Authority [9 NYCRR 48.3], in that it did not conform with all applicable building codes, and/or fire, health, safety and governmental regulations [Mayor's Emergency Executive Order No. 126 regarding the closing time in connection with the Open Restaurants Program]; all cause for revocation, cancellation or suspension of the license in accordance with rule 36.1(f) of the Rules of the State Liquor Authority [9 NYCRR 53.1(f)].
11. That on or about October 9, 2020, in violation of rule 48.2 of the Rules of the State Liquor Authority [9 NYCRR 48.2], the licensee, through the actions and/or inactions of its principal(s), and/or its agents and employees, failed to exercise a high degree of supervision over the conduct of the licensed business.
12. That on October 9, 2020 the licensee failed to comply with conditions, stipulations, or agreements, regarding employment of security guards, upon which the license was issued by the State Liquor Authority; all cause for revocation, cancellation or suspension of the license in accordance with rule 36.1(L) of the Rules of the State Liquor Authority [9 NYCRR 53.1(L)].

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:



1. Taverna Kyclades - 228 1st Avenue, New York, NY 10009 - R/ OP
2. Ichibante - 401 E 13th St, New York, NY 10009 R/ OP
3. Key Bar - 432 E 13th St, New York, NY 10009 B/ OP
4. Phoenix Bar - 447 E 13th St, New York, NY 10009 B/ OP
5. Hearth - 403 E 12th St, New York, NY 10009 R/ OP
6. Koko Wings - 192 1st Avenue, New York, NY 10009 R/ OP
7. Sahara East - 184 1st Avenue, New York, NY 10009 R/ OP
8. Akina Sushi - 424 E 14th St #2, New York, NY 10009 R/ BW
9. Planet Rose - 219 Avenue A, New York, NY 10009 B/ OP
10. Zaragoza - 215 Avenue A, New York, NY 10009 R/ BW
11. Drop Off Service - 211 Avenue A, New York, NY 10009 B/ OP
12. The Spotted Owl - 211 Avenue A, New York, NY 10009 B/ OP
13. Baker's Pizza - 201 Avenue A, New York, NY 10009 R/ BW
14. Smor - 441 E 12th St, New York, NY 10009 R/ BW
15. Gomi Korean Wine Bar - 186 Avenue A, New York, NY 10009 R/ BW
16. Au Za'atar - 188 Avenue A, New York, NY 10009 R/ BW
17. El Camion Cantina - 194 Avenue A, New York, NY 10009 R/ OP
18. The Garret East - 206 Avenue A, New York, NY 10003 R/ OP
19. Cafe Bene - 208 Avenue A, New York, NY 10009 R/ BW
20. Raclette - 511 E 12th St, New York, NY 10009 R/ BW
21. Westville - 173 Avenue A, New York, NY 10009 R/ OP