



# THE CITY OF NEW YORK MANHATTAN COMMUNITY BOARD 3

59 East 4th Street - New York, NY 10003

Phone (212) 533-5300

[www.cb3manhattan.org](http://www.cb3manhattan.org) - [mn03@cb.nyc.gov](mailto:mn03@cb.nyc.gov)

Paul Rangel, Board Chair

Susan Stetzer, District Manager

## **Community Board 3 Liquor License Application Questionnaire**

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

**The following items and questionnaire package are due by date listed in email invite:**

- ☒ 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.

**The following items are due by noon Friday before the meeting:**

- ☒ 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:  
<https://www1.nyc.gov/site/manhattancb3/resources/community-groups.page>  
(this is not required but strongly suggested if a relevant group exists)
- ☒ 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: 06/17/2022

Is location currently licensed? ☐ Yes ☒ No    Type of license: N/A

If alteration, describe nature of alteration: N/A

Previous or current use of the location: Forlini's Rest., Inc - Previous (restaurant)

Corporation and trade name of current license: Forlini's Rest., Inc - Previous

### **APPLICANT:**

Premise address: 91-93 Baxter Street, New York, NY 10013

Cross streets: Walker Street and Bayard Street

Name of applicant and all principals: \_\_\_\_\_

Sohogozo LLC - Alex Watanabe and Marcelo Corvin Baez

Trade name (DBA): TBD

**PREMISE:**

Type of building and number of floors: Mixed Use - 7 Floor Building

Does premise have a valid Certificate of Occupancy, including for any back/side yard or roof use?

☒ Yes ☐ No What is maximum NUMBER of people permitted 175

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): C6-1

**PROPOSED METHOD OF OPERATION:**

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space, if applicable) Indoor : Mon through Wed, 11am-2am | Thurs through Sat, 11am-4am | Sun, 11am-12am.

For outdoor : Mon through Sun, 11am-12am.

Will any other business besides food or alcohol service be conducted at premise, i.e., retail? ☐ Yes ☒ No

If yes, please describe what type: N/A

Number of indoor tables? 41 Total number of indoor seats? 128

How many stand-up bars/bar seats are located on the premise (number, length, and location) 1  
33 ft L-Shape on the Ground Floor

(A **stand-up bar** is any bar or counter -with seating or not- where you can order, pay for, and receive alcohol)

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 \_\_\_\_\_

See the attached menu

What are the hours the kitchen will be open? All operating hours

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

How many employees will there be? 12

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

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 ☐ DJs ☒ Streaming services/playlists

If other type, please describe N/A

What will be the music volume? ☒ Background (conversational) ☐ Entertainment (live music venue level) Please describe your sound system: Typical restaurant audio 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? N/A

If promoted events, please explain the nature in which you plan to promote? Social media / online ads / outside promoters? 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.") There's a full commercial parking lot directly next to the restaurant with ample room for parking, dropping off, and pick up customers.

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. See attachment.

Is sound proofing installed? ☒ Yes ☐ No

If not, do you plan to install sound proofing? ☐ Yes ☐ No

Are there current plans to use the Open Restaurants program for the sale or consumption of alcoholic beverages outdoors? (includes roof & yard) ☒ Yes ☐ No If Yes, describe and show on diagram:

See attached diagram.

#### **APPLICANT HISTORY:**

Has this corporation or any principal been licensed for sale of alcohol 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. Note: failure to disclose previous experience or information hampers the ability to evaluate this application.

Does any principal have other businesses in this area? ☐ Yes ☒ No If Yes, please give trade name, address and describe the business \_\_\_\_\_

Has any principal had SLA reports or action within the past 5 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? 5

How many On-Premise (OP) liquor licenses are within 500 feet? 5

Is the premise within 200 feet on the same street 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, but it is not required. 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)  
Japanese-Mexican fusion 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 11am - 2am; Tue 11am - 2am; Wed 11am - 2am;  
Thu 11am - 4am; Fri 11am - 4am; Sat 11am - 4am;  
Sun 11am - 12am. (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 (including Open Restaurants) OR  
☒ My sidewalk café hours or other outside hours (including Open Restaurants) will be  
Monday through Sunday, 11am to 12am.
5. ☐ I will employ a doorman/security personnel: \_\_\_\_\_
6. ☒ I will install soundproofing, \_\_\_\_\_





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 performances or televised sports.
- ☒ I will have a closed fixed façade with no open doors or windows except my entrance door, which 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 performances or televised sports.
8. I will not have ☒ DJs, ☒ live music, ☒ third-party promoted events, ☒ any event at which a cover fee is charged, ☐ scheduled performances, ☐ more than \_\_\_\_\_ DJs per \_\_\_\_\_, ☐ more than \_\_\_\_\_ private parties per \_\_\_\_\_
9. ☒ I will play ambient recorded background music only.
10. ☒ I will not participate in pub crawls or have party buses come to my establishment.
11. ☒ I will not have unlimited drink specials, including boozy brunches, with food.
12. ☒ 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 \_\_\_\_\_.
13. ☒ I will not have wait lines outside. ☐ I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
14. ☒ I will conspicuously post this stipulation form beside my liquor license inside of my business.
15. ☒ 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: Marcelo Baez

Phone Number: 212 365 4527

As per the question of to how we plan to manage noise to that neighbors will not be affected:

Thankfully 91-93 Baxter st, formerly known as Forlinis, is situated in a mostly commercial street. The Manhattan Detention Complex, aka "The Tombs," is located directly across the street. There's a commercial parking lot to the left, and a two-floor restaurant to the right, so the only immediate neighbors are located upstairs. We've personally checked with them — especially the ones living on the second floor — and none ever had a problem with noise.

This is because 91-93 Baxter st only has one single window facing the street, which is small and doesn't open, in addition to a fully enclosed foyer that puts two second doors between the bar and restaurant area (see building diagram).

The front of the building is made entirely of brick, and the doors are made of solid wood, so there's almost no sound bleed whatsoever out into the street.

As for the outside seating (Open Restaurants program), we'll only be operating until midnight, with no music, essentially keeping in line with what the rest of our restaurateur neighbors — again, the block is mostly commercial — have.

- Marcelo Baez



# SOHOGOZO:

## RESTAURANT & BAR

*Come for the tasty Mexican-Japanese cuisine, stay for the cocktails and friendly ambiance.*

### Our Objectives:

- Provide a one-stop destination for great food, drinks, and all-night fun.
- More than a solid base of customers, build a welcoming, inclusive community — one that cherishes, respects, and embraces the neighborhood, and its residents.
- Establish a lean, effective business model that provides consistent revenue while offering an uncompromising service.

### Our Strategies:

- Leverage our collective years of experience in the restaurant industry to provide a unique offering, which includes a Mexican-Japanese menu by a renowned chef, and cocktails by a popular mixologist.
- Design a beautiful interior space with updated amenities & decor.
- Reserve a budget for building maintenance, and general upkeep.
- Implement a savvy, social media campaign to gain city-wide exposure.
- Fully train all staff under our in-house manager, an industry veteran with deep knowledge of modern POS systems, administration, bookkeeping, scheduling, etc.

### MEET THE TEAM:

Hospitality has always been Alex Watanabe's passion. He's been a force behind some of the most successful establishments in New York City, such as Her Name Was Carmen and Felix. Alex is responsible for maintaining a constant draw of young, affluent professionals to his enterprises, and his expertise will turn any venue into a successful story.

This advantage arises from his previous experience at Bloomberg, where Alex's handling of complicated data sharpened his organization skills, an essential quality in order to run a successful, efficient business. Contact: 1 (917) 434-1191 - alexcdj@yahoo.com



Marcelo Baéz has been in the NYC restaurant, bar, and nightlife business for over 17 years. With a focus on catering to the Latin American community, along with their admirers, he's been involved with Papatzul, Hecho En Dumbo, and Fontana's, to name a few businesses, in practically every role, but with special attention to dinner & bar service.

Thanks to his passion for food, drinks, and providing a pleasant space, Marcelo is also proud to be part of a strong network of professionals — managers, distributors, chefs, bartenders, servers, social media wizards — essentially a supportive, tight-knit family that's always ready to work. Contact: 1 (212) 365 4527 - email.mcb@gmail.com



# ATTENTION RESIDENTS & NEIGHBORS

SOHOGOZO LLC - 212-365-4527

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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**

---

91-93 BAXTER STREET, NEW YORK, NY 10013

Building Number and Street Name (Address)

**This establishment is seeking a license to serve**

---

LIQUOR, WINE, BEER & CIDER

Beer & Wine or Beer/Wine & Liquor

**There will be an opportunity for public comment on**

**Wednesday, July 13, 2022 at 6:30pm**

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

**see [www.cb3manhattan.org](http://www.cb3manhattan.org) for zoom meeting details**

---

Date/Time/Location

---

212-365-4527

Applicant Contact Information

**At COMMUNITY BOARD 3**

**SLA & DCA Licensing Committee Meeting**

**[mn03@cb.nyc.gov](mailto:mn03@cb.nyc.gov) - [www.cb3manhattan.org](http://www.cb3manhattan.org)**

# ATTENTION RESIDENTS & NEIGHBORS

## 第 3 社區居民 請注意

SOHOGOZO LLC 212-365-4527

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)

91-93 BAXTER STREET, NEW YORK, NY

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 & 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

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# NEIGHBORING RESIDENTS VECINOS DE LA COMUNIDAD

SOHOGOZO LLC 212-365-4527

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

91-93 BAXTER STREET, NEW YORK, NY 10013

address

dirección

**Seeking a license to serve**

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

LIQUOR, WINE, BEER & CIDER

Beer & Wine or Beer/Wine & Liquor

Cerveza y vino o cerveza/vino y bebidas alcohólicas

**Public meeting  
for comments**

**Reunión público  
para comentarios**

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**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](mailto:mn03@cb.nyc.gov) - [www.cb3manhattan.org](http://www.cb3manhattan.org)**







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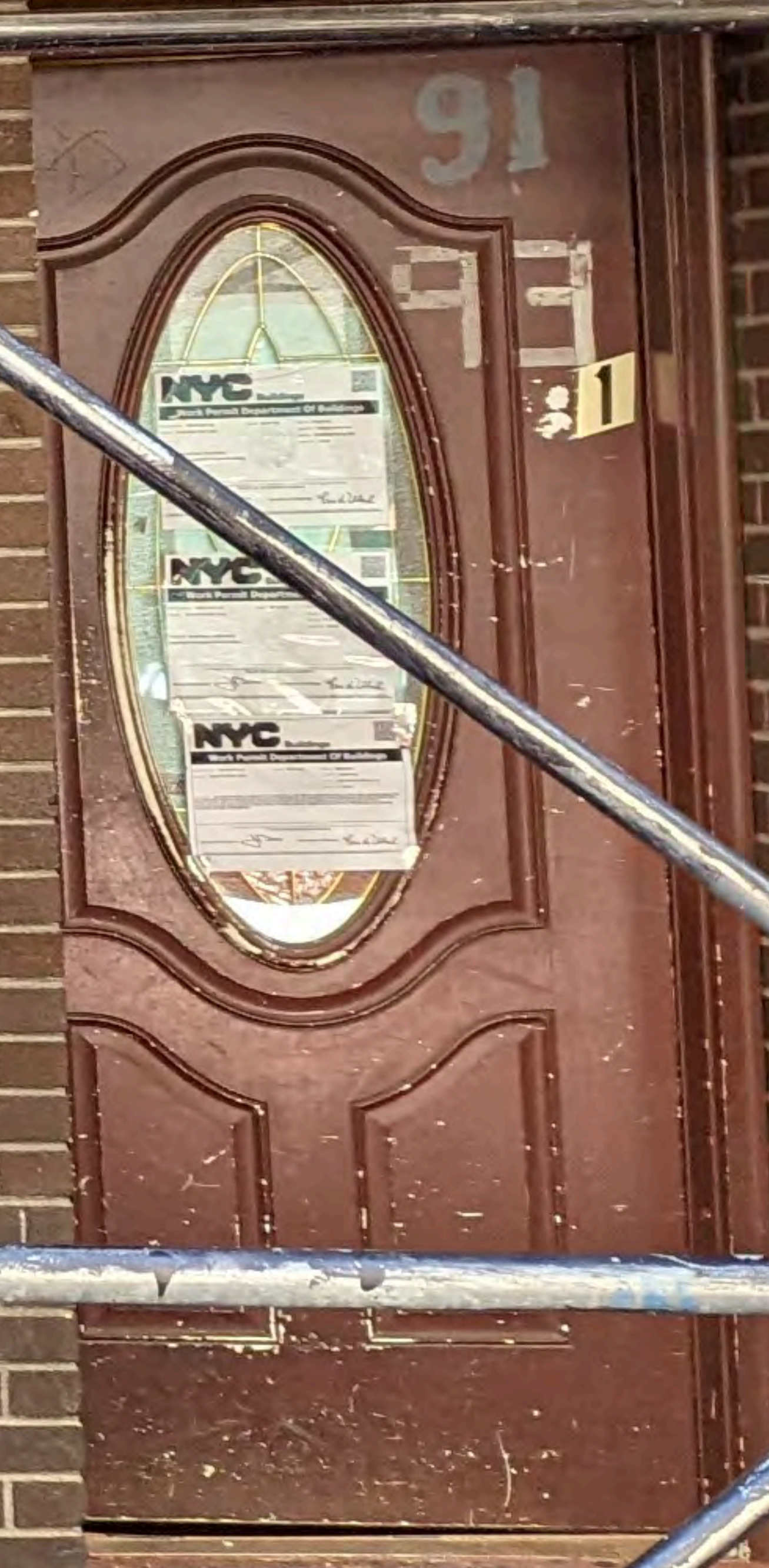
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[mn03@cb.nyc.gov](mailto:mn03@cb.nyc.gov) - [www.cb3manhattan.org](http://www.cb3manhattan.org)



FOR RENT  
5000 SQ FT RENTED BAR  
RESTAURANT CLUB  
PLUS BASEMENT  
212 601 1137







93

FOR RENT  
5000 SQ FT VENTED BAR  
RESTAURANT CLUB  
PLUS BASEMENT  
212 602 1137

FOR RENT  
5000 SQ FT VENTED BAR  
RESTAURANT CLUB  
PLUS BASEMENT  
212 602 1137

GVY-7292



Monday, June 20, 2022

# NEWS

NEWSPAPER

# WEEK

PREPARE FOR THE UPCOMING  
**NYC SANITATION  
WORKER EXAM**

Class locations in Brooklyn, Nassau, Queens, Staten Island and Westchester  
County. Class includes preparation for the entire scope of the written exam



\$3.00 • NYDailyNews.com

SPORTS FINAL

Monday, June 20, 2022

# DAILY NEWS

NEW YORK'S HOMETOWN NEWSPAPER

## FATAL LINE CROSS

Side stickup  
'hill' ignited  
war that killed 3



1 SLAIN, 2 HURT IN QNS. ASSAULT RIFLE SHOOT

SEE PAGE 3

### PREPARE FOR THE UPCOMING NYC SANITATION WORKER EXAM

Class locations in Brooklyn, Nassau, Queens, Staten Island and Westchester Counties. Class includes preparation for the entire scope of the written exam including information on the physical ability and the overall process.

**TEST DATE: FALL 2022**  
Classes starting in August  
Application available June 21 to June 23, 2022  
"First NYC Sanitation Exam year!"

We are the only school preparing candidates for the exam for several years.  
• Average first year salary according to glassdoor \$51k goes to average of \$80,339 after 5 1/2 yrs.  
• Plus unbelievable benefits  
• Minimum age 17 1/2 by June 23rd, 2022.  
• No maximum age  
• High School Diploma or GED  
• Must understand and be understood in English  
• Must be able to work in the US

To register for these classes go to our website at  
[WWW.CIVILSERVICESUCCESS.COM](http://WWW.CIVILSERVICESUCCESS.COM)

Civil Service Success  
1-73 North Main St. #180, Sayville, N.Y. 11782, 631-218-0889  
Civil Service Success is a private tutorial and not associated with any department.

SEE PAGES 4-5

## ATTENTION RESIDENTS & NEIGHBORS

SOHOGOZO LLC - 212-365-4527

Company/DBA Name and Contact Number for Questions

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

at the following location

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Building Number and Street Name (Address)

This establishment is seeking a license to serve

LIQUOR, WINE, BEER & CIDER  
Beer & Wine or Beer/Wine & Liquor

There will be an opportunity for public comment on

Wednesday, July 13, 2022 at 6:30pm

Online: <https://zoom.us/j/92499317523>

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212-365-4527

Applicant Contact Information

At COMMUNITY BOARD 3

SLA & DCA Licensing Committee Meeting  
mn03@cb.nyc.gov • [www.cb3manhattan.org](http://www.cb3manhattan.org)

NEIGHBORING RESIDENTS



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時間(Time) 和地點(Location)

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& NEIGHBORS

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NEIGHBORING RESIDENTS  
VECINOS DE LA COMUNIDAD

SOHOGOZO LLC 212-365-4527

Company Name/Contact Info

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SPORTS FINAL  
DAILY NEWS  
NEW YORK'S HOMETOWN NEWSPAPER

FATAL LINE  
CROSS

Side pickup  
'hill' ignited  
war that killed 3





# Petition to Support Proposed Liquor License

Date: June 17, 2022

The following undersigned residents of the area support the following liquor license (indicate the type of license such as full-liquor or beer-wine) Liquor, wine, beer and cider

to the following applicant/establishment (company and/or trade name) Sohogozo LLC

Address of premises: 91-93 Baxter Street, New York, NY 10013

This business will be a: (circle) Bar Restaurant ☒ Other: \_\_\_\_\_

The hours of operation will be:

Monday thru Thursday: 11am - 2am Friday and Saturday: 11am - 4am Sunday: 11am - 12am

PLEASE NOTE: Signatures should be from residents of building, adjoining buildings, and within 2-blocks on the same street.

Other information regarding the license:

(91)

Name	Signature	Address and Apt # (required)
Luen Lio	<i>[Signature]</i>	18
Vicky Lam	<i>[Signature]</i>	16
Leung Bing Lim	Bing Lim Leung	14
Liang, Qi Yan	<i>[Signature]</i>	10
Chen, wen	<i>[Signature]</i>	8
Wai Chan	<i>[Signature]</i>	7
Wai Mendoza	<i>[Signature]</i>	6
Tom Lam	<i>[Signature]</i>	6R
Chun Choy	<i>[Signature]</i>	5
Elis Dsa Ron	SUP EL	4
		1



# Petition to Support Proposed Liquor License

Date: June 17, 2022

The following undersigned residents of the area support the following liquor license (indicate the type of license such as full-liquor or beer-wine) Liquor, wine, beer and cider

to the following applicant/establishment (company and/or trade name) Sohogozo LLC

Address of premises: 91-93 Baxter Street, New York, NY 10013

This business will be a: (circle) Bar Restaurant ☒ Other: \_\_\_\_\_

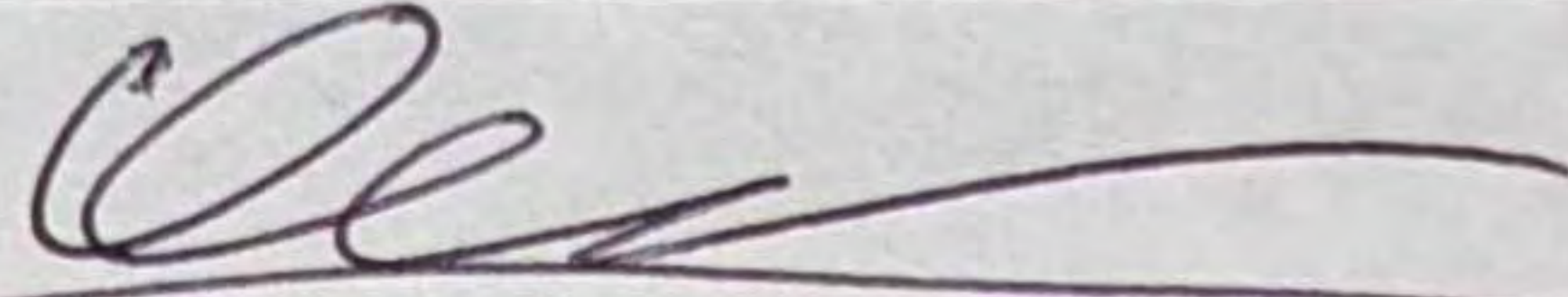
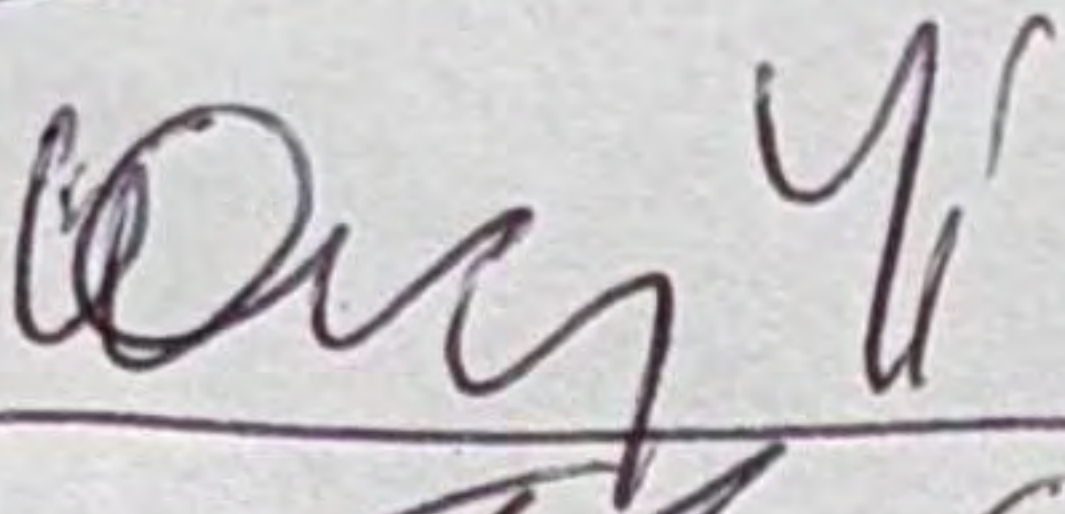
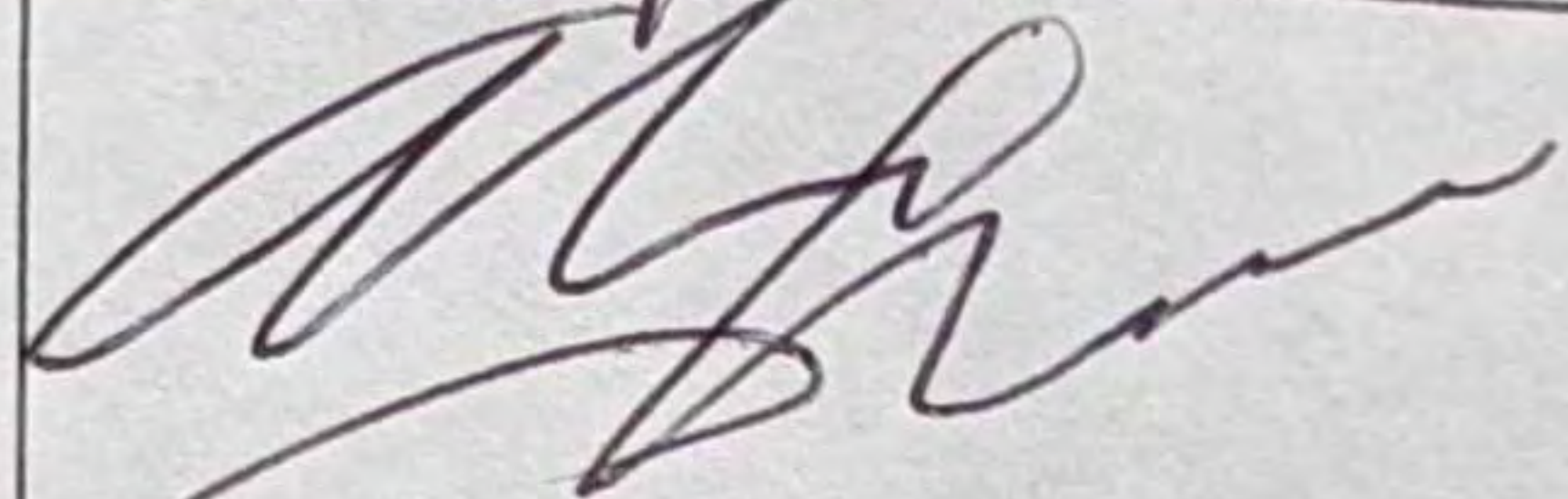
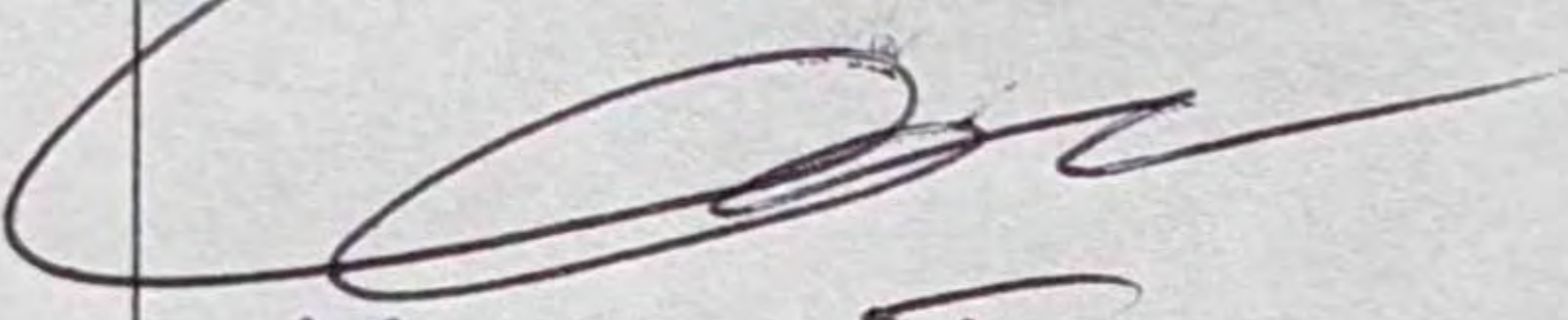
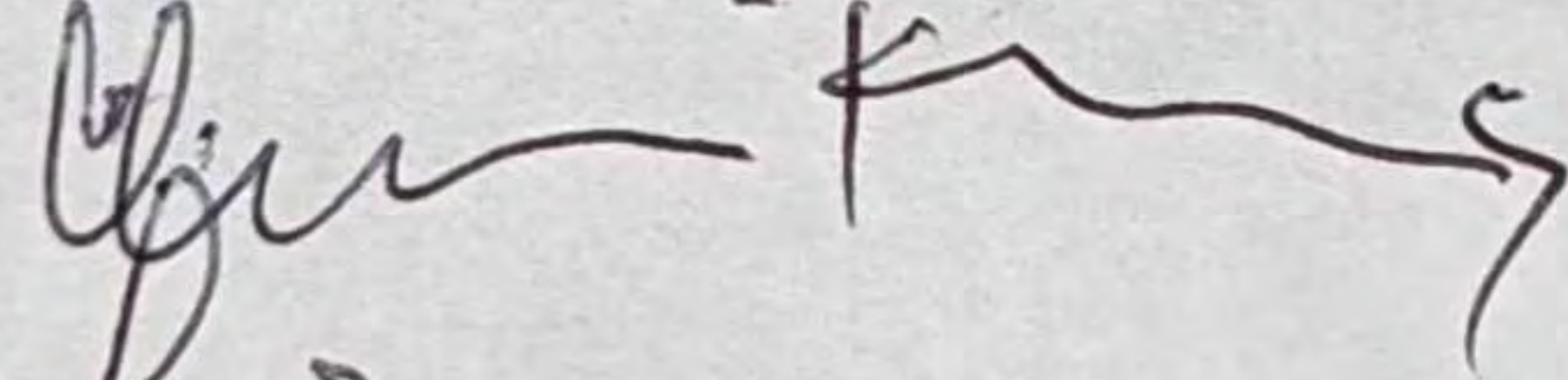



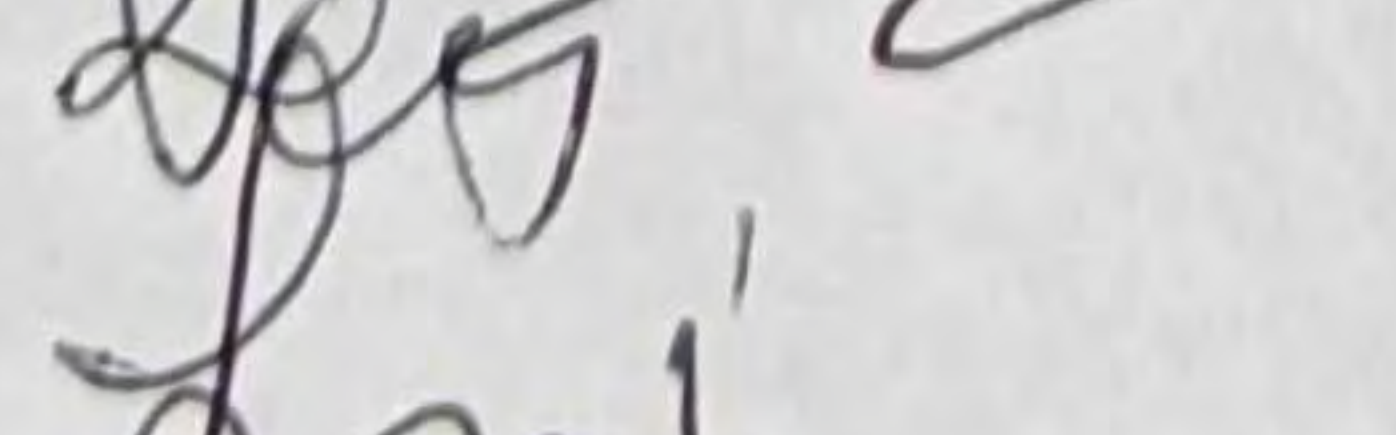
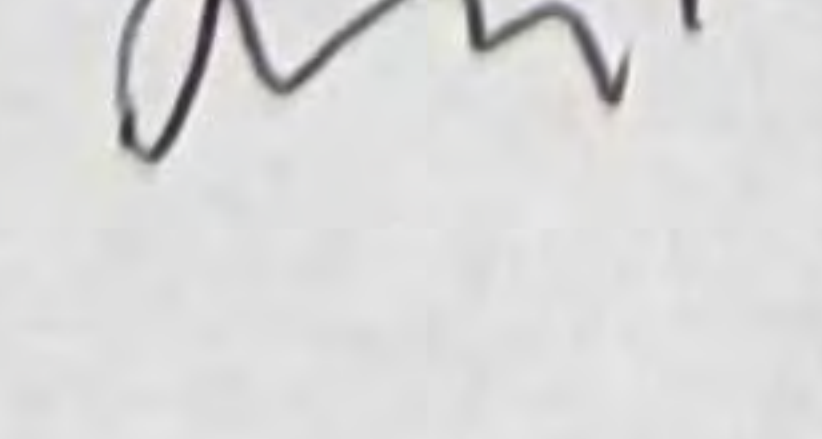
The hours of operation will be:

Monday thru Thursday: 11am - 2am Friday and Saturday: 11am - 4am Sunday: 11am - 12am

PLEASE NOTE: Signatures should be from residents of building, adjoining buildings, and within 2-blocks on the same street.

Other information regarding the license:

(93)

Name	Signature	Address and Apt # (required)
Wu chak Fu		Apt 1
Wong Yi		Apt 18
Alax Geann		Apt 3
COMMONS		23
Fury		6
Li		11
Chen		14
Li		15
Li		20
Li		21



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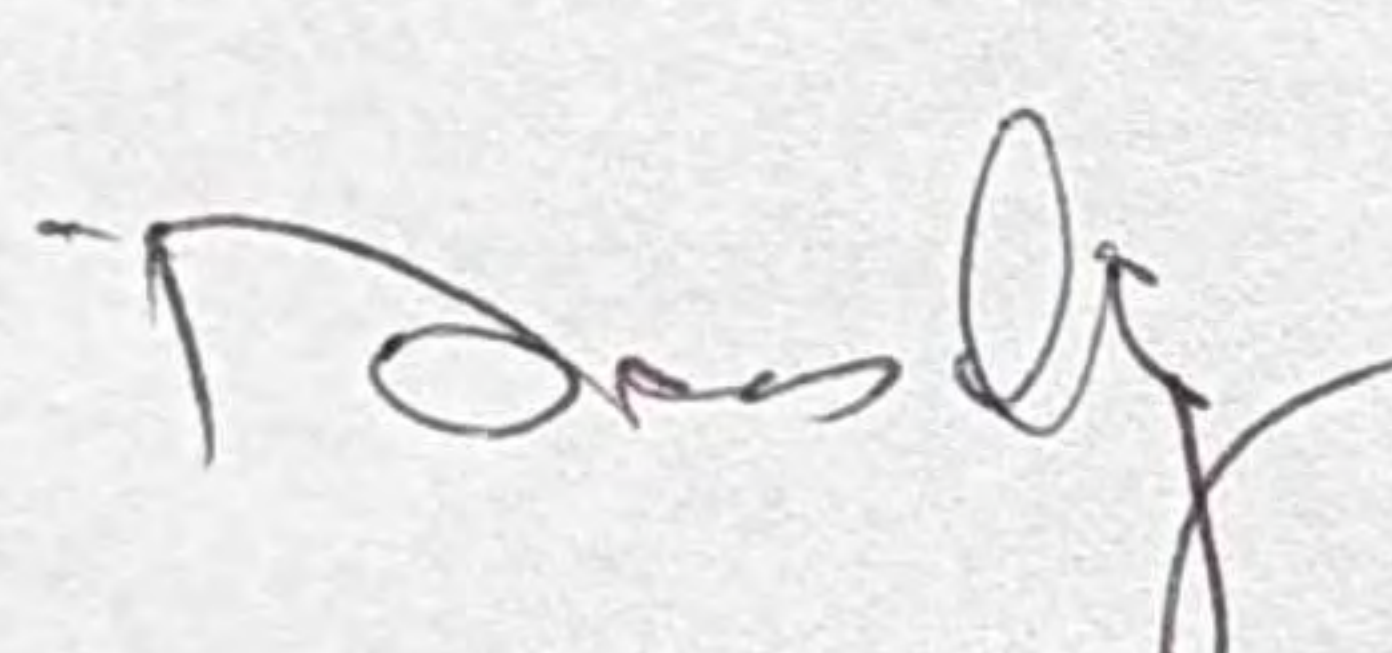
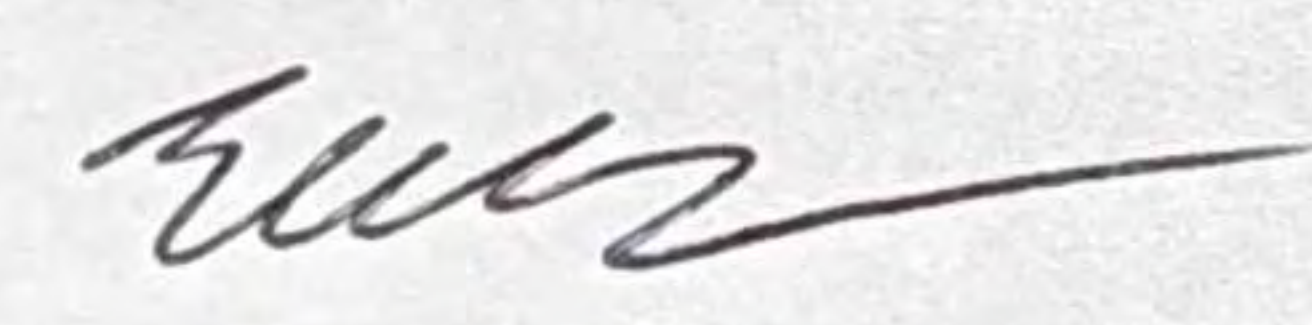
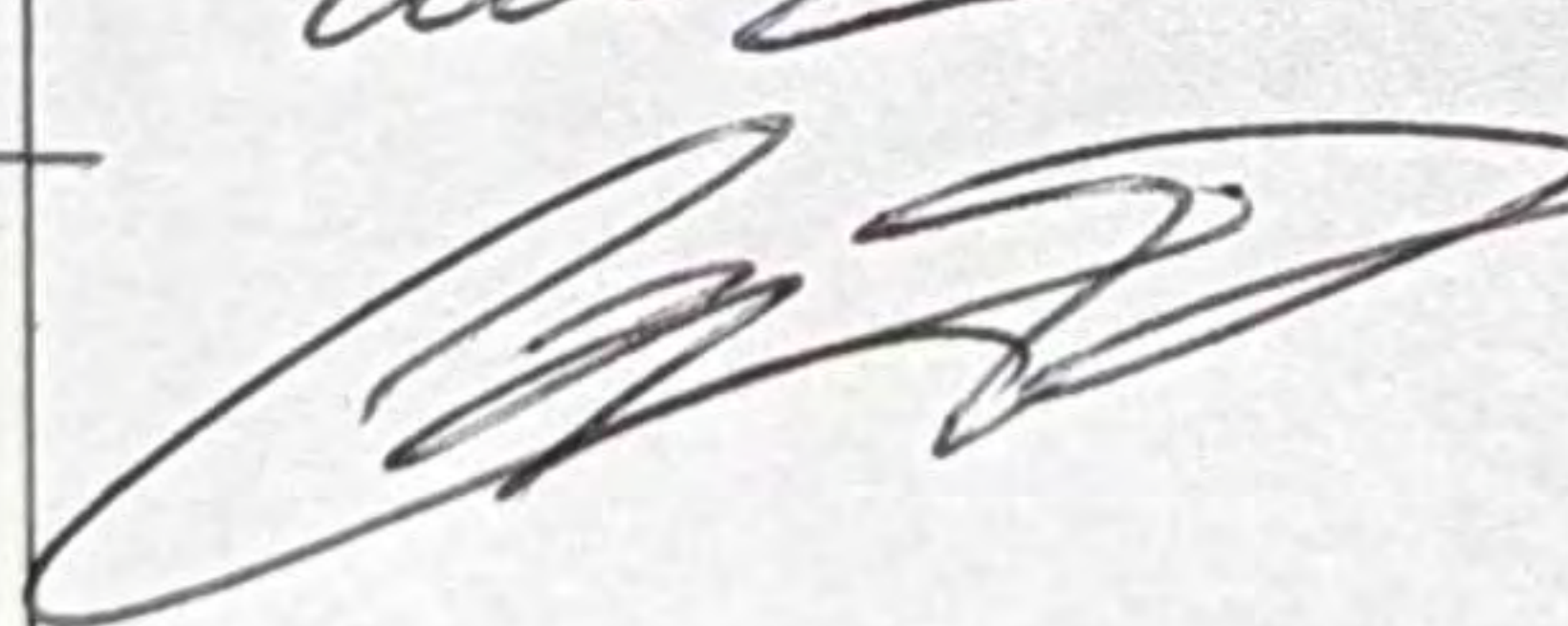
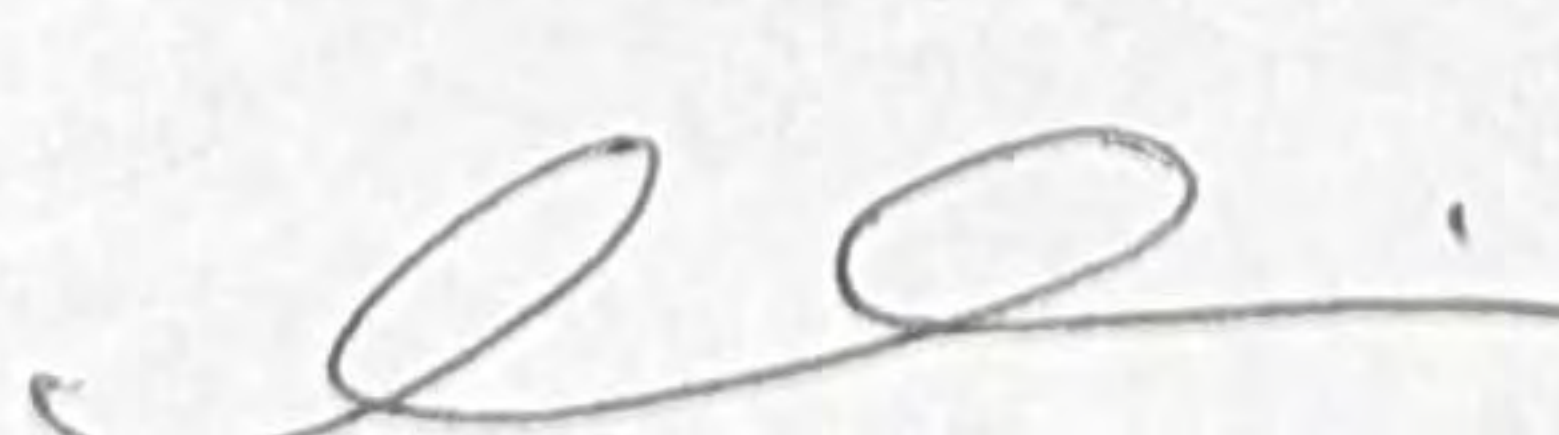

This business will be a: (circle) Bar Restaurant ☒ Other: \_\_\_\_\_

The hours of operation will be:

Monday thru Thursday: 11am - 2am Friday and Saturday: 11am - 4am Sunday: 11am - 12am

PLEASE NOTE: Signatures should be from residents of building, adjoining buildings, and within 2-blocks on the same street.

Other information regarding the license:

Name	Signature	Address and Apt # (required)
THAI SON RESTAURANT Rufino Romo		89 Baxter street New York, NY 10013
Dennie Oley		85 Baxter NY 10013
Johny Lu		83 Baxter st
Colin Ferguson		79 Baxter st
Gao Sofia		77 Baxter
Suesie		75 Baxter



Petition to Support Proposed Liquor License

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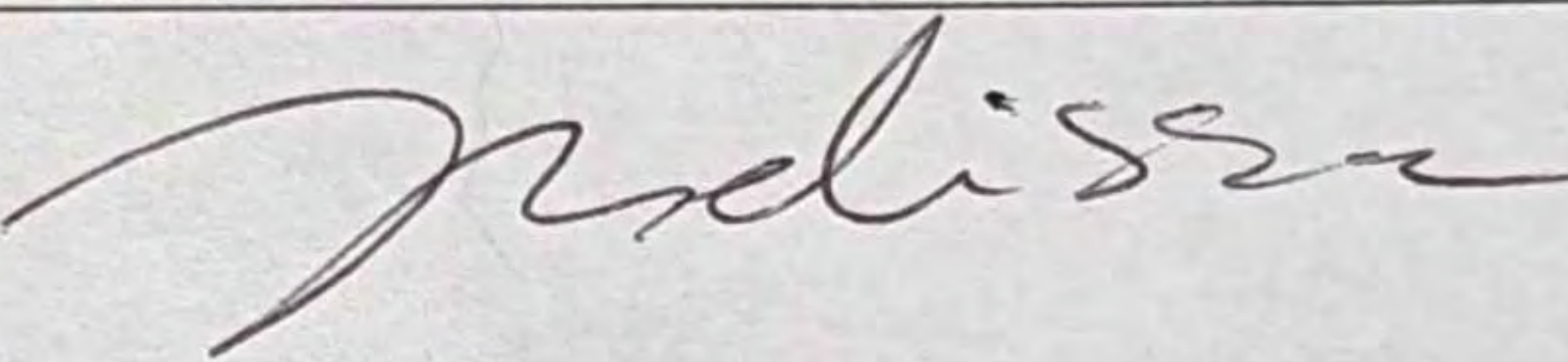
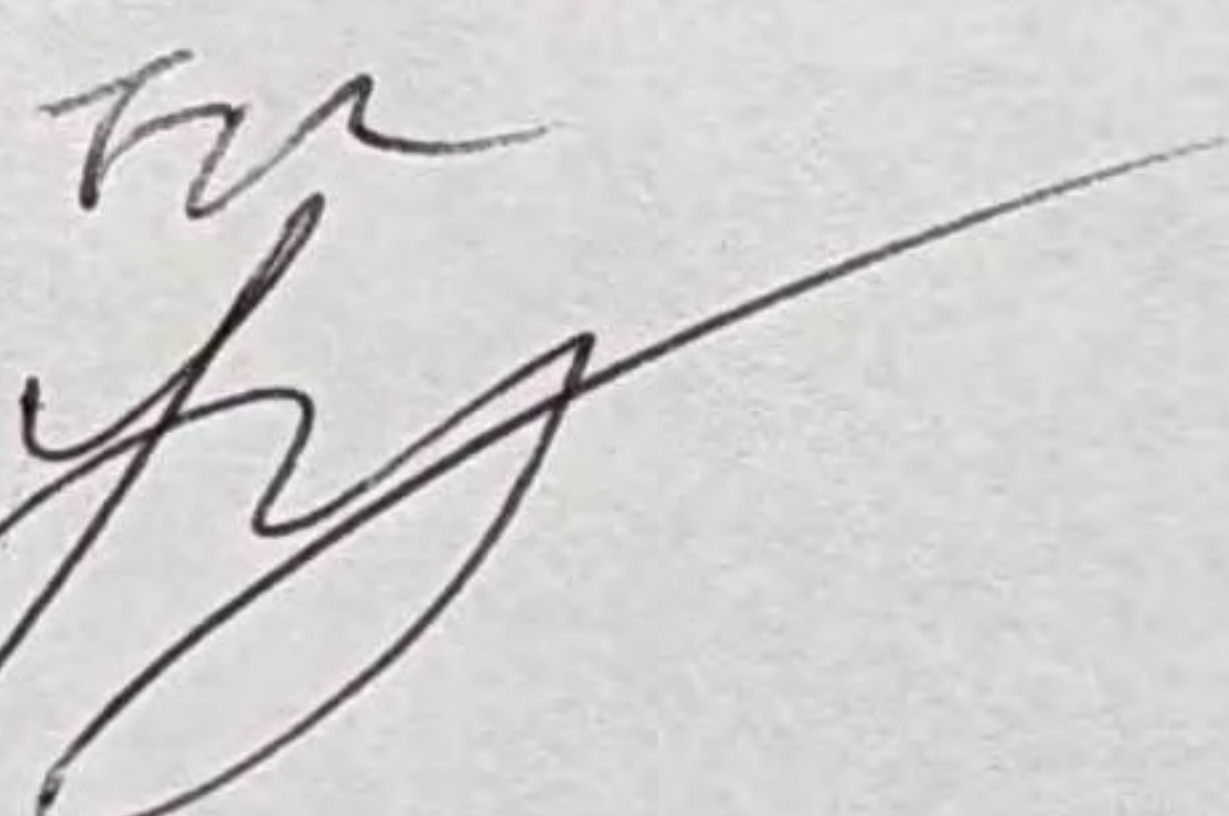
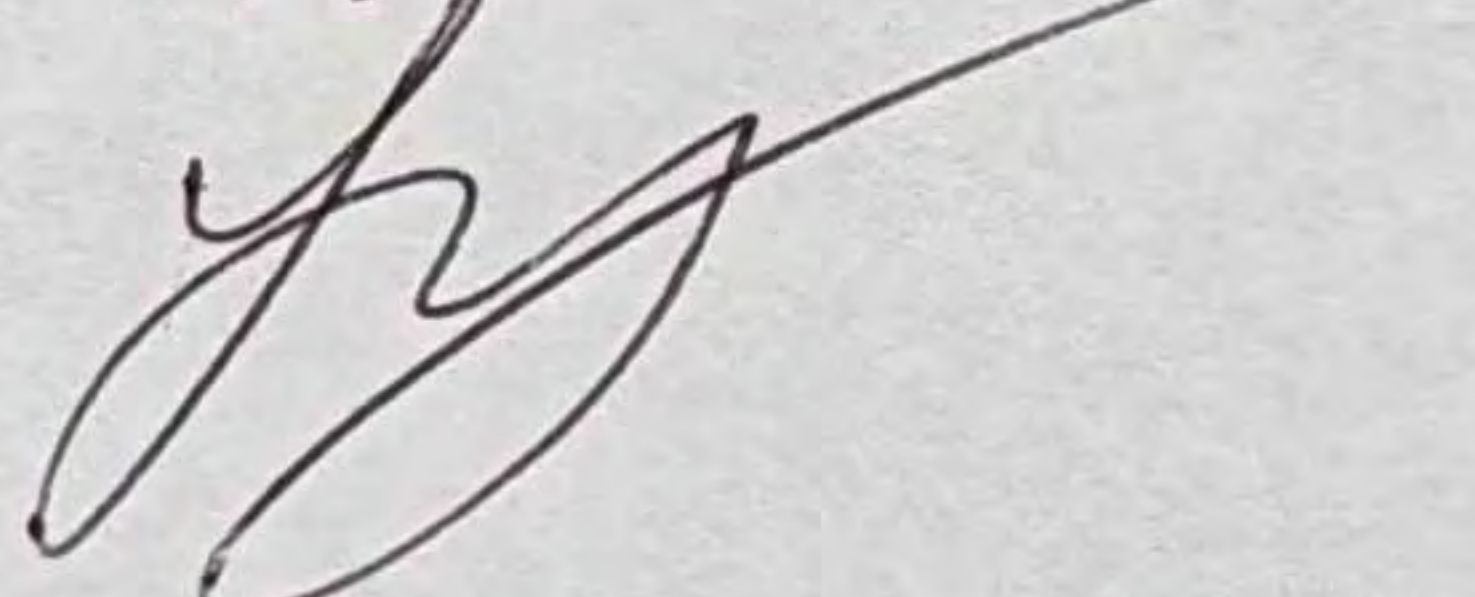
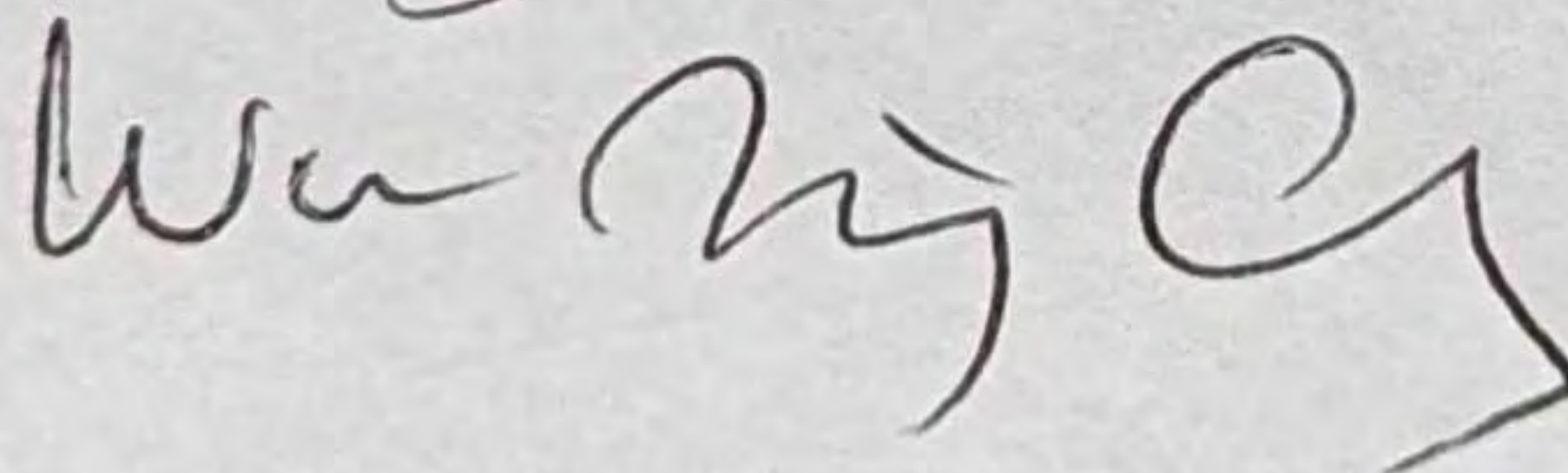
This business will be a: (circle) Bar      Restaurant ☒ Other: \_\_\_\_\_

The hours of operation will be:

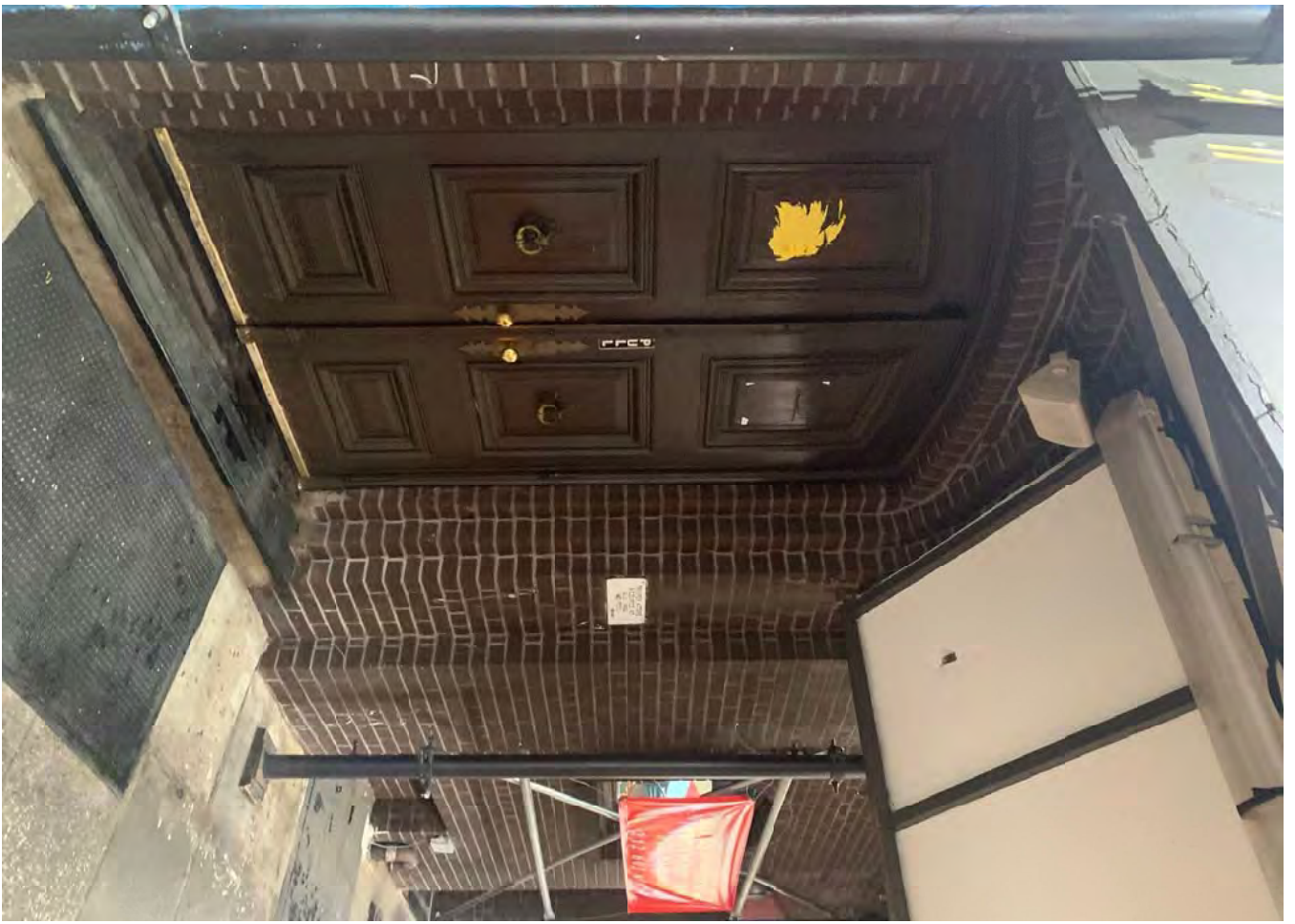
Monday thru Thursday: 11am - 2am      Friday and Saturday: 11am - 4am      Sunday: 11am - 12am

PLEASE NOTE: Signatures should be from residents of building, adjoining buildings, and within 2-blocks on the same street.

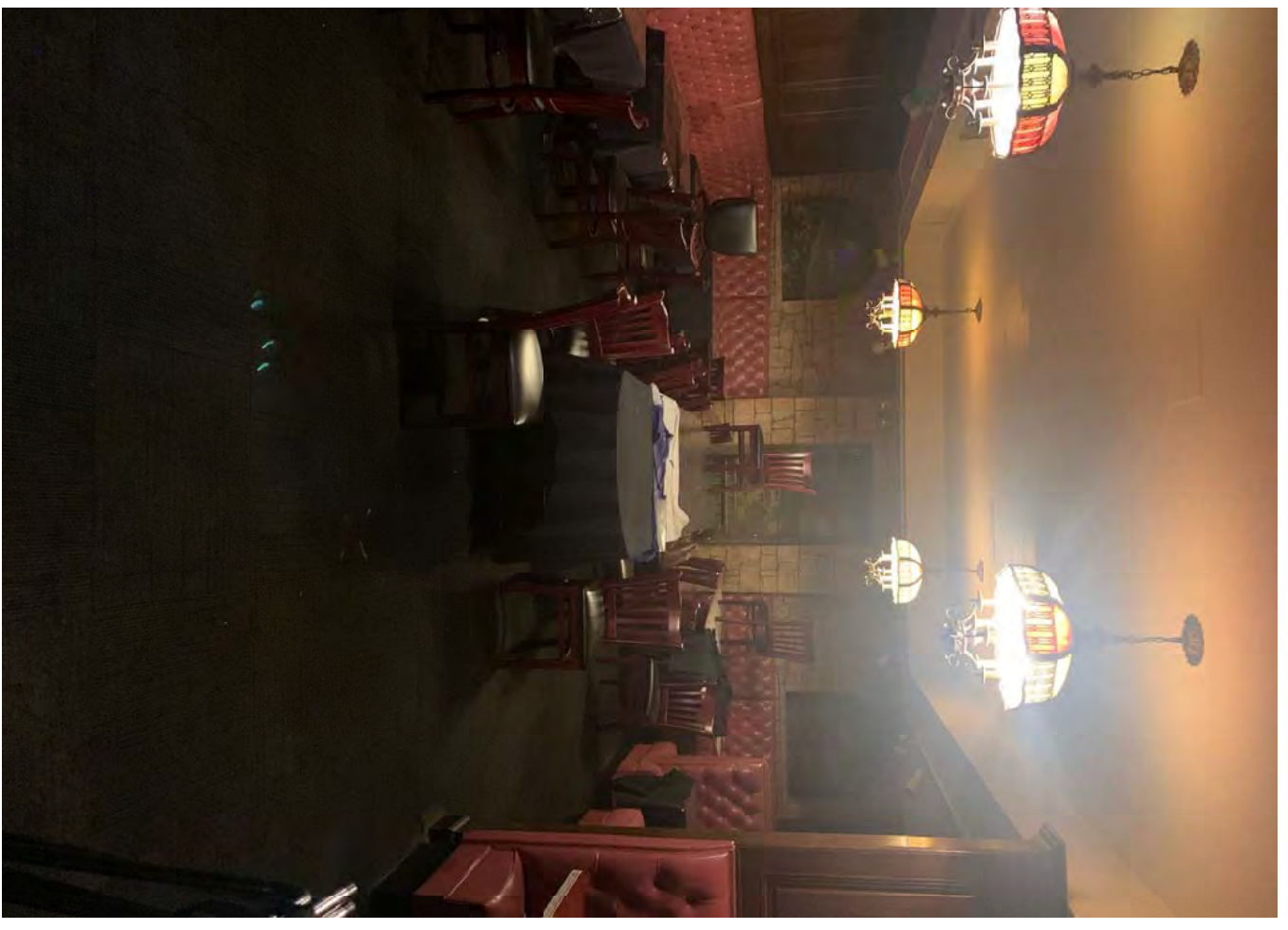
Other information regarding the license:

Name	Signature	Address and Apt # (required)
Melissa H.		87 Mulberry Street
Fung Ming		210 Canal St
Michael Smith		216 Canal St
Woon Ming Chung		220 Canal St.

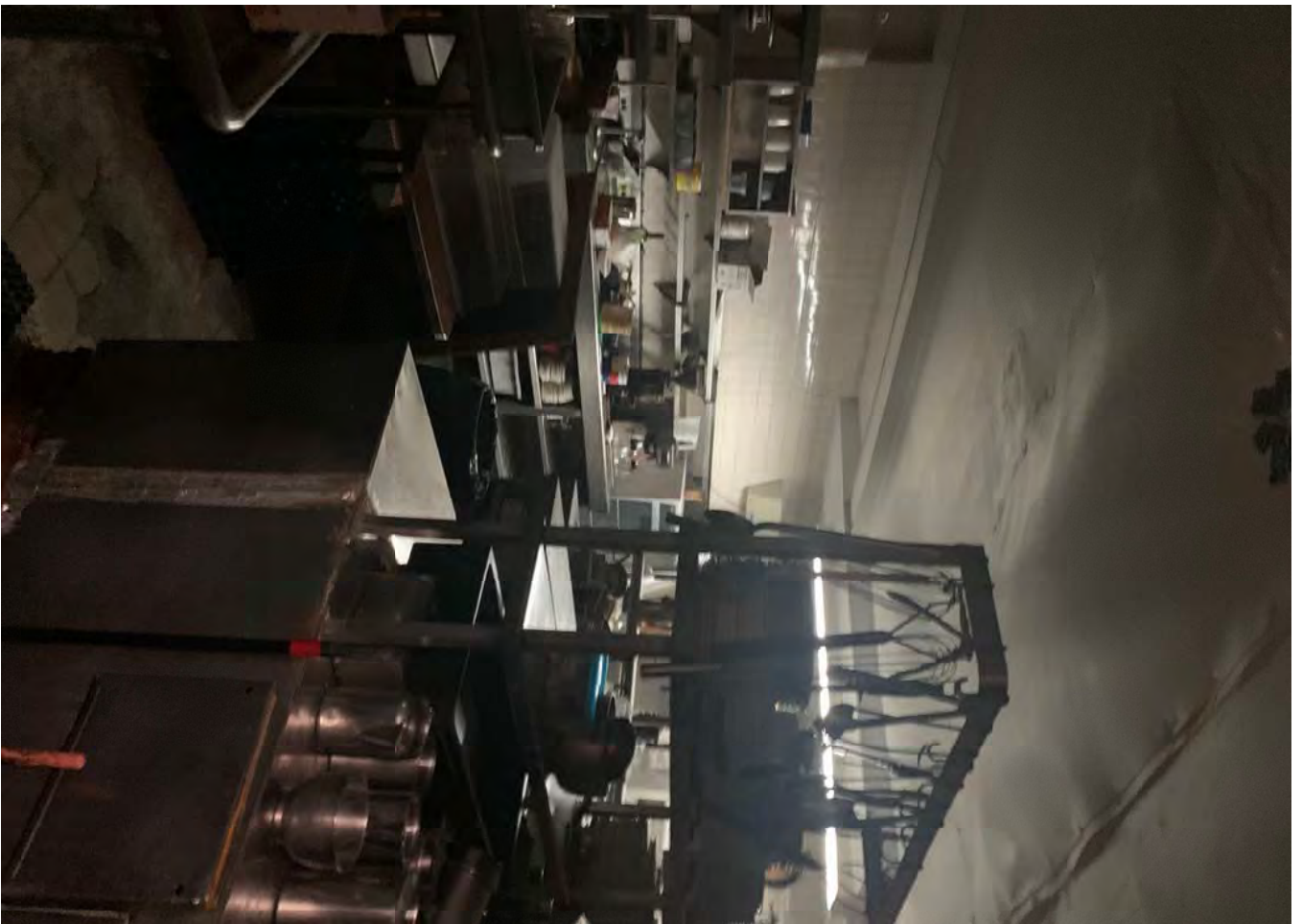




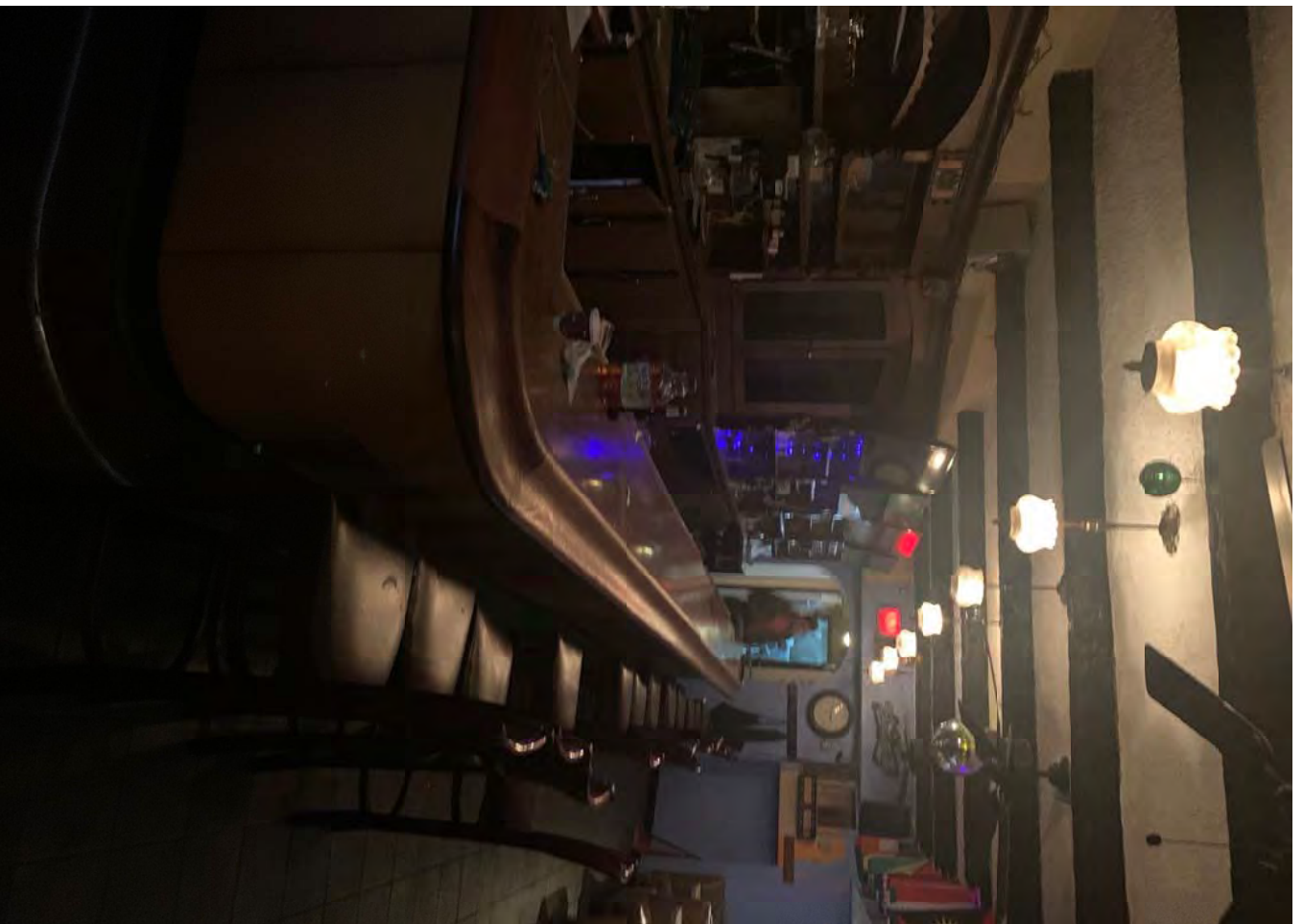








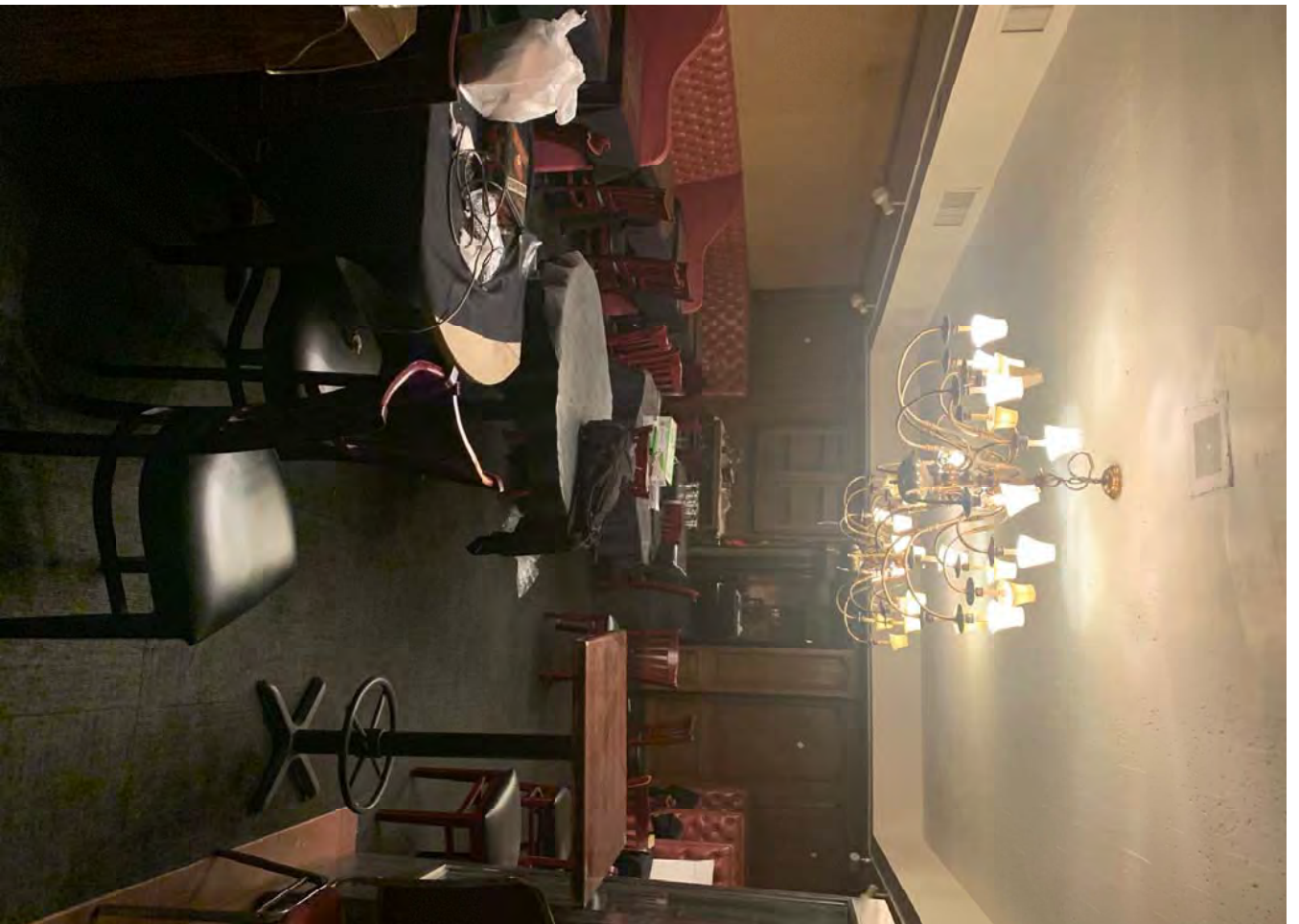












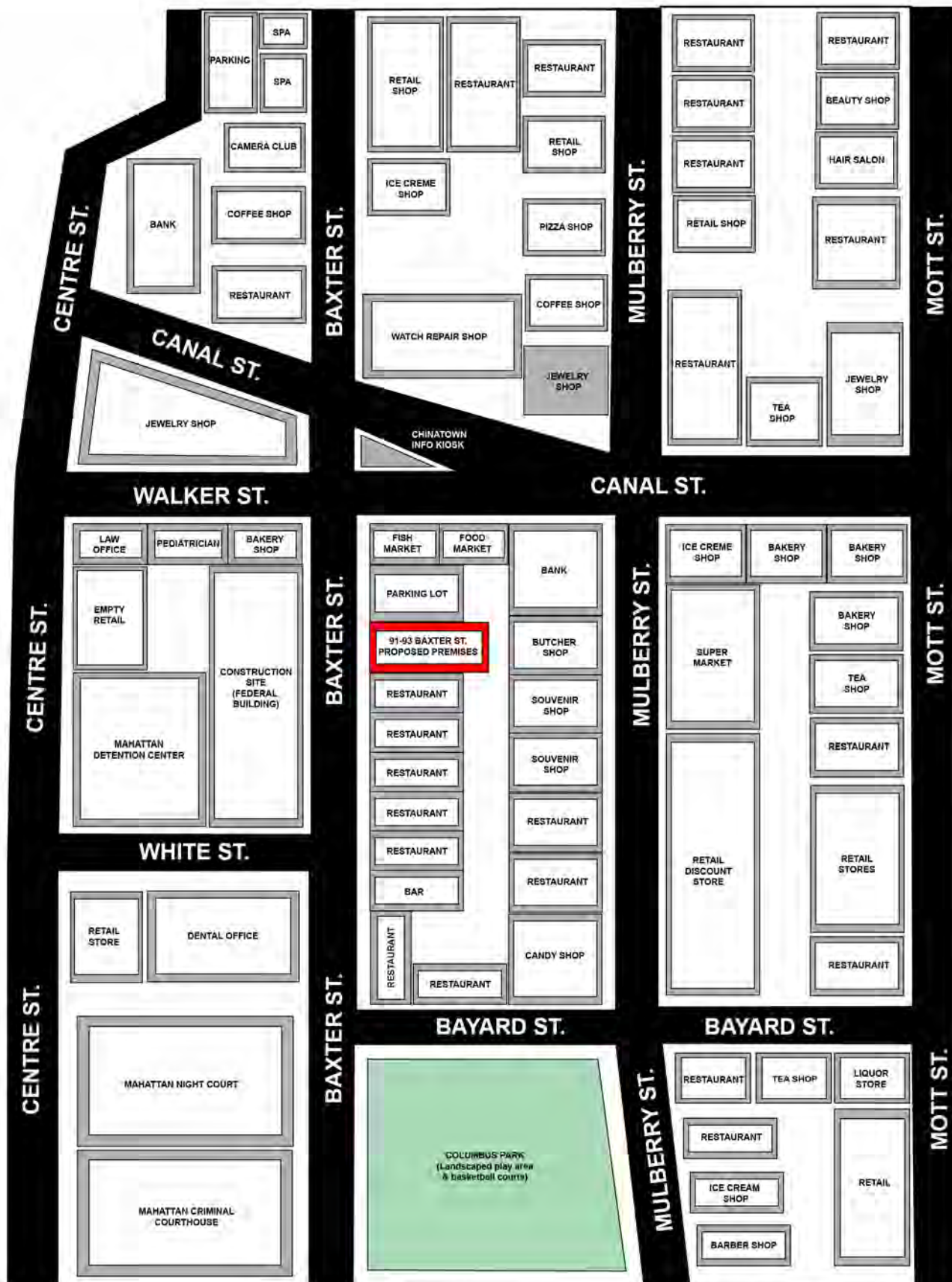








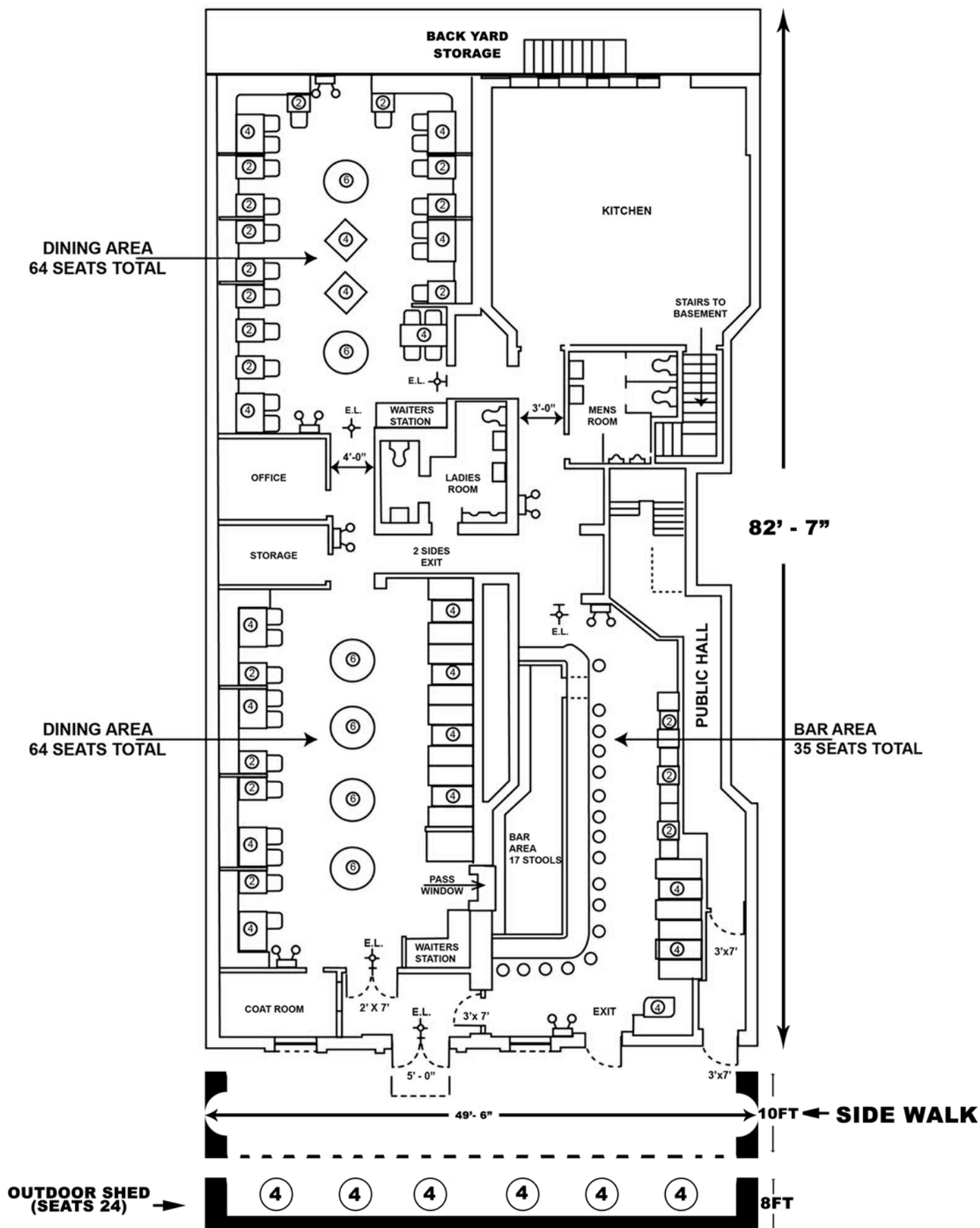




**Name: SohoGozo LLC.**  
**DBA: TBD**  
**Address 91-93 Baxter St.**  
**NY, NY 10013**

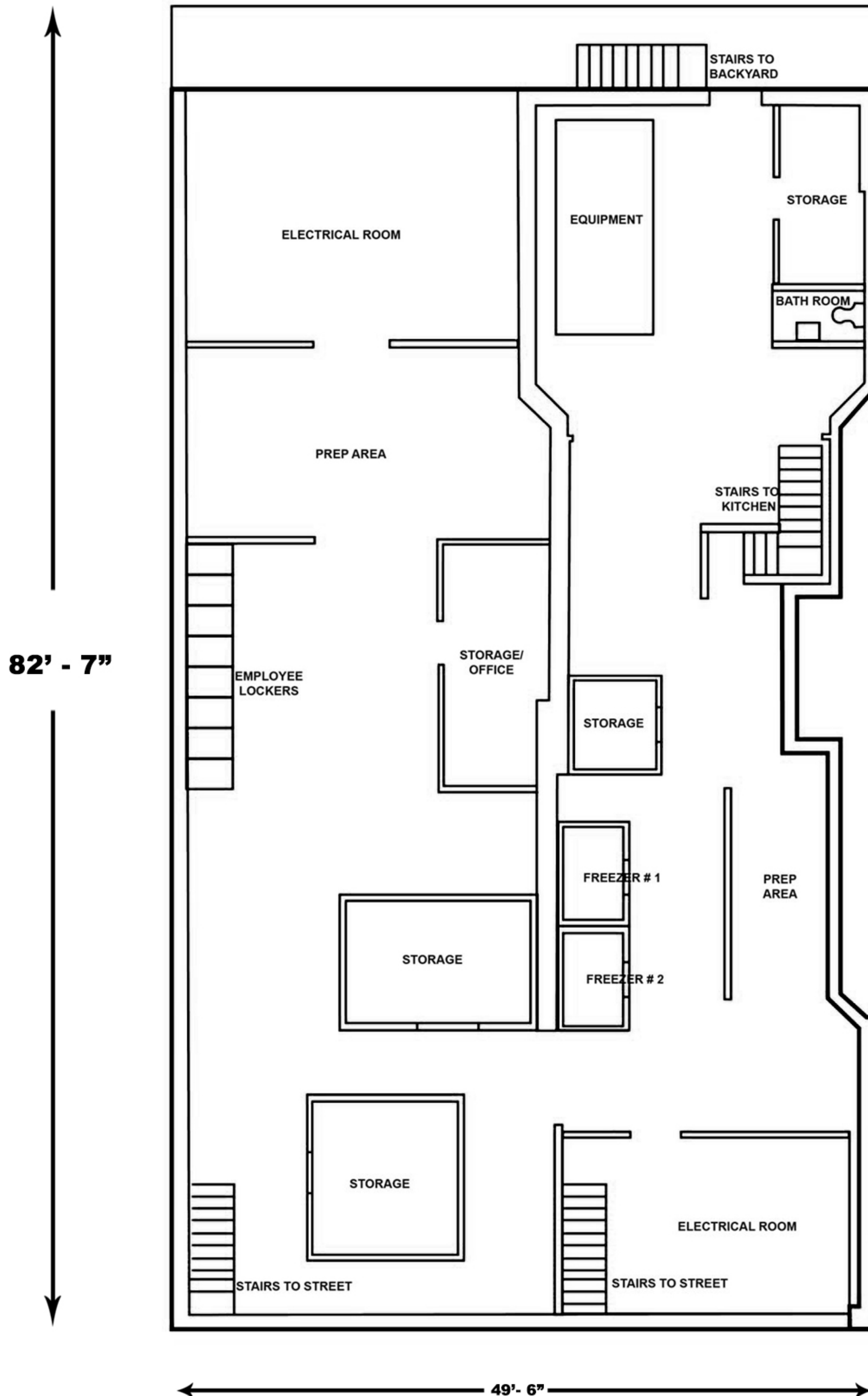


## Ground Floor





# BASEMENT (91 & 93 BAXTER ST.)





# ME SOHO GOZO NU

## ENTREES

### BATTERED SHRIMP TERIYAKI TACOS (\$14)

NOPAL CACTUS, CORN TORTILLA WITH SHREDDED CARROT, PURPLE CABBAGE, CORIANDER, SPICY MAYO, AND SOY SAUCE.

### GRILLED SHIITAKE HUARACHE (\$12)

NOPAL CACTUS, PANELA CHEESE, CILANTRO, AND SESAME DRESSING.

### ONIGIRIS (\$13)

STUFFED WITH PRESSED CHICHARRÓN IN GREEN TOMATILLO SAUCE, COCHINITA PIBIL, SHREDDED MEAT, MARINATED RED ONION, AND SPICY HABANERO.

### CHICKEN KUSHIAGES (\$14)

SERVED IN RED, GREEN, AND SAVORY CHOCOLATE MOLE SAUCE.

### TUNA SASHIMI TOSTADAS (\$16)

WITH AVOCADO, MARINATED RED ONION, CORIANDER, SPICY SAMBAL, AND MAGÜEY WORM SALT.

## MAIN COURSES

### TLALPEÑO RAMEN (\$16)

BROTH WITH SHREDDED CHICKEN, NOODLES, CHICKPEAS, ZUCCHINI, CARROTS, POTATO, CORIANDER, AND CHIPOTLE PEPPER

### BIRRIA RAMEN (\$18)

BROTH WITH SHREDDED BIRRIA BEEF, NOODLES, CHIVES, CORIANDER, OREGANO, RAW WHITE ONION, AND LIME.

### TEPPANYAKI AL PASTOR (\$15)

ADOBADA PORK MEAT, BELL PEPPERS, GRILLED PINEAPPLE, ONION, AND CORIANDER.

### CHILE RELLENO (\$18)

BATTERED POBLANO PEPPER STUFFED WITH SPICY CRAB, AND TOPPED WITH AN AVOCADO SESAME SAUCE.

### AL PASTOR ROLL (\$16)

ADOBADA PORK MEAT, PINEAPPLE, CORIANDER AND ONION.

### MACHO ROLL (\$16)

EEL, PLANTAIN, AND AVOCADO.

### CHILE EN NOGADA ROLL (\$18)

PICADILLO MEAT, POBLANO PEPPER RAJAS, COVERED IN A WALNUT-BASED NOGADA SAUCE, AND TOPPED WITH POMEGRANATE SEEDS.



## SIDES

### ESQUITE (\$10)

CORN KERNELS MIXED WITH GARLIC SAUCE, LIME, MAYO, BUTTER, GRASSHOPPER CHILI, FURIKAKE, AND COTIJA CHEESE.

### MIXED FRIED RICE (\$14)

RICED FRIED WITH SEAFOOD, CHICKEN, BEEF, AND PLANTAIN.

### STUFFED AVOCADO (\$10)

FULL AVOCADO STUFFED WITH A SUNOMONO CUCUMBER SALAD.

### GUACAMOLE (\$12)

SERVED WITH HOMEMADE CHIPS, AND TOPPED WITH SPICY GRASSHOPPERS & FURIKAKE CONDIMENT.

### GOHAN RICE & BEANS (\$10)

WITH STEAMED ALGAE, SESAME, CHIVES, SOY SAUCE, AND CHILE SERRANO. TOPPED WITH PANELA CHEESE

## DESSERTS

### TEMPURA PEAR (\$14)

GLAZED WITH TEQUILA, AND SERVED WITH A SCOOP OF VANILLA BEAN ICE CREAM.

### CEMPASÚCHIL FLOWER SORBET (\$12)

A LIGHT SORBET MADE WITH CEMPASUCHIL FLOWER EXTRACT.

### GLORIA EGGROLL (\$10)

FRIED FLOUR TORTILLA STUFFED WITH GLORIA CANDIES, AND PECANS.

## DRINKS (FOR ALCOHOL SEE BAR MENU)

### AGUAS FRESCAS (\$6)

YOUR CHOICE OF HOMEMADE TAMARINDO, JAMAICA, OR HORCHATA.

### REFRESCOS (\$4)

COKE, DIET COKE, SPRITE, FANTA.

### TEA (\$5) | DRIP COFFEE (\$5)

BLACK, MATCHA, SENCHA, HERBAL.



Subject: **BLOCK ASSOCIATION - SOHOGOZO LLC**  
Date: 6/24/2022 1:49:11 PM Eastern Standard Time  
From: ncantavelaw@aol.com  
To: lesdwellers2012@gmail.com, space.blockassociation.nyc@gmail.com, friendsoftheles@gmail.com, info@gohproductions.org, ck@wingflix.com, jancerc@gmail.com, thechinatowncore@gmail.com, dakota@fabnyc.org, ncantavelaw@aol.com, slweissattorney@aol.com

Good Afternoon,

**SOHOGOZO LLC located at 91-93 Baxter Street, New York, NY 10013**

The above client is applying for an On-Premises liquor license premises. .

Please feel free to reach out to us if you have any questions or want to speak with the applicant.

Thank you!

**\*\*Please acknowledge receipt of the contents of this e-mail\*\***

Sincerely,

Nadia Cantave  
Paralegal  
The Law Office of Stacy L. Weiss, PLLC  
110 East 59th Street, 23rd Floor  
New York, New York 10022  
Tel: (212) 521-0828  
Fax: (212) 521-0826

[NCantavelaw@aol.com](mailto:NCantavelaw@aol.com)  
[www.stacyweisslaw.com](http://www.stacyweisslaw.com)

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# Carlos García: Food & Beverage Veteran

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Carlos García is a seasoned expert in the Food and Beverage industry with 20 years of vast, in-depth experience that ranges from overseeing all aspects of running a successful, and sustainable business, to consulting and spearheading a project from the ground-up. His expertise includes food and beverage curation, production, cost, front and back of house management, publicity, marketing, and HR.

Carlos' passions lie in sharing the experience of a good meal, drink, and conversation with the collective community that he strives to build with every endeavor he becomes involved with.

---

## **Blue Plate, San Francisco, CA - Manager | 2006-2012**

In San Francisco's longest standing, upscale comfort-food neighborhood restaurant is where I honed my passion for food, wine, and beverage knowledge, as well as understanding the ins-and-outs of running a successful and sustainable business.

I worked closely for 7 years with chef/ owner Cory Obenour, and Operations manager/owner Jeff Trenum, on rebranding and consulting all systems front and back of house.

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## **Allswell, Williamsburg, Brooklyn - Partner & General Manager | 2012-2022**

Allswell Restaurant in Williamsburg, Brooklyn just celebrated its 11th year run of a wildly successful neighborhood restaurant and bar. Alongside my partner, Chef Nathan Smith, formerly chef of NYC'S first gastro-pub **The Spotted Pig**, together we have cultivated a warm, and inviting respite from the ever changing Williamsburg scene of new business', and stand out as local cultivators of a season-driven menu, and beverage program.

Since its inception in 2011, Allswell has received many accolades and best-of reviews, including from *The New York Times* to *Eater*.

Here I continue on as a managing and consulting partner where I oversee everything from menu development, beverage programming, bookkeeping, cost management and head of people and culture.

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## **Bar Bolinas, Clinton Hill, Brooklyn - Partner & General Manager | 2015-2021**

In 2015, with partners from Allswell, we ventured out to open Bar Bolinas restaurant in Clinton Hill, Brooklyn. Inspired by a nostalgia for the coastal steak, and chowder houses that line the Northern California Coast, where both Chef Nate Smith and I hail from, we came to be known for our seasonal, and local seafood-driven menu, as well as the "Dutch Crunch Burger," which was voted one of NYC's best burgers various consecutive years in a row by *Eater*, among other publications, along with a best-of-pick feature in *GQ Magazine*.

Here I managed both front and back of house, bookkeeping, events, people & culture, as well as food & beverage menu curation, until we closed in December 2021 due to the Covid-19 pandemic.

**(415) 971-3274 | [mailingcarlos@gmail.com](mailto:mailingcarlos@gmail.com)**



Marcelo C. Baéz

*Food & Spirits Consultant, Manager, and Entrepreneur.*



**Fontana's Bar**

105 Eldridge st, Manhattan, NY.  
Assistant manager, 2008-2015.

*Carried out inventory, dealt with distributors, employee scheduling, payroll, entertainment booking, and all general duties for a high volume, three floor, full-service bar.*

**Hecho En Dumbo Mexican Restaurant**

356 Bowery St, Manhattan, NY.  
Manager, 2015-2018.

*Oversaw day-to-day operations, including POS programing, scheduling, distribution contracts, employee training, catering, and digital marketing for a full-service restaurant.*

**Mitote Consulting**

Restaurant, bar, and event consultant, 2010-Present.

*Worked with various liquor & fashion brands in the production of fully-catered dinners, fundraisers, concerts, and corporate events.*

**Papatzul Mexican Restaurant**

55 Grand St, Manhattan, NY.  
Front of house manager. 2020-Present

*Manage all front-of-house activity, including training, bar service, POS systems, A/V equipment, client accommodations, vendor contracts, and social media marketing.*



*I was born in the Highlands of Jalisco — near Guadalajara, Mexico — and raised in Northern California, where I took my first job as a dishwasher at the age of 14. Starting at the bottom of the ladder gave me my first insight into the business, but it was after I moved to NYC, over 18 years ago, that I fully immersed myself in the hectic-but-rewarding restaurant & bar industry.*

*I've gone from managing a three-story bar to a full-blown restaurant, and everything in between, including small coffee shops and "pop-up" projects.*

*But serving excellent food & drinks is only half the work of running a successful establishment. The other half requires an active engagement with customers, and, just as importantly, the local community.*

*My commitment to both is what drives my unwavering passion for the work.*

email.mcb@gmail.com  
212.365.4527



# ALEX WATANABE

e-mail: alexwatanabe@rocketmail.com | Phone: 929-266-8625

## About

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A proficient Financial Analyst with over 20 years direct experience. Specializing in retail management and strategic planning.

## Skills

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- Wealth and financial management
- Tax strategies
- Retail's financial system and tools
- Retail's health and insurance planning
- Vendor management

## Experience

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**Her Name was Carmen | New York, NY**  
**Financial Manager**  
*2019 - Current*

- Provides leadership in the development and continuous evaluation of Short and long-term strategic financial objectives.
- Ensure timely and accurate compilation, distribution and analysis of Financial statements, forecasts and other analytics/tools.
- Take hands-on lead position of developing, implementing, and maintaining efficient accounting, payroll and financial systems, providing optimized support to the individual business entities.
- Direct, evaluate and oversee all aspects of the Finance and Accounting Department and staff, ensuring optimal performance focused on continued improvement.
- Evaluate and advise on the impact of short, medium and long range financial planning, introduce new programs/ strategies and regulatory action.
- Manage processes for financial forecasting, budgets and consolidation and reporting to the company.
- Evaluate and plan with Partners on tax strategies. Manage various tax filing throughout the year.
- Evaluate and aid in selection of all Company insurance plans.
- Vendor management.

**Bloomberg | New York, NY**  
**Senior Financial Analyst**  
*2001 - 2020*

- Established relationships with key business contacts, worked closely with clients to define financial and operational reporting needs.
- Provided operational support to business by providing insight, feedback and recommendations on various business workflows and resource models.
- Worked with business units to prepare clear, metric-based operating Budgets and financial projections.



- Developed and maintained models and analyses to aid in the validation of financial forecasts and for special projects.
- Performed monthly reporting and analysis of resources for various functions and departments.
- Owned the monthly close process for areas of responsibility, including analysis of key expenses and preparation of select journal entries.
- Designed and developed key financial processes and internal controls.
- Identified opportunities to improve efficiency of processes, streamline collection, use, and presentation of data.
- Initiated development of presentations for Senior Management both on a regularly scheduled and ad hoc basis.
- Supported periodic audits of internal controls.

## Education

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**Stern, New York University | New York, NY**

Master of Business Administration

1998 - 2000

**Columbia University | New York, NY**

Bachelor of Science

1990 - 1994