



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

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:

- ☒ 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: 08/04/2022

Is location currently licensed? ☐ Yes ☒ No Type of license: _____

If alteration, describe nature of alteration: _____

Previous or current use of the location: Eating and Drink 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: Fat Social Club, LLC

Clifford Cho

Trade name (DBA): Cafe Joah

PREMISE:

Type of building and number of floors: Mixed Use Condo 4 Floors

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 74

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:

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space, if applicable) Mon - Thur 7am - 2am, Fri 7am - 4am Sat - Sun 8am - 4am.

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

If yes, please describe what type: _____

Number of indoor tables? 15 Total number of indoor seats? 30 at tables

How many stand-up bars/bar seats are located on the premise (number, length, and location) _____
One 24 foot square/rectangular customer bar.

(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 _____
Korean/Japanese Izakaya food. Please see attached menu.

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

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

How many employees will there be? 8-10

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 Recorded Music

What will be the music volume? ☒ Background (conversational) ☐ Entertainment (live music venue 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

If promoted events, please explain the nature in which you plan to promote? Social media / online ads / outside promoters? _____

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) _____ The applicant will have security on weekends.

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

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: _____

APPLICANT HISTORY:

Has this corporation or any principal been licensed for sale of alcohol previously? ☒ Yes ☐ No

If yes, please indicate name of establishment: Omomo and Lo-Eng Inc. _____

Address: 11 West 36th Street & 212 Avenue 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. 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? 6

How many On-Premise (OP) liquor licenses are within 500 feet? 8

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)
Korean/Japanese Izakaya 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 - 2am; Fri 7am - 4am; Sat 8am - 4am;
Sun 8am - 4am. (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

5. ☐ I will employ a doorman/security personnel: _____
6. ☒ I will install soundproofing, (Sound proofing is already installed).

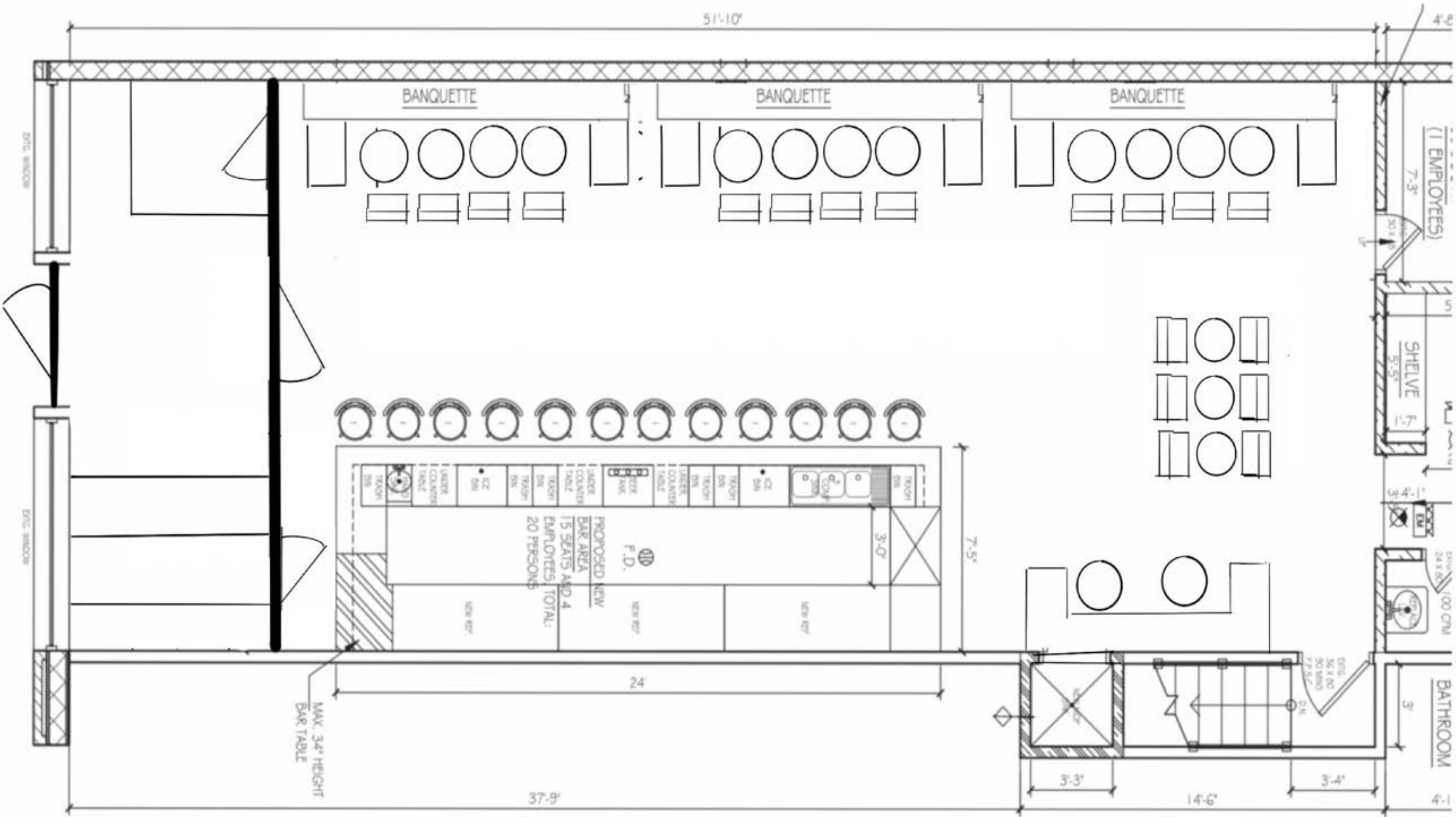
7. ☒ I will close any front or rear façade doors and windows at 10:00 P.M. every night or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances, or during unamplified performances or televised sports. ☒ I will have a closed fixed façade with no 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 4 DJs per eve, ☐ 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 8pm.
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: Clifford Cho

Phone Number: 646-637-2636

LAYOUT

On the left is Cafe Joah with its entrance from Avenue A. The second large entrance in the center is the Speakeasy Bookcase inside the cafe that is the entrance into the dining room. Upon entering, the bar is on the right, banquettes on the left, and additional seating and kitchen in the rear. There will be 15 Dining Tables, with 30 seats. The bar area will have 12 seats. There is a waiting area on the bottom right, that will have shorter and smaller tables.



ABOUT CAFE JOAH



cafe joah

I ❤️ CAFE

Joah means “I Like” and named after my son. We’re a specialty coffee shop roasting our own beans locally. We feature Korean inspired drinks including the Iced Jolly Pop Latte, Strawberry Matcha Latte, and Iced Yuja Honey Ade.

kind is the vibe		menu		cafe joah	
COFFEE					
cafe joah's house blend	\$3.50 / \$4.25	latte	\$5 / \$5.50		
espresso	\$3.50	vanilla latte	\$4.75		
americano	\$4	hazelnut latte	\$4.75		
cortado	\$4.50	toasted almond mocha	\$4.75		
cold brew	\$4.50 / \$5.50	afrogato	\$4.75		
NON-COFFEE					
matcha latte	\$6	cafe joah coffee beans	\$15		
masala chai	\$6	freshly roasted whole beans			
golden tumeric latte	\$5	• medium roast (12oz)			
golden tumeric latte	\$5	• dark roast (12oz)			
				full menu	



CAFE MENUS

This is our current coffee and specialty drinks menu, alongside our Toasts and food program. They are both available

Mon-Fri 8am-6pm
Sat & Sun 9am-6pm

We also offer baked Mochi Mini donuts, Mochi cupcakes, soft serve with three flavors: Dole whip, Pineapple (vegan), and Vanilla (lactose free).

We roast our beans locally in NYC and offer two blends: Everyday Sunshine (espresso blend) & Bold as Love (pour over/ cold brew)

#kindisthevibe #itstheNYway

@cafejoah



DRINK MENU

coffee

	HOT	ICE
cafe joah's house blend	\$3.50	\$4.50
espresso	\$3.50	
americano	\$4.00	
cortado	\$4.50	
cold brew		\$5.00
latte	\$5.00	\$5.75
mocha latte	\$5.50	\$6.25
vanilla latte	\$5.50	\$6.25
hazelnut latte	\$5.50	\$6.25
affogato		\$7.00

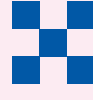
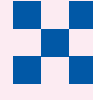
non-coffee

	HOT	ICE
masala chai	\$6.00	\$6.75
tea	\$3.00	\$3.75
matcha latte	\$5.75	\$6.50
strawberry matcha latte		\$6.50
golden latte	\$5.00	

cafe joah coffee beans
freshly roasted whole beans! \$15

- 🐾 medium roast (12oz)
- 🐾 dark roast (12oz)

full menu



FOOD MENU

savory toasts



Egg Toast | \$8

brioche, thai aioli, chives



Avocado Toast (VG) | \$9

yuzu, wasabi, sesame seeds,
sliced breakfast radish



Stracciatella | \$11

bartlett pear, honey, pecan



Smoked Salmon | \$13

dill cream cheese,
furikake, capers



Mushroom Toast (VG) | \$10

mushroom, house made
pesto, cashew creme, pick-
led enoki



BLT Toast | \$9

bacon crumble, lettuce,
cherry heirloom tomato



Cucumber (VG) | \$8

labneh, beet hummus, dill



Tuna Tartare | \$15

poke marinade, yellow tuna,
avocado, furikake

sweet toasts



Honey butter | \$8

whipped creme, chocolate



Fruit Toast

blueberry, honey | \$8
strawberry, honey | \$8
banana, walnut | \$7

specials



Japanese Wagyu Burger
\$24

gruyere, pickled radish,
house sauce



Souffle Pancakes
\$14

hojicha maple butter



DINING MENU

9 Course Chef's Tasting Menu - \$120 | Supplemental add on - MP



Filet mignon, cauliflower puree, foie Gras, roasted leek, blackberry



Herb duck breast, masarated rhubarb, white Asparagus, duck au jus, rhubarb jell



Heritage pork chop, spiced chicharron, truffle sauce



Steak tartare, aged cheese sauce, cured egg yolk



Rib roast, poached potatoes, herb salad, pearl onions, leek ash



Filet mignon, Asparagus, au jus, mustard sauce



Lamb chop, Morrell sauce, leek, hazelnuts, charred onions



Wagyu with pearls on brioche and caviar

COCKTAIL MENU



Fat Social Club Cocktail Program

The Snake Head

House Bourbon/ Sweet Vermouth
Bitters/ Cherry

Pineapple Express

Ketel Vanilla/ Grand Marnier/ Pineapple

Zaragoza Margarita

Casamigos/ Blood Orange
Fresh Lime/ Cointreau

Rose Lilly

Gin/ 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

OVERVIEW

Currently, we have built the facade as a specialty coffee shop called *Cafe Joah*. We roast our own blends of espresso and cold brew. The design is bright, clean, minimal, and welcoming. Our unique drink menu and esthetic has been a hit, and making the amount of regular clientele grow. The walnut bookshelf displaying the cafe's merchandise acts as the speakeasy entrance into *The Fat Social Club*.

There, we will offer an elevated experiential dining and drinking experience. Mixologists will be making cocktails, a carefully curated wine and sake list available, and the cuisine will feature our Chef's Tasting Pre-Set Menu. This culinary journey will showcase different farms from where our proteins are sourced, along with flavors and influences from throughout the world.

We are very excited about this project and please let us know if you have any questions.

Thank you for your consideration!



ABOUT FAT SOCIAL CLUB

It is a Speak Easy that offers a Secret Chef's Tasting Menu, along with cocktails and hand selected wine and sake list. The room's vibe is Asian Jungle, with plush banquettes, faux plants and trees, dark wood, brass accents, and warm amber lighting.

Drinks will flow from our talented Mixologists, and our talented Chef will be offering a Global Meat Dining Experience, showcasing the farm it was sourced, and the technique in how it was prepared. We are focusing on taking clients on a culinary journey and making each service memorable.

The soundtrack will be provided by curated playlists, and DJs spinning vinyl. We want that feeling of music that comes from digging in the crates, while playing some fan favorites.

Welcome to The Fat Social Club!



EXPERIENCED AND INFLUENTIAL TEAM

We have run successful businesses and created influential and unique marketing campaigns



Clifford Cho

Veteran promoter and NYC DJ since '94 is also a former Master TaeKwonDo Instructor. His creativity and team building skill makes memorable brands. He has a drive to make compelling experiential businesses that are scalable.



Chef Lee

Professional cook since 18, he specializes in Japanese cuisine and integral at Michelin Star restaurants. He has worked at Zuma, Peak, and the Clocktower. He is bringing his amazing talent and vision to this project



Chiori Koike

She has 14 years of experience as an events coordinator specializing in branding, marketing and activations. She is our head of Marketing and will be also be overseeing operations.



Eli Servance

He was a recipient of "Bartender of The Year" from Tales of The Cocktail, worked with Michelin star chefs, three star restaurants, Bon Appetit, Soho House, Campari and NYCWFF.



Gaia Min

She has over a decade of experience with design and branding. She is has been a Materials and Finish Expert at West Elm. She will be overseeing all design pertaining to marketing materials, and buildout.

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?

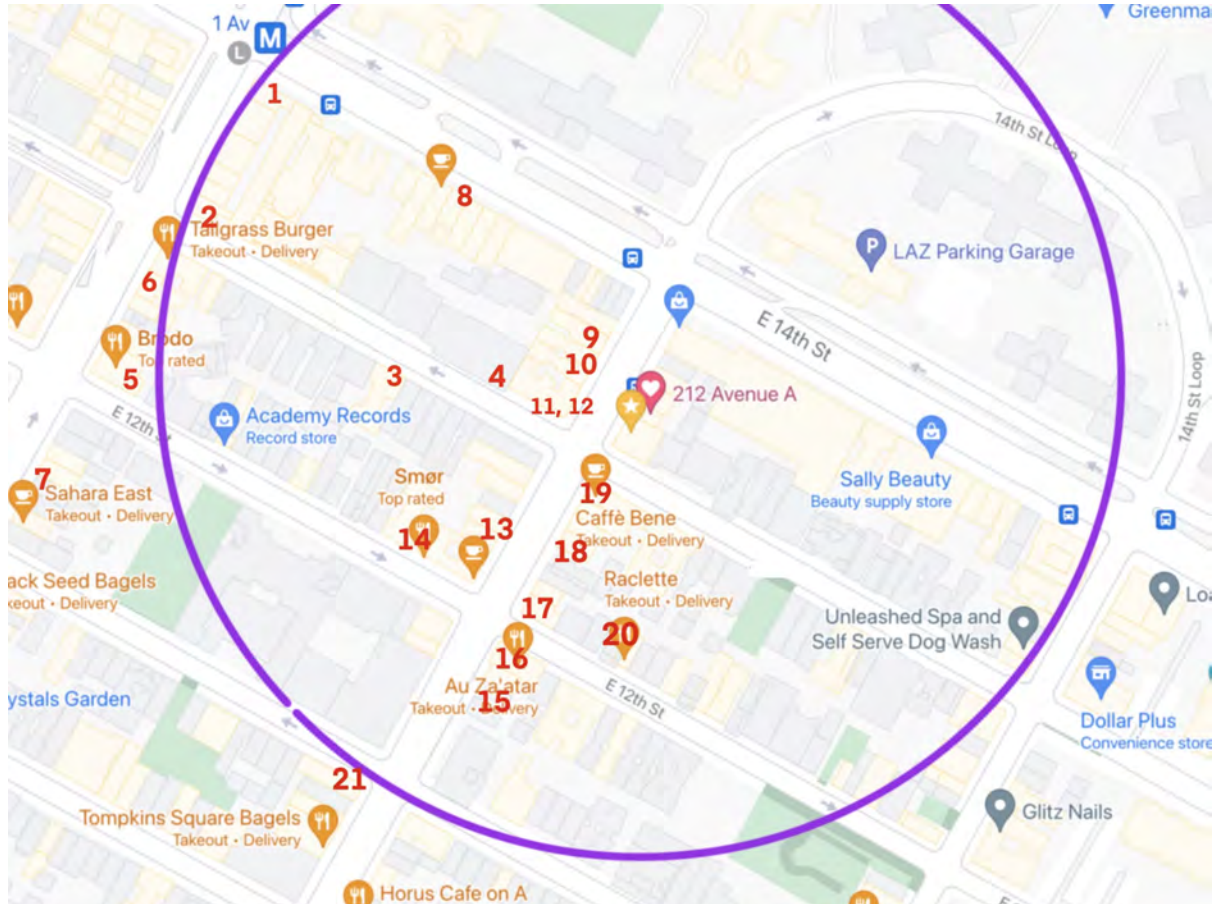
Clifford Cho left the family business of Tae Kwon Do to pursue music events and nightlife culture. He has hosted events since 1994 in NYC from the Roxy and Centro-Fly to Tribeca Film Festival and Summerstage events. He also owned and operated Fat Buddha in the East Village for 10 years. It quickly became 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

Proof of Conspicuous Posting



Add a Caption

Wednesday • Aug 3, 2022 •

[Adjust](#)

6:33 PM

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Add a Caption

Wednesday • Aug 3, 2022 • [Adjust](#)
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