



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: 10/31/2022

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

If alteration, describe nature of alteration: N/A

Previous or current use of the location: Bar/Tavern

Corporation and trade name of current license: N/A

APPLICANT:

Premise address: 87 Ludlow Street New York ,NY 10002

Cross streets: Delancey Street and Broome Street

Name of applicant and all principals: Gugu Sushi Bar LLC ; Stephen Dee Young

Trade name (DBA): Gugu Sushi Bar

PREMISE:

Type of building and number of floors: Mixed Residential and Commercial Building - 5 Floors

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

☐ Yes ☐ No What is maximum NUMBER of people permitted ¹⁴⁵ 145

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): C4-4A

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) Indoors: Monday Closed, 5:00pm-11:00pm (Tues-Thur), 5:00pm-1:00am (Fri-Sat), 5:00-10:00pm (Sun)

Outdoors: Monday Closed, 5:00pm-11:00pm (Tues-Thur), 5:00pm -12:00am (Fri-Sat), 5:00pm-10:00pm (Sun)

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

If yes, please describe what type: Artist Exhibitions

Number of indoor tables? 30 Total number of indoor seats? 76 / 6 seats by counter

How many stand-up bars/bar seats are located on the premise (number, length, and location) 2 bars: 27', ground floor; 9 stools, 15' 2", basement; 10 stools

(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 Sushi, Omasakie

What are the hours the kitchen will be open? Same as the Hours of Operation listed above.

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

How many employees will there be? Two to Eight Restaurant Staff

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 * Occasionally

If other type, please describe Recorded

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

level) Please describe your sound system: JBL remote speakers connected by Bluetooth of iPhone linked to Spotify and iMusic playlist

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? 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.") Staff will monitor entrance to ensure that crowds do not form, as well as vehicular traffic for congestion.

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. We will use decibel meter to monitor decibel level of music and keep within limits allowed by the New York City Administrative Code.

Is sound proofing installed? ☒ Yes ☐ No ^{*}If not, applicant will install

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

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:
12 Tables and 24 seats on the patio/deck

APPLICANT HISTORY:

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

If yes, please indicate name of establishment: See attached

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 See attached

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? 3

How many On-Premise (OP) liquor licenses are within 500 feet? 28

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)
Sushi, Omasakie 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 Closed ; Tue 5:00pm - 11:00pm ; Wed 5:00pm - 11:00pm ;
Thu 5:00pm - 11:00pm ; Fri 5:00pm - 1:00am ; Sat 5:00pm - 1:00am ;
Sun 5:00pm-10:00pm . (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
Outdoors: Monday Closed, 5:00pm-11:00pm (Tues-Thur), 5:00pm -12:00am(Fri-Sat), 5:00pm-10:00pm (Sun)

5. ☐ I will employ a doorman/security personnel: No

6. ☐ I will install soundproofing, Yes, if needed.

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 1 DJs per event, ☒ more than 3 private parties per week
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 5:00pm - 7:00pm.
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: Aris Tuzon

Phone Number: (212) 729-0096

Principal License History

Stephen Dee Young

Taste Collection LLC d/b/a Juicery Harlem

370 Lenox Avenue, Store No.3, New York, NY 10027

Manhattan Community Board 10

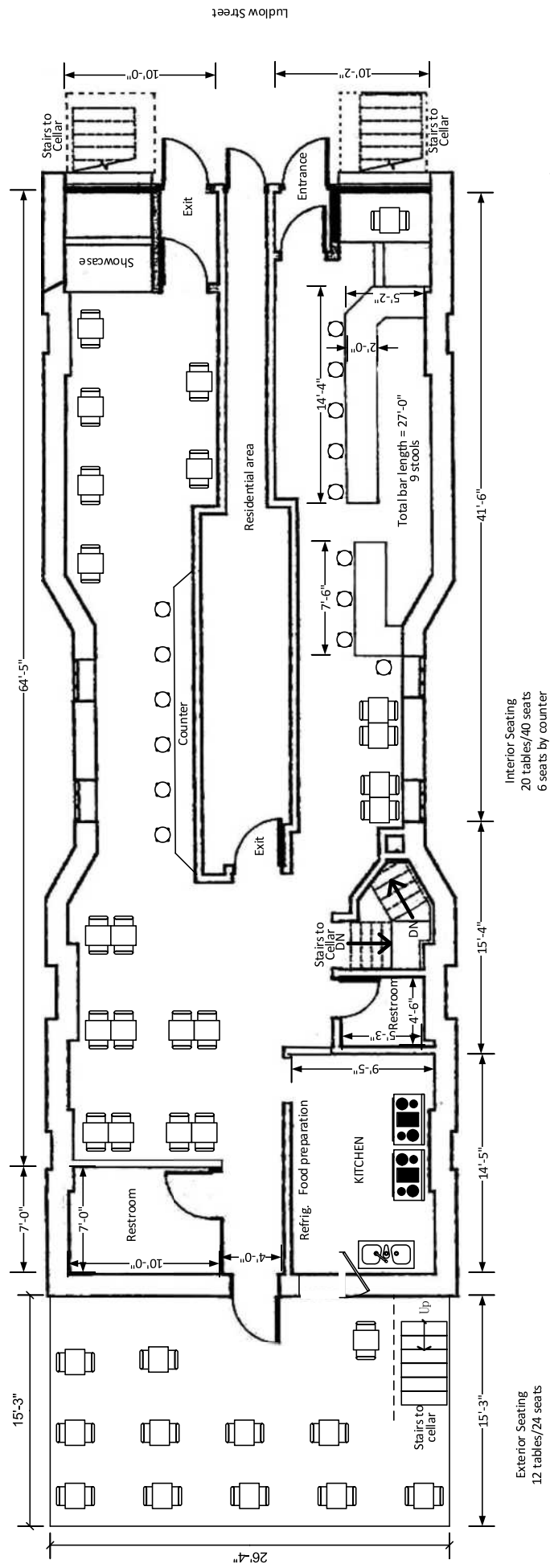
2021 to present

Burgers and Chismis LLC d/b/a Gugu Room NYC

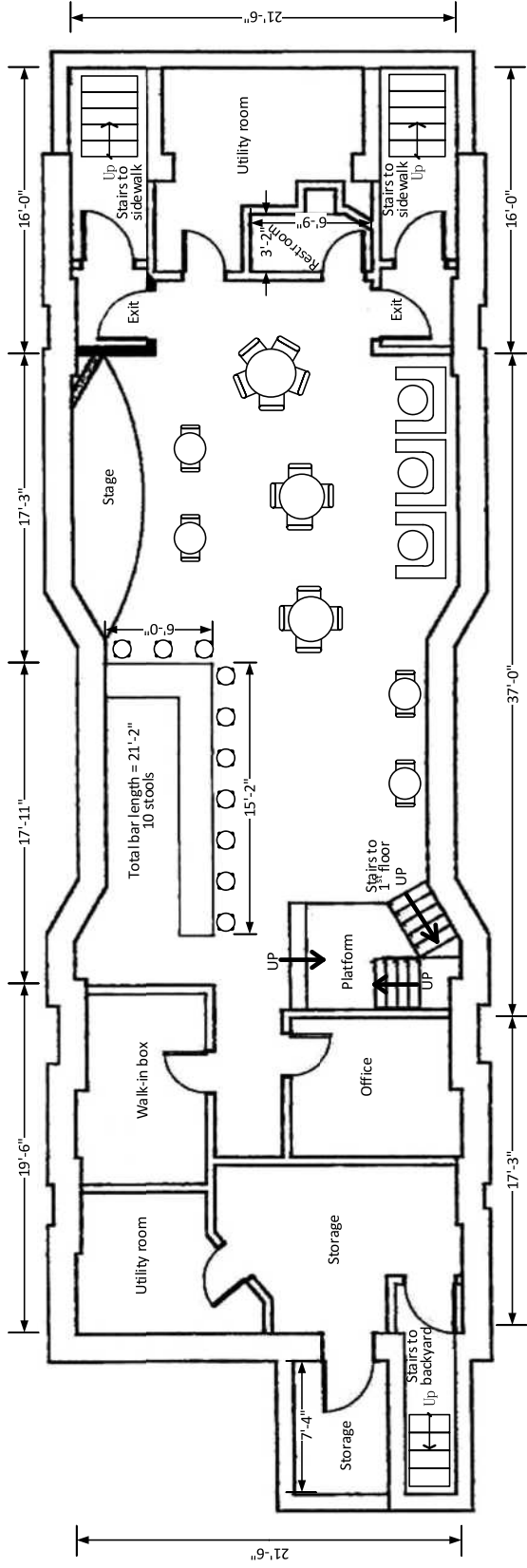
143 Orchard Street, New York, NY 10002

Manhattan Community Board 3

2020 to present

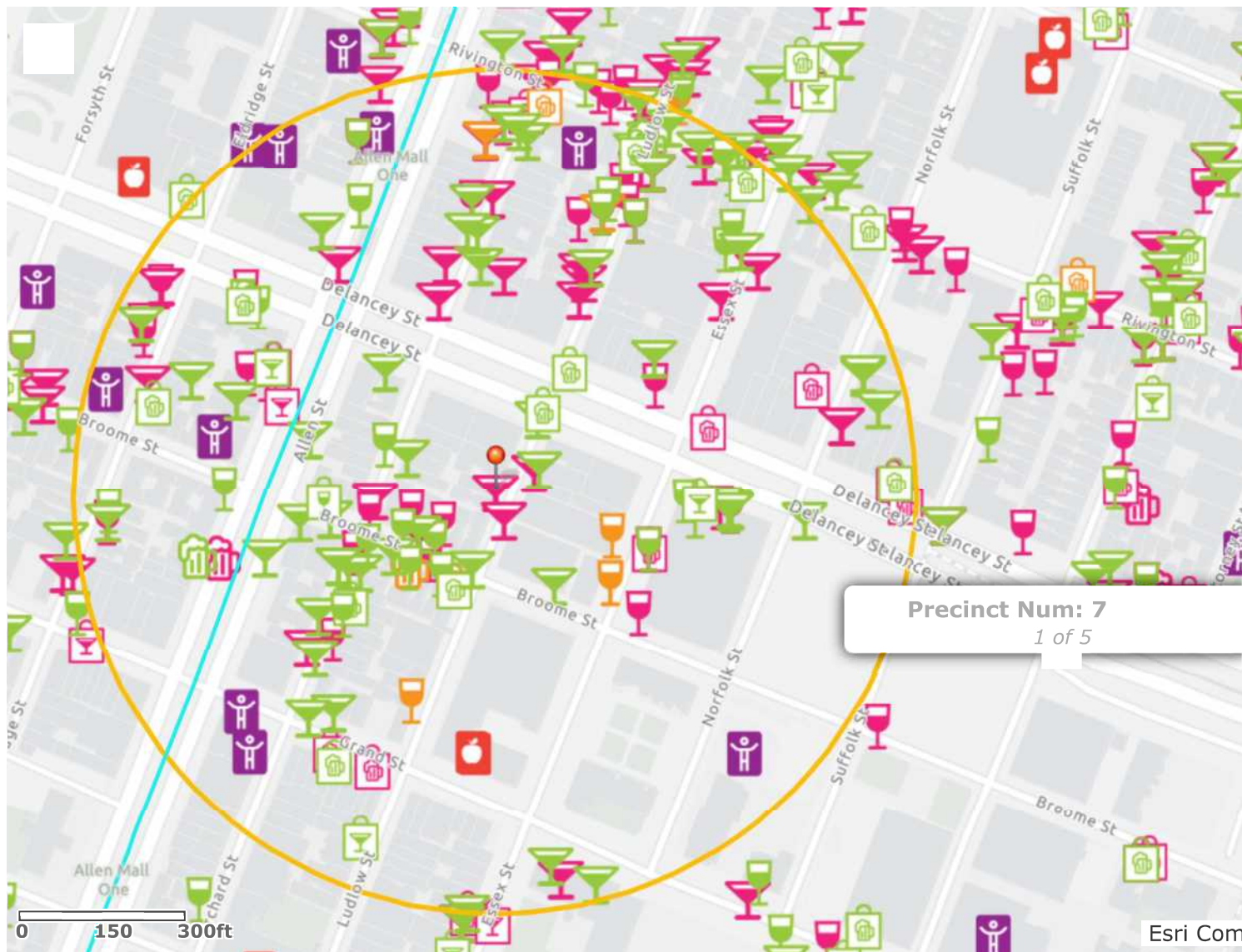


INTERIOR DIAGRAM – 1st Floor
87 Ludlow Street
New York, NY
October 5, 2022
NOT TO SCALE



10 tables/36 seats

INTERIOR DIAGRAM – Basement
87 Ludlow Street
New York, NY
October 5, 2022
NOT TO SCALE



Gugu sushi llc

87 Ludlow
New York, New York
10002

Hatchi nana “87”

weekly features

MIYAZAKI A5 WAGYU STRIPLOIN BEEF

40Z. | \$90 80Z. | \$160 160Z. | \$300

Black Pepper Truffle Teriyaki Sauce + Japanese Potatoes

LOBSTER TACOS (2PCS)

Gyoza Skin, Yuzu Guacamole \$16

WAGYU & FOIE GRAS GYOZA (5PCS)

Ponzu Goma Dressing \$21

SESAME SOY MARINATED BEEF TACOS (3PCS)

Toasted Sesame Orange Glaze, Yuzu Guacamole Ginger Hoisin Pickled Vegetable \$24

CRISPY DUCK SALAD

Mix Green Salad, Orange + Grapefruit, Hoisin Vinaigrette \$24

CRISPY EGGPLANT & BURRATA

Yuzu Truffle Dressing \$23

CHILI SHOYU RAMEN

Thinly Slice Heritage Pork, Marinated Bamboo Shoots, Wagyu Broth + House Blend Spice \$42

PAN SEARED DOVER SOLE

Fennel Salad, Estriana Sauce \$52

GRILLED VENISON CHOPS (3PCS)

Grilled Broccolini, Wine Jus \$55

OVEN ROASTED GLACIER 51

Asparagus, Spinach, Soy Jalapeno Dressing \$52

RIBEYE CAP TOBAN YAKI

Assorted Vegetables, Yuzu Soy Truffle \$60

sushi features

BLUEFIN TUNA TARTARE

Avocado, Crispy Shallots, Wasabi Soy Dressing \$35

CRISPY LOSBTER MAKI ROLL

Harumaki Skin, Lobster Kizami \$32

SAKURA MAKI ROLL

Spicy Tuna, Baked California Mix, Scallop \$27

KARAI EBI MAKI

Shrimp Tempura, Avocado Seared Sriracha Sauce \$23

KOYO BLUEFIN TATAKI

Tamari Maple Syrup Vinaigrette, Pickled Vegetable + Shiso \$28

today's fresh fish

O-Toro MP

Chu-Toro MP

Blue Fin Akami MP

Tobiko \$5.5

King Ora Salmon \$8.5

Madai \$7

Branzino \$5

Hamachi (King Amberjack) \$9

Hotate (Hokkaido Scallop) \$8

Ebi (Cooked Shrimp) \$5

Ika (Squid) \$5

Tako (Octopus) \$6

Unagi (Eel) \$7

Ikura (Salmon Roe) \$7

Miyazaki A5 Wagyu With Yuzu Miso MP

Botan Ebi (Spot Prawn) \$7

new style sashimi

HAMACHI

With Serrano, Yuzu Truffle Dressing \$23

THINLY SLICED KING SALMON

Soy Ginger + Kizami Wasabi \$22

SCALLOP

Nashi Pear + Yuzu Truffle Dressing \$23

SEAFOOD CEVICHE

Assorted White Fish, Scallops, Ama Ebi, Mango \$28

Uramaki

TORO-TORO MAKI

Sumono Carrots, Avocado, Truffle Soy Ginger \$30

ZENKO

Yuzu Truffle Hamachi, Cucumber + Avocado \$20

A-5 WAGYU URAMAKI

Truffled Salsa, Yuzu Kosho, Truffle Soy Ginger Sauce \$42

NATSU

Sweet fried tofu, Yamagobo, Avocado, Yuzu Kosho \$16

FOUR SEASONS

Truffled Mushroom, Cucumber \$16

JURAKU

Salmon, Avocado, Pickled Jalapeño + Soy Lime Sauce \$18

GUGU FLAME

Tuna, Cucumber, Shrimp Tempura + Avocado \$18

HIROO

Shrimp Tempura, Avocado, Tenkasu + Spicy Teriyaki \$17

KIKAKU

Soft Shell Crab, Tobiko + Sambal Aioli \$21

SEKUSHI

King Ora Salmon, Scallops, Truffle Aioli \$21

ZEN URAMAKI

Tempura Shrimp, Spicy Tuna + Yuzu Aioli \$18

UNKAI

Tempura Kani, Spicy Salmon, Avocado, Cucumber, Tenkasu,

Kizami Wasabi + Eel Sauce \$17

mizugashi (desserts)

-MOLTEN CHOCOLATE CAKE 16

With Vanilla Ice Cream

-MATCHA-SWIRLED CHEESECAKE 16

With Summer Citrus + Raspberry Sorbet

-YUZU-LEMON CRÈME BRÛLÉE 16

-GUGU SUNDAE 15

With Vanilla + Chocolate Ice Cream, Dulce Caramel, Chocolate Sauce + Whipped Cream

-WARM BUTTER CAKE 16

Mixed Berry Coulis, Vanilla Bean

japanese inspired cocktails

HANZO 18

Patron Extra Anejo, Passion Fruit & Lime Juice

PINEAPPLE MARTINI 18

Tito's Handmade Vodka, Pineapple Puree, Fresh Lime Juice

LEMON BASIL WARRIOR 14

Tito's Handmade Vodka, Basil, Lemon Juice, Way of the Warrior Sake

JAPANESE WHISKY SOUR 14

Suntory Toki, Domaine de Carton, Egg White, Yuzu

SLOE ROLL 15

Haymans Sloe Gin, Campari, Egg White, Lime

MADEMOISELLE ROSE 16

Ketel Grapefruit Rose, Yuzu, Lychee

MILE HIGH CLUB 15

Rittenhouse Rye, Campari, Cocchi Torino, Amaro, Lemon

DEBU SARU 17

Haku, Godiva, Baileys, Banane and Velvet Falernum

SPICY MARGARITA 15

Don Julio Blanco, Cointreau, Lime, Serrano Pepper

MEJI ERA 17

Shunka Shuto Japanese Blended Whisky, Togarashi Syrup, Orange Bitters

VIOLET REIGN 17

Empress Gin, St. Germain, Luxardo, Lemon Juice

NIPPON DAISY 14

Milagro Blanco Tequila, Midori, Lime

GUGU MULE 14

Tito's Handmade Vodka, Lime, Ginger Beer, Rum Float

HOSHIGURU 18

Casemigos Silver, Ginger, Cointreau, Cranberry Juice and Lime.

THE PERFECT TOKI HIGBALL 17

japanese whisky

HIGBALL +1 | SOUR +2 | OLD FASHIONED +2 | MANHATTAN +5

Shunka Shuto Japanese Blended Whisky 16 Toki 14

Yamato 17

Sensei 14

Hakushu 12 Yr. 30

Yamazaki 12 Yr. 28

Hibiki Harmony 26

Kurayoshi 18 Yr. | 1oz 60

Kamiki Unique Second Maturation | 1oz 26 Yamazaki 18 Yr. 71

sake

JUNMAI (70% POLISHING RATIO)

HAKUTSURU "EXCELLENT" GL 9 | CF 19 | BTL 36

720ml, 50% Milled, 15% ABV, Hyogo Prefecture Dry with robust toastiness, full bodied

MANGA GL15 | CF34 | BTL63

720ml, 60% milled, 13% ABV, Hyogo Prefecture. Rich mouth feel, light anise background

KINOKUNIYA BUNZAEMON BTL 28

300 ml, 55% milled, 16% ABV, Wakayama Prefecture. Dry with notes of sunflower, green pear, and honey.

KIKUSUI "CHRYSANTHEMUM MIST" GL 18 | CF 36 | BTL 68

720ml, 55% milled, 15% ABV, Niigata Prefecture. Clean dry and crisp, canteloupe and banana aroma, mandarin notes

RIHAKU "WANDERING POET" GL 21 | CF 46 | BTL 79

720ml, 55% milled, 15.2% ABV, Shimane Prefecture. Banana and ripe honeydew, crisp acidity, lingering herbal finish

HAKUTSURU "SUPERIOR" GL 18 | CF 36 | BTL 59

720ml, 60% milled, 14.5% ABV, Hyogo Prefecture. Dry and smooth, hints of canteloupe and white grape

GINJO (50% POLISHING RATIO, ALCOHOL FORTIFIED) KUBOTA SENJYO "1000 LONG LIVES"

GL22 | CF40 | BTL78

720ml, 50% milled, 16% ABV, Niigata Prefecture Dried fruit, minerality, cotton candy, very dry

RYUJIN "DRAGON GOD" GL 18 | CF 36 | BTL 71

720 ml, 55% milled, 16.5% ABV, Gunma Prefecture

Melon and grape aroma, light fruity sweetness, rich and smooth

BUSHIDO "WAY OF THE WARRIOR" (GINJO GENSHU) GL 9 | CF 19

Draft, 38% milled, 18% ABV, Kyoto Prefecture Full bodied, bright green apple and kiwi, high proof

NIGORI (UNFILTERED)

TOZAI "SNOW MAIDEN" JUNMAI

GL17 | CF32 | BTL58

720 ml, 70% milled, 14.9% ABV, Kyoto Prefecture Creamy, full body, bright honeydew and white rice palate

KUROSAWA "JUNMAI KIMOTO" BTL 25

300ml, Nagano Prefecture. Medium bodied, spiced apples with caramelized bacon, coconut custard, cashew fruit, honey jicama and endive finish.

HANANOMAI "JUNMAI GINJO" BTL 16

300ml, Shizuoka Prefecture. Medium bodied and tangy, kiwi, sweet potato and mineral accented finish.

HATSUMAGO "JUNMAI KIMOTO" BTL 19

300ml, Miyama Nishiki Prefecture. Medium bodied, slate, licorice, sarsaparilla and honey.

OKUNOMATSU "MOMOTORO (PEACH) BTL 20 "YUZUTORO (YUZU)

"TORO RINGO (APPLE")

500ml, Okunomatsu's flavored sake. Sake blended with natural fruit extract.

KOBE "GINJO STYLE" BTL 16

200ml, Prefecture. Pineapple, melon rind, almond milk and a hint of rice paper and candy.

MIZUBASHO "GINO" BTL 16

180ml, Yamada Nishiki Prefecture. Full bodied, fortified with distilled spirits, which enhances its fruity flavor and aroma.

JUNMAI DAIGINJO "LADY KILLER" BTL 16

180ml, Yamada Nishiki Prefecture. Light bodied, passion fruit, melon and banana.

NINKI-ICHI SPRKLING SAKE BTL 19

300ml, Tohoku Prefecture. Light bodied, this is a natural in-bottle fermentation Junmai Gino Sparkling Sake.

beer

BOTTLE

STELLA ARTOIS 6

Light Lager, Belgium

SAPPORO RESERVE 8

Malt Lager, Japan

KIRIN LIGHT 5

Light Lager, Japan

DRAFT

SAPPORO 6

Japanese Lager, Japan

OLD NATION M-43 10

N.E. IPA, Michigan

SHORT'S SOFT PARADE 7

Fruit + Field Beer, Michigan

BELLS TWO HEARTED ALE 7

American IPA, Kalamazoo

BELLS OBERON 8

Wheat Ale, Kalamazoo

PIGEON HILL 8

Octoberfest, Muskegon

OLD NATION SHANDY 8

Williamston, MI

ASAHI 6

Super dry, Japan

ST.BERNARDUS WATOU 6

rosé by the glass

By.Ott, Cotes de Provence, FR GL 16 | BTL 64 Domain De Fontsaite, FR GL 14 | BTL 56

rosé by the bottle

Peyrassol Commanderus, Cotes de Provence, FR 61 **sparkling by the glass**

Laurent Perrier, Champagne FR, NV GL 21 | BTL 80 Frey-Sohler Brut Rose, Cremant FR GL 17 |
BTL 68 DeStefani, Prosecco 'Millesimato' Fossalta, IT GL 13 | BTL 53 Shady Lane Cellars,
Sparkling Reisling, MI GL 15 | BTL 60

sparkling by the bottle

Veuve Cliquot, Champagne, FR, NV 125

Ruinart, Blanc de Blancs, Champagne, FR NV 165

Dom Perignon, Champagne, FR 2012 299

Billecart-Salmon, Rose, Champagne, FR, NV 150

Billecart-Salmon, Blanc De Blanc, Champagne, FR 2006 248 Armand De Brignac, "Ace of Spades," Brut, Champagne, FR, NV 725

white by the glass

Pinot Gris, Alexana, Willamette Valley, OR GL 14 | BTL 56 Carricante, Tenuta Tescante, Mt. Etna, Sicily GL 15 | BTL 60 Sauvignon Blanc, Goutte D'Argent, Chile GL 16 | BTL 64

Sauvignon Blanc, Merry Edwards, Russian River CA 2019 GL 24 | BTL 86 Chardonnay, Broken Dreams, Napa, CA GL 15 | BTL 60

Chardonnay, Ramey, Russian River Valley, CA GL 23 | BTL 91

White Blend, Gytaku, Alsace, FR GL 18 | BTL 72

Riesling, Mulheimer "Zeppelin", Mosel, DE GL 12 | BTL 48

Semi Dry Riesling, Shady Lane Cellars, Traverse City MI GL 11 | BTL 40 Kerner, Left Foot Charley, Traverse City, Mi GL 14 | BTL 55

white by the bottle

Lago Vinho Verde, Portugal 2020 34

Sant' Elena Pinot Grigio, Friuli, IT 2018 52

Cousino-Macul "Isidora", Sauvignon Gris, Chile 2020 39

Grgich Hills, Fume Blanc, Napa CA 2017 56

Simon Family "Golden Ore", Sauvignon Blanc, Napa CA 2019 148 Cliff Lede, Sauvignon Blanc, Napa CA 2019 67

Merry Edwards, Russian River Sauvignon Blanc, Sonoma CA, 2019 86 Domaine Hippolyte Reverdy Sancerre, Sauvignon, FR 2020 65 Daniel Chotard, Sancerre, FR 2021 77

Domaine Desloges "Touraine," Sauvignon, FR 2017 75

Planeta Eruzione 1614, Carricante, Sicily, 2016 93

Schiopetto Collio, Friuli, IT 2017 48

Cristom, Viognier, Willamette Valley, OR 2016 79

Domaine De La Bretonniere Muscadet, Loire, FR 2018 51

Pepiere Muscadet, Loire, FR 2018 47

Heymann-Lowenstein 'L' Uhlen Laubach, Riesling, DE 2013 120 Basserman-Jordan, Riesling
Auslese, Pfalz, DE 69

Combe, Chenin Blanc, Ballard Canyon CA, 2018 84

Chateau Mont-Redon Lirac, Rhone, FR 2018 91

Henri Costal "Les Truffieres," Chablis, FR 2017 79

Manciat Macon, Chardonnay, Macon, FR 2019 51

Darioush, Chardonnay, Napa, CA 2018 120

Chartron, Premier Cru Chablis, Saint Aubin FR 2018 131

red by the glass

Pinot Noir, Torii Mor, Willamette, OR GL 16 | BTL 64

Cabernet Sauvignon, Trim, Napa, CA GL 12 | BTL 48

Cabernet Sauvignon, Terra Valentine, Napa, CA GL 22 | BTL 71 Syrah/Grenach, Chateau
Fontanes Pic Saint Loup, FR GL 14 | BTL 55 Bordeaux Blend, Chappellet, Napa, CA GL 18 | BTL 70

red by the bottle

Mountford, "Liaison" Pinot Noir, NZ 2014 118

William & Selyem Pinot Noir, Russian River Valley, CA 2016 235 Patz & Hall, "Vintage Select,"
Pinot Noir, Sonoma, CA 2016 77 Kosta Browne "Gaps Crown", Pinot Noir, 2018 312

Koyama, "Williams Vineyard" Pinot Noir, Waipara, NZ 2016 205

Les Pallieres "Les Racines", Gigondas, FR 2018 98

Vieux Telegraphe, Chateauneuf-du-Pape, FR, 2019 149

Chateau Musar, "Gaston", Lebanon, 2015 95

Marciel Lapierre, Morgon, FR 2018 98

Booker Ripper, Grenache, Paso Robles, CA 2016 175

Pride Merlot, Napa & Sonoma, CA 148

Fontodi Chianti Classico, Chianti, IT 2018 148

Canalicchio, Brunello di Montalcino, IT 2016 285

Simon Family, Cabernet Sauvignon, Napa CA 2019 290

Arkenstone, Cabernet Sauvignon, Napa CA 2017 183

Cade, Cabernet Sauvignon, Howell Mountain, Napa CA, 2017 225 Shafer, "One Point Five", Cabernet Sauvignon, Napa CA, 2018 210 Caymus, Cabernet Sauvignon, Napa, CA 2019 165

Eisele "Altagarcia", Cabernet Sauvignon, Napa, CA 2016 280 Chateau de Mercues, "Icône WOW," Malbec, Cahors, FR 2014 255 Disciples, Red Blend, Napa CA 2018 105

Trivento, "Golden Reserve" Malbec, Mendoza, AR 2019 65

Terra Valentine, Cabernet Sauvignon, Spring Mountain, CA 2016 110 Pinot Noir Central Otago, NZ 2014 65

Blackbird Vinyards "Arise" Red blend, Napa, CA 2018 120

Stag's Leap 'Artemis, Cabernet Sauvignon, Napa Ca 2018 140 Beckstoffer Vinyards 'Anthem cabernet, St.Helena, Ca 2015 240 Qupe', Syrah, Santa Maria Valley, Ca 2017 120

Young Inglewood 'Right Bank' Red Blend Napa. Ca 2015 65 Newsprint, Syrah, Columbia Valley, Wa 2017 55

Sensus, Pinot Noir, Russian River, CA 2018 120

Giunta, Malbec, Hawks Bay, NZ 2021 60

Shady Lane Cellars, Blaufrankish, Leelanau Peninsula, Mi 2017 65 Sea Smoke Ten, Santa Rita Hills Pinot Noir, CA 2020 200 Spottswood Estate Cabernet Sauvignon , St. Helena, Ca 2018 350

On Premises Beer and Wine Licenses

1. CHINA BULL LLC, 250 BROOME ST, 141.68 ft
2. DELANCEY'S LUDLOW LLC, 95 DELANCEY ST, 168.25ft
3. FLORA & JASPER INC, 247 BROOME ST, 176.91ft
4. 254 BROOME LLC, 254 BROOME ST, 177.28 ft
5. OPTIMUM GOURMET & MARKET CORP, 243 BROOME ST, 184.73ft
6. BROOME HOSPITALITY CORP, 249 BROOME ST, 203.87ft
7. LOWER EAST SIDE TENEMENT MUSEUM, 103 ORCHARD ST, 212.2ft
8. SUNDAY TO SUNDAY CAFE INC, 253 257 BROOME ST, 245.58 ft
9. DUANE READE INC, 100 DELANCEY ST, 253.74 ft
10. THTG INC, 88 ESSEX ST, 294.44ft
11. ORANGE GLOU LLC, 264 BROOME ST, 304.09 ft
12. ORCHARD GROCER INC, 78 ORCHARD ST, 324.5ft
13. SALON SUCRE LLC, 115 DELANCEY ST, 340.53 ft
14. SKIN CONTACT LLC, 76 ORCHARD ST, 346.81 ft
15. ALLEN HOTEL INC, THE, 88 ALLEN ST, 351.76 ft
16. SHOPSINS GENERAL STORE INC, 88 ESSEX ST STALL 8,9, 359.73 ft
17. DSA PHASE 1 BEER HALL LLC, 115 DELANCEY ST, 419.17 ft
18. SAMURICE NY INC, 115 DELANCEY ST, 419.17 ft
19. CUBMARE BAR LLC, 115 DELANCEY ST, 421.11 ft
20. DSA PHASE 1 BEER HALL LLC, 115 DELANCEY ST, 421.11 ft
21. WILLIAMSBURG PIZZA II LLC, 77 BROOME ST, 481.24 ft
22. JURAKU INC, 121 LUDLOW ST, 529.87 ft
23. HAND ROLL INC, 63 DELANCEY ST, 531.94 ft
24. YOU TONG LIN, 81 ALLEN ST, 540.67 ft
25. REQUIOS INC, 122 LUDLOW ST, 540.71 ft
26. COPPER THROAT CORP, 123 LUDLOW ST, 557.66 ft
27. HENG YUN GROCERY INC, 329 GRAND ST, 558.54 ft
28. ANTLER DISPENSARY INC, 123 ALLEN ST, 559.49 ft
29. SHINON INC, 61 DELANCEY STREET STORE #4, 561.69 ft
30. N & N DELANCEY SMOKE SHOP INC, 61 DELANCEY ST, 561.69 ft
31. ESSEX CHICKEN LLC, 115 ESSEX ST, 593.74 ft
32. ESSEX PROJECT LLC, 119 ESSEX ST, 625.24 ft
33. FEDERICO A PICHARDO, 130 ELDRIDGE STREET 628.55 ft
34. MURAD ALI, 127 LUDLOW STREET, 653.82 ft
35. BURGERS AND CHISMIS LLC, 143 ORCHARD ST, 654.19 ft
36. HOWLING INC, 99 RIVINGTON ST, 678.48 ft
37. EL CASTILLO DE JAGUA REST CORP, 113 RIVINGTON STREET, 705.21 ft
38. 7 ELEVEN INC, 142 DELANCEY ST, 711.17 ft
39. SX GOURMET CORP, 115 RIVINGTON ST, 712.34 ft
40. SUSHI HANA NY INC, 111 RIVINGTON ST, 718.36 ft
41. FROTH NEW YORK, LLC, 90 RIVINGTON ST, 741.56 ft

On Premises Liquor Licenses

1. GOOD PAL CHANTELE CORP, 92 LUDLOW ST, 87.55 ft.
2. L E S RESTAURANT CORP, 81 LUDLOW ST AKA 246 BROOME ST, 144.55 ft
3. 93 LUDLOW ST INC, 95 DELANCEY ST, 148.49 ft
4. SALLY CAN WAIT LLC, 252 BROOME ST, 156.58 ft
5. JOHANNNGPRO LLC, 96 ORCHARD ST, 168.04ft
6. GUTTER BAR LES LLC THE, 242 BROOME ST, 200.04ft
7. BARRIO CHINO LLC, 253 BROOME STREET, 213.87 ft
8. COMPAS GROUP NEW YORK LLC, 86 ORCHARD STREET, 280.33ft
9. BARNORTH GROUP LLC, 77 DELANCEY ST, 285.77ft
10. TWO BIKES LLC, 85 ORCHARD STREET, 296.92 ft
11. XLR8 LLC, 266 BROOME ST, 297.81 ft
12. ORCHARD 85 CORP, 85 87 ORCHARD STREET STORE # 5, 310.21 ft
13. SAIGONNYC LTD, 85 ORCHARD ST UNIT B, 310.21 ft
14. CONGEE VILLAGE INC, 100 ALLEN ST, 340.11 ft
15. SWEATSHOP LES LLC, 110 DELANCEY ST, 367.6 ft
16. GRAZ RESTAURANT LLC, 79 ORCHARD STREET, 383.14 ft
17. 120 ORCHARD BAR LLC, 120 ORCHARD ST, 399.7 ft
18. DSA PHASE 1 BEER HALL LLC, 115 DELANCEY ST, 419.17 ft
19. REGAL CINEMAS INC, 115 DELANCEY ST, 419.17 ft
20. ESSEX PEARL BY AQUABEST LLC, 115 DELANCEY ST, 419.17 ft
21. SITE 2 MARKET LINE RESTAURANT LLC, 115 DELANCEY ST, 421.11 ft
22. BIG CANDY LLC, 86 ALLEN ST, 427.52 ft
23. BG BAR INC, 113 LUDLOW ST, 433.4 ft
24. NORMAN'S CAY GROUP LLC, 74 ORCHARD ST, 435.78 ft
25. YI DING FA CORP, 101 ALLEN ST, 456.07 ft
26. FOURTHGEN LLC, 127 ORCHARD ST, 456.52 ft
27. ALPHA 129 REST LLC, 127 129 ORCHARD STREET, 465.31 ft
28. HERMES B NY LLC, 95 ALLEN ST, 485.66 ft
29. FULL LIFE GRAND STREET LLC & LOTUS GRAND LLC, 324 GRAND ST, 486.31 ft
30. GOOD THANKS CAFE LLC, 131 ORCHARD ST, 513.53 ft
31. TRUMMER ART HOLDINGS LLC, 324 GRAND ST, 521.5 ft
32. EAST VILLAGE HOSPITALITY GROUP LLC, 115 ALLEN ST, 553.58 ft
33. PROLETARIAT V, INC, 98 102 NORFOLK AKA 138 DELANCY, 555.27 ft
34. ATTABOY COCKTAILS LLC, 134 ELDRIDGE ST, 573.59 ft
35. SWOON CORP, 121 ESSEX ST, 611.53 ft
36. CUATRO LOBOS INC, 140 142 ORCHARD ST, 624.73 ft
37. JED PARTNERS LLC, 126 LUDLOW ST, 632.47 ft
38. A HALIBUT INC, 138 ORCHARD ST, 642.24 ft
39. JMDR 127 LUDLOW LLC, 127 LUDLOW ST, 653.01 ft
40. SEWARD PARK LIQUORS INC, 53 LUDLOW ST, 662.52 ft
41. JOEY BATS CAFE NYC LLC, 129 ALLEN ST, 667.01 ft

- 42. FRIEDMAN'S ON GRAND LLC, 359 361 GRAND ST, 674.25 ft
- 43. 106 LA CONTENTA LLC, 106 NORFOLK ST-SOUTH STORE, 685.81 ft
- 44. DOWNTOWN LLC, THE, 107 RIVINGTON ST, 708.61 ft
- 45. Keltic Lounge Inc, 132 Ludlow St, 714.94 ft
- 46. PIZZA A CASA INC, 371 GRAND ST, 721.7 ft
- 47. SERAFINA LUDLOW CORP, 98 RIVINGTON ST, 729.6 ft
- 48. CAMILLE PRODUCTIONS LLC, 110 RIVINGTON ST, 741.5 ft