

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: February 3, 2023

Is location currently licensed? Yes No Type of license: Restaurant Wine

If alteration, describe nature of alteration: N/A

Previous or current use of the location: Restaurant

Corporation and trade name of current license: SUSHUMAI ASIAN FUSION INC dba SUSHUMAI ASIAN FUSION

APPLICANT:

Premise address: 112 Stanton Street, New York, New York 10002

Cross streets: Between Ludlow Street and Essex Street

Name of applicant and all principals: LSinvest LLC, principal member Lorcan Shannon

Trade name (DBA): pending contingent on liquor license approval.

PREMISE:

Type of building and number of floors: mixed residential & commercial; 6 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 N/A - building built in 1910

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) Sunday - Wednesday: 3 PM - 2 AM ; Thursday - Saturday - 3 PM to 4 AM; no outdoor space.

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? 20-22 tables Total number of indoor seats? 54-56 seats

How many stand-up bars/bar seats are located on the premise (number, length, and location) _____
1 stand-up bar on street level; approx. 30 foot bar; 10-12 bar seats.

*(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 _____
Experiential dining to complement innovative cocktail service

What are the hours the kitchen will be open? Same as hours of operation

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

How many employees will there be? Minimum 10 employees, pending concept finalization

Do you have or plan to install French doors accordion doors or windows? N/A

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: interconnected speakers, e.g., SONOS

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.") _____
Please see attachment.

Will there be security personnel? Yes No (If Yes, how many and when) _____
Thursday: 1 bouncer from 8 PM - close; Friday & Saturday: 1-2 bouncers from 8 PM - close

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

APPLICANT HISTORY:

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

If yes, please indicate name of establishment: Stella & Fly; The Wolfhound; Jack Diamond's

Address: Please see attachment. Community Board # Please see attachment.

Dates of operation: Currently operational, please see attachment.

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? 7

How many On-Premise (OP) liquor licenses are within 500 feet? 38

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) _____ restaurant, or

- I will operate a Experiential dining & cocktail bar,
- 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 3 PM - 2 AM; Tue 3 PM - 2 AM; Wed 3 PM - 2 AM;
 Thu 3 PM - 4 AM; Fri 3 PM - 4 AM; Sat 3 PM - 4 AM;
 Sun 3 PM - 2 AM. (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, _____

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: Lorcan Shannon

Phone Number: 781-521-7701

ATTENTION RESIDENTS & NEIGHBORS

LSinvest LLC/Lorcan: 781-521-7701

Company/DBA Name and Contact Number for Questions

Plans to open a

bar & dining room

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

at the following location

112 Stanton Street

Building Number and Street Name (Address)

This establishment is seeking a license to serve

Beer/Wine & Liquor

Beer & Wine or Beer/Wine & Liquor

There will be an opportunity for public comment on

Tuesday, February 21, 2023 at 6:30pm

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

see www.cb3manhattan.org for zoom meeting details

Date/Time/Location

Lorcan: 781-521-7701

Applicant Contact Information

At COMMUNITY BOARD 3

SLA & DCA Licensing Committee Meeting

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

ATTENTION RESIDENTS & NEIGHBORS

第 3 社區居民 請注意

LSinvest LLC

Lorcan: 781-521-7701

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)

bar & dining room

(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)

112 Stanton Street, New York, NY 10002

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)

Beer/Wine & Liquor

(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

Tuesday, February 21, 2023 at 6:30pm

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

see www.cb3manhattan.org for zoom meeting details

時間 (Time) 和地點 (Location)

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

NEIGHBORING RESIDENTS VECINOS DE LA COMUNIDAD

LSinvest LLC/Lorcan: 781-521-7701

Company Name/ Contact Info

Nombre de la Compañía/el teléfono de contacto

Plans to open a:

Planifique abrir un/una:

Bar & dining room

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

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

112 Stanton Street, New York, NY 10002

address

dirección

Seeking a license to serve

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

Beer/Wine & Liquor

Beer & Wine or Beer/Wine & Liquor

Cerveza y vino o cerveza/vino y bebidas alcohólicas

**Public meeting
for comments**

**Reunión público
para comentarios**

Tuesday, February 21, 2023 at 6:30pm

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

see www.cb3manhattan.org for zoom meeting details

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

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

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

Petition to Support Proposed Liquor License

Date: _____

The following undersigned residents of the area support the following liquor license (indicate the type of license such as full-liquor or beer-wine) full-liquor (On-premises liquor license)

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

Address of premises: 112 Stanton Street, New York, NY 10002

This business will be a: (circle) Bar Restaurant other: Bar and Dining Room

The hours of operation will be:
Sunday - Wednesday: 3 PM - 12 AM; Thursday - Saturday: 3 PM - 2 AM

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)

Attachment to CB 3 Questionnaire

Page 3 of 5 – Re: Proposed Method of Operation

Vehicular Traffic and Crowds

1. We expect most patrons coming to this area to use public transportation, taxis or rideshare, or already live in the area. The Applicant's concept is for the establishment to become a Lower East Side destination experience for local residents and New York City visitors alike.
2. The location is easily accessible via mass transit that are within a ½ miles of the restaurant (New York City MTA trains: F at 2nd Avenue, F, J, M, Z at Delancey St-Essex St; J, Z at Bowery; B, D at Grand St; 6 at Bleecker St. New York City MTA buses: M9, M21, M15-SBS, M15, M14A-SBS, B39). There is also metered street and garage parking for those who want to endure NYC traffic and find NYC parking.
3. In addition, on weekend nights, security personnel will be hired and on hand to assist Front of House (FOH) staff to manage and disperse any additional congestion or formation of crowds outside the establishment.

Noise Management

1. Soundproofing will be installed prior to the opening of the establishment. There have never been any noise complaints to the Applicant's knowledge.
2. There will be background ambient music only from a digital device or a laptop. The Applicant will be playing ambient and slower tempo music in line with the creative direction of the business.
3. The noise level will be kept consistently at 70 to 80 decibels. Due to the experiential dining and cocktail bar concept, the noise level cannot be louder than patrons' ability to have a conversation with their fellow guests and interactions with the dining and cocktail service.
4. Applicant is also taking active steps to mitigate noise levels with soundproofing installation, such as adding carpets in high-traffic areas, wooden and sound absorbent fixtures, drapes and curtains in order to further reduce noise level. Front of House (FOH) staff will be trained to address any high noise situation respectfully should it arise.
5. If necessary, timely noise-reduction strategies, such as keeping front door closed, will be strictly enforced at 10 PM, so as to further reduce noise levels.
6. The establishment will hire security personnel on Thursday, Friday and Saturday to control outside congestion and keep the sidewalk clear during peak hours.

Pg. 3 of 5 – Re: Applicant History

Manhattan:

Stella & Fly Coffee Shop & Wine Bar (Operational from 2018 - present)
1705 First Avenue, New York, NY 10128
Manhattan Community Board 8

Jack Diamond's (Operational from 2022 - present)
140 E. 27th Street, New York, NY 10016
Manhattan Community Board 6

Queens:

The Wolfhound (Operational from 2016 - present)
38-14 30th Avenue, Astoria, NY 11103
Queens Community Board 1

Applicant Industry Experience:

Lorcan Shannon, the principal of LSinvest LLC, has experience investing in the food and beverage businesses in New York City. Growing up in the hospitality industry of Doolin, County Clare, Ireland, Mr. Shannon has an intimate knowledge of the inner workings of both front and back of the house, due to his teenage and college work experience at busy pubs and restaurants catering to a range of individuals.

Mr. Shannon has teamed successfully with managers at a variety of businesses based in New York City. Stella & Fly is a local neighborhood coffee shop and wine bar located at 1705 First Avenue on the Upper East Side. Stella and Fly has become an integral part of the neighborhood since opening its doors in 2018. It is locally known for providing delicious coffee, a great spot for remote working, trivia night, relaxing live music, and a place to gather for a glass of wine, local beer or arguably the best grilled cheese in NYC. Stella & Fly has also become popular as a conveniently situated viewing and cheering location for spectators of the annual New York City marathon. The Wolfhound is a contemporary Irish pub in Astoria, Queens. The Wolfhound's "Trad Week" has become an annual community gathering as celebrated and renowned traditional Irish musicians and singers travel locally and internationally, including from the West of Ireland, to play Irish music together. Mr. Shannon's newest venture, Jack Diamond's, is a quaint neighborhood bar located in Kips Bay in Manhattan. A cozy and warm cocktail bar and gastropub, Jack Diamonds today has many subtle nods to its namesake and New York of the 1920s.

As a new co-op owner and resident of the Lower East Side, Mr. Shannon is invested to become an engaged and contributing member of the Lower East Side neighborhood community. Mr. Shannon has engaged in the creative process for the Applicant's new business venture with award-winning mixologist Andreas Sanidiotis and professional executive chef Joshua Plunkett, whose resumes are included in support of the CB3 Questionnaire. Mr. Shannon hopes to create dining and cocktail concept creates a cocktail bar and dining experience that will be inspired by the Japanese concept of "Kaizen", which roughly translates to "good change."

JOSHUA PLUNKETT

Executive Sous Chef



PERSONAL PROFILE

Highly motivated culinary and hospitality professional with a demonstrated history of working in a wide range of culinary roles within the industry. A strong operations professional with extensive experience in Fine Dining.

ACADEMIC HISTORY

University College Dublin
Bachelor of Arts (B.A.), Philosophy · (2007 - 2010)

Ballymaloe Cookery School
12 Week Certificate, Cookery · (2006 - 2006)

CONTACT

Phone: +1646-660-4685

Email: plunkett.joshua@gmail.com

LinkedIn: www.linkedin.com/in/joshuaplunkett

618 Bush Street, Unit 71, San Francisco, 94108

LANGUAGES

French (Basic/Limited Working)

Japanese (Elementary)

English (Native)

CAREER HISTORY

Saison Hospitality Group

Executive Sous Chef

January 2020 - Present (1 year) San Francisco Bay Area

I play a leading role in the kitchen management team. This requires skills in logistics, management, administration, inventory, sourcing and menu development. The role also includes mentoring the cooks, daily running of the kitchen as well as P&L management. I am also involved planning and execution for on-site events as well as larger off-site events.

- During **COVID-19**, I was part of the core team that designed and opened a BBQ concept called Saison Smokehouse. As well as designing a high end Saison branded meal kit which involved live Zoom calls with our guests. I also reopened Saison with a new outdoor dining direction and new menu concept. The team also set up a pivot called Saison Provisions during the second shut down in the city in December 2020.

Sous Chef

May 2019 - January 2020 (9 months), San Francisco Bay Area

As Sous Chef I worked on ordering and dish development as well as management within the kitchen. I worked with the Executive chef Laurent Gras to exercise and realize his vision.

Chef De Partie

June 2018 - May 2019 (1 year) San Francisco Bay Area

I began on the AM production team receiving orders and working on kitchen production. After 2 months on AM, I worked on the fire station for 10 months which was responsible for all protein cooking and butchery.

大鵬 - Taihou

Cook at Taihou

February 2017 - July 2017 (6 months) Nakagyō-ku, Kyoto, Japan

As part of a year in Japan I worked at busy family run restaurant in Kyoto, Japan. The restaurant served Szechuan cuisine using produce from Kyoto and around Japan. I was able to work in a completely foreign culture with new systems, ingredients and methods. I spent time learning about Japanese culture and ingredients and gained skills in a wide range of fish butchery and seafood preparation techniques.

Atera Restaurant

Senior Chef De Partie

September 2015 - September 2016 (1 year 1 month) New York City

At Atera I was a senior member of a small but talented team. I worked the meat and fish station, responsible for receiving, butchery, preparation and cooking of all proteins as well as sauce production. I also took part in serving and interacting with guests during service.

Luksus & Torst

Chef De Partie

August 2014 - September 2015 (1 year 2 months) Greenpoint, Brooklyn

I worked in a small ambitious team at a tasting menu restaurant in what was a intense work environment. The restaurant received its first Michelin star in October 2014. I also worked on the 2016 publication of the Phaidon book Food & Beer book based on the restaurant.

Momofuku Ma Peche

Line Cook

February 2014 - August 2014 (7 months), New York City

I worked as a line cook for Momofuku Ma Peche in Midtown under Paul Carmichael, primarily on the fish section.

Momofuku Culinary Lab & PR Office

Culinary Lab

May 2013 - July 2013 (3 months) Brooklyn

Interning in the Culinary Lab of Momofuku Restaurant Group.

I worked directly under the head of research and development Dan Felder.

PR Intern

September 2012 - April 2013 (8 months) East Village

Interning in the PR/Media Office of Momofuku Restaurant Group.

COMPLETED STAGES:

In De Wulf, Dranouter, Belgium
September 2016 (6 weeks)

Coi, San Francisco, California
August 2013 (1 week)

Saison, San Francisco, California
August 2013 (1 week)

Aubergine at L'Auberge Carmel, Carmel, California
July 2013 (1 week)

Relae Restaurant, Copenhagen, Denmark
November 2011 (1 week)

Manresa Restaurant, Los Gatos, California
September 2011 (1 month)

Momofuku Ko, East Village, New York
July 2011 (2 weeks)

Momofuku Ssam Bar, East Village, New York
July 2011 (2 weeks)

McCradys Restaurant, Charleston, South Carolina
June 2011 (2 weeks)

Restaurant Noma, Copenhagen, Denmark
May 2010 (6 weeks)

L'Enclume Restaurant, Cartmel, UK
August 2008 (2 weeks)

The Pig's Ear

Chef de Partie

February 2012 - June 2012 (5 months) Dublin

I worked as a Chef de partie between January and June 2012, primarily on the garnish and starter sections and spent some time on pastry in what is a busy Michelin bib gourmand restaurant.

Sheridans Cheesemongers

Retail Assistant

November 2011 - January 2012 (3 months) Dublin

Attained retail experience, developing customer service skills and also gained valuable knowledge of Irish and European cheeses.

Chapter One Restaurant

Commis Chef

June 2008 - June 2009 (1 year 1 month) Dublin

I worked for a year as a full time commis in the kitchen, primarily on the Garnish Section. I also took part in the team which attended and represented Chapter One the Taste Of Dublin food festival in 2007, 2008 & 2009.

CONSULTANCY

The Late Late

Consultant

January 2015 - April 2015 (5 months) New York

I designed and executed a food menu for a new Irish influenced bar that was opening on Houston Street in New York. My role involved menu conception, product sourcing and training staff.

Pizza E Porchetta

Consultant

January 2014 - February 2014 (2 months) Dublin, Ireland

I worked for a newly opened restaurant as a consultant. The role involved creating a new menu structure and content, sourcing new and better suppliers, organizing the existing team into a cohesive unit as well as implementing higher standards of organization throughout front and back of house.

Joshua Plunkett Resume

PERSONAL PROFILE

Highly motivated culinary and hospitality professional with a demonstrated history of working in a wide range of culinary roles within the industry. A strong operations professional with extensive experience in Fine Dining.

CAREER HISTORY

Loyola Portugal Group
Executive Chef

July 2021 – Present, Algarve, Portugal

In July 2021 I took up the position of executive chef in Loyola Portugal overseeing the menu development of three restaurant concepts. These are a gastro pub, Italian and busy beach restaurant. This was followed by the opening of a restaurant in which I am a partner. The restaurant is an outdoor wood fire restaurant with capacity for 120 people.

Loyola Portugal Group
Consultant Chef

April 2021 – June 2021 (3 months) Algarve, Portugal

Hired as a consultant between April & June 2021 to work on three restaurants (two new openings) in the Quinta Do Lago area in Algarve, Portugal. My role included menu and recipe development, tasting and food direction, staff training and integrating better system efficiency and operations procedures within the restaurants.

Saison Hospitality Group
Executive Sous Chef

January 2020 - Present (1 year), San Francisco Bay Area

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Manresa Restaurant, Los Gatos, California September 2011 (1 month)

Momofuku Ko, East Village, New York July 2011 (2 weeks)

Momofuku Ssam Bar, East Village, New York July 2011 (2 weeks)

McCradys Restaurant, Charleston, South Carolina June 2011 (2 weeks)

Restaurant Noma, Copenhagen, Denmark May 2010 (6 weeks)

L'Enclume Restaurant, Cartmel, UK August 2008 (2 weeks)

CONTACT

Phone: +351 925689000

Email: plunkett.joshua@gmail.com



ANDREAS SANIDIOTIS

BARTENDER, BAR MANAGER, TRAINER

a.sanidiotis@gmail.com | +35799787445 |

📷 asanidiotis | Nicosia, Cyprus

ABOUT ME

Extremely motivated hospitality professional. I am driven to constantly develop my skills and grow professionally in order to educate people on the art of hospitality. I am confident in my ability to come up with new concepts and develop new drinks, as well as on my ability to transfer knowledge and techniques.

AWARDS

- 50 best bars 2015 - 48th
- 50 best bars 2016 - 43rd
- 50 best bars 2017 - 29th
- 50 best bars 2018 - 25th
- 50 best bars 2019 extended list - 53
- 50 best bars 2020 extended list - 97
- 50 best bars 2022 extended list - 82
- Top 4 - Best international bar team 2017 - Tales of The Cocktail
- Top 10 - Best International Bar Team - 2018 + 2019 - Tales of The Cocktail
- Diplomatico World Tournament Finalist
- Skinos Mediterranean Challenge Cyprus Winner 2014

WORK EXPERIENCE

Lost + Found drinkery. Head Bartender / Bar Manager

NOV 2013 - CURRENTLY

- Managing and organizing bar operations.
- Responsible for maintaining and exceeding service standards.
- Staff training: service, barbacks, and bartenders.
- Stock control management.
- Scheduling and managing employees' requests.
- Updating cocktail menus.
- Managing and maintaining lab and R&D procedures.
- Responsible for maintaining and updating all lab equipment, such as rotary evaporators, centrifuge, sous vide, and vacuum chamber.
- Responsible for keeping the bar team up to date with new products, garnishes, techniques, and concepts.
- Responsible for concept creation and consulting for the company's other venues.

Bar in bottle LTD. Co-Founder

(Subsidiary of Lost + Found drinkery)

MAY 2020 - CURRENTLY

- Created and developed the company's bottled cocktail program.
- Responsible for the company's operations.

Blend.app. Business Manager

OCTOBER 2020 - CURRENTLY

- Assisting in product development and testing.
- Responsible for setting up the sales process and acquiring new customers.
- Responsible for venue onboarding and account management.

ANDREAS SANIDIOTIS

LANGUAGES

- Greek - Native
- English - Fluent

GUEST SHIFTS

Baba Au Rum - Athens
The Clumsies - Athens
Two Schmucs - Barcelona
Tales and Spirits - Amsterdam
NU Lounge - Bologna
Xalavro - Crete
Mr. Foggs - London
La Otra - Tel Aviv
Sorrento - Bangkok
Bamboo bar - Bangkok
Kubrick - Larissa
Mitzva bar - Moscow
Hendrick's bar - Dubai
Pussyfoot - Seoul
42 - Athens
Central Station - Beirut
Tjoget - Stockholm
Linea - Bucharest
Tribeca - Thessaloniki
Twenty seven - Amsterdam
The Craftsman - Reggio Emilia

EDUCATION

University of Leicester
Criminology,
2010-2011

Univeristy of Brighton
Hospitality Management,
2011-2013

WORK EXPERIENCE

Mixology group. Event's Bartender / Bar Trainer

SEP 2011 - MAY 2013

- Bartend at high-profile customer events such as the NFL and Discovery channel.
- Responsible for meeting and exceeding service standards.
- Training bartenders and cocktail enthusiasts on spirit knowledge and cocktail creation.

SEMINARS

Created and delivered seminars sponsored by brands and bar shows.

- Understanding & Perfecting Advanced Methods.
- Sustainability, Craftmanship & Local ingredients.
- Sugar, Salt, and Acids - Their use in cocktails.
- Ice - Create and Carve.
- Finding the positive in every situation - A story about lost + found, it's inception, and progress.

SKILLS

- Exceptional communication and networking skills.
- Great team player, but also thrives when working independently.
- Ability to work under pressure and multi-task.
- High service standards with meticulous attention to detail.
- Open-minded and a creative problem-solver.
- Up to date with the latest lab and kitchen equipment including centrifuges and rotary evaporators.

KAIZEN 5

NOT SO CLASSICS

UMESHU \$ 17
Bourbon, Umeshu, Orange
bitters

SANSHO PEPPER \$ 16
Roku gin, Oka Kura Bermutto,
Bitter liqueur, Sansho pepper

SOCHU KAKIGORINHA \$ 15
Socho, Yuzu Sherbet, Flavored
kakigori

OCHA-OSAKE (SPIRITS AND TEA)

HOJICHA \$ 19
Japanese whiskey, Salted
caramel, Hojicha, plum
bitters.

GENMAICHA \$ 14
Roku gin, Midori, Melon, Yuzu,
Genmaicha, C02

ROYAL MILK \$ 17
Rum, Royal milk tea, sake,
spices.

DAGASHI

YUZU GUM RAMUNE \$ 16
Haku vodka, bubble gum, yuzu
sherbet, C02

YAN YAN \$ 19
Rum, Vanilla, Rice vinegar,
yoghurt, biscuit

NINJIN \$ 6.50
Rum, Carrot, Lemon, Cashew
Orgeat, puffed rice

UMAMI

WASABI + DAIKON \$ 18
Haku vodka, Worcestershire,
rice vinegar, lemon, tomato,
daikon, wasabi.

PONZU \$ 18
Sochu, Mezcal, Lime, Agave,
Ceviche water

YUZU KOSHO \$ 17
Tequila, Green chili, Yuzu,
Lime, agave

PRICES ARE SUBJECT TO A 10% SERVICE CHARGE
AND APPLICABLE TAXES.

KAIZEN 5

FOOD MENU

RAW

TSUKEMON PLATE \$ 5
Japanese Seasonal Pickles

SCALLOPS \$ 19
Yuzu Kosho - Crudo Style

GOLDEN BREAM \$ 19
Tail sashimi, wasabi, dipping sauce

WAGYU TARTARE \$ 29
Wagyu, Egg, Wasabi, Mustard

FRIED

KATSU SANDO \$ 25
Iberico Pork, Cabbage, Japanese Mayo, Pickles

KARAAGE \$ 14
Boneless fried chicken, Furikake, Dipping sauce

YASAI TEMPURA \$ 14
Seasonal Veggies, Panko, Dipping sauce

KOROKE \$ 13
Beef, Potato, Panko, Tonkatsu sauce

GRILLED

TACOYAKI \$ 16
Octopus balls

OKONOMIYAKI \$ 15
Eggs, Cabbage, Panko, Kewpie mayo

TSUKUNE \$ 9
Chicken Mince, ginger, chili, spices

WAGYU FLANK \$ 36
Wagyu, Soy sayce, Ginger, Seaweed

DESSERT

KAKIGORI \$ 12
Flavored shaved ice, Fresh cream

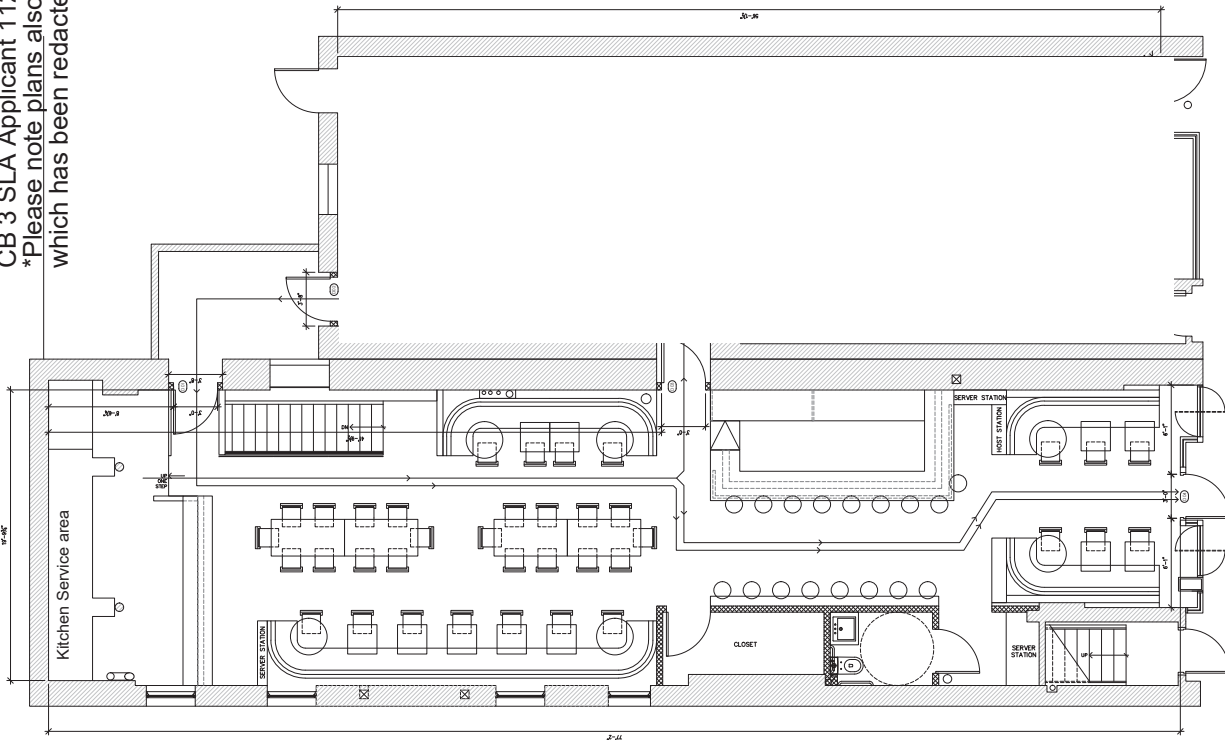
MATCHA SOFT SERVE \$ 10

MOCHI \$ 5
Green tea, Black Sesame, Mango, Red bean

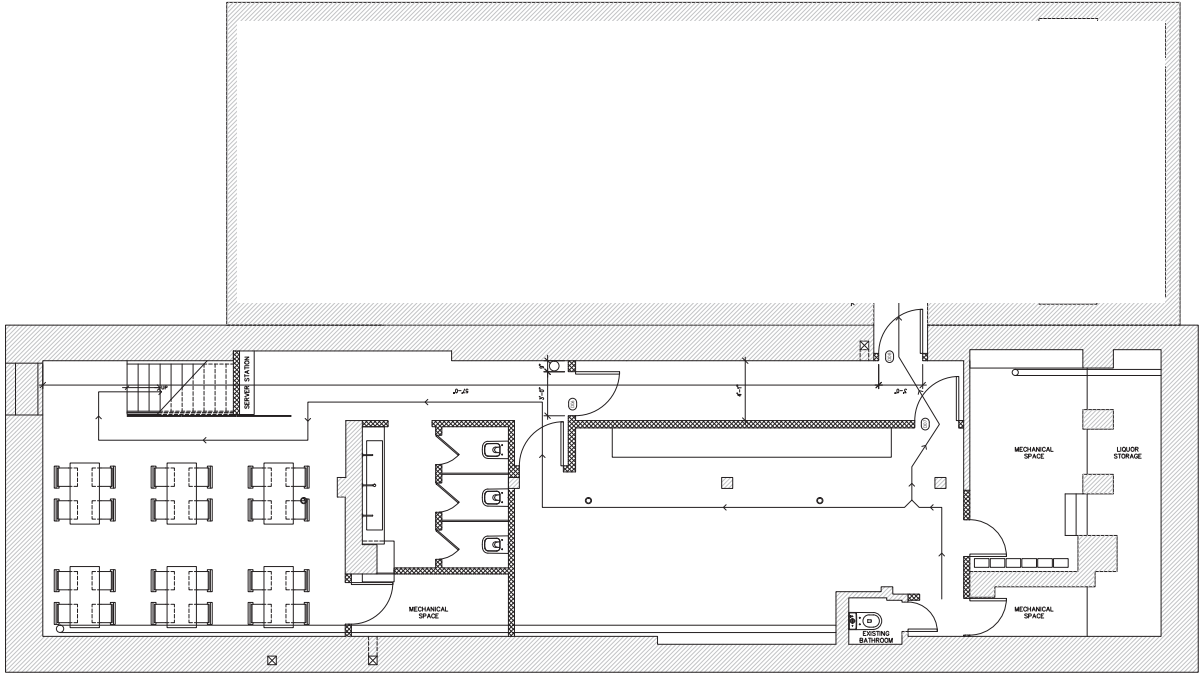
FRUIT SANDO \$ 7
Milkbread, Seasonal fruits, Double cream

PRICES ARE SUBJECT TO A 10% SERVICE CHARGE
AND APPLICABLE TAXES.

CB 3 SLA Applicant 112 Stanton St Floor Plans
 *Please note plans also include 114 Stanton St
 which has been redacted to avoid confusion.



1 FIRST FLOOR EGRESS DIAGRAM



2 CELLAR FLOOR EGRESS DIAGRAM

ALL UTILITY ROOMS, STAIRS, ARE IN
 HEIGHT, TO MAINTAIN ELEVATED, AND
 SELF-CLOSING.

EGRESS PATHS

DESCRIPTION OF EGRESS MEANS OF EGRESS:
 1. STAIRS TO BE PROVIDED IN THE MAIN
 FIRST FLOOR.
 2. STAIRS TO BE PROVIDED IN STANTON MAIN
 STREET, EXIT THROUGH IN STANTON MAIN
 ENTRANCE EXIT DOOR.
 3. STAIRS TO BE PROVIDED IN STANTON
 MAIN STREET, EXIT THROUGH IN STANTON
 MAIN ENTRANCE EXIT DOOR.
 4. STAIRS TO BE PROVIDED IN STANTON
 MAIN STREET, EXIT THROUGH IN STANTON
 MAIN ENTRANCE EXIT DOOR.

REFERENCED DRAWING:

DATE: 01.23.15
 SCALE: 1/4" = 1'-0"

OGAWA/DEPARDON ARCHITECTS
 77 Chambers Street
 New York, New York 10007
 TEL 212.627.7390
 FAX 212.431.3991
 CHECKED BY: CD KO
 DRAWN BY: BV

NOTE:
 THIS DRAWING SERVES THE PURPOSE OF REPRESENTING
 THE GENERAL CONTRACTOR'S OBLIGATIONS.

LSinvest LLC
112 Stanton Street, New York, NY 10002

Public Interest Statement

LSinvest LLC applies for an on-premises liquor license for the business retail space available at 112 Stanton Street, New York, New York 10002 (the “Applicant”) to present an experiential dining experience and cocktail service in vibrant Lower East Side neighborhood. The Applicant seeks to add liquor to its existing Restaurant Wine license held by the location’s current occupant, Sushumai. The Applicant wishes to create a concept dining and cocktail experience that is inspired by the Japanese philosophy of “Kaizen,” which roughly translates to “good change.” The Applicant hopes to create a concept that is an homage that creatively celebrates the spirit of the Kaizen philosophy and the 5S’s, a methodology promoting a workplace that is clean, uncluttered, safe, and well-organized to help reduce waste and optimize productivity. It is designed to help build a quality work environment, both physically and mentally. The Applicant wishes to utilize the concept to inspire a cocktail bar and dining room experience promoting an enhanced relaxing cocktail and dining experience. We request the support and recommendation of the Community Board for our On-Premises Liquor License application submission to the NY State Liquor Authority.

Positive Impact on Local Community

The retail space located at 112 Stanton Street has existed in the neighborhood since 1910, and the Applicant hopes that the new business will continue being a long-established part of the neighborhood, getting to know the community through its clientele and collaboration with neighborhood businesses. The new business concept at 112 Stanton Street will contribute immensely to the neighborhood’s selection of restaurant and bars. We know that our establishment will easily become a destination experience for local neighborhood patrons and visitors alike. The staff will be known to the patrons and vice versa. The Applicant’s concept offers patrons a creative and experiential cocktail and dining room environment, and the ambiance aims to be a calming oasis within the city, celebrating the historic Lower East Side neighborhood. Adding liquor to the on-premises liquor license will enable the Applicant to create a creative cocktail experience within the typical nightlife experience in the area.

There are approximately 38 on-premises licenses within 500 feet of 112 Stanton Street. A large majority of the on-premises licenses appear to be restaurants. Further, given the Applicant’s convenient location to public transportation and the ubiquitous use of taxis, Uber, Lyft and other rideshare options to get to the Lower East Side area, it is extremely unlikely that the granting the requested on-premises liquor license will have any discernable impact on vehicular traffic and parking near to the establishment.

LSinvest LLC has engaged in the creative process for the Applicant’s new business venture with award-winning mixologist Andreas Sanidiotis and professional executive chef Joshua Plunkett, whose resumes are included in support of the CB3 Questionnaire. The concept is to create a cocktail bar and dining concept that is inspired by and an homage to the Japanese concept of “Kaizen”, which roughly translates to “good change.” The experience will aim to creatively celebrate the spirit of the Kaizen philosophy and the 5S’s, a methodology promoting a workplace that is clean, uncluttered, safe, and well-organized to help reduce waste and optimize productivity. It is designed to help build a quality work environment, both physically and mentally.

LSinvest LLC
112 Stanton Street, New York, NY 10002

The concept aims to combine this philosophy with the cocktail bar atmosphere, creating a clean, safe and happy ambiance, both for the employees and the customers.

The Applicant is conscientious of the important impact a new business venture can have on the surrounding community. The Applicant hopes to contribute to a new and positive type of experience to be associated with the typical nightlife of New York City. The Applicant will be actively doing its part to revitalize the bar and hospitality industry by providing friendly competition with the other local establishments, resulting in competitive pricing and community opportunities for neighborhood residents to choose. The Applicant also hopes to provide job opportunities to dozens of people that live in the area and plans to reach out to other Lower East Side small businesses to foster collaborative relationships to help the Lower East Side community rebuild and thrive. The business wants to bring a creative twist to the nightlife scene in the neighborhood, benefiting the neighborhood directly, as well as New York City as a whole.

The new business venture at 112 Stanton Street will always comply and abide by all local and state regulations applicable to the operations of such an establishment. Furthermore, the Applicant shall always use reasonable efforts to reduce noise emanating from the premise to nearby neighbors. The Applicant will be investing in soundproof installation prior to the opening of the new business venture. Music, when played, will be limited in volume to encourage patron conversation with each other and the staff. The noise level is intended to enhance the calm environment for the experiential cocktail and dining experience, as well as to keep good relationships with neighbors and to prevent any disturbance. Any requests with regards to noise management will be dealt with immediately, in a respectful and understanding manner by our staff. No exterior speakers will be used. The Applicant will maintain a clean and presentable storefront & sidewalk outside the property at all times. The business has no history of liquor violations nor reported criminal activity. There have been no complaints or issues with the community, the SLA or any other government agency. All necessary licenses and permits have either been obtained or are in the process of being obtained.

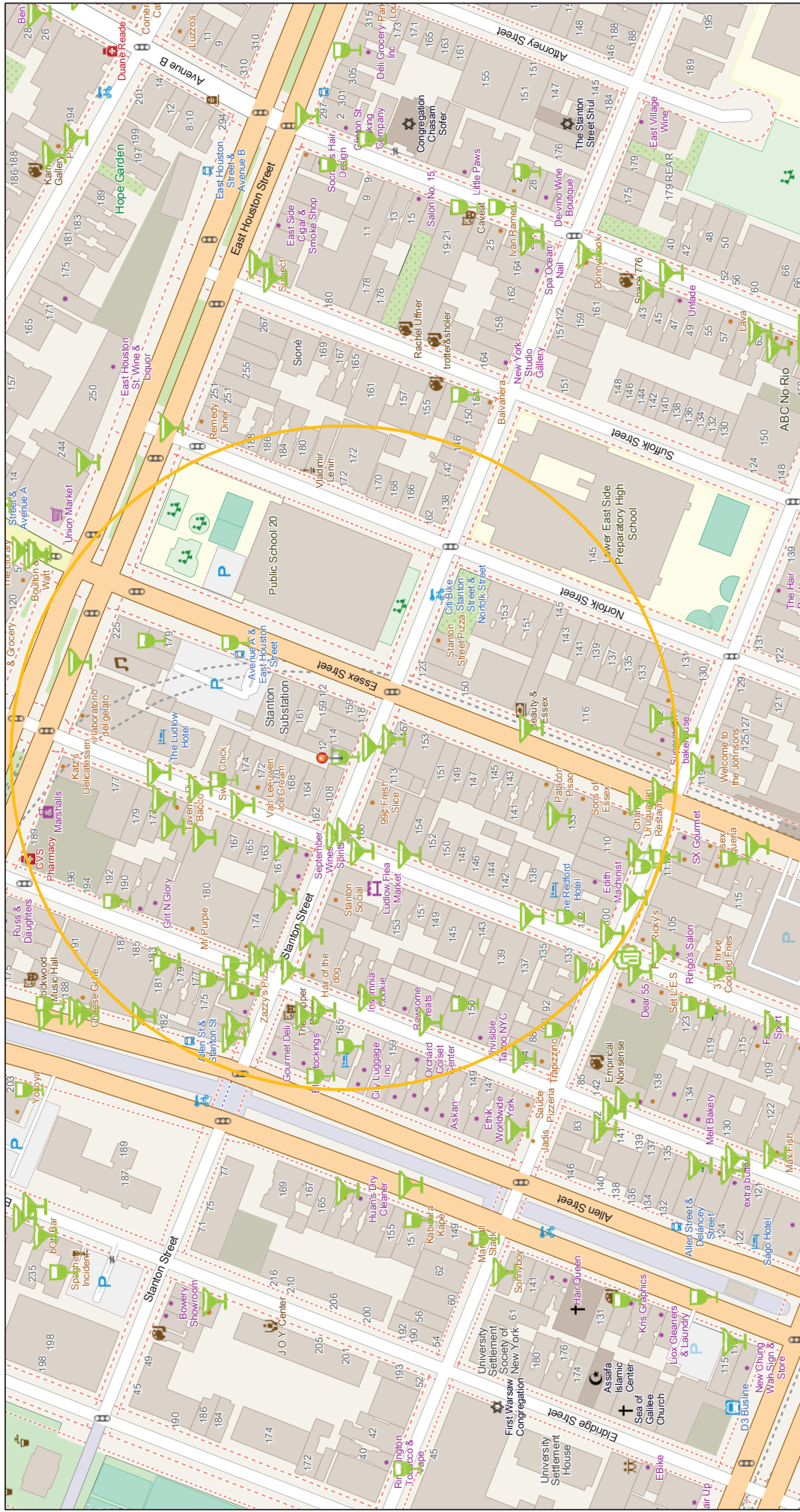
As a new co-op owner and resident of the Lower East Side, it is incredibly important for me to add to the quality of life in our neighborhood by creating a warm and welcoming, creatively-constructed cocktail bar and dining room experience for our neighbors and visitors alike. Therefore, we believe that the On-Premises License application is in the public interest and to the advantage and benefit of our community. We respectfully request the Community Board's support and recommendation for our application to the State Liquor Authority.

Thank you.

Lorcan Shannon

Lorcan Shannon
Member, LSinvest LLC

112 Stanton St.



2/11/2023, 9:48:28 PM

Active Licenses

-  On Premises Liquor
-  On Premises Wine
-  On Premises Beer

1:2,278
0 0.02 0.04 0.07 0.08 mi
0 0.03 0.07 0.13 km

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Map data © OpenStreetMap contributors, Microsoft, Facebook, Inc. and its affiliates, Esri Community Maps contributors, Map layer by Esri

NYS Liquor Authority

This report is for informational purposes only in aid of identifying establishments potentially subject to 500 and 200 foot rules. Distances are approximated using industry standard GIS techniques and do not reflect actual distances between points of entry. The NYS Liquor Authority makes no representation as to the accuracy of the information and disclaims any liability for errors.

Proximity Report For:	
Location	112 Stanton St, New York, New York, 10002
Geocode	Latitude: 40.72119 longitude: -73.98730
Report Generated On	2/1/2023

8 Closest Liquor Stores			
Name	Address	Distance	
VIJAYA GROUP INC Ser #: 1326346	100 STANTON ST NEW YORK, NY 10002	185 ft	
SALGIRAH CORP Ser #: 1276123	141 ESSEX ST NEW YORK, NY 10002	333 ft	
EAST HOUSTON STREET WINE & LIQUOR INC Ser #: 1266928	250 E HOUSTON ST STORE #13 NEW YORK, NY 10002	602 ft	
TURTLE DOVE LLC Ser #: 1271455	28 30 CLINTON ST STORE B NEW YORK, NY 10002	860 ft	
EAST VILLAGE WINE & LIQUORS INC Ser #: 1281322	80-82 CLINTON ST NEW YORK, NY 10002	1,062 ft	
PET NAT LLC Ser #: 1306926	115 DELANCEY ST NEW YORK, NY 10002	1,083 ft	
DISCOVERY WINES LLC Ser #: 1254572	16 AVE B NEW YORK, NY 10009	1,095 ft	
JCCSM INC Ser #: 1336591	45 1ST AVE NEW YORK, NY 10003	1,216 ft	

Schools within 500 feet		
Name	Address	Distance
PS 20 ANNA SILVER	166 ESSEX ST NEW YORK, NY 10002	209 ft
SCHOOL FOR GLOBAL LEADERS	145 STANTON ST NEW YORK, NY 10002	487 ft

Churches within 500 feet	
Name	Distance
Assafa Islamic Center	453 ft

Pending On Premises Liquor Licenses within 750 feet

Name	Address	Distance
ATLANTIC BAR GROUP LLC Ser #: 1355476	146 ORCHARD ST NEW YORK, NY 10002	489 ft
SAUCE MANAGEMENT II LLC Ser #: 1354602	78 84 RIVINGTON ST NEW YORK, NY 10002	618 ft
JURAKU INC Ser #: 1347601	121 LUDLOW ST NEW YORK, NY 10002	669 ft
CARIBEA LLC Ser #: 1353529	205 ALLEN ST STORE #4 AKA 203 ALLEN ST NEW YORK, NY 10002	702 ft
ALLEN STREET HOSPITALITY ORCHARD F&B LLC Ser #: 1346590	139 ORCHARD ST NEW YORK, NY 10002	725 ft
23AVEBAR CORP Ser #: 1356050	23 AVENUE A NEW YORK, NY 10009	732 ft

Active On Premises Liquor Licenses within 750 feet

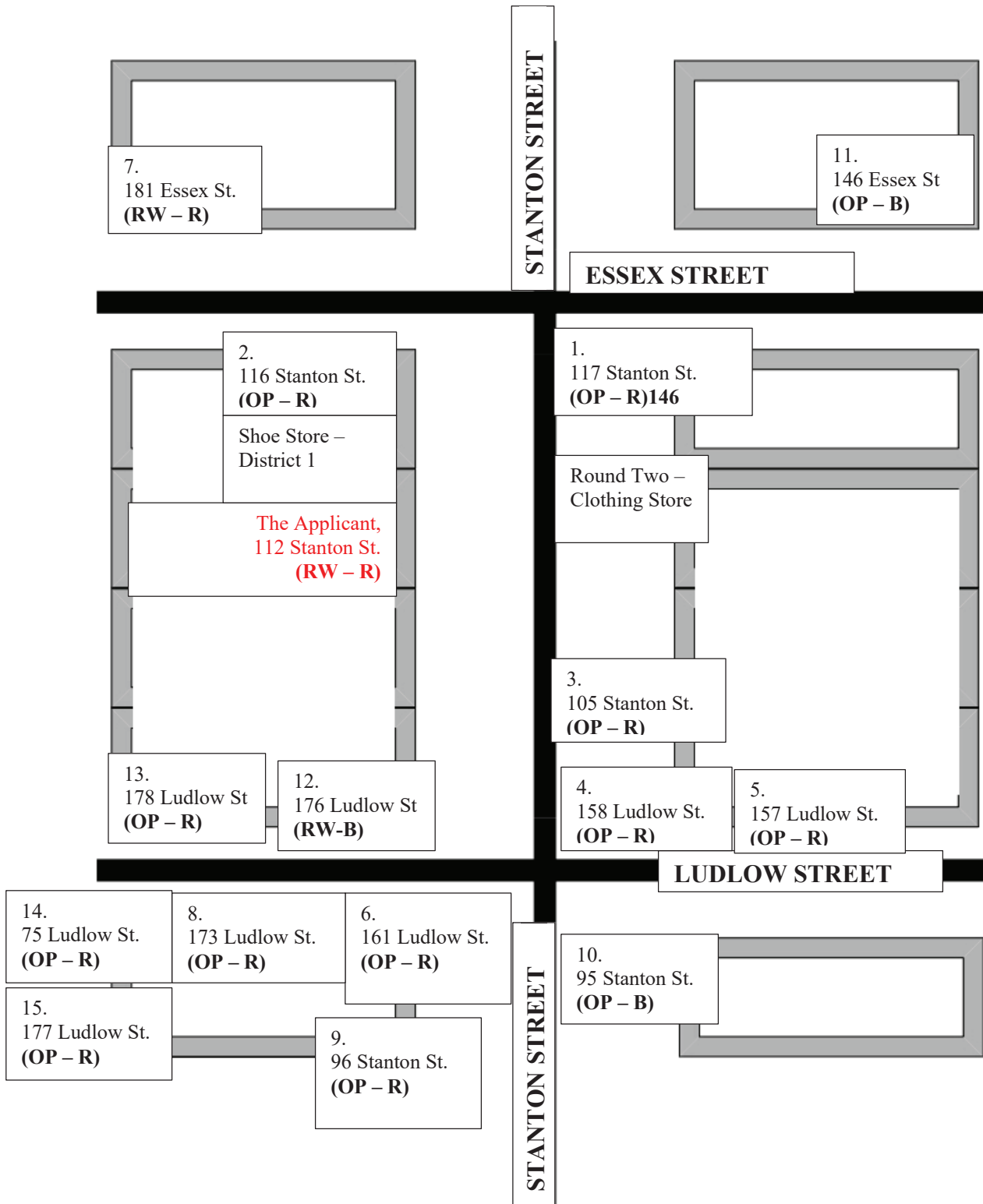
Name	Address	Distance
UBER CAFFE LLC Ser #: 1268136	116 STANTON ST NEW YORK, NY 10002	48 ft
DANIEL CABA Ser #: 1332083	117 STANTON ST NEW YORK, NY 10002	81 ft
158 LUDLOW REST LLC Ser #: 1131361	158 LUDLOW STREET STANTON & RIVINGTON NEW YORK, NY 10002	111 ft
LOCO 111 INC Ser #: 1131031	105 STANTON ST NEW YORK, NY 10002	118 ft
SAKAMAI LLC Ser #: 1263563	157 LUDLOW ST NEW YORK, NY 10002	143 ft
TENEMENT PARTNERS LLC Ser #: 1339077	161 LUDLOW ST NEW YORK, NY 10002	159 ft
JERSEY BOYS LLC Ser #: 1273888	173 LUDLOW ST NEW YORK, NY 10002	168 ft
OWLINGS INC Ser #: 1170538	152 LUDLOW STREET RIVINGTON & STANTON STREETS NEW YORK, NY 10002	176 ft
SWEET CHICK LES LLC Ser #: 1274831	178 LUDLOW ST NEW YORK, NY 10002	220 ft
SAN PEPPAS JERK CHICKEN EXPRESS INC IV Ser #: 1334619	90 96 STANTON ST #3& BASEMENT,AKA 172 ORCHARDST NEW YORK, NY 10002	228 ft
MRRDIGO LLC, IHG MGMT MARYLAND LLC & GG LES LLC Ser #: 1286719	171 LUDLOW ST A/K/A 180 ORCHARD ST NEW YORK, NY 10002	241 ft
95 STANTON STREET REST INC Ser #: 1024159	95 STANTON ST NEW YORK, NY 10002	274 ft
OSTERIA GRANO LLC Ser #: 1281633	175 LUDLOW ST NEW YORK, NY 10002	277 ft
EASTERN DISTRICT OPERATIONS LLC Ser #: 1329636	177 LUDLOW ST NEW YORK, NY 10002	278 ft
LUDLOW HOTEL OPERATING LLC & LUDLOW HOTEL F&B LLC Ser #: 1275487	180 184 LUDLOW ST & BEVERAGE LLC NEW YORK, NY 10002	279 ft
GUAPO BODEGA LLC	146 ESSEX STREET	285 ft

Active On Premises Liquor Licenses within 750 feet		
Name	Address	Distance
Ser #: 1246348	NEW YORK, NY 10002	
HELEN'S KITCHEN LLC Ser #: 1343839	172 ORCHARD ST NEW YORK, NY 10002	324 ft
ORCHID STREET ENTERPRISES LLC Ser #: 1156178	174 ORCHARD STREET HOUSTON & STANTON STREETS NEW YORK, NY 10002	326 ft
168 ORCHARD ST PARTNERS INC Ser #: 1255449	168 170 ORCHARD ST NEW YORK, NY 10002	329 ft
FOUNDATION LOUNGE CORP Ser #: 1280506	137 ESSEX ST NEW YORK, NY 10002	334 ft
FORREST INTERNATIONAL INC Ser #: 1310419	162 ORCHARD ST NEW YORK, NY 10002	364 ft
ORCHARD STREET RESTAURANT LLC & COSMIC DEBRIS LLC Ser #: 1219676	187 ORCHARD STREET E HOUSTON ST & STANTON ST NEW YORK, NY 10002	367 ft
SOHO-LUDLOW INC Ser #: 1272412	139 LUDLOW ST NEW YORK, NY 10002	369 ft
GHVILLE INC Ser #: 1254436	167 ORCHARD ST 2ND & 3RD FL NEW YORK, NY 10002	382 ft
ORCHARD FLAVOR PARTNERS LLC Ser #: 1336151	167 ORCHARD ST NEW YORK, NY 10002	392 ft
PUB 138 INC Ser #: 1316189	181 ORCHARD ST SOUTH STORE NEW YORK, NY 10002	404 ft
IT'S THERE HOSPITALITY LLC Ser #: 1336772	154 ORCHARD ST STORE C NEW YORK, NY 10002	419 ft
S W MONTE INC Ser #: 1024134	217 E HOUSTON ST NEW YORK, NY 10002	422 ft
LION HOSPITALITY LLC Ser #: 1339355	84 STANTON ST NEW YORK, NY 10002	433 ft
133 ESSEX RESTAURANT LLC Ser #: 1255201	133 ESSEX ST NEW YORK, NY 10002	450 ft
EPSTEINS BAR LLC Ser #: 1303829	82 STANTON ST NEW YORK, NY 10002	454 ft
CAMILLE PRODUCTIONS LLC Ser #: 1120448	110 RIVINGTON STREET ESSEX & LUDLOW STREETS NEW YORK, NY 10002	465 ft
120 ESSEX MARKET LLC Ser #: 1316835	124 RIVINGTON ST NEW YORK, NY 10002	480 ft
KELTIC LOUNGE INC Ser #: 1181425	132 LUDLOW ST NEW YORK, NY 10002	481 ft
PENNSYLVANIA JAYCOX INC Ser #: 1112506	118 RIVINGTON STREET ESSEX AND NORFOLK STS/ NEW YORK, NY 10002	482 ft
SERAFINA LUDLOW CORP Ser #: 1296274	98 RIVINGTON ST NEW YORK, NY 10002	482 ft
DOWNTOWN LLC,THE Ser #: 1144147	107 RIVINGTON ST LUDLOW & ESSEX NEW YORK, NY 10002	486 ft
188 ALLEN ST INC Ser #: 1330353	188 ALLEN ST NEW YORK, NY 10002	492 ft
122-124 RIVINGTON CORP Ser #: 1131317	122-124 RIVINGTON ST. ESSEX ST & LUDLOW STREET	514 ft

Active On Premises Liquor Licenses within 750 feet		
Name	Address	Distance
	NEW YORK, NY 10002	
TRAPIZZINO LES LLC Ser #: 1334274	144 ORCHARD ST NEW YORK, NY 10002	528 ft
RIVINGTON CAFE CORP Ser #: 1024132	123 RIVINGTON STREET NEW YORK, NY 10002	538 ft
ROCKWOOD MUSIC CORP Ser #: 1156950	194 ALLEN ST UNITS B4, B5, & B6 NEW YORK, NY 10002	544 ft
JMDR 127 LUDLOW LLC Ser #: 1278006	127 LUDLOW ST NEW YORK, NY 10002	548 ft
ALLEN OPERATING COMPANY LLC & ORCHARD ST REST LLC Ser #: 1192619	190 ALLEN STREET STANTON & EAST HOUSTON STREETS NEW YORK, NY 10002	550 ft
DOWNTOWN DINING LLC Ser #: 1265284	5 AVENUE A NEW YORK, NY 10009	551 ft
CRAWFORD FLICK INC Ser #: 1024603	7 AVENUE A NEW YORK, NY 10009	553 ft
A & P RESTAURANT CORP Ser #: 1260821	245 E HOUSTON ST A/K/A 190 NORFOLK ST NEW YORK, NY 10002	559 ft
JED PARTNERS LLC Ser #: 1311871	126 LUDLOW ST NEW YORK, NY 10002	562 ft
JJD GROUP LLC Ser #: 1210668	9 AVENUE A HOUSTON & 1ST AVE NEW YORK, NY 10009	573 ft
244EH TENANT LLC Ser #: 1327169	244 E HOUSTON ST NEW YORK, NY 10002	588 ft
KENROCK ENTERPRISES LLC Ser #: 1218044	192 ALLEN ST GROUND FLOOR NEW YORK, NY 10002	588 ft
SAUCE MANAGEMENT LLC Ser #: 1296794	78 84 RIVINGTON ST NEW YORK, NY 10002	618 ft
SWOON CORP Ser #: 1024141	121 ESSEX ST NEW YORK, NY 10002	635 ft
ROBERT SANDS INC Ser #: 1191958	12 AVENUE A HOUSTON & FIRST NEW YORK, NY 10009	643 ft
MFM BRANDY LLC Ser #: 1273635	157 ALLEN ST NEW YORK, NY 10002	652 ft
REBEL ALLEN LLC Ser #: 1300186	163 ALLEN ST NEW YORK, NY 10002	653 ft
CUATRO LOBOS INC Ser #: 1283883	140 142 ORCHARD ST NEW YORK, NY 10002	668 ft
A HALIBUT INC Ser #: 1270101	138 ORCHARD ST NEW YORK, NY 10002	668 ft
DOUBLE DOWN NYC LLC Ser #: 1174399	14 AVENUE A HOUSTON & E 2ND STREET NEW YORK, NY 10009	669 ft
BURGERS AND CHISMIS LLC Ser #: 1327911	143 ORCHARD ST NEW YORK, NY 10002	682 ft
205 ALLEN ST LLC Ser #: 1335291	205 ALLEN ST NEW YORK, NY 10002	727 ft
TTBK INC Ser #: 1305169	188 SUFFOLK ST NEW YORK, NY 10002	729 ft

Active On Premises Liquor Licenses within 750 feet		
Name	Address	Distance
SWAUTO LTD Ser #: 1024671	25 AVENUE A NEW YORK, NY 10009	732 ft

Block Plot Diagram
Applicant 112 Stanton St.
CB 3 Questionnaire



Block Plot Diagram
Applicant 112 Stanton St.
CB 3 Questionnaire

Legend for Block Plot Diagram

(B = Bar; R = Restaurant; RW = Beer/Wine license; OP = On-premises Liquor)

1. Daniel Caba DBA El Nuevo Amanacer Restaurant
117 Stanton St.
(OP – R)

2. Uber Caffè LLC DBA Souvlaki GR LES
116 Stanton St.
(OP – R)

3. Loco 111 Inc. DBA San Loco
105 Stanton St.
(OP – R)

4. 158 Ludlow Rest LLC DBA Pianos
158 Ludlow St.
(OP – R)

5. Sakamai LLC DBA Sakamai
157 Ludlow St.
(OP – R)

6. Tenement Partners LLC DBA Tenement
161 Ludlow St.
(OP – R)

7. Takumi NYC Corp DBA Takumi Omakase
181 Essex St.
(OP – RW)

8. Jersey Boys LLC DBA Tre
173 Ludlow St.
(OP – R)

9. San Peppas Jerk Chicken Express Inc IV DBA Peppas's Jerk Chicken
96 Stanton St.
(OP – R)

10. 95 Stanton Street Rest Inc. DBA Arlene's Grocery
95 Stanton St.
(OP – B)

11. Guapo Bodega LLC DBA Beauty & Essex
146 Essex St.

Block Plot Diagram

Applicant 112 Stanton St.

CB 3 Questionnaire

(OP – B)

12. Ludlow Coffee Supply LLC DBA Ludlow Coffee Supply

176 Ludlow St.

(RW – B)

13. Sweet Chick LES LLC

178 Ludlow St.

(OP – R)

14. Osteria Grano LLC DBA Taverna Di Bacco

175 Ludlow St.

(OP – R)

15. Eastern District Operations LLC DBA BBF

177 Ludlow St.

(OP – R)