

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

Tareake Dorill, 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:** October 12, 2023

Is location currently licensed? ☒ Yes ☐ No    Type of license: On Premises Liquor

If alteration, describe nature of alteration: \_\_\_\_\_

Previous or current use of the location: Restaurant

Corporation and trade name of current license: 188 Allen Street Inc dba Cheese Grille

**APPLICANT:**

Premise address: 188 Allen Street

Cross streets: East Houston and Stanton Street

Name of applicant and all principals: Idleflora LLC - Vincent Ning and Linda Wang

Trade name (DBA): Idleflora

**PREMISE:**

Type of building and number of floors: 1 story masonry

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 LNO - 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): 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 10:00 am - 1:00 am; Thursday - Saturday 10:00 am - 4:00 am

Will any other business besides food or alcohol service be conducted at premise, i.e., retail? ☒ Yes ☐ No  
If yes, please describe what type: Sale of floral arrangements

Number of indoor tables? 10 Total number of indoor seats? 20

How many stand-up bars/bar seats are located on the premise (number, length, and location) 0  
THERE ARE 14 counter 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 Plant based tapas

What are the hours the kitchen will be open? All hours of operation

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

How many employees will there be? 6-10

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

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

What will be the music volume? ☒ Background (conversational) ☐ Entertainment (live music venue level) Please describe your sound system: Computer generated with small speakers

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.") 1 employee will be designated to ensure traffic and crowds do not cause 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. Interior volumes will be kept to background/conversational level only; 1 employee will be responsible for monitoring

Is sound proofing installed? ☒ Yes ☐ No exterior of premises to ensure it remains quiet and orderly

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: Shinn East; Ume; Thirteen Water; Appas Pizza, Shinn West

Address: 119 E 7th St; 237 Kent Ave; 208 E 7th St; 210 1st Ave; 525 W 53rd St Community Board # 3; BK1; 3; 3; 5

Dates of operation: 2022-Present; 2018-Present; 2023-Present; 2023-Present

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? See attached

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

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.***

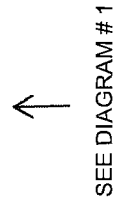
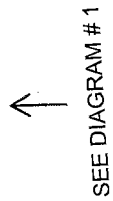
1. My license type is: ☐ beer & cider ☐ wine, beer & cider ☒ liquor, wine, beer & cider
2. ☐ I will operate a full-service restaurant, specifically a (type of restaurant) \_\_\_\_\_ restaurant, or  
☒ I will operate a Plant based tea house and tapas bistro,  
☒ with a kitchen open and serving food during 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 10:00 am - 1:00 am; Tue 10:00 am - 1:00 am; Wed 10:00 am - 1:00 am;  
Thu 10:00 am - 4:00 am; Fri 10:00 am - 4:00 am; Sat 10:00 am - 4:00 am;  
Sun 10:00 am - 1:00 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  
☐ I will close all outdoor dining allowed under the temporary Open Restaurants program and any other subsequent uses by 10:00 P.M. all days and not have any speakers or TV monitors outdoors
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 apply for an alteration to the method of operation or for any physical alterations of any nature without first coming before CB 3.
11. ☐ I will not seek a change in class to a full on-premises liquor license without first obtaining approval from CB 3.
12. ☒ I will not participate in pub crawls or have party buses come to my establishment.
13. ☒ I will not have unlimited drink specials, including boozy brunches, with food.
14. ☐ I will not have a happy hour or drink specials with or without time restrictions OR ☒ I will have happy hour and it will end by 7:00 pm.
15. ☒ I will not have wait lines outside. ☒ I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
16. ☒ I will conspicuously post this stipulation form beside my liquor license inside of my business.
17. ☒ Residents may contact the manager/owner at the number below. Any complaints will be addressed immediately. I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.

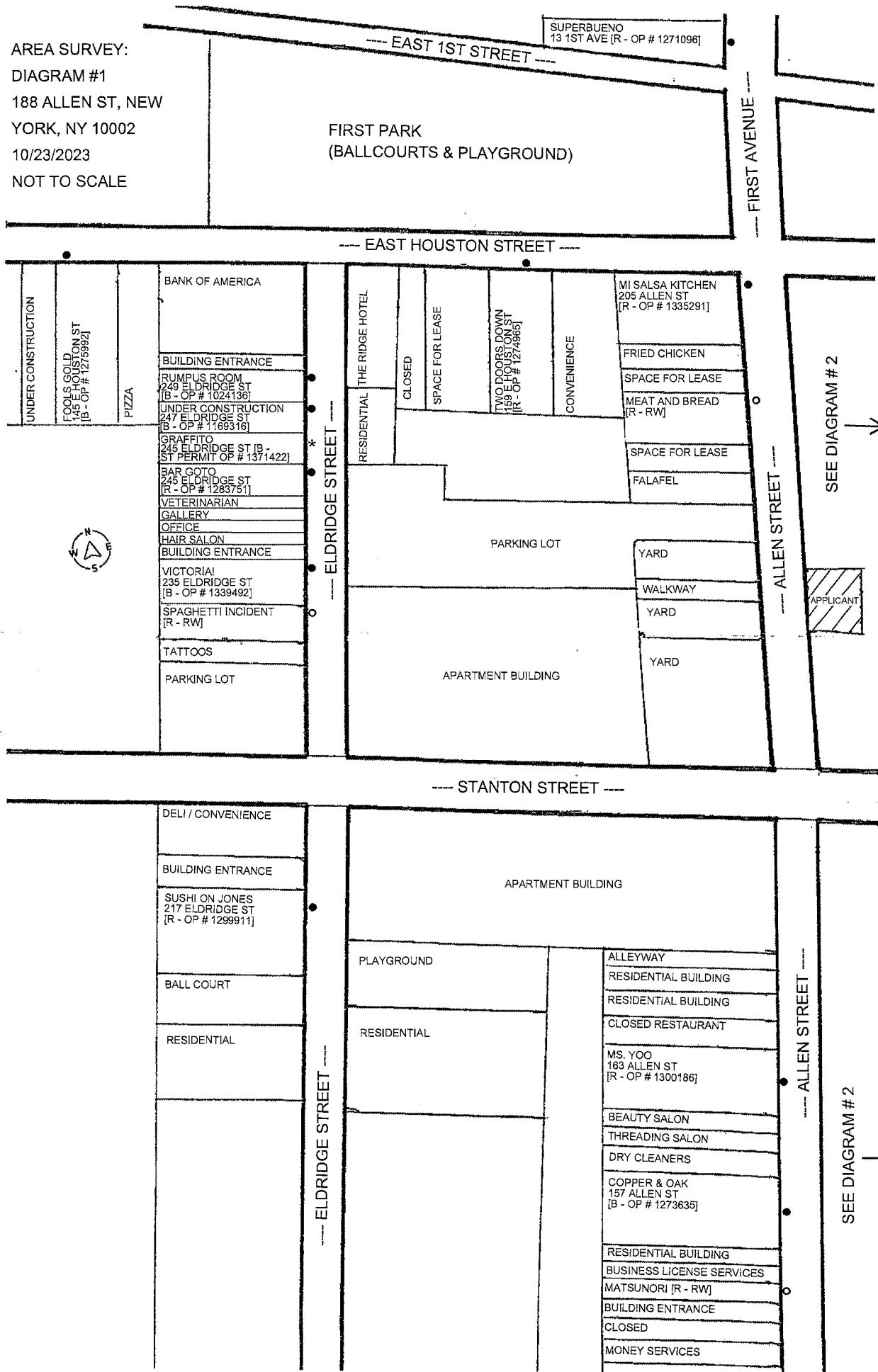
Name: Vincent Ning

Phone Number: (212) 994-4914

10/23/2023 --- NOT TO SCALE



AREA SURVEY:  
DIAGRAM #1  
188 ALLEN ST, NEW  
YORK, NY 10002  
10/23/2023  
NOT TO SCALE



**LOCATIONS WITH FULL ON-PREMISES LIQUOR LICENSES LOCATED WITHIN 500 FEET OF 188 ALLEN ST, NEW YORK, NY 10002**

#	NAME	TYPE	SERIAL	ADDRESS	DISTANCE
1.	SIXTY LES HOTEL	HL	1192619	190 ALLEN ST	58 ft
2.	LOCAL 138	OP (B)	1316189	181 ORCHARD ST	93 ft
3.	ROCKWOOD'S	OP (R)	1218044	192 ALLEN ST	128 ft
4.	8282	OP (R)	1339355	84 STANTON ST	128 ft
5.	BLUE RIBBON SUSHI	OP (R)	1219676	187 ORCHARD ST	138 ft
6.	82 STANTON	OP (B)	1303829	82 STANTON ST	140 ft
7.	ROCKWOOD MUSIC HALL STAGE 1	OP (R)	1156950	194 ALLEN ST	166 ft
8.	THE SKINNY	OP (B)	1156178	174 ORCHARD ST	170 ft
9.	THE SLIPPER ROOM	OP	1254436	167 ORCHARD ST, FL 2&3	185 ft
10.	SAIGON SOCIAL	OP (R)	1343839	172 ORCHARD ST	199 ft
11.	HAIR OF THE DOG	OP (B)	1255449	168-170 ORCHARD ST	235 ft
12.	ARLENE'S GROCERY	OP (B)	1024159	95 STANTON ST	269 ft
13.	PEPPA'S JERK CHICKEN	OP (R)	1334619	90-96 STANTON ST	280 ft
14.	KAIKAGETSU	OP (R)	1310419	162 ORCHARD ST	288 ft
15.	HOTEL INDIGO	HL	1286719	171 LUDLOW ST	319 ft
16.	MI SALSA KITCHEN	OP (R)	1335291	205 ALLEN ST	329 ft
17.	BBF	OP (R)	1329636	177 LUDLOW ST	330 ft
18.	TRE	OP (R)	1273888	173 LUDLOW ST	331 ft
19.	THIEF FKA TENEMENT	OP (R)	1339077	161 LUDLOW ST	332 ft
20.	TAVERNA DI BACCO	OP (R)	1281633	175 LUDLOW ST	333 ft
21.	TWO DOORS DOWN	OP (R)	1274965	159 E HOUSTON ST	352 ft
22.	VICTORIA!	OP (B)	1339492	235 ELDRIDGE ST	354 ft
23.	SWEET CHICK	OP (R)	1274831	178 LUDLOW ST	371 ft
24.	BAR GOTO	OP (R)	1283751	245 ELDRIDGE ST	378 ft
25.	THE LUDLOW HOTEL / DIRTY FRENCH	HL	1275487	180-184 LUDLOW ST	386 ft
26.	MS. YOO	OP (R)	1300186	153 ALLEN ST	392 ft
27.	[UNDER CONSTRUCTION]	OP (B)	1169316	247 ELDRIDGE ST	392 ft
28.	RUMPUS ROOM	OP (B)	1024136	249 ELDRIDGE ST	410 ft
29.	SAKAMAI [CLOSED]	OP (R)	1263563	157 LUDLOW ST	413 ft
30.	KATZ DELICATESSEN	OP (R)	1295275	205 E HOUSTON ST	418 ft
31.	SUSHI ON JONES	OP (R)	1299911	217 ELDRIDGE ST	426 ft
32.	COPPER & OAK	OP (B)	1273635	157 ALLEN ST	428 ft
33.	PAPER PLANES	OP (R)	1336772	154 ORCHARD ST, STORE C	431 ft
34.	PIANO'S	OP (B)	1131361	158 LUDLOW ST	433 ft
35.	KIND REGARDS	OP (B)	1170538	152 LUDLOW ST	470 ft
36.	SAN LOCO	OP (R)	1131031	105 STANTON ST	471 ft
37.	FOOLS GOLD NYC	OP (B)	1275992	145 E HOUSTON ST	497 ft
38.	ONE AND ONE	OP (B)	1236229	76 E 1ST ST	499 ft



--- E HOUSTON STREET ---

MI SALSA KITCHEN  
205 ALLEN ST  
[R - OP # 1335291]

FRIED CHICKEN

SPACE FOR LEASE

MEAT AND BREAD  
[R - RW]

SPACE FOR LEASE

FALAFEL



PARKING LOT

YARD

WALKWAY

YARD

YARD

BLOCK PLOT  
DIAGRAM

188 ALLEN ST,  
NEW YORK, NY  
10002

10/23/2023  
NOT TO SCALE

--- STANTON STREET ---

CHURROS

UNDER CONSTRUCTION

□ UNDER CONSTRUCTION  
[R - RW]

• ROCKWOOD MUSIC HALL  
STAGE 1  
194 ALLEN ST  
[R - OP # 1156950]

• ROCKWOOD'S  
192 ALLEN ST  
[R - OP # 1218044]

• SIXTY LES HOTEL  
190 ALLEN ST  
[HOTEL - HL # 1192619]

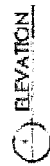
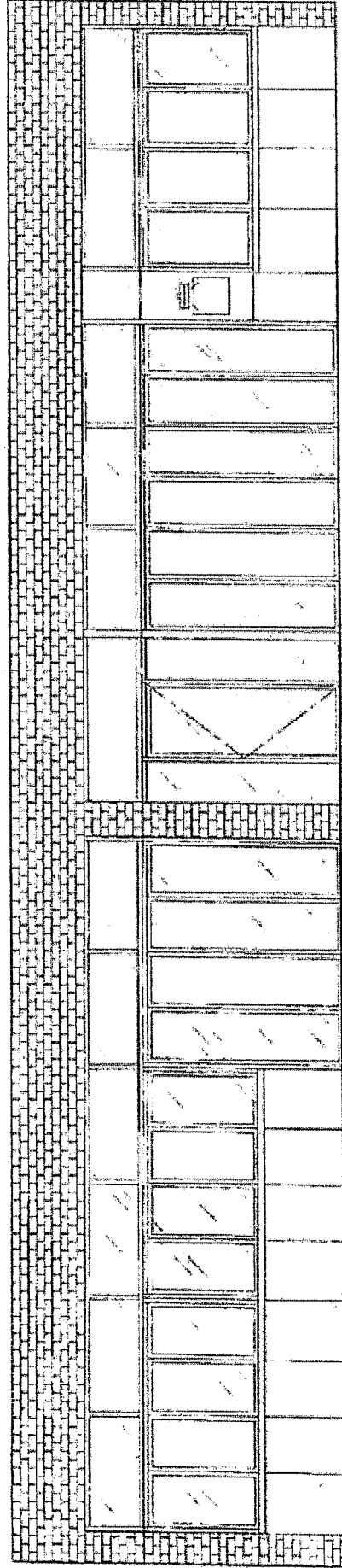
APPLICANT

TOBACCO SHOP

UNDER CONSTRUCTION

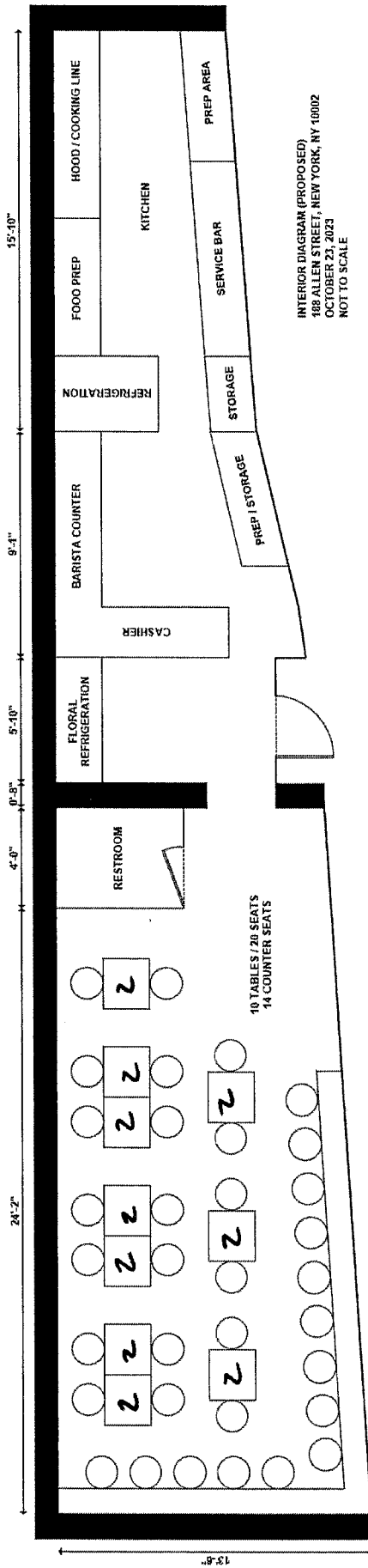
• 82 STANTON  
82 STANTON ST  
[B - OP # 1303829]

--- ALLEN STREET ---



FRONT ELEVATION DRAWING

188 ALLEN ST, NEW YORK NY 10002



INTERIOR DIAGRAM (PROPOSED)  
 188 ALLEN STREET, NEW YORK, NY 10002  
 OCTOBER 23, 2023  
 NOT TO SCALE

# idleflora

fall 2023 • tea & coffee

## traditional herbal tonics

**focus & clarity** 7  
ginkgo leaf, schisandra,  
wolfberry, tangerine peel

**cleanse & detox** 7  
chrysanthemum, wolfberry,  
hawthorn, dandelion, dried orange

**liquid skincare** 8  
longan, osmanthus, jujube,  
white jelly mushroom, rose bud

**calm & mindfulness** 7  
lily bulb, chrysanthemum,  
licorice root, lavender

**immunity booster** 6  
cordyceps, ginseng, wolfberry,  
cinnamon, turmeric

## floral & herbal tea

buckwheat	3.75	4
chrysanthemum	4	4.25
cornflower	3.75	4
dandelion	4	4.25
ginseng oolong	4.25	4.5
hawthorn berry	4	4.25
hibiscus	3.75	4
honeysuckle	4	4.25
jujube	3.75	4
osmanthus	4.75	5
myosotis flower	4.5	4.75
rose bud	4	4.25
wild lily	3.75	4
wolfberry	4.75	5

**sachet tea** 3.5 3.75  
*earl grey, chamomile, breakfast,  
peppermint, green, jasmine,  
oolong, white peony*

## signature drinks

matcha latte	6
sakura matcha latte	6.5
hojicha latte	6
hazelnut hojicha latte	6.5
sobacha latte	6
pistachio sobacha latte	6.5
walnut dalgona coffee	5.5
sparkling hawthorn coffee	5.5
butterscotch praline latte	5.5

## coffee

hot brew	3	3.25
cold brew	4.5	4.75
double espresso	3	–
americano	3.25	3.25
cortado	3.75	–
latte	4.75	5
cappuccino	4.5	4.75
mocha	5	5.25
hot chocolate	3.5	3.75

## extras

extra shot	1.5	make it iced	0.5
flavor syrup	0.5	alternative milk	1



fall 2023 • plant tapas

## savory

### yuzu corn tempura | 13

yuzu pepper, brown butter, miso salt

### artichoke basil flatbread | 14

artichoke hearts, thai basil, english  
peas, mozzarella

### blistered shishito peppers | 10

white shoyu, miso furikake, wasabi oil

### whipped ricotta crostini | 15

fresh whipped ricotta, lemon zest, yuba  
chips, garlic crostini  
- add white truffle oil +1

### celeriac beet carpaccio | 16

roasted red beet, monarch celeriac,  
mascarpone, pea shoots

### little gem salad | 15

watermelon daikon radish, chickpea,  
shallot, halloumi croutons, ramp  
vinaigrette

### truffle mushroom croquettes | 16

maitake mushroom, leek, truffle panko

### roasted kabocha toast | 14

japanese pumpkin, goat cheese, garlic  
crisps, sourdough  
- add numbing sichuan chili oil +1

### pumpkin arancini | 15

heirloom pumpkin, arborio rice, salsa  
verde

### perilla edamame dumplings | 13

edamame, shallot, perilla seed, truffle  
oil, black sesame

### palm ceviche | 13

heart of palm, red onion, thai chile,  
avocado

### butternut squash risotto | 16

roasted butternut squash, red pepper,  
sage butter, arborio rice

### crispy rose rice cake | 18

korean rice cake, bean curd, fried  
mozzarella, perilla oil

### saffron smashed potatoes | 14

crispy smashed idaho potatoes, saffron  
butter, garlic aioli

### cucumber jackfruit bao | 15

pulled jackfruit, cucumber, chinese five  
spice, chili pepper, crushed peanuts

### spicy wakame rice ball | 11

wakame rice, edamame, lao gan ma chili  
crisp, chives

## sweets

### popping ice cream | 9

choose from: corn, marzipan, ube,  
hazelnut, black sesame

### matcha raindrop cake | 10

ceremonial grade matcha, soybean  
powder, black sugar syrup

### deconstructed banana split | 11

coconut kefir, sweet calamansi,  
hibiscus, butterfly pea flower

### sobacha pudding | 10

roasted buckwheat, vanilla bean, acacia  
honey