



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: 12/21/2023

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

If alteration, describe nature of alteration: _____

Previous or current use of the location: Current: Vacant storefront since 2021, Previous Use: Hamburger Restaurant 2019-2021

Corporation and trade name of current license: n/a

APPLICANT:

Premise address: 123 St Marks Place, New York, NY 10009

Cross streets: St Marks Place & Avenue A

Name of applicant and all principals: MT 121 MARKS LLC

Trade name (DBA): TBD

PREMISE:

Type of building and number of floors: Mixed-use; 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 74; LNO

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): R7A, R8B, C1-5

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) 11am-12am all days

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

Number of indoor tables? 15 Total number of indoor seats? 65

How many stand-up bars/bar seats are located on the premise (number, length, and location) _____
1 bar, 19 seats, length: 132" x 88"

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

Does premise have a full kitchen? ☒ Yes ☐ No

Does it have a food preparation area? ☐ Yes ☒ No (If any, show on diagram)

Is food available for sale? ☒ Yes ☐ No If yes, describe type of food and submit a menu See Menu Attached

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? Manager; TBD

How many employees will there be? 9

Do you have or plan to install ☐ French doors ☒ accordion doors or ☒ windows? ^{*}Already installed

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: Overhead 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? 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.") _____

Applicant will ensure there will be no wait lines by taking reservations in advance to avoid any crowds.

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. Applicant will train staff to ensure that noise volume is in compliance with all local laws and regulations.

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: MT 181 Waverly LLC d/b/a Moody Tongue Sushi

Address: 150 West 10th Street, New York, NY Community Board # 2

Dates of operation: Opened 2/2023

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 See attached 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? 15

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)
JAPANESE restaurant, or
☐ I will operate a _____,
☒ with a kitchen open and serving food during all hours of operation OR ☐ with less than a full-service kitchen but serving food during all hours of operation OR ☐ Other

3. My hours of operation will be:
Mon 11AM - 12AM; Tue 11AM - 12AM; Wed 11AM - 12AM;
Thu 11AM - 12AM; Fri 11AM - 12AM; Sat 11AM - 12AM;
Sun 11AM - 12AM. (I understand opening is "no later than" specified opening hour,
and all patrons are to be cleared from business at specified closing hour.)
4. ☒ I will not use outdoor space for commercial use (including Open Restaurants) OR
☐ My sidewalk café hours or other outside hours (including Open Restaurants) will be

5. ☐ I will employ a doorman/security personnel: _____
6. ☐ I will install soundproofing, _____

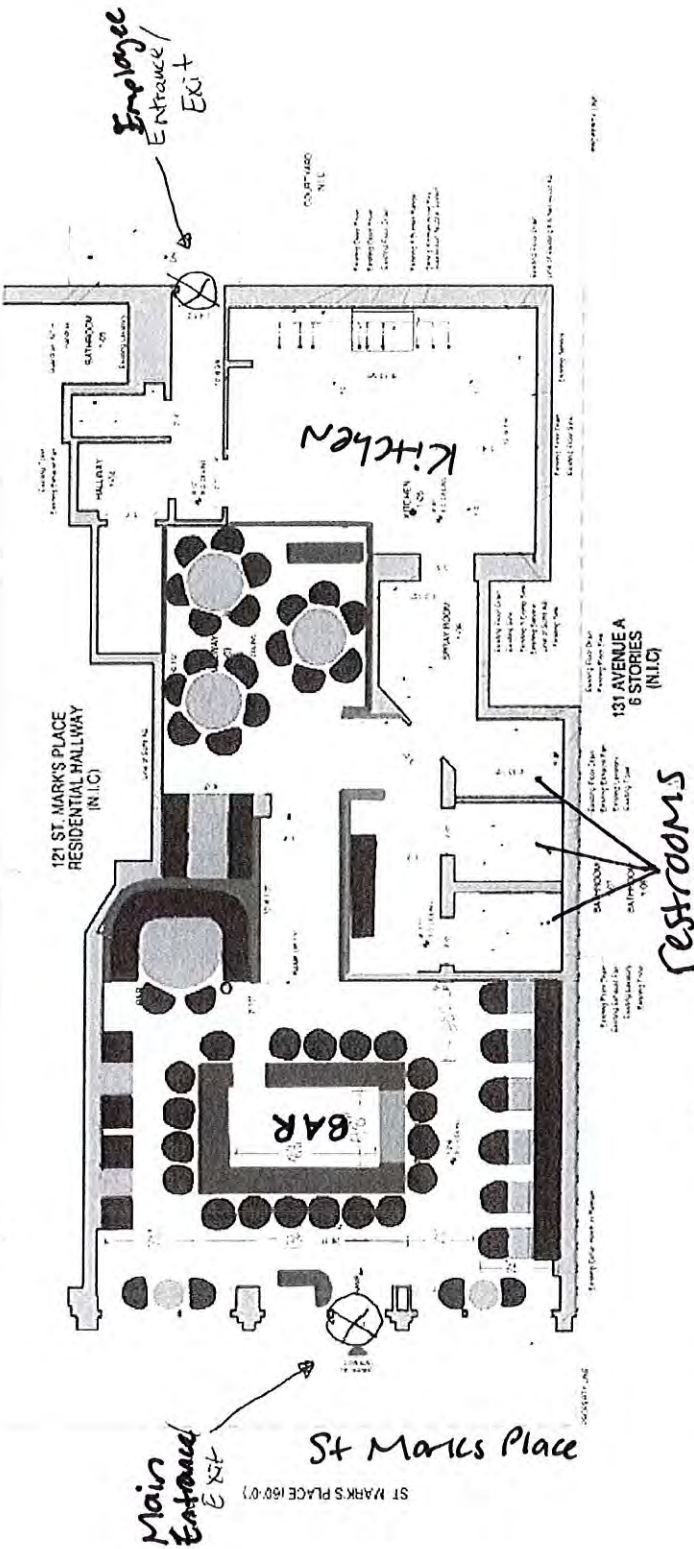
7. ☒ I will close any front or rear façade doors and windows at 10:00 P.M. every night or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances, or during unamplified performances or televised sports. ☐ I will have a closed fixed façade with no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

Phone Number: 973-986-5599

GROUND FLOOR

MT 121 MARKS LLC



Existing Conditions Partial 1st Floor Plan

GENERAL NOTES

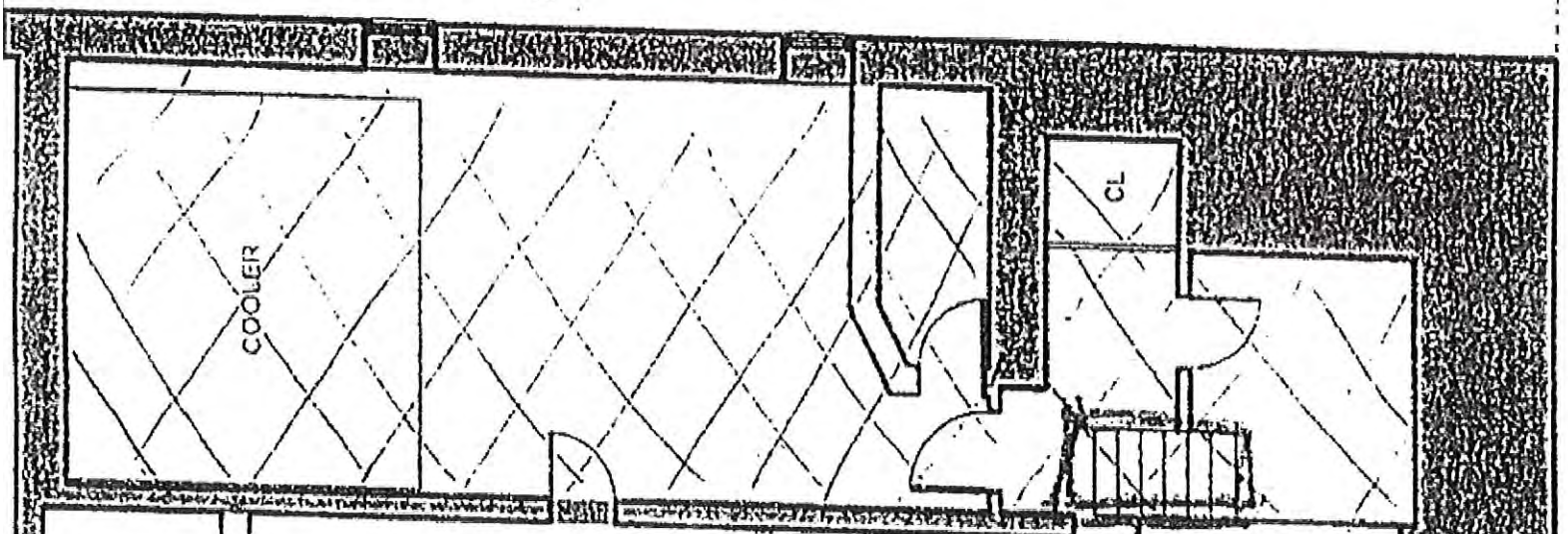
1. ALL CONSTRUCTION SHALL BE IN ACCORDANCE WITH THE LATEST EDITIONS OF THE INTERNATIONAL BUILDING CODE (IBC) AND THE LATEST EDITIONS OF THE INTERNATIONAL PLUMBING AND MECHANICAL CODE (IMC).
2. ALL CONSTRUCTION SHALL BE IN ACCORDANCE WITH THE LATEST EDITIONS OF THE INTERNATIONAL ELECTRICAL CODE (IEC) AND THE LATEST EDITIONS OF THE INTERNATIONAL FIRE AND PROTECTION CODE (IFPC).
3. ALL CONSTRUCTION SHALL BE IN ACCORDANCE WITH THE LATEST EDITIONS OF THE INTERNATIONAL MECHANICAL AND PLUMBING CODE (IMPC) AND THE LATEST EDITIONS OF THE INTERNATIONAL MECHANICAL AND PLUMBING CODE (IMPC).
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- BAR : 132" X 88" (22" PER SEAT)
- PLACEMENT : 6' FROM W. WALL
5' FROM N. WALL
- BAR TOP : 24" WIDE X 4" THICK
- ADA BAR : 44" WIDE
- BACK ROOM SEATING AND "BUFFET BAR" ARE MOVABLE



MT 121 MARKS LLC

BASEMENT



MT 121 MARKS LLC - MENU

Appetizers

Dumplings
Korean Fried Chicken
Crispy Rice
Pork Ribs

Sushi Platters

(10 pieces of nigiri per person)

Sushi for 1
Sushi for 2
Sushi for 3
Sushi for 4

Entrees

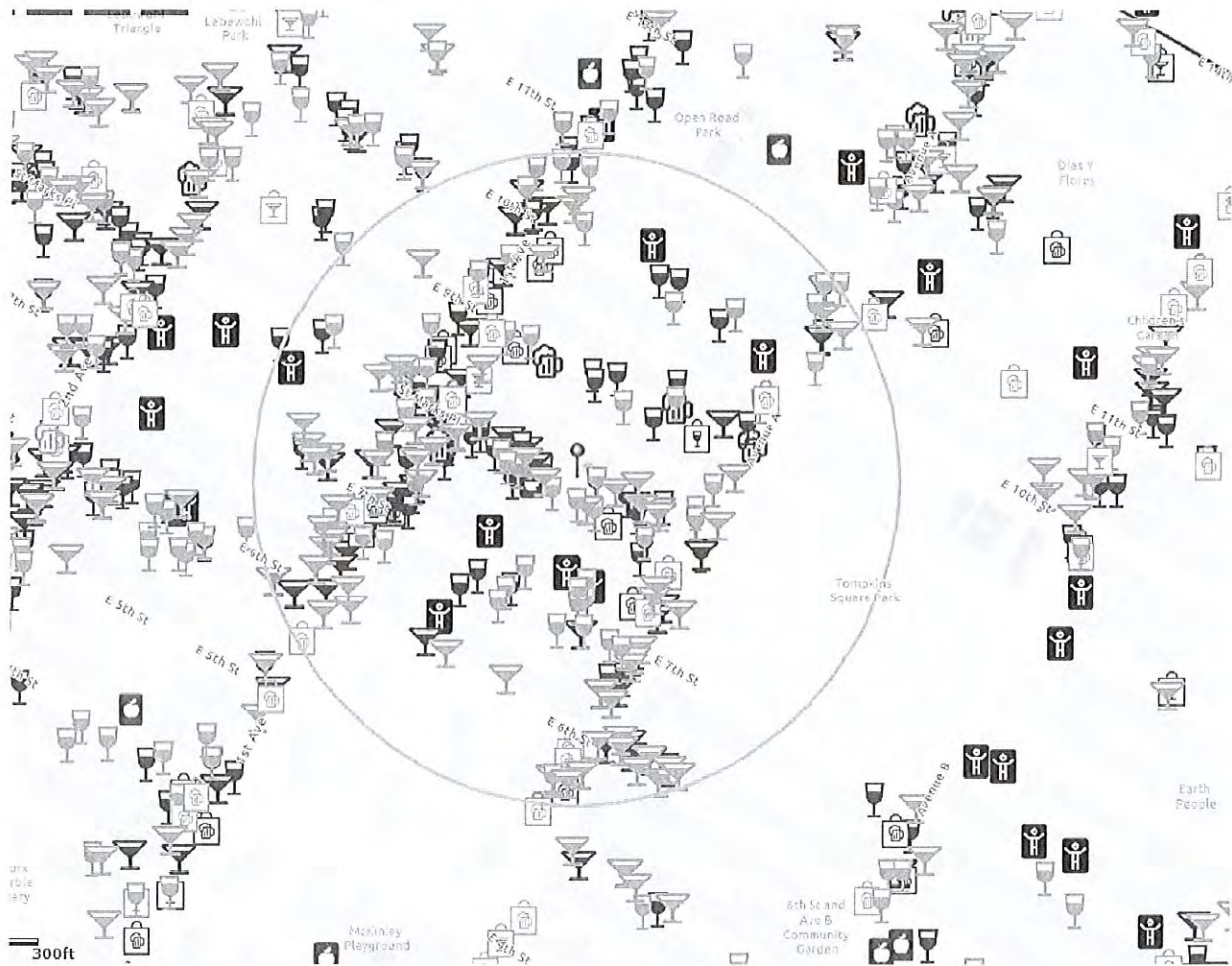
Katsu Curry
Miso Braised Short Rib
Grilled Mackerel
Sesame Noodles
Dan Dan Noodles
Yakisoba Noodles

Sides

Rotating Bao
Seasonal Crudo
Sushi Rice
Steamed Vegetables

500 FT DIAGRAM

123 SAINT MARKS PLACE, NEW YORK, NY 10009-5137



Active On Premises Liquor Licenses within 500 feet

Name	Address	Distance
SADA THREE LLC Ser #: 1280002	132 ST MARKS PL NEW YORK, NY 10009	76 ft
118 RESTAURANT LLC Ser #: 1322976	118 SAINT MARKS PL NEW YORK, NY 10009	77 ft
CRIF DOGS ST MARKS LLC Ser #: 1333902	113 ST MARKS PL NEW YORK, NY 10009	97 ft
BUA NEW YORK LLC Ser #: 1154910	122 SAINT MARKS PLACE NEW YORK, NY 10009	123 ft
BAC 115 CORP Ser #: 1287332	115 ST MARKS PL STORE 1	142 ft

Active On Premises Liquor Licenses within 500 feet

Name	Address	Distance
	NEW YORK, NY 10009	
KING ME KONG LLC Ser #: 1310387	119 SAINT MARKS PL STORE #2 OR FRNT2 NEW YORK, NY 10009	167 ft
241 ON ST MARKS CORP Ser #: 1337647	121 ST MARKS PL NEW YORK, NY 10009	213 ft
RIVKA INC Ser #: 1155091	101 ST MARKS PLACE NEW YORK, NY 10009	253 ft
ANIMALS GROUP INC Ser #: 1323698	90 ST MARKS PL AKA 132 1ST AVE NEW YORK, NY 10009	296 ft
NONPLUSSED LEGERDEMAIN LLC Ser #: 1340150	119 AVENUE A NEW YORK, NY 10009	321 ft
BIG LEE AND SASHAS INC Ser #: 1303765	140 1ST AVE NEW YORK, NY 10009	333 ft
ST DYMPHNAS LLC Ser #: 1316327	117 AVENUE A NEW YORK, NY 10009	334 ft
NOREETUH RESTAURANT LLC Ser #: 1337700	128 1ST AVE NEW YORK, NY 10009	337 ft
LITTLE REBEL INC Ser #: 1285359	134 1ST AVE NEW YORK, NY 10009	344 ft
LUDWIKA MICKEVICIUS Ser #: 1024637	135 AVE A NEW YORK, NY 10009	347 ft
MALA PROJECT EAST VILLAGE LLC Ser #: 1319413	122 1ST AVE NEW YORK, NY 10003	361 ft
WISHBONE PRODUCTIONS INC Ser #: 1024680	141 AVENUE A AKA 442 E 9TH STREET NEW YORK, NY 10009	368 ft
1465 CDM INCORPORATED Ser #: 1140940	126 1ST AVENUE NEW YORK, NY 10009	372 ft
NUDIBRANQUIO LLC Ser #: 1340390	125 127 1ST AVE NEW YORK, NY 10003	393 ft
TOZZER LTD Ser #: 1053133	112 AVENUE A NEW YORK, NY 10009	395 ft

Active On Premises Liquor Licenses within 500 feet

Name	Address	Distance
YUCA BAR & RESTAURANT INC Ser #: 1142126	111 AVENUE A EAST 7TH STREET NEW YORK, NY 10009	421 ft
SEVEN A CAFE INC Ser #: 1024665	130 E 7TH STREET AKA 109 AVENUE A NEW YORK, NY 10009	438 ft
LE MIU CORP Ser #: 1169576	107 AVE A 6TH & 7TH STREET NEW YORK, NY 10009	453 ft
ARIARI NYC LLC Ser #: 1352665	119 1ST AVE NEW YORK, NY 10003	464 ft
W C O U RADIO INC Ser #: 1024404	115 1ST AVENUE NEW YORK, NY 10003	466 ft
TAQUERIA SAINT MARKS PLACE INC Ser #: 1282265	79 SAINT MARKS PL NEW YORK, NY 10003	480 ft
BARMAR LLC Ser #: 1108851	77 ST MARKS PLACE NEW YORK, NY 10003	481 ft
DEATH & CO EAST VILLAGE LLC Ser #: 1313715	433 E 6TH ST NEW YORK, NY 10009	489 ft











WORK EXPERIENCE

Jeremy Cohn, Chief Executive Officer: As CEO, Jeremy Cohn brings more than 10 years of business and finance expertise to Moody Tongue Brewing Company. A graduate of the prestigious Wharton School at the University of Pennsylvania, Cohn earned a Bachelor of Science in Economics with concentrations in Finance, Management and Real Estate. Following graduation, he set his sights on New York City, earning roles as an Analyst in the Investment Banking Division of Lazard Freres & Co. and subsequently as an Associate in the Acquisitions & Capital Markets Group at Vornado Realty Trust. Here, he facilitated transactions such as the \$1.215 billion recapitalization of 666 Fifth Avenue in New York City and the \$430 million acquisition of the Crowne Plaza Hotel in Times Square, New York City. With a strong interest in entrepreneurship, however, Jeremy began to pursue other business ventures when his cousin Jared Rouben, an experienced chef and brewmaster (three Michelin-starred Per Se, Rock Bottom Brewery, Goose Island Beer Company), approached him with the idea of opening a culinary-focused brewery. Cohn developed the initial business plan for the project and parted ways with his prior investment-oriented roles to co-found and build Moody Tongue Brewing Company in Chicago in 2014. Alongside Rouben, he is responsible for overseeing business operations, growth opportunities and the brewery's management. In 2019, after relocating and expanding production, Cohn and Rouben partnered with 11-time MICHELIN star recipient Executive Chef Jared Wentworth to open two full-service restaurants -- The Dining Room and The Bar -- earning Two Stars the 2021 and 2022 MICHELIN Guide for Chicago. In 2023, Cohn and Rouben partnered with veteran Japanese chef Hiromi Iwakiri to open Moody Tongue Sushi in the West Village neighborhood of New York City.

Jared Rouben, President & Brewmaster: Using a chef's mindset to highlight flavors and aromatics in balanced beers, President and Brewmaster Jared Rouben launched the culinary brewing company Moody Tongue in Chicago in the summer of 2014. A graduate of Washington University in St. Louis and the prestigious Culinary Institute of America in New York, Rouben has worked in critically acclaimed kitchens across the country including the Michelin-starred Martini House in Napa Valley, California and Thomas Keller's three Michelin-starred Per Se in New York City. After completing the Siebel Diploma Course from the world-renowned beer science institute in Chicago, Rouben served as Brewmaster at Chicago-based Goose Island Beer Company's Brewpubs. Here, he developed the brewery's Farmers' Market Series and Chef Collaboration Series with celebrity chefs like Rick Bayless, Stephanie Izard and Paul Kahan, ultimately building the foundation for the "culinary brewing" philosophy showcased at Moody Tongue. Rouben leads the creative development of Moody Tongue's portfolio of beers and has held roles such as Examiner for the Master Cicerone program and faculty at the Siebel Institute. By 2016, Rouben and CEO Jeremy Cohn opened The Tasting Room at Moody Tongue within the original Pilsen brewery location, and the high-design space showcasing his perennial and limited edition beers would go on to garner the Jean Banchet Award for "Best Bar" in 2019. Later that year, Rouben and Cohn relocated operations to Chicago's South Loop to expand production capacity and open two new restaurants with eleven-time Michelin-starred Chef Jared Wentworth. Focused on bringing together food with Moody Tongue's signature beers, The Bar (casual) and The Dining Room (fine dining) at Moody Tongue exhibit the endless possibilities of expertly crafted pairings by Wentworth and Rouben for their 15+ course tasting and a la carte menus, earning Two Stars in the Chicago MICHELIN Guide in 2021 and 2022. Thereafter,

Rouben and business partner Jeremy Cohn opened Moody Tongue Sushi in the West Village of New York City in February 2023, which was added to the New York MICHELIN Guide.