

MANHATTAN COMMUNITY BOARD 3

59 East 4th Street - New York, NY 10003

Phone (212) 533-5300

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

Andrea Gordillo, 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: ***change in Method of Operation to amend closing time from 12am to 2am**

- ☐ 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: 4/29/24

Is location currently licensed? ☒ Yes ☐ No Type of license: OP OP License (Liquor, Wine, Beer & Cider)

If alteration, describe nature of alteration: _____

Previous or current use of the location: Restaurant

Corporation and trade name of current license: Lion Hospitality LLC dba 8282

APPLICANT:

Premise address: 84 Stanton Street, New York, NY 10002

Cross streets: Between Orchard Street and Allen Street

Name of applicant and all principals: Lion Hospitality LLC - Jee Young Kim and Bong Le Jo, Managing Members

Trade name (DBA): 8282

Type of building and number of floors: **Mixed Residential and Commercial / 3 Floors**

☒ Yes ☐ No What is maximum NUMBER of people permitted

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

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space, if applicable) Monday - Friday 5:30 p.m. to 2:00 a.m.; Saturday - Sunday 12:00 p.m. - 2:00 a.m.

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? 12 Total number of indoor seats? 24

How many stand-up bars/bar seats are located on the premise (number, length, and location) _____
1 Main bar with 14 seats measuring at 16'10" x 6' 9"

(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 _____
Modern Korean Food

What are the hours the kitchen will be open? Tuesday- Friday 5:30 p.m. - 2:00 a.m. Saturday - Sunday 12:00 p.m. to 2:00 a.m.

Will a manager or principal always be on site? ☒ Yes ☐ No If yes, which? Jee Younk Kim / Bong Le Jo

How many employees will there be? 15

Do you have or plan to install ☒ French doors ☐ accordion doors or ☐ windows? *Already existing*

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: Speakers installed inside premise

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? Not Applicable

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.") Reservation only. Guests will receive a text when their table is ready.

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. Previously soundproofed. Quiet background music and full service restaurant.

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: S&D Wave Group Inc / DBA Pado

Address: 199 2nd Avenue, New York, NY 10003 Community Board # CB3

Dates of operation: 2017-2020

Has any principal had work experience similar to the proposed business? ☒ Yes ☐ No If Yes, please attach explanation of experience or resume. Note: failure to disclose previous experience or information hampers the ability to evaluate this application.

Does any principal have other businesses in this area? ☐ Yes ☒ No If Yes, please give trade name, address and describe the business _____

Has any principal had SLA reports or action within the past 5 years? ☐ Yes ☒ No If Yes, attach list of violations and dates of violations and outcomes, if any.

Attach a separate diagram that indicates the location (**name and address**) and total number of establishments selling/serving beer, wine (B/W) or liquor (OP) for 2 blocks in each direction. Please indicate whether establishments have On-Premise (OP) licenses. Please label streets and avenues and identify your location. Use letters to indicate **Bar**, **Restaurant**, etc. The diagram must be submitted with the questionnaire to the Community Board before the meeting.

LOCATION:

How many licensed establishments are within 1 block? 6

How many On-Premise (OP) liquor licenses are within 500 feet? 35

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)
Modern Korean 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 5:30pm - 2:00am; Tue 5:30pm - 2:00am; Wed 5:30pm - 2:00am;
Thu 5:30pm - 2:00am; Fri 5:30pm - 2:00am; Sat 12:00pm - 2:00am;
Sun 12:00pm - 2:00am. (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: N/A
6. ☐ I will install soundproofing, N/A (previously installed)

7. ☒ I will close any front or rear façade doors and windows at 10:00 P.M. every night or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances, or during unamplified performances or televised sports. ☐ I will have a closed fixed façade with no open doors or windows except my entrance door, which will close by 10:00 P.M. or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances, or during unamplified performances or televised sports.
8. I will not have ☒ DJs, ☒ live music, ☒ third-party promoted events, ☒ any event at which a cover fee is charged, ☒ scheduled performances, ☐ more than _____ 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 _____.
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: Jee Young Kim

Phone Number: 201.724.7511

HOME MENU

RESERVATIONS LOCATION

ABOUT US



DINNER DESSERT COCKTAILS SOJU WINE / BEER ZERO PROOF

(N) - CONTAINS NUTS | (VT) - VEGETARIAN | (DF) - DAIRY FREE | (GF*) - GLUTEN FREE OPTION

ANJU

SMALL PLATES

GOLDEN BEETS & KIMCHI SALAD (N, VT, GF*) \$16

Golden beets over gold and red beet purée, beet chips, tomato kimchi, house-made burrata, pistachio, yuzu kosho vinaigrette, green tea powder

SWEET SHRIMP TARTARE (DF, GF*) \$30

Botan ebi tartare, Japanese Uni, Egg custard over sushi rice, pickles, & nori.

CHILEAN SEABASS (DF*) \$18

Soy marinade seabass, asparagus, sugar snap peas, pea purée & sesame ginger dressing

THIN GALBI GUI (DF) \$20

Soy-marinated galbi grilled with a bed of king oysters and scallions with a side of white kimchi Korean cold noodles

TUNA TARTARE + KIM BUKAK (DF, GF*) \$26

Bluefin tuna, sesame oil aioli, served on house-made fried seaweed chips topped with uni, capers, and egg custard

MUSHROOM PARTY (N, VT, GF*) \$16

Grilled assorted mushrooms, rosemary panko, cashew, yogurt, mushroom purée

GRILLED OCTOPUS (GF*) \$20

Charred octopus, roasted squash, bell pepper purée, ricotta, red pepper vinaigrette

HOME MENU**RESERVATIONS LOCATION****ABOUT US****MENBOSHA**

Fried shrimp toast with lotus root (3pc)

\$11

Gochujang marinated chicken over
cheesy kimchi rice**CHEESY TTEOK-BOKKI**Rice cakes, gochujang marinated chicken,
cabbage, onions, scallions in special
tteok-bokki sauce (red pepper paste),
topped with whole mozzarella burrata

\$18

JJAJANG BORI-BAP

\$27

Seared scallops over barley mixed in
black bean sauce & truffle paste, king
oyster mushrooms, mushroom paste**LITTLENECK SOOJEBI**Littleneck clams, potato soojebi, black
pepper soy sauce, butter scallion pepper
broth

\$20

8282 STEAK

\$28

Soy-marinated grilled hanger cut steak,
brussel sprout puree, grilled brussel
sprouts**BANJU**

SHARED PLATES

—

L.A. IBERICO PORK GALBI

\$28

Grilled soy-marinated Iberico, ssamjang,
roasted broccolini, gochugaru
vinegarette**PERILLA OIL PASTA (DF)**

\$20

Angel hair pasta tossed in soy sauce, crab
meat, topped with seaweed & sesame
seed crumbs, Korean perilla oil
Recommended with uni supplement MP

HOME MENU
RESERVATIONS LOCATION
ABOUT US



DINNER DESSERT COCKTAILS SOJU WINE / BEER ZERO PROOF

DESSERT

(N) - CONTAINS NUTS

INJEOLMI ICE CREAM (N)

\$12

Vanilla ice cream, Korean multi-grain,
honey, parmesan cheese

OOYOO PIE

\$14

Butter brown sugar pie finished with
vanilla ice cream, raspberry compote

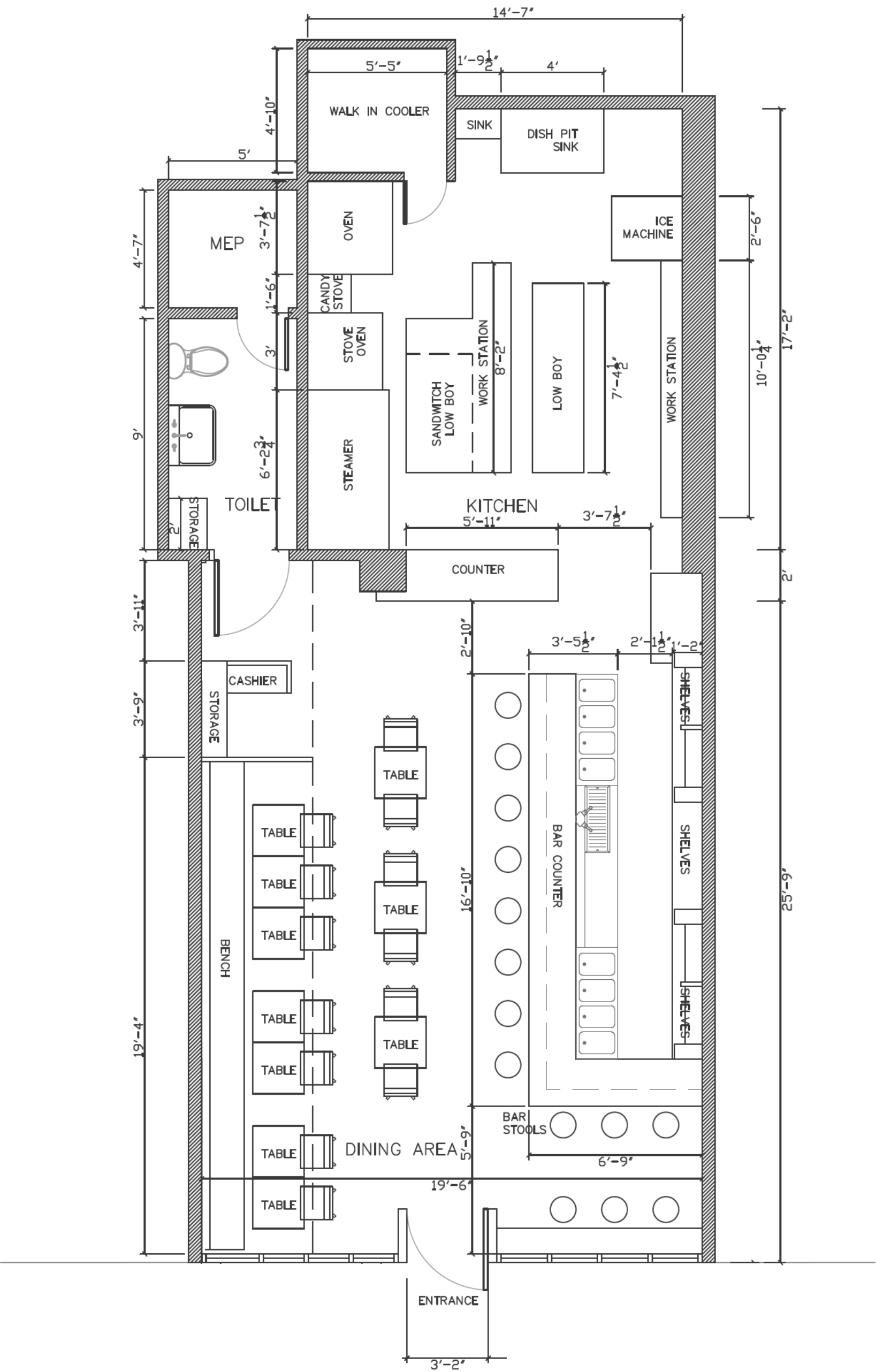
TIRAMISU

\$13

Espresso-dipped ladyfingers dusted with
coca powder with green tea ice cream

Menu Reservations Location About Us

+ 1 929 837 0360



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EIGHTWO

8282

EIGHTWO

SA
BOUTIQUE

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Handwritten graffiti on the left wall, including "CND", "RMS", and "NPT".

Small white sign with text: "SALES" and "RENTALS".

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Small white sign with text: "SALES" and "RENTALS".

Handwritten graffiti on the right wall, including "SA BOUTIQUE" and other illegible tags.







