



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

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:

- ☐ 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: 06/03/2024

Is location currently licensed? ☒ Yes ☐ No    Type of license: Beer & Wine

If alteration, describe nature of alteration:

Previous or current use of the location: Restaurant

Corporation and trade name of current license: 65 St. Marks Inc./Jiang Kitchen

**APPLICANT:**

Premise address: 65 St. Marks Place, New York, NY 10003

Cross streets: 1st Avenue & 2nd Avenue

Name of applicant and all principals: 65 St. Marks Inc.

Yan Yan Fu

Trade name (DBA): Jiang Kitchen

**PREMISE:**

Type of building and number of floors: Multi Unit, 6th Floor

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

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): R8B

**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 seven days a week

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? 18 Total number of indoor seats? 46

How many stand-up bars/bar seats are located on the premise (number, length, and location) 0

(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 Chinese

What are the hours the kitchen will be open? 11AM-12AM seven days a week

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

How many employees will there be? 4

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 \_\_\_\_\_

What will be the music volume? ☒ Background (conversational) ☐ Entertainment (live music venue level) Please describe your sound system: \_\_\_\_\_

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.") one employee will  
manage vehicular and crowds on the sidewalk \_\_\_\_\_

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. keep the windows and doors closed all time \_\_\_\_\_

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: Hot Kitchen East Inc.

Address: 251 East 53rd Street, New York, NY 10022 Community Board # 6

Dates of operation: 05/21/2014

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? 5

How many On-Premise (OP) liquor licenses are within 500 feet? 26

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)  
Chinese \_\_\_\_\_ restaurant, or  
☒ I will operate a Restaurant,  
☒ 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 11A-12A; Tue 11A-12A; Wed 11A-12A;  
Thu 11A-12A; Fri 11A-12A; Sat 11A-12A;  
Sun 11A-12A. (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 \_\_\_\_\_.
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: \_\_\_\_\_

Phone Number: \_\_\_\_\_

# ATTENTION RESIDENTS & NEIGHBORS

65 St. Marks Inc/Jiang Kitchen

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Company/DBA Name and Contact Number for Questions

**Plans to open a**

Restaurant

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

**at the following location**

65 St. Marks Place, New York, NY 10003

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Building Number and Street Name (Address)

**This establishment is seeking a license to serve**

Beer/Wine&Liquor

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Beer & Wine or Beer/Wine & Liquor

**There will be an opportunity for public comment on**

**Monday, June 17, 2024 at 6:30pm**

**Online: <https://us06web.zoom.us/j/89482152857>**

**see [www.cb3manhattan.org](http://www.cb3manhattan.org) for zoom meeting details**

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Date/Time/Location

Jenny Fu (646)361-6090

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Applicant Contact Information

**At COMMUNITY BOARD 3**

**SLA & DCA Licensing Committee Meeting**

**[mn03@cb.nyc.gov](mailto:mn03@cb.nyc.gov) - [www.cb3manhattan.org](http://www.cb3manhattan.org)**

Petition to Support Proposed Liquor License

Date: 06/02/2024

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

to the following applicant/establishment (company and/or trade name) 65 St. Marks Inc./Jiang Kitchen

Address of premises: 65 St. Marks Palce, New York, NY 10003

This business will be a: (circle) Bar Restaurant Other: \_\_\_\_\_

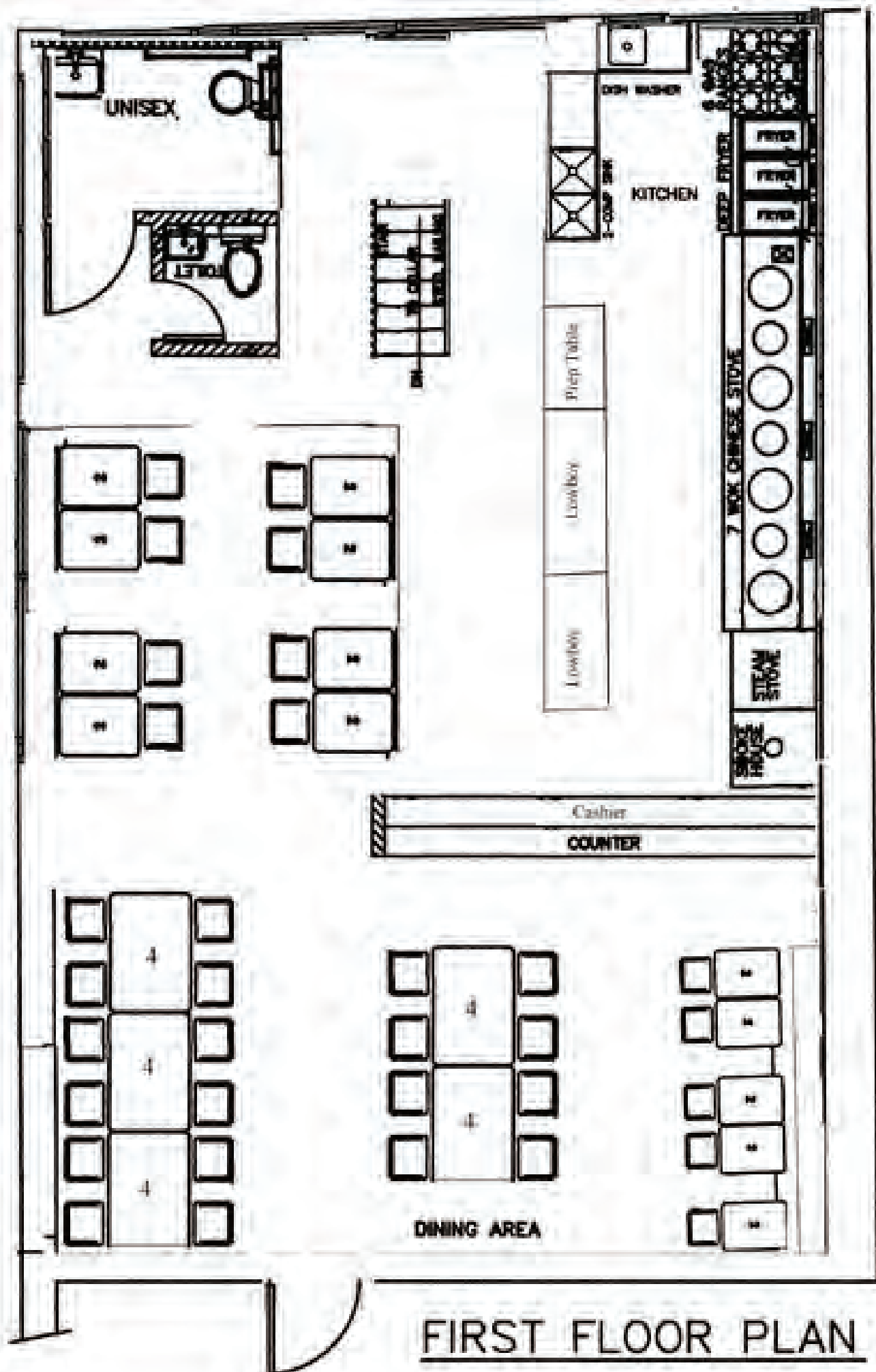
The hours of operation will be:

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)







Cooler



Landlord Section

Storage





# 646-398-7722

Mon-Fri 12:00pm-3:30pm & 5:00pm-10:00pm

Sat- Sun 12:00pm-10:00pm

www.Jiangskitchenny.com

## 凉菜

## COLD DISHES

* 酸辣黄瓜	Hot and Sour Cucumber	\$7
小葱拌豆腐	Tofu and Scallion	\$7
* 凉拌酸菜丝	Shredded Sour Cabbage	\$7
芥末菠菜	Spinach with Mustard	\$7
凉拌茄泥	Steamed Eggplant & Potato w Fresh Garlic	\$7
* 酸辣黑木耳	Wood Ear Mushroom w Chinese Vinegar & Chili Oil	\$7
* 新疆椒麻鸡	XinJiang Spiced Chicken w Chili Sauce	\$12

## 小吃

## APPETIZERS

牛肉/羊肉洋葱烧麦(6)	Steamed Beef or Lamb Shumai (6pcs)	\$10
铁板饭(虾/鸡)	Sizzling Rice Cumin Flavor(Choice of Shrimp/Chicken)	\$14
铁板饭(羊/牛)	Sizzling Rice Cumin Flavor(Choice of Lamb/Beef)	\$16
酸汤牛肉蚩蚩	Beef Wonton in Sour Soup (8pcs)	\$12
烤饅	Baked Bun	\$8
烤包子(羊肉)	Baked Lamb Bun	\$5
番茄蛋花面片汤	Egg and Tomato Sliced Dough Noodle Soup	\$8
冬瓜羊肉丸子汤	Lamb Ball with Winter Melon Soup	\$12

## 西域面食&米粉

## NORTHWEST WHEATEN DISHES

**\$16** (Selection of noodles,sauce and spicy level; Vegetable included; Option of additional protein \$4)

### 粉面类 Noodle

炒米粉 Sauteed Rice Noodle

炒年糕 Sauteed Rice Cake

炒面片 Sauteed Sliced Dough

炒面鱼鱼 Sauteed Hand-roll Noodle

### 肉类 Protein (optional+\$4)

鸡肉/羊肉/牛肉/虾 Chicken/Lamb/Beef/Shrimp

### 酱料 Sauce

酱香 Traditional Sauce

丁丁酱 Tomato Sauce

香辣牛肉酱 Spicy Minced Beef (\$19)

### 辣度 Spicy Level\*

小辣/中辣/大辣 Mild/Medium/extra Spicy

过油肉拌面 (菜\$16, 肉类\$20)

\* 风味饅炒肉 (菜\$16, 肉类\$20)

孜然羊/牛肉炒拉麵

**Stirred Noodle** (Vegetable \$16,Chicken/Lamb/Beef/Shrimp \$20) \$16/\$20

**Crispy Baked Buns w.Cumin Flavor**(Veg\$16, add protein \$20) \$16/\$20

**Sauteed Noodles with Lamb or Beef in Cumin Flavor** \$20

## 特色菜

* 新疆大盘鸡(无骨)	XinJiang Big Plate Chicken	22(S) 28(L)
* 新疆大盘鸡(有骨)	XinJiang Big Plate Chicken with Bone	20(S) 26(L)
* 香脆椒炒鸡丁	Diced Crispy Chicken with Crispy Red Pepper	\$22
左宗鸡	Genenal Tso's Chicken	\$20
孜然鸡片	Sliced Chicken with Cumin Flavor	\$20
炒烤羊肉	Sauteed Lamb with Cumin Flavor	\$30
炒烤牛肉	Sauteed Beef with Cumin Flavor	\$34
葱爆羊肉	Lamb with Scallion & Onions	\$30
葱爆牛肉	Beef with Scallion & Onions	\$30
* 香辣鲜羊蝎子	Spicy Fresh Lamb Scorpion	40(S) 50(L)
馕包肉	Baked Buns Topped w Stewed Lamb Ribs	\$42
手扒羊排	Stewed Lamb Ribs	\$38
炸烧羊排	Fried Lamb Ribs w. Special Cumin Powder	\$38
清炖羊排	Stewed Lamb Ribs in Soup	\$38
红焖羊排	Braised Lamb Ribs in Chili Soup	\$38
慢火牛骨仔(蘑菇黑椒汁)	Slow Cooked Beef Short Ribs (with Mushroom & BlackPepper)	\$43
清炖牛尾	Braised Oxtail	\$43
椒盐大虾	Salt Pepper Jumbo Shrimp	\$30
清炒上海苗	Sauteed Shanghai BokChoi	\$14
铁板粉丝包菜	Glass Noodles & Cabbage w Egg Crepe on Sizzling Pan	\$14
酸辣土豆丝	Spicy and Sour Shredded Potato	\$14

## 烧烤

## BARBECUE

烤羊肉串	House Special Lamb Kebab	\$6
烤牛肋条串	Beef Finger Meat Kebab	\$6
羊腰串	Lamb Kidney	\$5
烤鸡肉串	Chicken Kebab	\$4
大虾串	Jumbo Shrimp	\$4
烤羊排	BBQ Lamb Ribs	\$43

# Original Beijing Lamb Hotpot



## ATTENTION RESIDENTS & NEIGHBORS

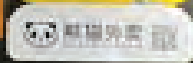
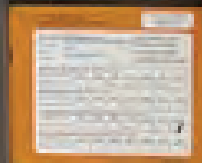
Dear Residents & Neighbors,

We are pleased to announce that we have been selected to participate in the 2019 Summer Food Service Program. This program is designed to provide nutritious meals to children and adults in need during the summer months.

Our menu includes a variety of healthy options, including lamb hotpot, dumplings, and other traditional Chinese dishes. We are committed to providing a safe and clean environment for all our guests.

If you have any questions or need more information, please contact us at [phone number] or visit our website at [website URL].

Thank you for your support and for helping us make a difference in our community.





Jing Wang <[wjagencyinc@gmail.com](mailto:wjagencyinc@gmail.com)>

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**Re: 65 St. Marks Place**

1 message

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**Jing Wang** <[wjagencyinc@gmail.com](mailto:wjagencyinc@gmail.com)>

Tue, Jun 4, 2024 at 9:46 AM

To: [hello@8saintmarks.com](mailto:hello@8saintmarks.com)

My client wants to upgrade from beer and wine to full liquor license.

Please let me know if you have any questions.

James Wang

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京王事務所

Jing Wang Consulting Inc.

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Email:[wjagencyinc@gmail.com](mailto:wjagencyinc@gmail.com)