



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 Wednesday 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: 03/28/2025

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

If alteration, describe nature of alteration:

Previous or current use of the location: Vegetarian Restaurant

Corporation and trade name of current license: n/a

APPLICANT:

Premise address: 125 Canal Street, New York NY 10002 - West Store

Cross streets: Chrystie Street, Manhattan Bridge

Name of applicant and all principals: Bowies Lucky 88 LLC, John O'Brien

Trade name (DBA): TBD

PREMISE:

Type of building and number of floors: Commercial building with 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

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): C6-1G

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) (INDOOR) Sunday-Thursday: 12pm - 1am, Friday & Saturday: 12pm - 2am

(OUTDOOR) Sunday-Saturday: 12pm - 10pm

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? 7 Total number of indoor seats? 36

How many stand-up bars/bar seats are located on the premise (number, length, and location) _____
1 bar with 9 seats; 7 feet; ground floor

(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 Restaurant will serve an asian fusion menu that is gluten free and vegan friendly. See attached menu.

What are the hours the kitchen will be open? Kitchen will be open all hours of operation.

Will a manager or principal always be on site? ☒ Yes ☐ No If yes, which? A principal or manager will be on site daily

How many employees will there be? 20

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

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: 4 small bluetooth speakers connected to a main amp

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? 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.") Premises is located within range of public transportation and parking garages. Staff will make sure to prevent loitering on the sidewalk out front.

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. Manager and staff will monitor volume level; soundproofing panels will also be added to dampen noise

Is sound proofing installed? ☐ Yes ☒ No

If not, do you plan to install sound proofing? ☒ Yes ☐ No

Are there current plans to use the Dining Out NYC Open Restaurants program for the sale or consumption of alcoholic beverages outdoors? (includes roof & yard) ☒ Yes ☐ No If Yes, describe and show on diagram:

Small sidewalk cafe with 3 tables and 6 seats total, positioned close to the building

APPLICANT HISTORY:

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

If yes, please indicate name of establishment: *Principal was a manager at Elvis' Cafe LLC dba The Tigerlily Kitchen. This establishment will have a similar method of operation.

Address: 58 3rd Avenue, New York, NY 10003 Community Board # 3

Dates of operation: 11/06/2023 - 08/10/2024

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? 7

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)
Asian Fusion 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 12pm - 1am; Tue 12pm - 1am; Wed 12pm - 1am;
Thu 12pm - 1am; Fri 12pm - 2am; Sat 12pm - 2am;
Sun 12pm - 1am. (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.

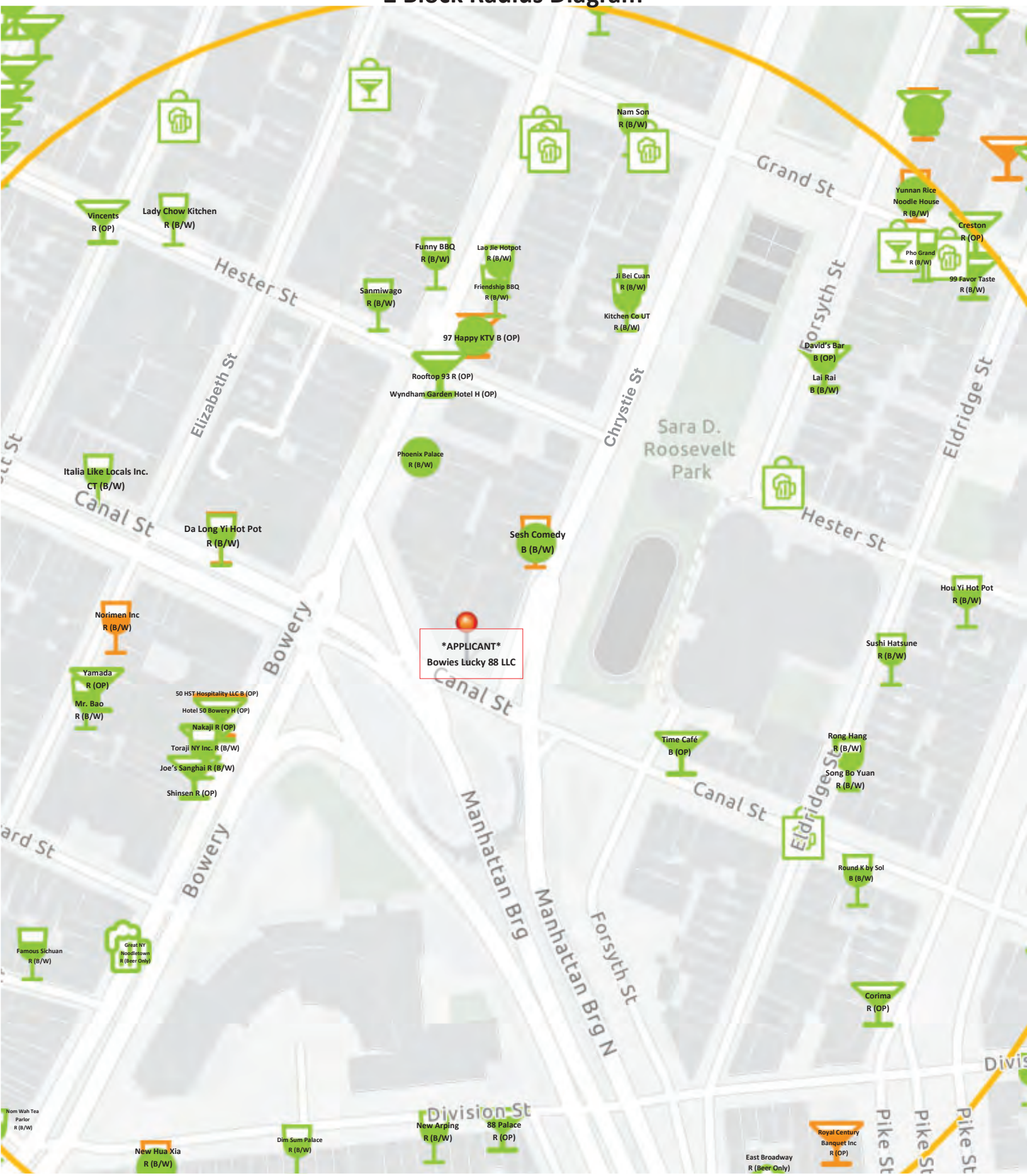
Name: John O'Brien

Phone Number: (917) 853-9622

Bowies Lucky 88 LLC

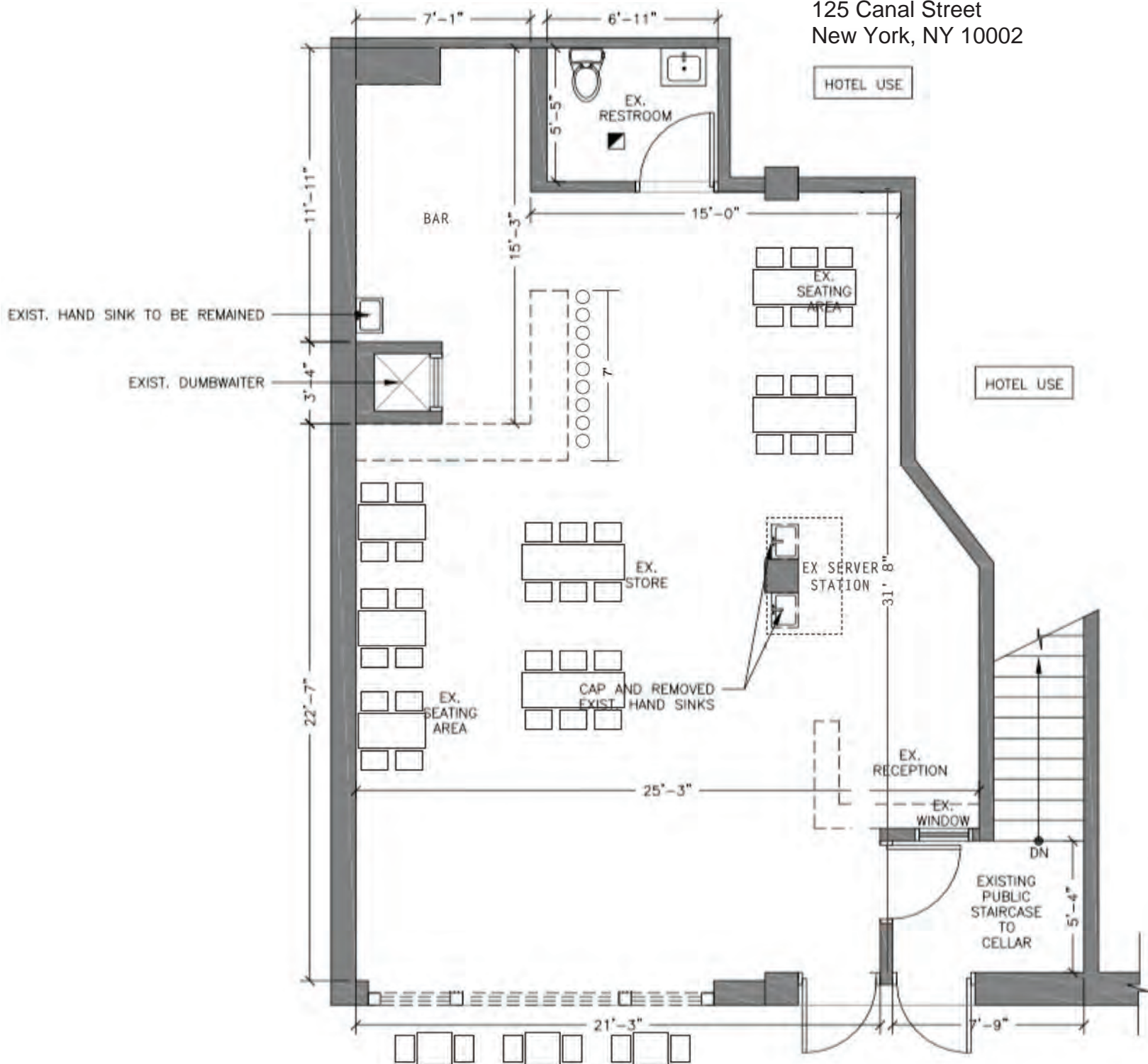
125 Canal Street, New York, NY 10003—West Store

2 Block Radius Diagram



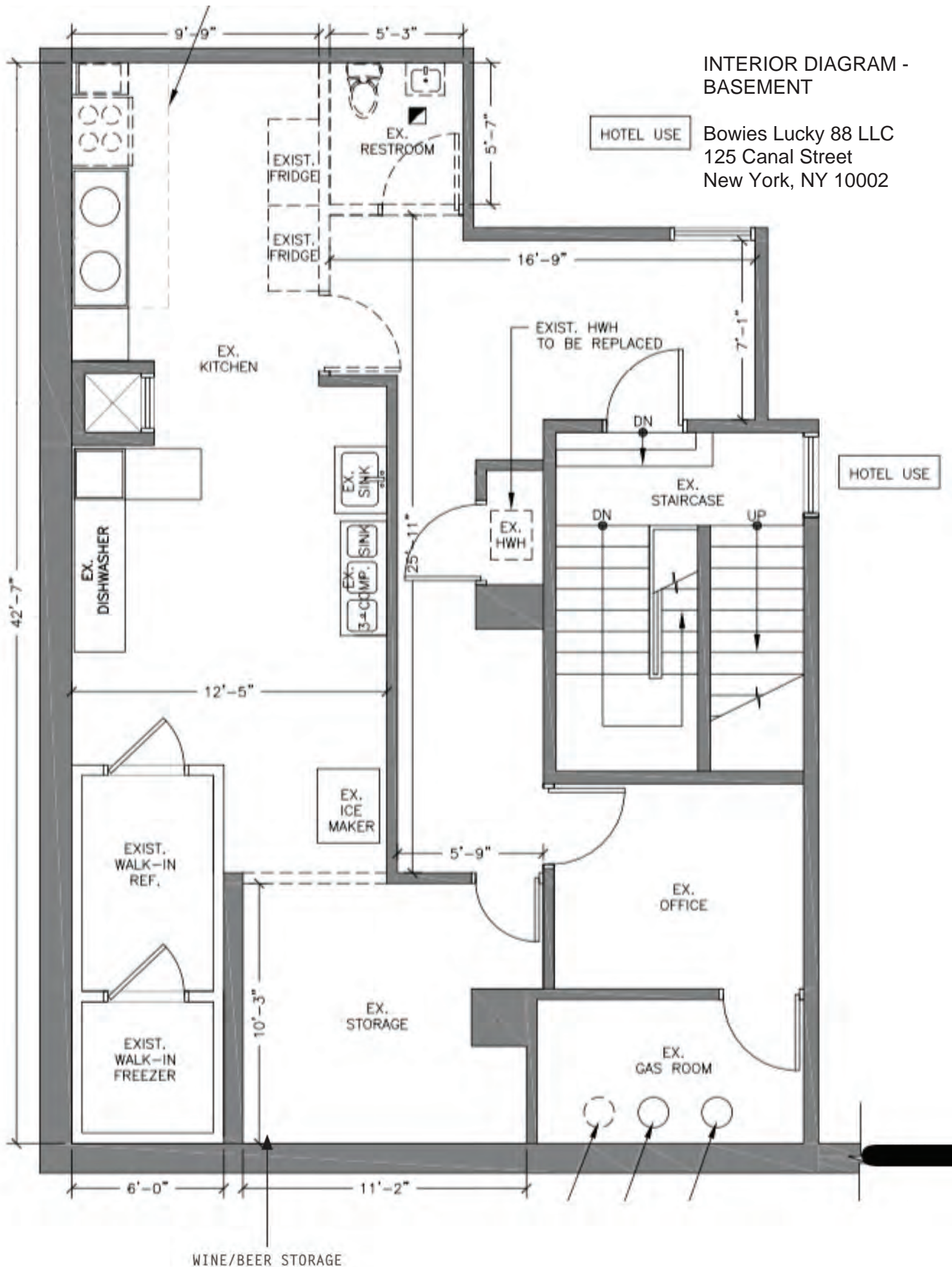
INTERIOR DIAGRAM - GROUND FLOOR

Bowies Lucky 88 LLC
125 Canal Street
New York, NY 10002



INTERIOR DIAGRAM -
BASEMENT

Bowies Lucky 88 LLC
125 Canal Street
New York, NY 10002





JOHN O'BRIEN

OPERATIONS MANAGER

PROFILE

24+ Years of NYC restaurant and bar experience in multiple capacities and environment. Extensive experience in problem solving and hospitality expert.

CONTACT

📞 917-853-9622

@ neptune81@gmail.com

📍 29 Charles Street NYC

MY SKILLS

**All aspects of running a
successful food and
beverage program**



Creativity



Leadership



Team Management



EXPERIENCE

TLK – Tiger Lily Kitchen

Manager '20 - Present

- Built personable and professional hospitality team and ensured staff were well-trained and consistently supported
- Managed the ordering and stocking of all restaurant and bar supplies.
- Maintained a safe and clean restaurant environment.
- Developed and maintained relationships with local suppliers and vendors.

Corner Bistro '16 – '20

Beverage Manager

- Ensuring daily operations ran smoothly with ensuring opening and closing duties were performed correctly

Puck Fair '09 – 16

Bevera Manager

- Daily operations including both front of house management, scheduling and ordering.

Swift '07 – 09

Bartender

- Opening and closing duties
- Day to day upkeep for restaurant and bar
- Serving a very busy clientele in a high pressure environment

• SALADS

BIBB LETTUCE & TANGERINES **\$17**

CHILI TANGERINE SESAME DRESSING, CUCUMBERS, BABY TOMATOES (V)

SPICY SHREDDED GREEN MANGO & PAPAYA **\$17**

CRUSHED PEANUTS, GINGER CASHEW DRESSING (V)

COLD NOODLE SALAD **\$15**

CRUSHED PEANUTS, FRIED GARLIC, CHILI, SESAME, MINT, CILANTRO
ADD COLD CHILI SHRIMP OR AHI TUNA \$9

• PLATES

FRIED MARKET FISH LETTUCE CUPS **\$22**

SPICY PINEAPPLE CHILI SAUCE, SWEET TOASTED COCONUT

GREEN COCONUT SALMON **\$24**

ASIAN GREENS, THAI BASIL

RED CURRY CHICKEN **\$22**

TOMATOES, CHILIES, COCONUT RICE, PICKLED VEGGIES

SIRACHA GLAZED HALF CHICKEN **\$30**

SPICE RUBBED, SERVED WITH SALAD OR FRIED RICE

• NOODLES & RICE

ADD CHICKEN \$7, SHRIMP \$9, TOFU \$6, SALMON \$8

PEANUT STREET NOODLES **\$20**

VEGGIES, CHILIES, CILANTRO, SESAME (V)

SPICY CHILI GARLIC NOODLES **\$20**

SNAP PEAS, MUSHROOMS, CARROTS, SESAME (V)

VEGGIE FRIED RICE **\$20**

SNAP PEAS, ONIONS, PEPPERS, BEAN SPROUTS, RED TOMATO SAUCE, SESAME, SCALLIONS (V)

MENU

• BITES

AHI TUNA CRUDO **\$18**

SHISHITO, JALEPEÑO, SESAME, SHISO

COCONUT MANGO CEVICHE **\$18**

SHRIMP, OCTOPUS, CHILIES, ONIONS, CILANTRO

SPICY TUNA RICE CAKES **\$16**

FRESH TUNA, TOGORASHI, RED CHILI, SESAME SEEDS, TAMARI GLAZE

GLAZED CRISPY SHRIMP **\$17**

ON A BED OF CUCUMBER, CARROT, RADISH SALAD WITH SESAME SEEDS

SPRING ROLLS **\$15**

WITH CHILI VINEGAR SAUCE (V)

TIGER FRIES **\$16**

YUCCA, SAMBAL, AVOCADO (V)

GRILLED LEMONGRASS WINGS **\$17**

CHILIES, CILANTRO, SESAME WITH SAMBAL SAUCE

• SIDES

MUSHROOMS **\$14**

SNAP PEAS, TAMARIND, DAIKON, (V)

CHINESE BROCCOLI **\$15**

CELERY ROOT, FERMENTED BLACK BEAN, CHILI (V)

TOFU BITES **\$15**

WITH SAMBAL SAUCE (V)

FRIED RICE **\$8**

VEGGIES & SCALLIONS (V)

COCONUT RICE **\$8**

SWEETENED TOASTED COCONUT (V)

GLASS NOODLES **\$8**

YELLOW CURRY (V)

Our entire menu is gluten free, consuming seafood or shellfish may increase your risk of food-borne illness

Eva Smith

From: Eva Smith
Sent: Friday, March 28, 2025 10:48 AM
To: 'space.blockassociation.nyc@gmail.com'
Cc: Benjamin Korngut
Subject: Beer & Wine Application; 125 Canal Street
Attachments: 03.12.25 - 30 Day Notice (submitted).pdf

Dear Ms. Culbert:

Our law firm represents Bowies Lucky 88 LLC. Our client is scheduled to meet with Manhattan Community Board No. 3 (CB3) on April 14, 2025. Our client has submitted the attached 30 Day Notice to CB3 because it intends to file an application to the New York State Liquor Authority for a **beer and wine only license** that will include a sidewalk cafe. The client will be establishing an Asian Fusion restaurant with a gluten free and vegan friendly menu. Again, our client is scheduled to meet with CB3 on April 14, 2025. Please do not hesitate to write or call if your organization has any questions or concerns about this application or would like to meet with our client to discuss the project in advance of its meeting with CB3.

Eva Smith

Licensing Specialist

212.835.6768

ems@kplawyers.com

www.kplawyers.com



New York | New Jersey

Eva Smith

From: Eva Smith
Sent: Friday, March 28, 2025 10:51 AM
To: 'thechinatowncore@gmail.com'
Cc: Benjamin Korngut
Subject: Beer & Wine Application; 125 Canal Street
Attachments: 03.12.25 - 30 Day Notice (submitted).pdf

Dear Ms. Lee:

Our law firm represents Bowies Lucky 88 LLC. Our client is scheduled to meet with Manhattan Community Board No. 3 (CB3) on April 14, 2025. Our client has submitted the attached 30 Day Notice to CB3 because it intends to file an application to the New York State Liquor Authority for a **beer and wine only license** that will include a sidewalk cafe. The client will be establishing an Asian Fusion restaurant with a gluten free and vegan friendly menu. Again, our client is scheduled to meet with CB3 on April 14, 2025. Please do not hesitate to write or call if your organization has any questions or concerns about this application or would like to meet with our client to discuss the project in advance of its meeting with CB3.

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