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) *Will be submitted 10/15/2025.*

☒ 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). *Will be submitted 10/15/2025.*

Check which you are applying for:

☐ new liquor license ☒ alteration of an existing liquor license (Method of Operation) ☐ corporate change

Check if either of these apply:

☐ sale of assets ☐ upgrade (change of class) of an existing liquor license

Today's Date: 10/03/2025

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

If alteration, describe nature of alteration: The applicant is applying to change their method of operation. They currently close at 12am Sunday to Wednesday and 2am Thursday to Saturday and wish to close at 4am seven days per week indoors, and include a DJ.

Previous or current use of the location: Restaurant

Corporation and trade name of current license: Host 132, LLC d/b/a Cafe Maud

APPLICANT:

Premise address: 132 Second Avenue, New York, NY 10003

Cross streets: St. Marks Place/East 9th Street

Name of applicant and all principals: Host 132, LLC: Curt Huegel, Ronan Carter, Paul McDaid & Jack Watson

Trade name (DBA): Cafe Maud

PREMISE:

Type of building and number of floors: Six story multi unit

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 118

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

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) Indoors: 8am - 4am, Outdoors: 8am - 10pm (seven days per 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? 14 Total number of indoor seats? 68

How many stand-up bars/bar seats are located on the premise (number, length, and location) 2

2 customer bars on ground floor; Bar No. 1: 37'9" long with 13 seats, Bar No. 2: 17'10" long with 8 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

Health conscious, American fusion fare. Please see attached menu.

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? _____

How many employees will there be? 50

Do you have or plan to install ☐ French doors ☐ accordion doors or ☐ windows? No

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: Standard bar/restaurant sound system installed throughout the restaurant to disburse sound evenly at a comfortable level.

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.") Staff monitors sidewalk to prevent crowds and vehicular congestion.

Will there be security personnel? ☒ Yes ☐ No (If Yes, how many and when) 1 person, Thursday - Saturday

How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans. A sound study was conducted by a sound engineer and soundproofing has been installed.

Is sound proofing installed? ☒ Yes ☐ No

If not, do you plan to install sound proofing? ☐ Yes ☐ No *(Already installed)*

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:
14 tables with 28 seats on St. Mark's Place and 20 tables with 40 seats on the corner of St. Mark's and Second Avenue.

APPLICANT HISTORY:

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

If yes, please indicate name of establishment: Please see attached Addendum.

Address: _____ Community Board #_____

Dates of operation: _____

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 Please see attached Addendum.

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. *See below.

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 **B**ar, **R**estaurant, etc. The diagram must be submitted with the questionnaire to the Community Board before the meeting.

* a. Local West LLC (LID: 0340-23-131570): Case No.: 145239, This case related to a violation of the Governor's Temporary Covid Executive Orders. These orders are no longer in effect. Approximately 2021. Fine paid.

b. Host 213 LLC (LID: 0340—23—l29638): Case No.: 143425 & 145718, These cases related to a violation of the Governor's Temporary Covid Executive Orders. These orders are no longer in effect. Approximately 2021. Fine paid.

LOCATION:

How many licensed establishments are within 1 block? 4

How many On-Premise (OP) liquor licenses are within 500 feet? 20

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; <u>do not plan to negotiate at the meeting</u>.

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) American 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 8am - 4am; Tue 8am - 4am ; Wed 8am - 4am ; Thu 8am - 4am ; Fri 8am - 4am ; Sat 8am - 4am ; Sun 8am - 4am . (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: 1 person, Thursday - Saturday
6. ☐ I will install soundproofing, Existing

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 1 private parties per month

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 7pm.
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: Ronan Carter

    Phone Number: (917) 600-3096

Curt Huegel's Liquor Licenses:

1. **Local West LLC d/b/a The Rutherford**
   One Penn Plaza, West Store Roof, New York, NY 10019
   10/2004 – present
   Manhattan Community Board 5

2. **Red One Plaza LLC d/b/a Avenida**
   1 Penn Plaza (NW), New York, NY 10019
   03/2008 - present

3. **LDV 23 LLC d/b/a Barchetta**
   461 West 23rd Street, New York, NY 10011
   08/2011 - 08/2017
   Manhattan Community Board 4

4. **PH Café LLC and Corso Coffee 46 Management LLC d/b/a Paramount Bar & Grill**
   235 West 46th Street, New York, NY 10036
   02/2015 – 02/2018
   Manhattan Community Board 5

5. **CAMP 1382 LLC d/b/a Campagnola**
   1382 First Avenue, New York, NY 10021
   07/2014 – present
   Manhattan Community Board 8

6. **Host RG 40 LLC d/b/a Printer's Alley**
   215 West 40th Street, New York, NY 10018
   10/2015 - present
   Manhattan Community Board 8

7. **Host RG 54 LLC d/b/a Bill's**
   57 East 54th Street, New York, NY 10022
   03/2016 – 06/2022
   Manhattan Community Board 5

8. **Host 1373 LLC d/b/a Sefton**
   1373 First Avenue, New York, NY 10021
   03/2019 – present
   Manhattan Community Board 8

Curt Huegel, Ronan Carter and Paul McDaid's Liquor Licenses:

9. **Host 213 LLC d/b/a Jackdaw**
   213 Second Avenue, New York, NY 10003
   01/2019 – present
   Manhattan Community Board 3

10. **Host VP NJ LLC d/b/a Dear Maud**
    205 First Street, Hoboken NJ 07030
    06/2022 – present

11. **45 Mercer Restaurant LLC d/b/a Odd Sister**
    45 Mercer Street, New York, NY 10013
    04/2012 – present
    Manhattan Community Board 2

KD-AV
Kevin Denham – Principal Integrator
Phone: (386) 624-3032 | Email: Kevin@kd-av.com
Website: www.KD-AV.com

Statement Regarding Audio System Adjustments for Cafe Maud

To Whom It May Concern,

As the lead integrator and representative of KD-AV—a technology integration firm specializing in low-voltage systems for retail and hospitality environments including audio, video, data, and CCTV—I am writing to confirm the actions taken in response to noise concerns reported by Cafe Maud Management regarding their business at 132 2nd Ave, New York, NY 10003, in the East Village.

The audio system at Cafe Maud is a 70V distributed background music system, specifically engineered for use in hospitality and retail environments where controlled, even audio coverage is required. It was designed and installed to deliver ambient sound reinforcement—not high-output, performance-style playback.

The system utilizes JBL Control 25-1 surface-mount loudspeakers, each set to the 30-watt tap, which is the highest available 70V tap for this model. This configuration provides optimal coverage and consistent tonal balance across the café. The subwoofers are JBL Control 50S/T models, each set to the 25-watt tap, the second-lowest available tap, to intentionally limit their low-frequency output and reduce the potential for vibration transmission.

Over the last several months, I have made several on-site visits to evaluate and respond to concerns raised about possible sound transmission into the residential units above the café. Each visit focused on minimizing low-frequency energy and physical vibration, while preserving the intended ambient audio quality within the café.

Actions Taken:

1. Low-Frequency EQ and DSP Filtering
I adjusted the system's DSP to apply targeted equalization cuts in the low-frequency spectrum—especially below 80Hz. These changes reduced the amount of low-end energy capable of transferring through the building's structure, while maintaining warm, intelligible sound for background music.

2. System-Wide SPL Reduction
I lowered the global output level of the system to reduce both airborne sound pressure and vibration. This adjustment preserved consistent background audio coverage while decreasing overall impact on neighboring spaces.

3. Subwoofer Tap and Isolation Adjustments
The subwoofers, already configured at the 25-watt tap setting, were further isolated from the floor using acoustic decoupling pads. This step minimized mechanical coupling and limited the potential for vibrations transferring into the ceiling structure of the unit above.

4. Limiter Configuration and Operational Guidance
System limiters were configured at the DSP level to constrain low-frequency peaks. I also reviewed appropriate volume levels and scheduling strategies with Cafe Maud management to support quieter output during early morning and evening hours when residential sensitivity may be higher.

These efforts represent a complete and professional response within the design scope of the installed 70V system. All work performed reflects best practices in sound system design for mixed-use properties and demonstrates KD-AV's commitment to ensuring both venue satisfaction and neighborhood harmony.

Should further assistance be required, I remain available to support ongoing efforts.

Sincerely,

Kevin Denham
Principal Integrator
KD-AV
Kevin@kd-av.com | (386) 624-3032
www.KD-AV.com

Kevin M. Denham July 22nd, 2025

Happy Hour Just Got better!

Our Menu

Weekday Weekend Brunch Drinks Happy Hour Events

☐ Vegetarian ☐ Vegan ☐ Gluten-Free East Village

Weekday

Breakfast Served Until 3PM

Breakfast

Breakfast Bowl **$18.00**

Avocado, Prosciutto Di Parma, Whipped Ricotta, Edamame, Poached Egg, Rustic Sourdough

Eggs Benedict **$21.00**

Braised Short Rib, English Muffin, Béarnaise, Poblano Dust, Smashed Breakfast Potatoes

Corn, Tri-Color Cherry Tomato, Queso Fresco, Sour Cream, Lime Zest, Poblano Dust, Field Greens, Cilantro

Cream Cheese, Red Onion, Dill, Lemon Zest, EVOO, Capers

Açaí Bowl **$17.00**

Chia Seeds, Pineapple, Blueberries, Toasted Coconut Flakes, Organic Granola

Lemon Ricotta Pancakes **$17.00**

Whipped Cream, Lemon Zest, Vermont Maple Syrup

Breakfast Burrito **$18.00**

Scrambled Eggs, Vermont Cheddar, Pinto Bean Sauce, Pico De Gallo, Guacamole, Tomatillo Sauce, Hash Brown, Thick Cut Bacon Or Chicken Sausage, Smashed Potatoes

Chia Yoghurt Power Bowl **$15.00**

Greek Yoghurt, Chia Seeds, Coconut, Organic Granola, Mixed Fruits, Honey

Steak & Eggs **$29.00**

Top Pick

6 oz Cedar River Farms Flat Iron Steak, Smashed Breakfast Potatoes, Field Greens, Scrambled Eggs

Breakfast Platter **$23.00**

2 Eggs Any Style, Rustic Sourdough, Field Greens, Smashed Breakfast Potatoes, Chicken Sausage Or Heritage Thick Cut Bacon

Sides

Homemade Irish Scone **$9.00**

Bowl Of Fries **$9.0**

Chicken Sausage GF **$8.00**

Shareables

Crispy Rice Spicy Tuna **$20.00**

Top Pick

Truffle Yuzu Citrus Infusion, Spicy Mayo, Tuxedo Sesame Seeds, Chives, Pickled Red Onions, Hoisin

Garlic & Parmesan Flatbread **$14.00**

Rosemary, Garlic Oil, Sea Salt, Shredded Parmesan

Chicken Lollipops **$19.00**

Asian BBQ Sauce, Tuxedo Sesame Seed, Scallions

Homemade Meatball **$16.00**

Veal, Pork & Beef Blend, Marinara, Breadcrumbs, House Made Bread

Whipped Roasted Eggplant **$16.00**

Sicilian Cold Pressed Olive Oil, House Made Bread

Yellowtail Crudo **$20.00**

Yuzu Citrus Oil, Citrus Supreme, Chili Oil, Maldon Salt, Tobiko

Sweet & Sour Chicken Bites **$18.00**

House Made Sweet & Sour, Sesame Seeds, Fried Chicken

Shrimp Ceviche GF **$20.00**

Citrus Cure, Tri-Color Bell Pepper, Red Onion, Serrano Chili, Avocado

Pesto & Prosciutto Panuzzo **$18.00**

Prosciutto, Tomato, Mozzarella, Pesto, Arugula, Lemon Truffle Vinaigrette on Pizza Dough, Served with Side Salad

Beet Salad **$17.00**

Roasted Red & Golden Beets, Pickled Red Onion, Herbed Goat Cheese, Toasted Pistachios, Sherry Vinaigrette

Malibu Bowl **$17.00**

Edamame, Wild Rice, Miso Yuzu Vinaigrette, Pickled Red Onion, Avocado, Mixed Greens

Grilled Chicken Wrap **$19.00**

Little Gem Greens, Shaved Parmesan, Romano Dressing, Toasted Sesame Breadcrumbs, Cherry Tomatoes, Grilled Chicken

The Rhymers Club Salad **$19.00**

Toasted Sesame Breadcrumbs, Shaved Parmesan, Romano Dressing, Little Gem Greens

Mexican Bowl **$16.00**

Wild Rice, Pico De Gallo, Guacamole, Black Beans, Charred Corn, Cotija Cheese, Cilantro Lime Vinaigrette, Sour Cream, Poblano

Pizzas

Soppressata **$22.00**

Tomato, Mozzarella, Oregano, EVOO, Soppressata

Burrata **$22.00**

Tomato, Basil, Truffle Oil, Black Pepper, Burrata

Blistered Tri Color Cherry Tomato

Truffle Vinaigrette, Chipotle Honey

The Fun Guy **$22.00**

Vodka Sauce, Mushrooms, Fontina Cheese, Truffle Oil

Spicy Sausage **$22.00**

Tomato, Mozzarella, Spicy Lamb Sausage, Mint

Plates

Smash Burger **$19.00**

(2) 3oz Angus Beef Patties, American Cheese, Party Sauce, Fried Onions, Iceberg Lettuce, Pickles, Fries, Sesame Bun

Southern Fried Chicken Sandwich **$19.00**

Alabama "White Lightning" BBQ Sauce, Shredded Iceberg, Pickles, Sesame Bun

Short Rib Fried Rice **$23.00**

Slow Roasted Short Rib, Jasmine Rice, Egg, Soy, Sesame, Scallions, Chiles, Cilantro

Steak Frites **$32.00**

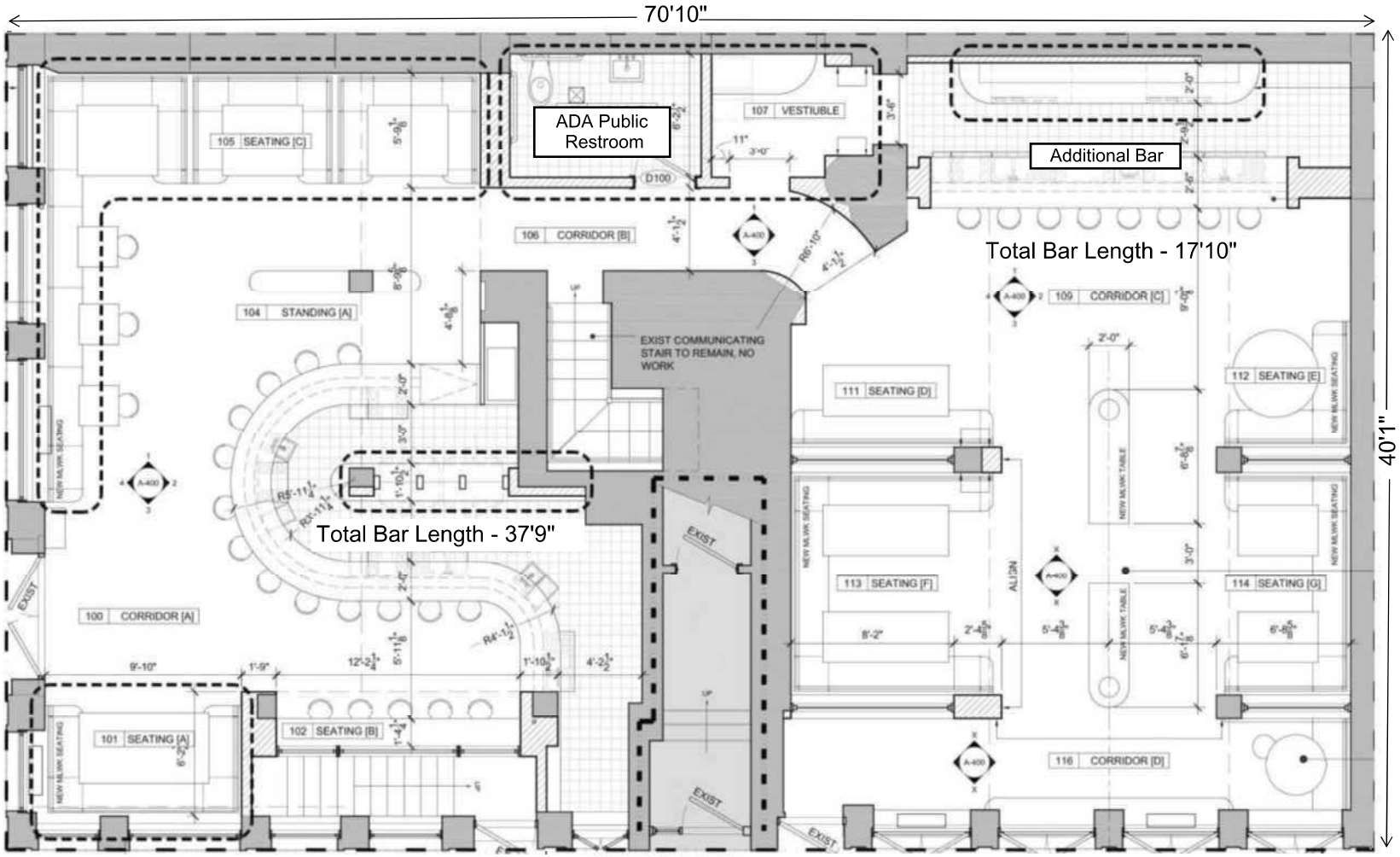
8oz Grass Fed Steak, Homemade Fries, Peppercorn Sauce

Pesto Rigatoni **$24.00**

Spinach Basil Pesto, Pine Nuts, Roasted Garlic, Lemon Zest, Pistachio, Shaved Locatelli

Fusili Crudaíola **$21.00**

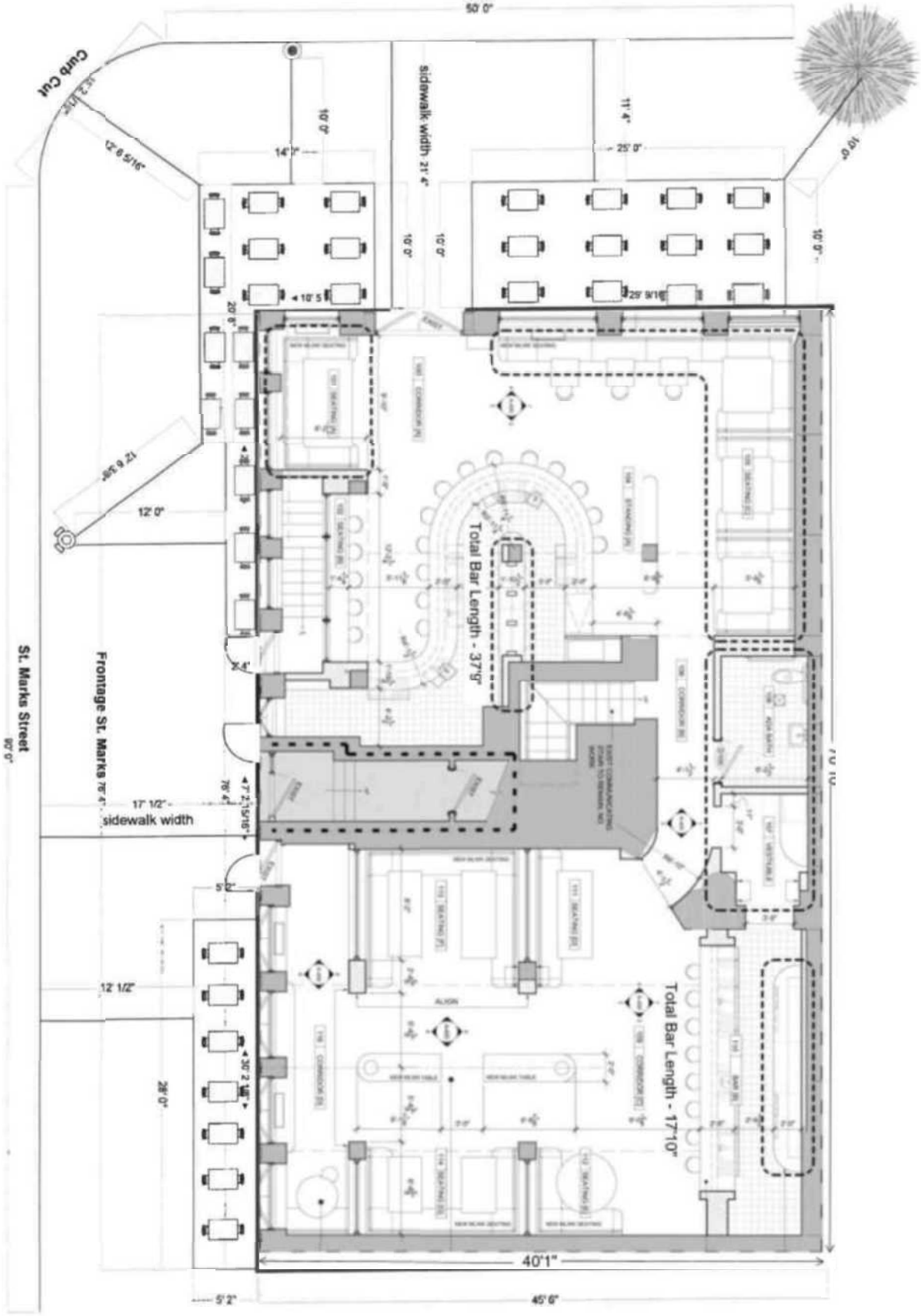
Cherry Tomatoes, Garlic, Onion, Oregano, White Wine Sauce



Second Avenue

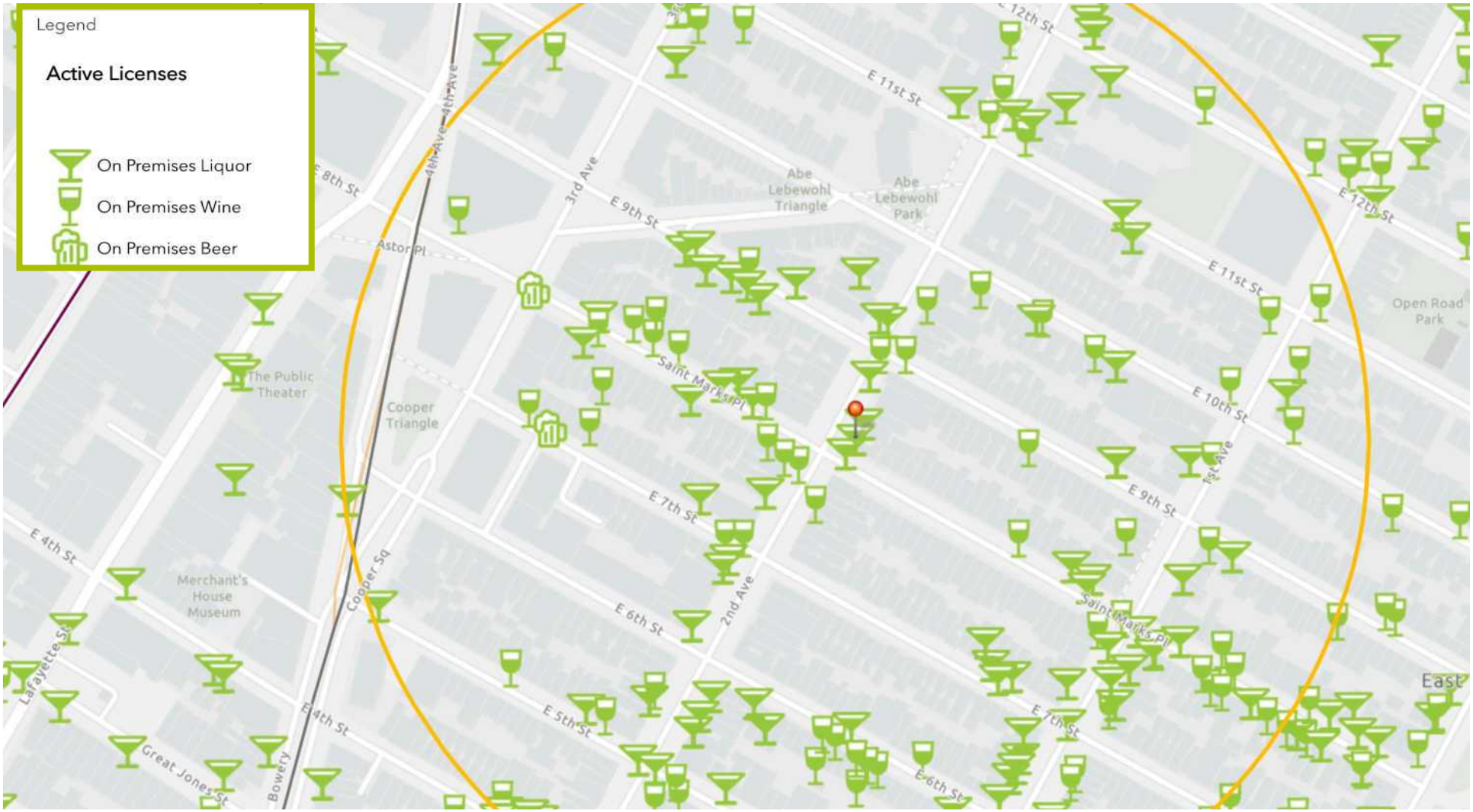
Saint Marks Place

2nd Avenue


50' 0"
Curb Cut
sidewalk width 21' 4"
10' 0"
14' 7"
11' 4"
25' 0"
10' 0"
10' 0"
10' 0"
10' 0"
12' 6 5/16"
12' 0"
Total Bar Length - 37'9"
Total Bar Length - 17'10"
St. Marks Street
Frontage St. Marks
sidewalk width
17' 1/2"
12' 1/2"
28' 0"
5' 2"
40'1"
45' 6"
70' 10"

NYS Liquor Authority Mapping Project (LAMP)

version: 3.0.0



132 Second Avenue

September 30, 2025

LIQUOR LICENSES

1. CHEZ MARYLOU, 41 ST MARKS PLACE
2. BRASSERIE SAINT MARC, 136 2ND AVE
3. UKRAINIAN EAST VILLAGE RESTAURANT AND SLY FOX BAR, 140 142 2ND AVENUE
4. VESELKA COFFEE SHOP, 144 2ND AVENUE
5. KINGSTON HALL, 147 149 2ND AVE
6. DOWNTOWN SOCIAL, 149 2ND AVENUE
7. THE COPPER STILL, 151 2ND AVE
8. CHA-AN, 230 E 9TH ST
9. HI-COLLAR, 231 E 9TH ST
10. SAKEBAR DECIBEL, 240 E 9TH STREET
11. SOLAS, 232 E 9TH STREET
12. TORAJI RESORT INC., 218 E 9th ST
13. 212 HISAE'S, 212 E 9TH ST
14. HASAKI RESTAURANT INC, 210 E 9TH STREET
15. MADAME VO, 212 E 10TH ST
16. TSUKIMI, 228 E 10TH ST
17. HAGS, 163 1ST AVE
18. VENIERO'S PASTICCERIA & CAFFE, 342 EAST 11TH STREET
19. SUSHI LAB, 320 E 11TH ST
20. LHASA, 177 1ST AVE
21. DYLAN MURPHY'S / THE NOOK BAR, 55 3RD AVE
22. THE SMITH, 55 3RD AVE, 55 3RD AVE
23. SUGAR MOUSE, 47 3RD AVE
24. BULL MCCABES, 29 ST MARKS PLACE
25. HAKATA ZEN, 31 SAINT MARKS PL
26. KENKA, 25 ST MARKS PLACE
27. TASTY TAIWAN LLC, 26 ST MARKS PL
28. Nan Xiang Xiao Long Bao, 15 ST MARKS PL
29. BARCADE, 6 SAINT MARKS PL
30. TAISHO INC, 9 ST MARKS PL
31. COCKTAIL, 41 43 E 7TH ST BASEMENT, LOWER LEVEL
32. YBAR, 125 2ND AVE
33. SAN MARZANO, 117 2ND AVE
34. THE LONG POUR, 155 2ND AVE
35. Boka; Shirokuro, 103 2nd Ave

LIQUOR LICENSES (CONT'D)

36. HOLIDAY COCKTAIL LOUNGE, 75 ST MARKS PL
37. TAQUERIA ST MARKS, 79 SAINT MARKS PL
38. LA PALAPA, 77 ST MARKS PLACE
39. GOOD NIGHT SONNY, 134 1ST AVE
40. CAFE MOGADOR, 101 ST MARKS PLACE
41. THE WILD SON, 90 ST MARKS PL
42. EMPELLON AL PASTOR, 132 ST MARKS PL
43. ROMEO'S, 118 SAINT MARKS PL
44. PLEASE DON'T TELL (PDT), 113 ST MARKS PL
45. BUA NEW YORK LLC, 122 SAIN
46. T MARKS PLACE
47. AUGURS WELL, 115 ST MARKS PL
48. HANOI HOUSE, 119 SAINT MARKS PL
49. TEN DEGREES, 121 ST MARKS PL
50. CRISPIANO, 130 ST MARKS PL
51. THE IMMIGRANT TAP ROOM, 341 E 9TH ST
52. Fluffy Fluffy Café, 153 1st Ave
53. Smithereens, 412-414 E 9th St
54. BIG BAR, 73 75 E 7TH STREET
55. BELVEDERE LOUNGE NYC, 77 E 7TH ST
56. BLUE & GOLD BAR INC, 79 E 7TH STREET
57. ABRACO, 81 E 7TH ST
58. THE TILE BAR, 115 1ST AVENUE
59. ARIARI NYC LLC, 119 1ST AVE
60. MALA PROJECT, 122 1ST AVE
61. THE GRAFTON, 126 1ST AVENUE
62. NOREETUH, 128 1ST AVE
63. NUDIBRANCH, 125 127 1ST AVE
64. MISS LILY'S 7A, 130 E 7TH STREET
65. MAYAMEZCAL, 304 E 6TH ST
66. BEETLE HOUSE, 306 308 E 6TH ST
67. 345 CANTINA, 345 E 6TH ST
68. RAKU, 342 E 6TH ST
69. HEADLESS WIDOW, 99 1ST AVE
70. Schmuck, 97 1st Ave

BEER & WINE LICENSES

1. VESELKA COFFEE SHOP, 144 2ND AVENUE
2. MALAIMARKE, 318 E 6TH ST
3. RAKU, 342 E 6TH ST
4. Curry Flavor, 324 E 6th St
5. SOUEN, 326 E 6TH ST
6. MISO JAPANESE CUISINE, 328 E 6TH ST
7. ELSEWHERE ESPRESSO, 335 E 6TH ST
8. MUDSPOT, 307 E 9TH ST
9. ULUH, 152 2ND AVE
10. KANOYAMA, 175 2ND AVE
11. RUBY'S, 198 E 11TH ST
12. THE DOLAR SHOP, 55 3RD AVE
13. SOBAYA, 229 E 9TH ST
14. THEATER FOR THE NEW CITY, 155 1ST AVE
15. MIMI CHENG'S DUMPLINGS, 179 2ND AVE
16. VILLAGE EAST BY ANGELIKA, 181 189 2nd Ave
17. PRINCE TEA HOUSE, 204 E 10TH ST
18. SHABU TATSU RESTAURANT, 216 E 10TH STREET
19. HARD TO EXPLAIN, 224 E 10TH ST
20. MAMAK, 174 2ND AVE
21. RAMEN MISOYA, 129 2ND AVE
22. PAULS DA BURGER JOINT, 131 2ND AVE
23. CELLO'S PIZZA, 36 ST MARKS PL
24. CHEF TAN NYU INC, 37 SAINT MARKS PL
25. CHELI, 19 23 ST MARKS PL
26. THE BAO, 13 ST MARKS PL
27. UNDON ST MARK, 11 ST MARKS PL
28. KARAOKE SING SING ST MARKS, 9A SAINT MARKS PL 2ND FLOOR
29. BAGEL CAFE RAY'S PIZZA, 2 ST MARKS PLACE
30. SHAKE SHACK, 20 THIRD AVE
31. WILLIAMSBURG VEGAN CORP, 12 ST MARKS PLACE
32. PROLETARIAT, 21 23 E 7TH ST
33. Laosha BBQ Inc., 11 E 7th St
34. MC SORLEYS OLD ALE HOUSE, 15 E 7TH STREET
35. Orpheum Theatre, 126 2nd Ave

BEER & WINE LICENSES (CONT'D)

36. STANDINGS, 43 E 7TH STREET
37. JIANG KITCHEN, 65 ST MARKS PLACE
38. STROMBOLI PIZZA INC, 83 ST MARKS PL
39. KIKOO, 141 1ST AVE
40. HORSE TRADE, 94 ST MARKS PL
41. Cecilia, 97 Saint Marks Pl
42. DUMPLING MAN, 100 SAINT MARKS PL
43. SPICE BROTHERS, 110-112 St. Marks Place East Store
44. Moody Tongue Pizza, 123 Saint Marks Pl
45. WXY SUSHI INC, 102 SAINT MARKS PL
46. Alison St Marks, 110 Saint Marks Pl
47. MOKYO, 109 ST MARKS PL
48. CRAFT & CARRY, 116 SAINT MARKS PL
49. AYS SUSHI LLC, 120 ST MARKS PL
50. SUSHI MUMI INC, 130 ST MARKS PL
51. SUSHI KAI, 332 E 9TH ST
52. WHITMANS, 406 E 9TH STREET
53. IN THURSDAY KITCHEN LLC, 424 E 9TH ST
54. Sip and Co. East Village, 433 E 9th St
55. EVIL KATSU, 435 E 9TH ST
56. UNIQUE OMAKASE, 120 1/2 1ST AVE
57. LADYBIRD, 111 E 7TH ST
58. HO FOODS NYC, 110 E 7TH ST
59. Jones Street Wine Bar LLC, 122 East 7th St
60. BAR BY UME LLC, 119E 7TH ST
61. Rosso, 127 E 7th St
62. GIANO, 126 E 7TH STREET
63. PYLOS, 128 E 7TH STREET