

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: October 1, 2025

Is location currently licensed? ☐ Yes ☒ No Type of license: 1-340/ OP-252 (Full Liquor)

If alteration, describe nature of alteration: N/A

Previous or current use of the location: Restaurant liquor license (1-340/OP-252)

Corporation and trade name of current license: N/A but previously licensed under AGN Restaurant LLC dba The Fern

APPLICANT:

Premise address: 166 1st Avenue, New York, NY 10009

Cross streets: 1st Avenue between 10th Street and 11th Street

Name of applicant and all principals: Made in 1st LLC

Principals: Jae Woo Choi, David Yun, Yong Min Kim

Trade name (DBA): _____

PREMISE:

Type of building and number of floors: 5 stories total (ground floor retail, 4 floors residential)

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): R7A, 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) 11:00 AM - 2:00 AM Sundays through Wednesdays

11:00 AM - 4:00 AM Thursdays through Saturdays (same as previous licensee)

Will any other business besides food or alcohol service be conducted at premise, i.e., retail? ☐ Yes ☒ No

If yes, please describe what type: N/A

Number of indoor tables? 23 Total number of indoor seats? 60

How many stand-up bars/bar seats are located on the premise (number, length, and location) One 15-foot long stand-up bar with 6 seats in the basement

(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 Country buffet

What are the hours the kitchen will be open? 11:00 AM - 11:00 PM daily

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

How many employees will there be? 8

Do you have or plan to install ☒ French doors ☐ accordion doors or ☐ windows? There are pending plans to replace the French doors with a permanent openless window.

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: In-ceiling 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? 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.") _____

All principals and staff will periodically manage vehicular traffic and crowds by physically monitoring the outside space.

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. Ambient background music will be playing only with doors primarily closed.

Is sound proofing installed? ☐ Yes ☒ No There is standard construction soundproofing.

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: Plus 82 Inc. (C as in Charlie); Made in Houston Inc. (Kisa)

Address: 5 Bleecker Street, NY, NY 10012; 205 Allen St, NY, NY 10002 Community Board # MCB2; MCB3

Dates of operation: 08/2022 - Present; 04/2024 - Present

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? 7 OP 14 BW

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)

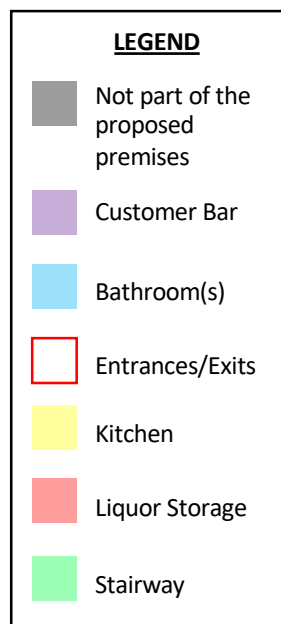
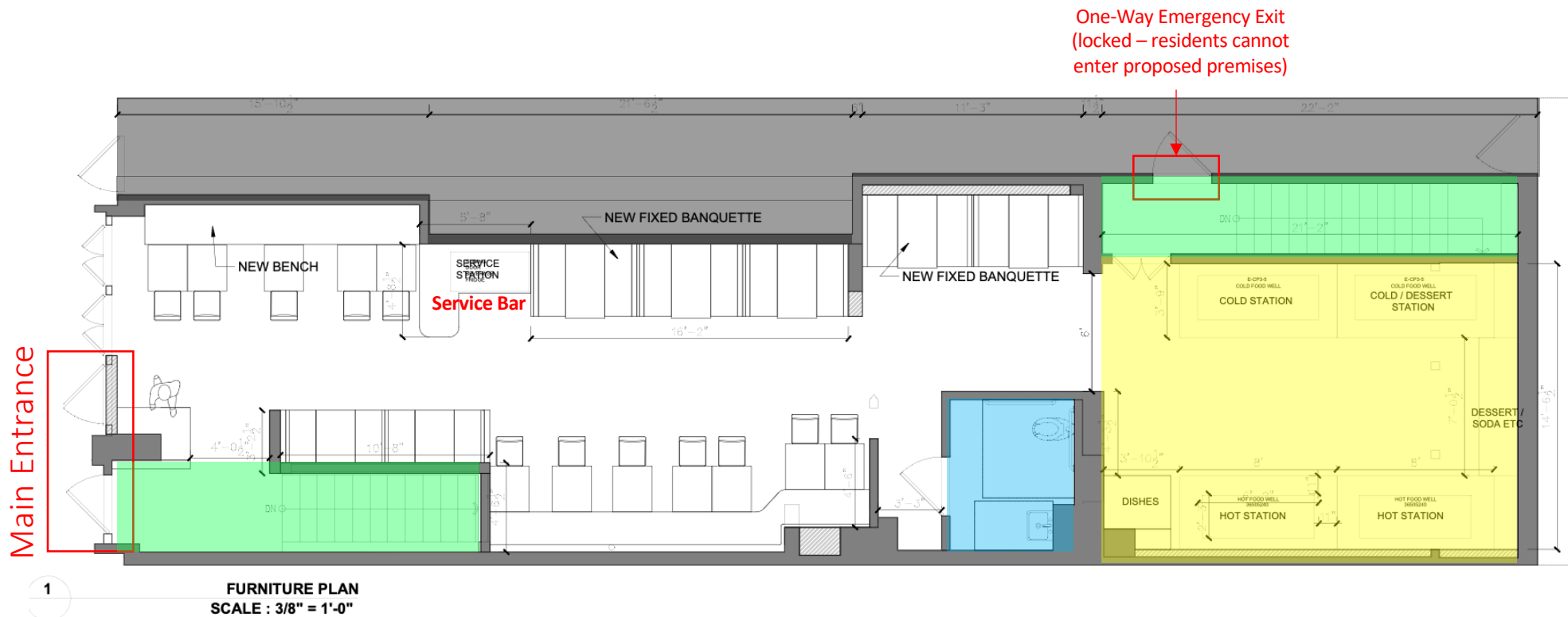
We are including the following questions to be able to prepare stipulations and have the meeting be faster and more efficient. Please answer per your business plan; do not plan to negotiate at the meeting.

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)
Country buffet 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
with a kitchen open until 11pm daily but food required at a minimum basis available for patrons from 11pm to closing
3. My hours of operation will be:
Mon 11:00 AM - 2:00 AM; Tue 11:00 AM - 2:00 AM; Wed 11:00 AM - 2:00 AM;
Thu 11:00 AM - 4:00 AM; Fri 11:00 AM - 4:00 AM; Sat 11:00 AM - 4:00 AM;
Sun 11:00 AM - 2:00 AM. (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 6:00 PM.
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: Steve Choi

Phone Number: 929-394-4004



Applicant: Made in 1st LLC
 Address: 166 1st Avenue, New York, NY 10009

Ground Floor Diagram

Buffet price
General admission
\$25.99

Food Menu

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Meats	Fried Chicken	Fried Chicken	Fried Chicken	Fried Chicken	Fried Chicken	Fried Chicken	Fried Chicken
	Fried Shrimp	Fried Chicken Gizzard	Fried Swai	Fried Chicken Gizzard	Fried Cat Fish	Luisiana Style Chicken	Fried Whiting
	Mussle Boil	Chard Pork Ribs	Mussle Boil	Chard Pork Ribs	Shrimp Boil	BBQ Pork Ribs	Shrimp Boil
	Meatloaf	Sirloin Steak	Meatloaf	Sirloin Steak	Baked Fish	Meatloaf	Sirloin Steak
	Honey Ham	Baked Chicken	Honey Ham	Baked Chicken	Honey Ham	Baked Chicken	Honey Ham
Vegi	Fried Green Tomatoes	Fried Green Tomatoes	Fried Green Tomatoes	Fried Green Tomatoes	Fried Green Tomatoes	Fried Green Tomatoes	Fried Green Tomatoes
	Hushpuppies	Hushpuppies	Hushpuppies	Hushpuppies	Hushpuppies	Hushpuppies	Hushpuppies
	Collard Green	Collard Green	Collard Green	Collard Green	Collard Green	Collard Green	Collard Green
	Brussles sprout	Green Beans	Brussles sprout	Green Beans	Brussles sprout	Green Beans	Brussles sprout
	Black Eyed peas	Baked Beans	Black Eyed peas	Baked Beans	Black Eyed peas	Baked Beans	Black Eyed peas
	Mac & Cheese	Mac & Cheese	Mac & Cheese	Mac & Cheese	Mac & Cheese	Mac & Cheese	Mac & Cheese
	Mashed potato & gravy	Mashed potato & gravy	Mashed potato & gravy	Mashed potato & gravy	Mashed potato & gravy	Mashed potato & gravy	Mashed potato & gravy
Salad	Potato Salad	Pasta Salad	Potato Salad	Pasta Salad	Potato Salad	Pasta Salad	Potato Salad
	Crab Salad	Tuna Salad	Crab Salad	Tuna Salad	Crab Salad	Tuna Salad	Crab Salad
Seasonal Friut	two kind of	two kind of	two kind of	two kind of	two kind of	two kind of	two kind of
Salad bar	Salad bar	Salad bar	Salad bar	Salad bar	Salad bar	Salad bar	Salad bar
Dessert	Peach Cobbler	Peach Cobbler	Peach Cobbler	Peach Cobbler	Peach Cobbler	Peach Cobbler	Peach Cobbler
	Banana Pudding	Banana Pudding	Banana Pudding	Banana Pudding	Banana Pudding	Banana Pudding	Banana Pudding
	pican pie	pican pie	pican pie	pican pie	pican pie	pican pie	pican pie
Soup	Soup of the day	Soup of the day	Soup of the day	Soup of the day	Soup of the day	Soup of the day	Soup of the day
Rice	Fried rice	White rice	Fried rice	White rice	Fried rice	White rice	Fried rice

Drink Menu

Frozen Cocktail

Margarita 15
Tequila, lime, agave

Pina Colada 15
Rum, coconut, pineapple

Beer

Draft:
Sapporo 6
Saltfields 10

bottle:

Bud light	6
Coors light	6
Blue moon	8
Corona	8

Whiskey

American

Maker's Mark	12
Woodford	16
Basil Hayden	14

Scotch

Monkey Shoulder	16
Macallan 12	24
Hibiki	30
Yamazaki 12	35

Wine

Glass/Bottle

Red

L'appel des Sereines <i>Syrah</i>	14/70
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Bellande <i>Pinot Noir</i>	15/75
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White

La Pepie <i>Melon de bourgogne</i>	14/70
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Lena Filliatreau <i>Chenin blanc</i>	15/75
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Sparkling

Mongarda <i>Prosecco</i>	13/65
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Made in 1st LLC

166 1st Avenue, New York, NY 10009

Total number of establishments selling/serving beer, wine (B/W) or liquor (OP) for 2 blocks in each direction

2ND LHASA FAST FOOD INC

On Premises Wine Restaurant
0240-23-142216

WORLD IS A QUICHE LLC

On Premises Wine Restaurant
0240-22-101187

MSC HOSPITALITY LLC

On Premises Wine Tavern
0267-22-105279

TKM 228 EAST 10TH ST LLC

On Premises Liquor Restaurant
0340-23-130850

FUWA FUWA NEW YORK INC

On Premises Liquor Restaurant
0340-25-111364

THE IMMIGRANT WINE BAR L.L.C.

On Premises Liquor Tavern
0370-24-137494

JIMMY'S SUSHI BUFFET INC

On Premises Wine Restaurant
0240-23-140716

TRAMPS LIKE US LLC

On Premises Liquor Restaurant
0340-25-103562

BIG LEE AND SASHAS INC

On Premises Liquor Tavern
0370-24-103287

THEATER FOR THE NEW CITY FOUNDATION INC

On Premises Wine Tavern
0267-22-106812

HEARTH RESTAURANT INVESTORS, LLC

On Premises Liquor Restaurant
0340-21-116073

SAHARA EAST RESTAURANT CORP

On Premises Wine Restaurant
0240-23-142671

CHIMBAKKC LLC

On Premises Wine Restaurant
0240-25-106399

CGJC HOLDINGS LLC

On Premises Liquor Restaurant
0340-22-109281

MONONOKE INC

On Premises Wine Restaurant
0240-22-102467

RED ONION FOODS INC

On Premises Wine Restaurant
0240-24-116031

DST RUSSIAN & TURKISH BATHS INC

On Premises Wine Restaurant
0240-22-101542

PROPER CAFE MANAGEMENT LLC

On Premises Wine Tavern
0267-24-139765

MUGSY'S RESTAURANT GROUP LLC

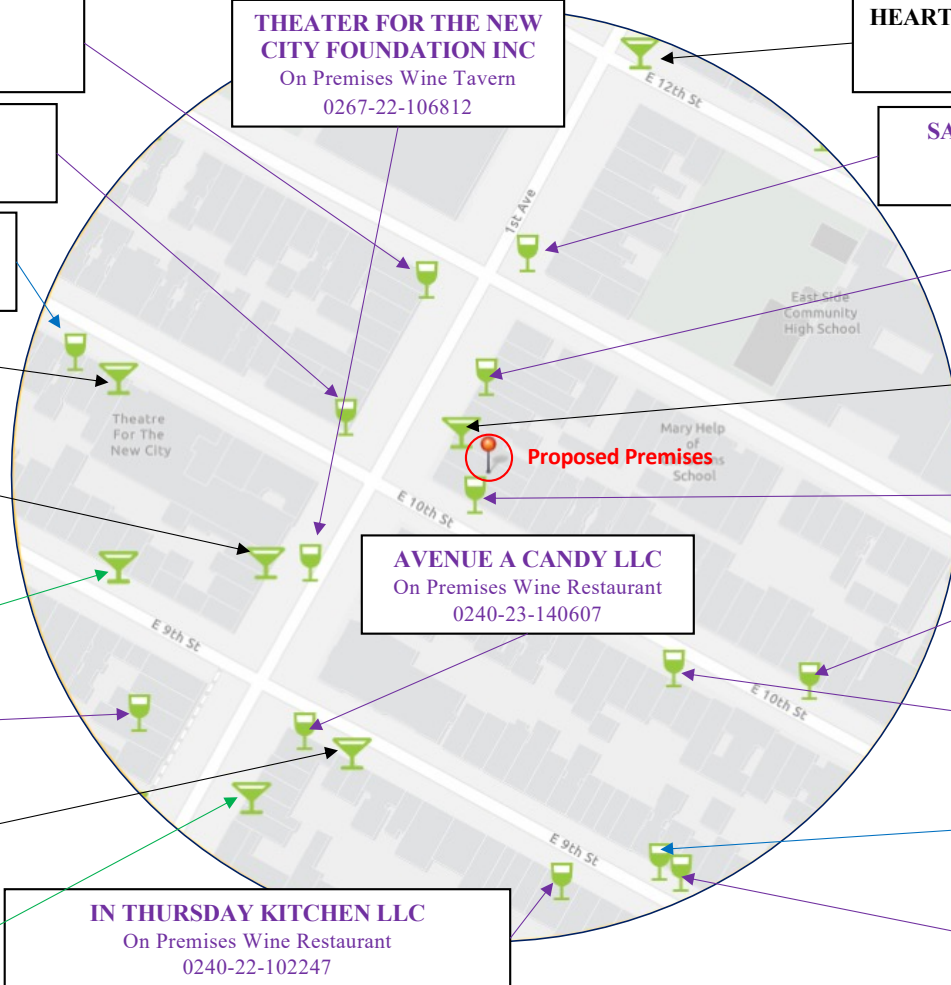
On Premises Wine Restaurant
0240-22-101429

AVENUE A CANDY LLC

On Premises Wine Restaurant
0240-23-140607

IN THURSDAY KITCHEN LLC

On Premises Wine Restaurant
0240-22-102247



Work History

Jae Woo Choi

Start Date	End Date	Employer	Address	Position	Type
04/2024	Present	Made in Houston Inc.	205 Allen St NY, NY 10002	Vice President	Restaurant
08/2022	Present	Plus 82 Inc.	5 Bleecker Street NY, NY 10012	Operation Manager	Restaurant
03/2019	09/2021	Take 31 Inc.	15 E 31 st Street NY, NY 10016	Operation Manager	Restaurant

David Yun

Start Date	End Date	Employer	Address	Position	Type
04/2024	Present	Made in Houston Inc.	205 Allen St NY, NY 10002	President	Restaurant
08/2022	Present	Plus 82 Inc.	5 Bleecker Street NY, NY 10012	President	Restaurant
09/2019	06/2021	In Thursday Namu LLC	424 E 9 th Street NY, NY 10009	General Manager	Restaurant

Yong Min Kim

Start Date	End Date	Employer	Address	Position	Type
04/2024	Present	Made in Houston Inc.	205 Allen St NY, NY 10002	Co-owner	Restaurant
08/2023	02/2024	Plus 82 Inc.	5 Bleecker Street NY, NY 10012	Server	Restaurant
04/2023	07/2023	WnB Factory Covington Two LLC	12651 Town Center Dr Suite 113 Covington, GA 30014	Manager	Restaurant