



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: 11/18/2025

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

If alteration, describe nature of alteration: _____

Previous or current use of the location: FORMER BAGEL SHOP

Corporation and trade name of current license: N/A

APPLICANT:

Premise address: 176 1ST AVE, NEW YORK, NY 10009

Cross streets: E. 10TH & E. 11TH ST

Name of applicant and all principals: MOIM HOSPITALITY LLC / SE CHUL YANG

Trade name (DBA): TBD

PREMISE:

Type of building and number of floors: MIXED USE, 5 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 11,340

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 AND 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) SUNDAY-WEDNESDAY 10AM-12AM / THURSDAY-SATURDAY 10AM-1AM

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 BAR, 10 SEATS, LENGTH 31'10"

(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 _____

What are the hours the kitchen will be open? SUNDAY-WEDNESDAY 10-12AM / THURSDAY-SATURDAY 10AM-1AM

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

How many employees will there be? EIGHT (8)

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: _____

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.") APPLICANT WILL MONITOR THE FRONT OF THE ESTABLISHMENT & PREVENT PEOPLE FROM DOUBLE PARKING AND PREVENT CROWDS IN FRONT OF PREMISE.

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. APPLICANT WILL KEEP MUSIC DOWN & PREVENT LOITERING IN FRONT OF PREMISE.

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: _____

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 _____

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? 11

How many On-Premise (OP) liquor licenses are within 500 feet? 11

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)
KOREAN ITALIAN 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 10 AM - 12 AM; Tue 10 AM - 12 AM; Wed 10 AM - 12 AM;
Thu 10 AM - 1 AM; Fri 10 AM - 1 AM; Sat 10 AM - 1 AM;
Sun 10 AM - 12 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 7:00PM.
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: SE CHUL YANG

Phone Number: 646-530-1375

ATTENTION RESIDENTS & NEIGHBORS

MOIM HOSPITALITY LLC 917-531-9567

Company/DBA Name and Contact Number for Questions

**Plans to open a
RESTAURANT**

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

at the following location

176 1ST AVE, NEW YORK, NY 10009

Building Number and Street Name (Address)

This establishment is seeking a license to serve

BEER & WINE

Beer & Wine or Beer/Wine & Liquor

There will be an opportunity for public comment on

Monday, December 8, 2025 at 6:30pm

Online: <https://www.zoomgov.com/j/1615486314>

see www.cb3manhattan.org for zoom meeting details

Date/Time/Location

TEDDY GONZALEZ 917-531-9567

Applicant Contact Information

At COMMUNITY BOARD 3

SLA & DCA Licensing Committee Meeting

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

ATTENTION RESIDENTS & NEIGHBORS

第 3 社區居民 請注意

MOIM HOSPITALITY LLC 917-531-9567

公司名字 (Company) and/和 聯繫人的資料 (Contact Info)

Plans to open a (以上的店主想要在第 3 社區申請生意相關牌照擴展生意)

RESTAURANT

(請選擇/please choose) 酒吧 (Bar)/餐館 (Restaurant)
戶外咖啡 (Sidewalk Café) or 或者
後院花園咖啡 (Backyard Use)

176 1ST AVE, NEW YORK, NY 10009

Address/生意地址

seeking a license to serve (以上的店主想要請以下相關酒牌照)

BEER & WINE

(請選擇/please choose) 啤酒和酒牌照 (Beer & Wine) or/或者
啤酒牌照 (Beer) or/或者
酒和烈酒牌照 (Wine & Liquor)

Public meeting for comments

第 3 社區的居民有權利提出自己的意見和建議.

(CB3 SLA & DCA Committee Meeting)

曼哈頓第 3 社區委員會

酒牌和紐約市消費局有關小商業牌照委員會

Monday, December 8, 2025 at 6:30pm

Online: <https://www.zoomgov.com/j/1615486314>

see www.cb3manhattan.org for zoom meeting details

時間 (Time) 和地點 (Location)

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

NEIGHBORING RESIDENTS VECINOS DE LA COMUNIDAD

MOIM HOSPITALITY LLC 917-531-9567

Company Name/Contact Info

Nombre de la Compañía/el teléfono de contacto

Plans to open a:

Planifique abrir un/una:

RESTAURANT

(Please choose) Bar/Restaurant
sidewalk café/backyard use

(Favor de escoger) una Barra/un Restaurante
un café de acera o un patio de atrás

176 1ST AVE, NEW YORK, NY 10009

address

dirección

Seeking a license to serve

En búsqueda de una
licencia para servir:

BEER & WINE

Beer & Wine or Beer/Wine & Liquor

Cerveza y vino o cerveza/vino y bebidas alcohólicas

Public meeting
for comments

Reunión público
para comentarios

Monday, December 8, 2025 at 6:30pm

Online: <https://www.zoomgov.com/j/1615486314>

see www.cb3manhattan.org for zoom meeting details

At COMMUNITY BOARD 3
SLA & DCA Licensing
Committee Meeting

En la JUNTA COMUNITARIA 3
La reunión del Comité
de Licencias del SLA y del DCA

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

Petition to Support Proposed Liquor License

Date: 11/14/2025

The following undersigned residents of the area support the following liquor license (indicate the type of license such as full-liquor or beer-wine) BEER-WINE LICENSE

to the following applicant/establishment (company and/or trade name) MOIM HOSPITALITY LLC

Address of premises: 176 1ST AVE, NEW YORK, NY 10009

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

The hours of operation will be:

SUNDAY- WEDNESDAY 10-12AM / THURSDAY-SATURDAY 10AM-1AM

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)

BEVERAGE MENU

WINE

- Sparkling — Prosecco (Veneto), Franciacorta Brut. 16
- White — Soave Classico, Verdicchio, Pinot Grigio. 18
- Rosé — Rosato (Puglia) 18
- Red — Montepulciano, Barbera d'Alba, Chianti Classico 22

KOREAN AMARO (House-Infused Soju)

- Ginseng & Sansho — earthy, peppery 12
- Yuja & Rosemary — bright, floral 14
- Toasted Barley & Brown Sugar — warm, nutty 12
- Perilla & Hops — savory, herbal 13

SIGNATURE COCKTAILS (Soju-Based)

- Sono Negroni — ginseng amaro, bitter orange, soju 16
- Perilla Martini — perilla soju, dry vermouth 17
- Yuja Spritz — yuja amaro, prosecco, soda 18

BEER

- Hite, Terra, Asahi, Sapporo Black 8
- Evil Twin Pilsner, Other Half IPA 9
- Imported Italian Beers 9-12

ZERO-PROOF

• Yuja & Ginger Highball	11
• Perilla Lemonade Cooler	11
• Charred Pineapple & Chili Spritz	12
• Athletic Brewing NA, Wolffer NA Rosé Cider	10
• Roasted Barley Tea, Yuja Tea, Shiso-Mint Iced Tea	8

Community Board Introduction for Liquor License Application

My name is Sechul Yang, and I am the chef-owner of Moim Hospitality LLC, the company opening a new restaurant at 176 First Avenue. I have worked in New York City kitchens for over ten years, including leadership roles at Oiji Mi and Maialino, and I am deeply committed to bringing responsible, high-quality hospitality to the East Village community.

Restaurant Concept

Our restaurant is a Korean-Italian neighborhood restaurant that brings together the warmth of Italian cooking with the flavors and techniques of modern Korean cuisine. The goal is to create a comfortable, welcoming space where guests can enjoy thoughtful food, warm service, and an atmosphere that feels like a part of the community.

We are a dinner-focused restaurant that prioritizes hospitality, food quality, and a calm dining environment.

Food & Menu

Our menu blends:

- Fresh handmade pastas with Korean flavors and seasonal ingredients
- Clean, balanced Korean dishes influenced by contemporary NYC dining
- Classic Italian techniques, homemade sauces, and vegetable-forward plates
- A small, curated selection of snacks and shared dishes

The menu reflects my background cooking at Gramercy Tavern, Maialino, and Oiji Mi, emphasizing craft, consistency, and respect for ingredients.

Alcohol Service Philosophy

We are seeking Beer and Wine license

- A small, curated wine list
- Korean Amaro - house infused soju
- Food-friendly beverages that complement the cuisine
- Responsible, dinner-focused service

Alcohol is always secondary to food, and we will follow all SLA and community board guidelines regarding hours, noise, and outdoor usage.

Desired Clientele

Our intended guests are:

- Local East Village residents
- Neighborhood families
- Couples and small groups looking for a relaxed dinner
- Food-focused diners interested in Korean and Italian flavors

Our goal is to be a quiet, respectful, community-oriented restaurant that contributes positively to the block.

Chef Background

I began my culinary career over 15 years ago and trained at the Culinary Institute of America. My NYC experience includes:

- Chef de Cuisine — Oiji Mi
- Led menu development and kitchen operations for a Michelin-recognized restaurant
- Sous Chef — Maialino (Union Square Hospitality Group)
- Seven years managing high-volume Italian cuisine and hotel operations
- Line Cook — Gramercy Tavern
- Training in classic American and seasonal cooking
- Chef — DDOBAR by Joomak
- Built a new kitchen and created an omakase-style menu

My cooking is detail-driven, calm, and focused on hospitality. I have managed teams, trained cooks, and operated kitchens to DOH standards for many years.

To share

Just baked Bread 11

Toscana Trio 7

Arrostincini 12

Antipasti(Appitizer)

Yellow Tail(Hamachi) Crudo 22

Apple, Wasabi

Beet Salad 20

Pistaccio, Gorgonzola

Green Lettuce Salad 18

Green Goddess Dressing

Scallop 26

Celeriac, Dashi

Octopus 24

Gochujang, Leek

Roasted Carrot 19

Farro, Sancho

Primi(Pasta)

Gluten Free option is possible

Rigatoni 29

Tomato, Pork Ragu

Agnolotti 24

Mushroom or corn

Black Farfalle 36

Shrimp, Mussel

Spaghetti 45

Lobster, Tomato

Secondi(Entree)

Oxtail 43

Galbi Sauce, Radish

Arctic Char 34

Seasonal Vegetable, Nori Sabayon

Chicken Diablo 36

Korean chili paste, Parm cheese

Pork Chop 39

Chimicurri, Babaganoush

Controno(Side)

Braised Mushroom 16

Charred Broccolini 13

Black Garlic Pomme puree 14

Dolce(Dessert)

Gelato / Sorbet 10

Soybean Tiramisu 12

Apple Tarte Tatine 12

Beverage Concept

Wine(Domestic/Imported)

Beer(Domestic/imported)

Korean Amaro(house-infused soju)

Non-Alcoholic Cocktail

RESTAURANT WINE LICENSE

From: Teddy Gonzalez (teddygonzalez14@aol.com)

To: mn03@cb.nyc.gov

Cc: ck@wingflix.com; info@evccnyc.org; andrew@gvshp.org; echan@cb.nyc.gov; chefsechul@gmail.com

Date: Monday, November 24, 2025 at 09:20 AM EST

Hello,

This email shall serve as notification of our clients intend to open a restaurant at :

Entity Name: Moim Hospitality LLC
176 1st Ave
New York, NY 10009

Hours of Operation: Sunday-Wednesday 10am-12am, Thursday-Saturday 10am-1am

Cuisine-: Korean Italian Fusion

Table: 12

Seats: 24

I have attached an introduction statement, proposed menu and beverage menu from the owner on this email

If you have any questions or concerned please free to contact my office.

Best,

Teddy Gonzalez
Citywide Licensing of NY
291 Broadway, Suite #705
New York, NY 10007
212-566-6002 Office
917-531-9567 Cell (Preferred)
citywidelicensing.com



Introduction of Myself.pdf
27.7 kB



Korean Italian MENU.pdf
69.9 kB



Beverage Menu.pdf
48.3 kB

Community Board Introduction for Liquor License Application

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Non-Alcoholic Cocktail

BEVERAGE MENU

WINE

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ZERO-PROOF

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