

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: 03/27/2026

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

If alteration, describe nature of alteration: n/a

Previous or current use of the location: Gluten Free Asian Fusion restaurant

Corporation and trade name of current license: Bowies Lucky 88 LLC dba KIMMI

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): KIMMI

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

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? 31

How many stand-up bars/bar seats are located on the premise (number, length, and location) _____
1 bar with 8 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 also 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 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: Bowies Lucky 88 LLC*

Address: 125 Canal Street - West Store, New York, NY 10002 Community Board # 3

Dates of operation: 08/2024 - 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.

*Principal was also previously a manager at Elvis' Cafe LLC dba The Tigerlily Kitchen.
Address: 58 3rd Avenue, New York, NY 10003 Community Board #: 3
Dates: 11/06/2023 - 08/10/2024

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: 1 person
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.

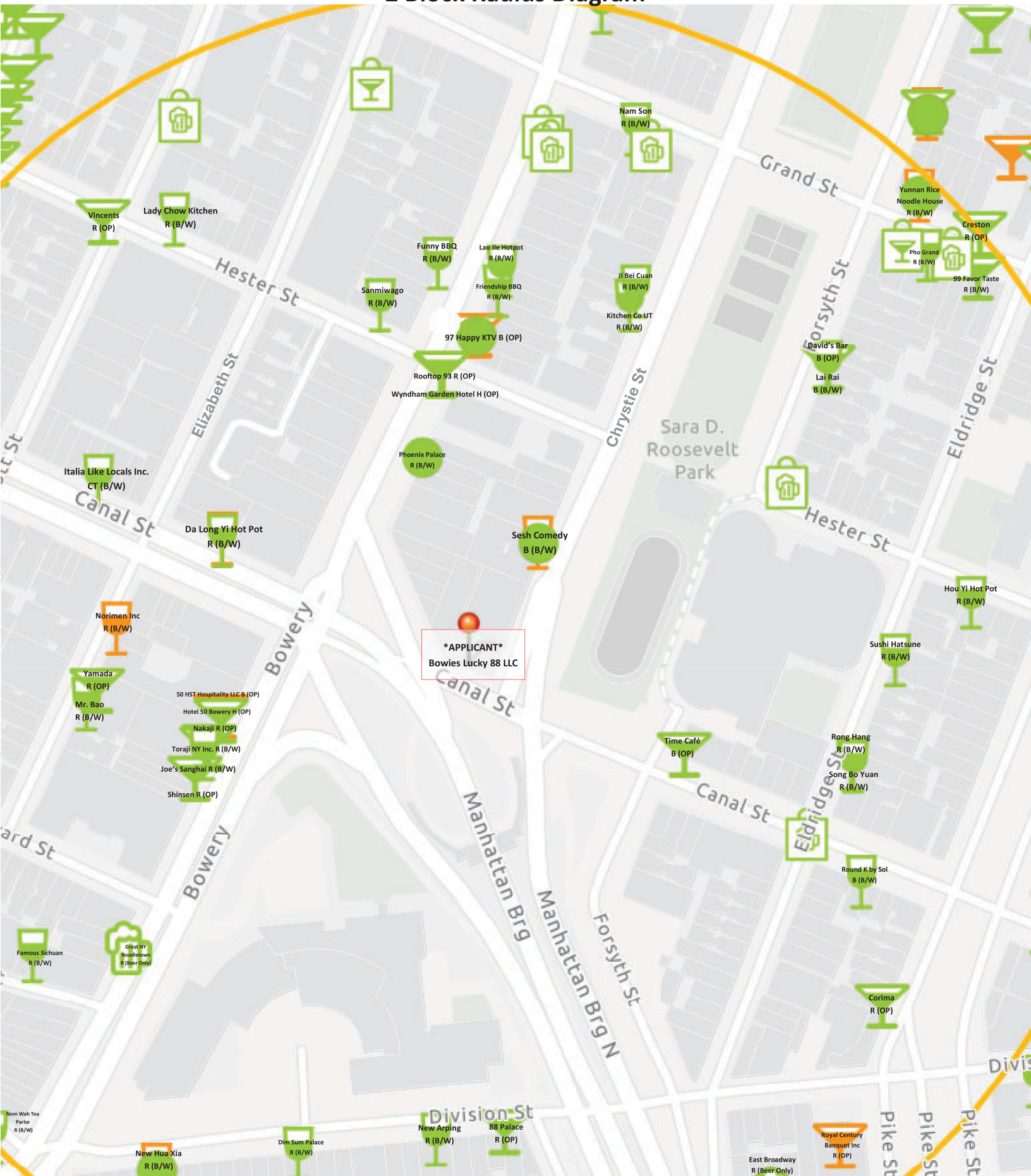
Name: John O'Brien

Phone Number: (917) 853-9622

Bowies Lucky 88 LLC

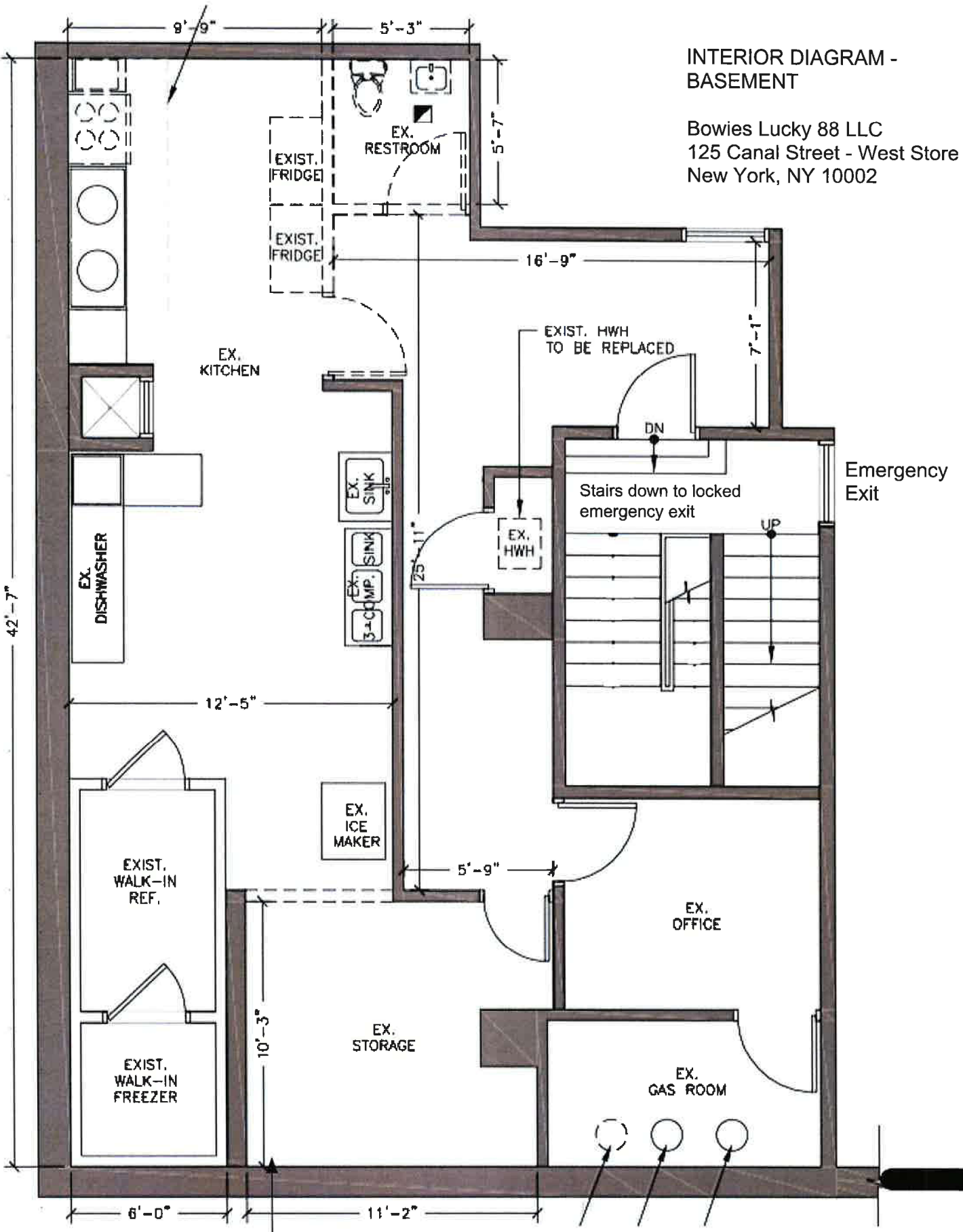
125 Canal Street, New York, NY 10003—West Store

2 Block Radius Diagram

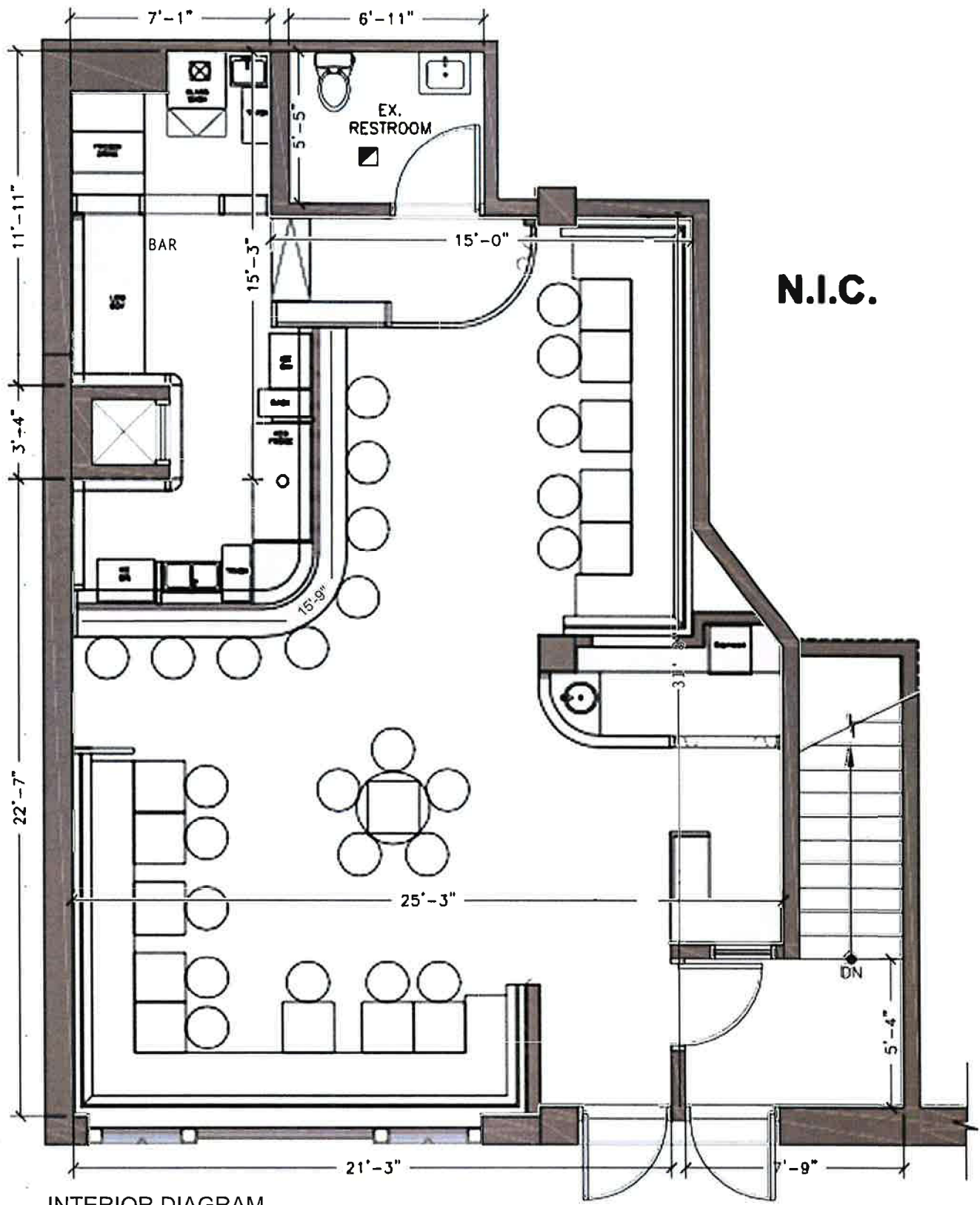


INTERIOR DIAGRAM -
BASEMENT

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



WINE/BEER STORAGE



INTERIOR DIAGRAM -
GROUND FLOOR

Bowies Lucky 88 LLC
125 Canal Street - West Store
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.

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

CONTACT

📞 917-853-9622

@ neptune81@gmail.com

📍 29 Charles Street NYC

MY SKILLS

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



Creativity

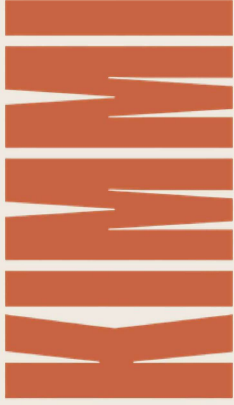


Leadership



Team Management





SALADS

- MANGO PAPAYA SALAD** \$18
spicy chili ginger cashew dressing, watermelon radish, peanuts, thai basil (v)
- AVOCADO SALAD** \$17
"goddess" dressing, pickled jicama, cucumber, radish (v)
- FRISÉE & ALMOND SALAD** \$18
carrot sesame ginger dressing, radish, cucumber (v)

SMALL TO SHARE

- SCALLOP CRUDO** \$24
pomegranate, yuzu, chili, thai basil oil
Hawaiian black salt
- SPICY TUNA RICE CAKES** \$18
chili yuzu, nori, togarashi
- SALMON TARTAR** \$24
mango, shiso, jicama, avocado
- GRILLED WINGS** \$17
lemongrass glaze, cilantro, chilies, sesame seeds
- OCTOPUS** \$24
herb chili citrus sauce, crispy potatoes, baby tomatoes
- "ARANCINI" RICE BALLS** \$17
sushi rice, garlic yuzu aioli, mushrooms, citrus vinaigrette (vegetarian)
- TUNA TATAKI** \$19
sesame crusted ahi tuna, chili ponzu, lime juice

LARGE TO SHARE

- GRILLED PRAWNS** \$28
head on, thai basil oil, chili tomato, herb salad, butter
- SEARED MARKET FISH** \$39
charred baby bok choy, green chili sauce, thai basil, vietnamese cilantro, butter
- ROASTED CAULIFLOWER** \$25
miso aji amarillo sauce, garlic chips, peanuts, micro greens, chili oil (v)
- FIVE SPICED SHORT RIB** \$46
braised daikon, brussels sprouts, miso sweet potato, five spice glaze
- GRILLED PORK BELLY SKEWERS** \$32
green papaya chutney, tamari glaze, jalapeno aioli, ube puree
- RED CURRY CHICKEN** \$28
braised boneless thighs, coconut rice, heirloom tomatoes

INTERESTED IN CATERING OR EVENTS?
PLEASE CONTACT
INFO@KIMMINYC.COM

NOODLES

add protein: *tofu \$6, chicken \$7,*

salmon \$8, shrimp \$9

- PEANUT STREET NOODLES** \$22
sauteed with red cabbage, snap peas, carrots, cilantro, chilies, sesame seeds (v)
- CHILI GARLIC NOODLES** \$22
sauteed wide flat noodles, chili garlic sauce, mushrooms, carrots, snap peas, sesame seeds (v)
- GREEN GARDEN VERMICELLI** \$21
baby bok choy, king oyster mushrooms, snap peas, herb butter, baby tomatoes, almond chili cilantro sauce (vegetarian)

SIDES

\$16

- ASIAN GREENS (V)**
fried shallots, fermented tofu sauce
- TOGARASHI FRIES (VEG)**
served with pineapple chili aioli
- BRUSSELS SPROUTS (V)**
crispy vermicelli noodles toppings, pepitas, tamarind sauce
- ROASTED BABY CORN & JICAMA (V)**
served in a coconut lime leaf sauce, sesame seeds and chilies
- GREEN FRIED RICE (V)**
peppers, onions, cilantro

*OUR ENTIRE MENU IS GLUTEN FREE &

MOSTLY DAIRY FREE*

CONSUMING RAW OR UNDERCOOKED FOODS CAN INCREASE THE RISK OF FOODBORNE ILLNESS

DRINKS

SPARKLING

Gl/Btl

Brut Rosé

Albet i Noya - Penedès, Spain (Red berries, herbal notes, white flowers, and subtle stone fruit) **\$16 / \$56**

Crémant de Loire

Veuve Amiot, "Elisa". Loire Valley, France (dry and crisp, mineral, pear, apple, citrus) **\$16 / \$56**

WHITE

Muscadet

Pulpe Fiction - Loire Valley, France (Natural wine, light, unfiltered, briny minerality) **\$16 / \$56**

Viognier

Anne Pichon - Rhône Valley, France, (Organic, full bodied, notes of white peach, apricot, fresh minerality and floral) **\$17 / \$59**

Jacquere

Carrel & Senger - Savoie, France, (Light, crisp, bright, white peach, alpine herbs) **\$16 / \$56**

Timorasso

Podere Cellario "Acacia" Natural Piedmont Italy (Medium bodied, bright acidity, honeycomb, apricot skin, raw almond and acacia-wood aromatic) **\$17 / \$59**

Orange

No Es Pituko - Curico Valley, Chile (Natural, bold, tangy apricot, orange peel, funky) **\$15 / \$52**

SAKE

Shizenmai Sparkling [720ml Btl]

Kidoizumi Shuzo - 100% Organic Rice. Notes of dry, crisp, fine bubbles, red apple & yogurt. **\$42**

Ôta Shuzō "Kokoro" [12oz Jar]

Shiga Prefecture - 17.5% ABV. Small-batch pure rice unpasteurized, undistilled, full-bodied, slightly dry and rich umami, subtle spice with notes of melon, banana and plum, jam. **\$16**

RED

Gl/Btl

Syrah/Cinsault

Cotes Catalanes - France (Natural, medium, notes of juicy plum, dried herbs, black pepper, light tannins) **\$15 / \$52**

Pinot Noir

Bodan Roan - California (Sustainable, medium, plum, butter, oak with red berries) **\$16 / \$56**

Garnacha

Josep Grau - Catalonia, Spain (Organic, full bodied, dried herbs, earthy, smoke & mineral edge) **\$16 / \$56**

Malbec Blend

Fabien Jouvès "You F@k my Wine" - France (Natural, Full bodied blend of Jurançon Noir, Merlot, and a touch of Vaidiguié. Full bodied & earthy with notes of juicy berries) **\$17 / \$59**

Gamay

Antonin Thevenet - Beaujolais, France (100% Gamay, biodynamic, light, juicy red cherry and crushed violets with a mineral streak) **\$16 / \$56**

BEER & CIDER

Shacksbury Yuzu & Ginger Cider

GF [VT] 6%ABV, 12oz Can **\$8**

Greens Dubbel Ale

GF [Belgium] 6%ABV, 11.2oz Can **\$9**

Greens Triple Ale

GF [Belgium] 6%ABV, 11.2oz Can **\$9**

Wolffer Estate Rosé Cider

GF {NY} 6.9%ABV, 12oz Can **\$8**

Anderson Valley, Blood Orange Gose

4.2%ABV, 12oz Can **\$8**

OEC Yuzu Pilsner

[CT] 5.2%ABV, 16oz Can **\$9**

Estrella Zero

{Spain} 0%ABV, 11.2oz Btl **\$8**

Modelo Especial

Mexico 5.4%ABV, 12oz can **\$7**

DRAFT

Guinness \$10

4.2% ABV

Zero Gravity Conehead IPA \$9

5.7% ABV

Estrella Galicia Lager \$9

5.4% ABV

LOW ABV COCKTAILS

\$16

M&M Sour

Can de la Calle, Amaro, lapsang, mint, lime

lychee Martini

Soju, Lychee & Meyer Lemon, Prosecco

Kickstart

Cardamom infused soju, thai tea & toasted sesame foam

Seoul Crusher

Mango soju, coconut water, lime leaf & ginger beer

Paloma

Agave Wine, Lime, Grapefruit, Soda

Farmyard Toddy

Pineau Des Charentes, chamomile, honey, lemon & cloves

Dragon Tears

Can De La Calle, Banana, Chili, Dragon Fruit, Lime Juice

Cucumber Fizz

Soju, cucumber, ginger, lemon & soda

Frozen Hong Kong Milk Tea \$12

Ceylon, Assam Tea Blend with Coconut



Add a Pineau Des Charentes as a cocktail \$16

N/A Highballs \$12

Sodas

- Hibiscus Tea, Lychee, soda
- Matcha Mango Lemonade
- Yuyu's Pineapple Ginger Soda
- Coke, Diet Coke, Sprite, Sanzo- Choice of Lychee, Ginger Ale, Club Soda
- Calamansi, Mango