



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: 05/03/2026

Is location currently licensed?  Yes  No    Type of license: current/last license has been Abandoned  
 If alteration, describe nature of alteration: \_\_\_\_\_

Previous or current use of the location: RESTAURANT WITH WINE LICENSE

Corporation and trade name of current license: MONONOKE INC 0240-22-102467 Abandoned

**APPLICANT:**

Premise address: 164 1st AVE, NY NY 10009

Cross streets: NE CORNER OF E 10th STREET

Name of applicant and all principals: LANNA CAFE INC

PEI SHAN WEI, PRESIDENT (BRYAN) CHAITAWAT CHUNTON, VICE PRESIDENT

Trade name (DBA): N/A

*Frank Nalevaiko, Rep 718-909-9398 blu718@gmail.com*

**PREMISE:**

Type of building and number of floors: 4 STORY WITH BASEMENT, ATTACHED BRICK BLDING

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 52

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): S9-RESIDENCE-MULTI-U  
OPERATING UNDER A DOB LETTER OF COMPLETION FOR A COMMERCIAL KITCHEN/EATING PLACE

**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 HOURS, SUN-WED 8AM-11PM - THUR-SAT 8AM-2AM  
DOT SWC OUTDOOR HOURS, 8AM-10PM 7DAYS/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? 15 Total number of indoor seats? 40

How many stand-up bars/bar seats are located on the premise (number, length, and location) \_\_\_\_\_  
ONE BAR, 8'X3' WITH 2 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 \_\_\_\_\_  
THAI NOODLE & FISH MENU AND COFFEE HOUSE

What are the hours the kitchen will be open? 8AM-2AM

Will a manager or principal always be on site?  Yes  No If yes, which? FULL TIME MANAGER

How many employees will there be? & INTERMITTENT PRINCIPLE WITH 6 EMPLOYEES

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?) MAYBE 1?

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: SMALL AMPLIFIER WITH 2 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.") ON A BUSY NIGHT WE WOULD TAKE PATRONS CELL #'S AND TEXT THEM WHEN READY, ROPE & STANCHION FOR CAR SERVICE WAITING

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. KEEP DOORS CLOSED AND ASK OUTDOOR PATRONS TO RESPECT THE RESIDENTIAL NEIGHBORS

Is sound proofing installed?  Yes  No previous installation in ceiling

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: 5 TABLES & 20 SEATS (3 TABLES & 12 SEATS ON 1ST AVE AND 2 TABLES & 8 SEATS ON E 10th ST)

**APPLICANT HISTORY:**

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

If yes, please indicate name of establishment: (SEE ATTACHED WORK HISTORY SHEETS)

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? 6 RW & 3 OP

How many On-Premise (OP) liquor licenses are within 500 feet? 8 OP

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)

*Keith Canton at A-1 East 10th st. Block association has been contacted*

***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) THAI NOODLE & FISH MENU AND COFFEE HOUSE 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-11PM; Tue 8AM-11PM; Wed 8AM-11PM;  
 Thu 8AM-2AM; Fri 8AM-2AM; Sat 8AM-2AM;  
 Sun 8AM-11PM. (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: HOST
6.  I will install soundproofing, CEILINGS

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 0 DJs per 0,  more than 0 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: PEI SHAN WEI, PRESIDENT (BRYAN) CHAITAWAT CHUNTON, VICE PRESIDENT

Phone Number: PEI SHAN 347-613-7414, BRYAN 646-387-9761

LANNA CAFÉ INC  
164 1<sup>ST</sup> AVE  
NEW YORK, NY 10009

**Owners prior experience**

Pei Shan Wei

Ownership: 03/2019 – present, # 1 Pho Inc d/b/a Zen Yai 208 Grand St. Brooklyn, NY 11211

Job Description: Vice President/Manager

Full OP liquor lic. 0340-23-130284, hours 9am-4am 7days/week, 20tables, 40 seats, bar 17 seats  
Brooklyn CB 1

Ownership: 05/2021 – present, Eat Gai Inc d/b/a Zaab Zaab 76-04 Woodside Ave, Elmhurst, NY 11373

Job Description: Vice President/Manager

RW license 0240-23-142357, hours 11am-10:30pm 7days/week, 10tables, 20 seats, bar 5 seats  
Queens CB 4

Ownership: 05/2021 – present, Zaab Zaab Inc 25 11th Ave, NY NY 10011, Market 57 (Pier)  
Kiosk #2

Job Description: President/Manager

TW license 0267-24-106691, hours 11am-8pm 7days/week, 12 tables, 30 seats, bar 6 seats  
Manhattan CB 4

Ownership: 03/2015 – 03/2019 Wei Management Co. 8303 Langdale St, New Hyde Park NY 11040

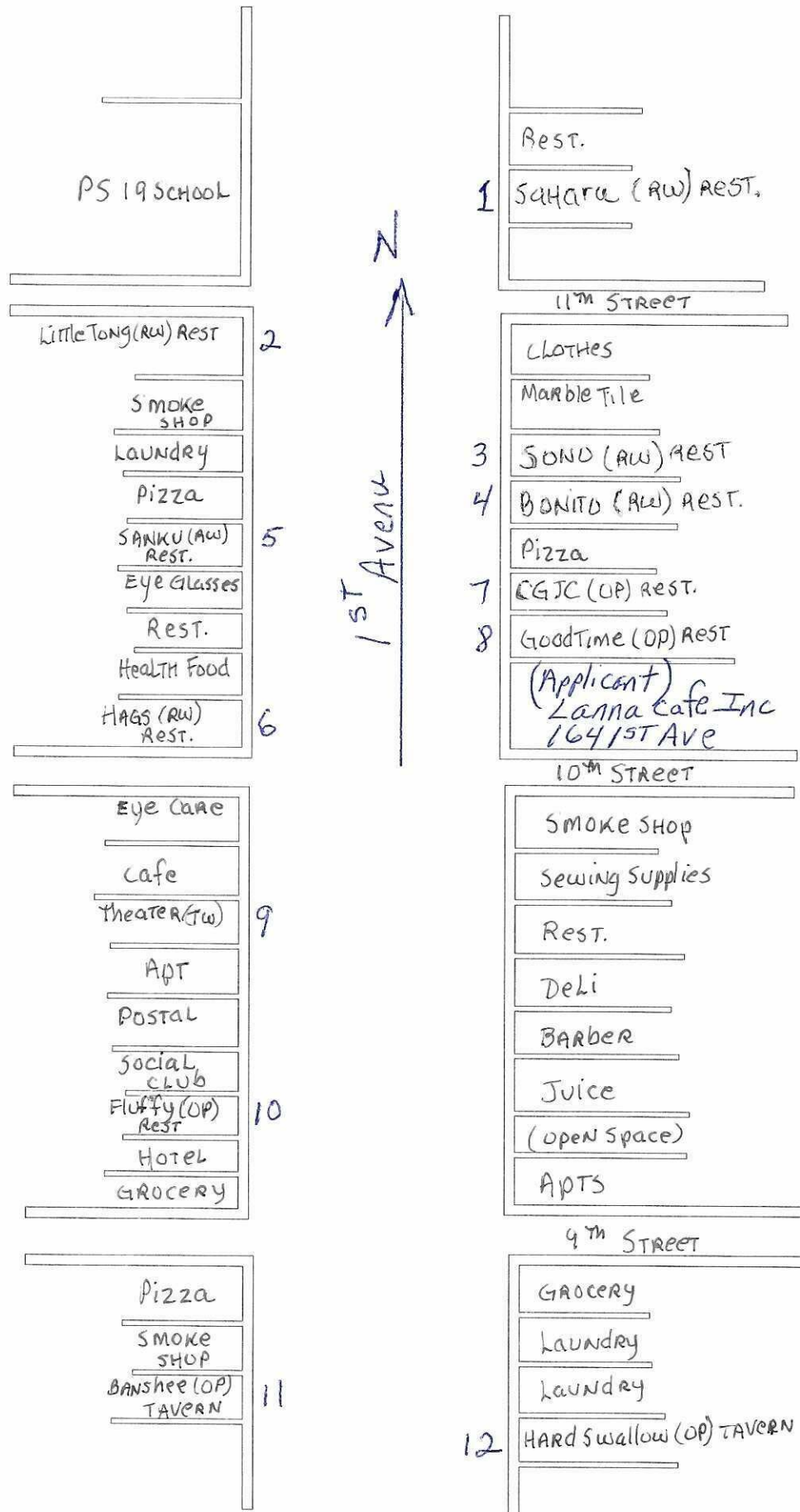
Job Description: President, Property Management

Employment: 10/2016 – 08/2018 Omnipak Imports 29-16 120<sup>th</sup> St, Flushing NY 11354

Job Description: Sales Person, Wine & Food Import Co.

LANNA CAFE INC  
 164 1st AVE  
 NEW YORK, NY 10009

LIQUOR LICENSES WITH IN  
 2 BLOCKS OF THE APPLICANT

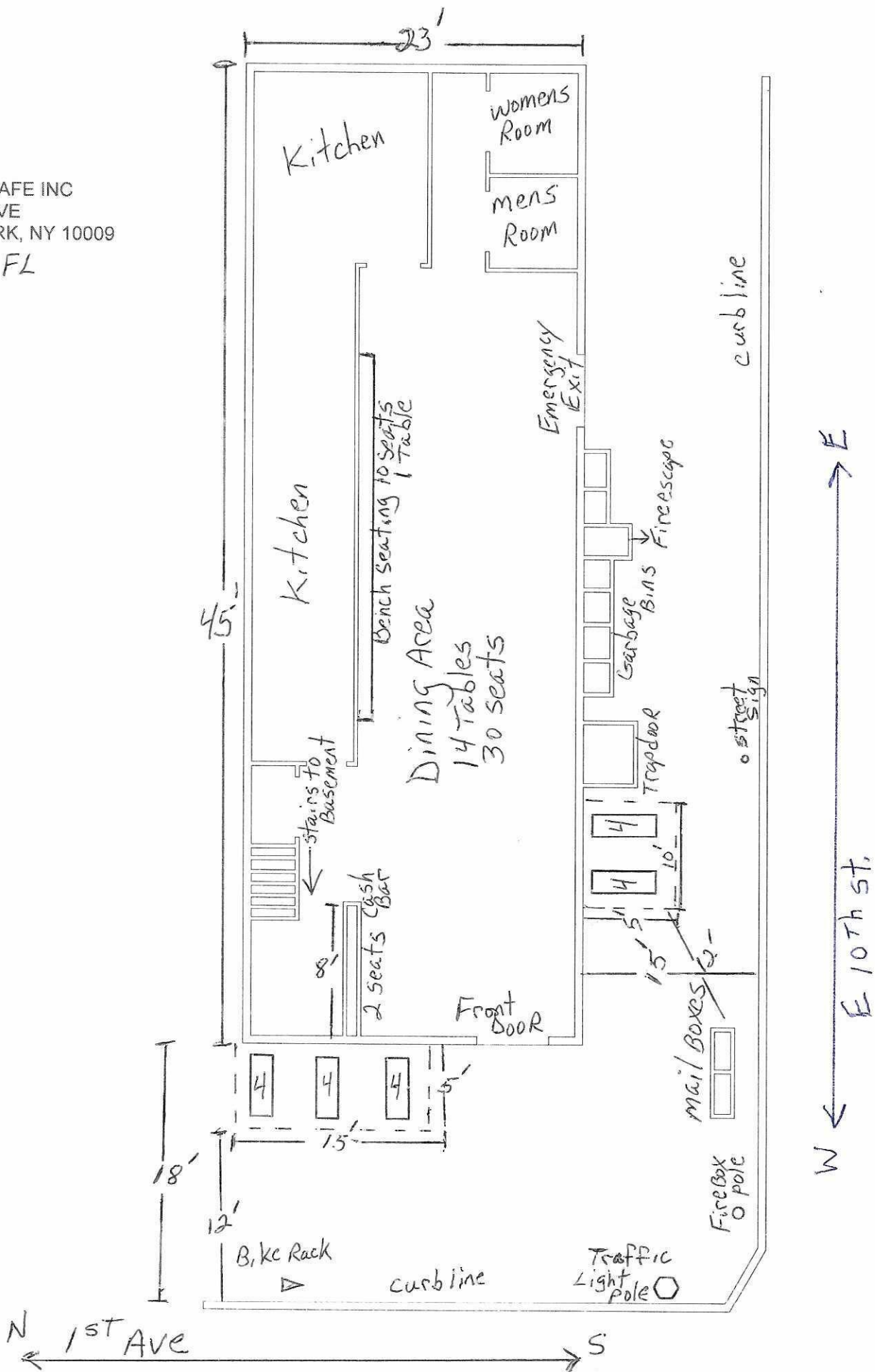


LANNA CAFÉ INC  
164 1<sup>ST</sup> AVE  
NEW YORK, NY 10009  
(APPLICANT)

LIQUOR LICENSE ESTABLISHMENTS WITH IN 2 BLOCKS OF APPLICANT

1. SAHARA RESTAURANT (RW) restaurant  
184 1ST AVE NY NY 10009
2. LITTLE TONG NOODLE SHOP (RW) restaurant  
177 1ST AVE NEW YORK, New York 10003
3. Sono  
176 1st Ave New York, NY 10009 (pending) (RW) restaurant
4. Bonito Sushi & Lounge (RW) restaurant  
174 1st Ave, NY NY 10009
5. Sanku Maots'ai (RW) restaurant  
167 1st Ave New York, New York 10003
6. HAGS (RW) restaurant  
163 1ST AVE, #2, NY NY 10003
7. CGJC HOLDINGS LLC (OP) restaurant  
168 1ST AVE NEW YORK, New York 10009
8. Good Time (pending) (OP) restaurant  
166 1st Ave New York, New York 10009
9. THEATER FOR THE NEW CITY (TW)  
155 1ST AVE NY NY 10003
10. Fluffy Fluffy Café (OP) restaurant  
153 1st Ave New York, New York 10003
11. Banshee  
143 1st Ave, NY NY 10003 (OP) Tavern
12. THE HARD SWALLOW (OP) Tavern  
140 1ST AVE, NY NY 10009

LANNA CAFE INC  
 164 1st AVE  
 NEW YORK, NY 10009  
 Ground FL



LANNA  
CAFÉ

# MISSION

## **Isan-Thai kitchen**

**Our mission is to provide true flavors of Thai cuisine, fresh locally source ingredients and offer flavorful dishes while maintaining a commitment to quality and tradition that delight the senses!!**

**We are committed to our community to help stop food insecurity!!**

***We are a proud partner of Rethink Food, a nonprofit organization with the mission to create a more sustainable and equitable food system! We add a 2% donation to our checks to support Rethink Food in providing meals to New Yorkers facing food insecurity, if you rather opt out of this donation, simply let your server know. Thank you!***

LANNA  
CAFE

# ZERO PROOF COCKTAILS

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## HIBISCUS GARDEN SPRITZER

Seed Lip  
Roselle, Pandan, Bael fruit



## SATO

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Sato is Rice wine made from sticky rice. It can be found from the country of Laos and Thailand.

GI \$20 / Blt \$85

## SPARKLING

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Prosecco

## BEER

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SINGHA  
CHANG  
LEO



## REFRESHMENT

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Thai Ice Tea



Thai Cold Brew



Calamansi Thai Ice Tea

Thai Ice Green Tea

Lychee Thai Ice Tea

## HOUSE COCKTAILS

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### **Jasmine Lychee Martini**

Absolut Vodka, Lychee Puree, Jasmine  
Essence \$16



### **Bird's Eye Chili Espresso Martini**

Chili Vodka, Mr. Black, Irish Cream \$16



### **Thai Banana Old Fashioned**

Fat washed Bourbon, Thai  
Banana Syrup  
Banana Liqueur \$17



### **Sticky Rice Nigroni**

Bombay Gin, Campari, Antica  
Roma, Stirred with sticky rice \$17



LANNA

CAFÉ

CURRY

**ISAN CURRY**  
**"Gaeng om gai"**

Isan herbal curry braised  
with chicken thigh Thai  
egg plant, pumpkin,  
lemongrass, galangal, dill  
\$22



**CRAB CURRY "Nam ya pu"**

crab meat, coconut milk, served  
with rice noodle, egg, sprout, sour  
cabbage, green beans, bitter melon,  
boiled egg \$28 add soft shell  
crab+\$10



**GREEN CURRY NOODLE**  
**"Kanom jeen gaeng gai"**

Chicken green curry, coconut  
milk, bamboo shoots, Thai basil  
and rice vermicelli \$24



**GREEN CURRY SEAFOOD**  
**"Keow wan talay"**

Green curry, coconut milk, Thai  
egg plant, bamboo shoots and  
jasmine rice, shrimp, squid and  
scallop \$32



LANNA  
CAFÉ

# PADTHAI

*FRESH RICE NOODLE STIRRED FRIED  
WITH TAMARIND, PEANUTS,  
BEANSPROUTS, CHIVE, TURNIP, TOFU*

**SHRIMP PAD THAI \$19**

**Pad Thai Korat \$25**

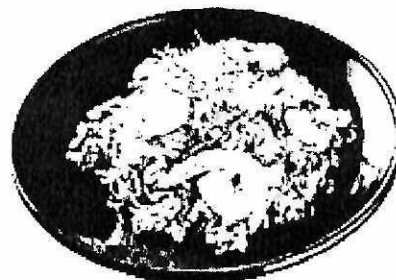
*Isan Style, Crispy Pork Lard  
Fried Egg, Pork Belly*



## NOODLE

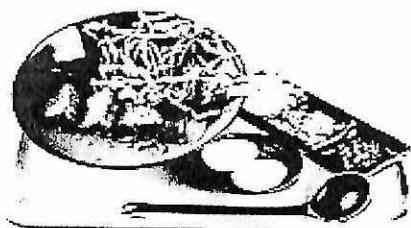
**3 MUSKETEERS \$22**

*GLASS NOODLE STIRRED FRIED WITH,  
SHRIMP, GROUND PORK, CHA OM, SATOR  
BEAN, PICKLE GARLIC ..CHEF FAVORITE*



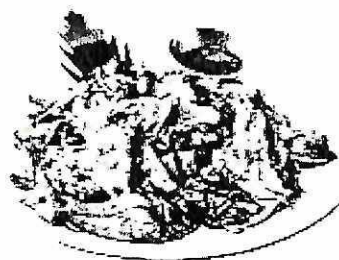
**KHAO SOI \$25**

*BRAISED BEEF SHANK SIMMERED  
IN NORTHERN CURRY, EGG NOODLE*



**PAD SEE EWE \$22**

*WIDE RICE NOODLE STIRRED FRIED  
WITH PORK COLLAR, GAILAN, EGG,  
BACON*



LANNA  
CAFÉ

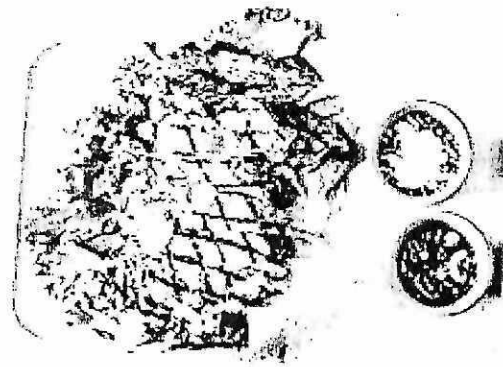


NEUR YANG

NEUR YANG \$42

CRYING TIGER

Sliced Rib Eye with  
spicy tamarind Jaew  
and Bitter Jaew khom



NAM TOK \$25

CRYING TIGER

SALAD Sliced Rib

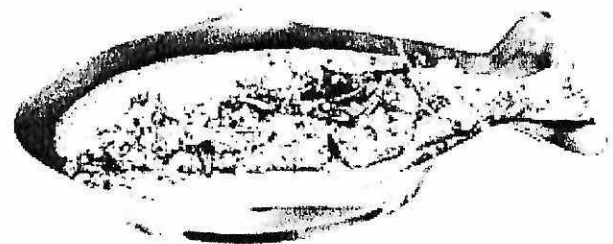
Eye with chili, shallot  
and lettuce

DON'T FORGET  
STICKY RICE \$4

PLA MA NOW

Pla Ma Now \$ 42

*STEAMED WHOLE BRANZINO IN OUR  
LIME GARLIC BROTH, KAFFIR LIME  
LEAVES, CHOPPED CILANTRO*



Pla Ta Kai \$ 42

*FRIED WHOLE STRIPE BASS TOPPED  
W. FRIED LEMONGRASS. SERVED  
WITH NAM JIM TALAY SAUCE*

