

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: 7/23/2026

Is location currently licensed? ☒ Yes ☐ No Type of license: On Premises Wine

If alteration, describe nature of alteration: _____

Previous or current use of the location: Restaurant

Corporation and trade name of current license: Los Patriotas LLC (d/b/a Rosso)

APPLICANT:

Premise address: 127 E 7TH ST, New York, NY 10009

Cross streets: East 7th between 1st Ave and Avenue A

Name of applicant and all principals: CocktailArtistSociety LLC

Principals: Giuseppe Santochirico and Ailin Yang

Trade name (DBA): Circolo

PREMISE:

Type of building and number of floors: mixed residential and commercial building, 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 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): R8B

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) Monday-Thursday (4:00pm - 12:00am) and Friday - Saturday (4:00pm - 2:00 am); Sunday is closed

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? 9 Total number of indoor seats? 35

How many stand-up bars/bar seats are located on the premise (number, length, and location) _____
1 stand-up bar, with 8-10 seats, 9 ft

(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 _____
Italian with chinese influence; shareable plates. See menu attached

What are the hours the kitchen will be open? 10:00pm on Monday-Thursday and 11:00pm Friday

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

How many employees will there be? 8-10

Do you have or plan to install ☐ French doors ☐ accordion doors or ☐ windows?

Will there be TVs/monitors? ☒ Yes ☐ No (If Yes, how many?) 1 projector

Will premise have music? ☒ Yes ☐ No

If Yes, what type of music? ☐ Live musician ☐ DJs ☐ Streaming services/playlists

If other type, please describe Recorded Music

What will be the music volume? ☒ Background (conversational) ☐ Entertainment (live music venue level) Please describe your sound system: as existing

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? _____
Special dinners, guest bartenders, holidays (once or twice a month)

If promoted events, please explain the nature in which you plan to promote? Social media / online ads / outside promoters? Establishment social media

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.") _____

Please see attached plans

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. Please see attached plan

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? 17

How many On-Premise (OP) liquor licenses are within 500 feet? 34

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) _____ restaurant, or
☒ I will operate a bar / tavern,
☐ 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 full kitchen that operates till 10:00pm on Monday-Thursday and 11:00pm Friday
3. My hours of operation will be:
Mon 4:00pm - 12:00am; Tue 4:00pm - 12:00am; Wed 4:00pm - 12:00am;
Thu 4:00pm - 12:00am; Fri 4:00pm - 2:00am; Sat 4:00pm - 2:00am;
Sun Closed. (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, ☐ dancing, ☐ 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: Giuseppe Santochirico

Phone Number: (718) 785-7294

Applicant Address: 127 East 7th Street, New York, NY 10009
Applicant: CocktailArtistSociety LLC (d/b/a Circolo)

Plans to Manage Vehicular Traffic and Crowds on Sidewalk

Both Giuseppe and Ailin (the co-owners) intend to continue operating an establishment that is respectful of its neighbors and does not negatively impact the surrounding community. They do not anticipate large crowds forming on the sidewalk and will ensure that the premises is maintained in an orderly manner at all times. An employee will be designated to monitor activity outside the establishment and ensure that patrons do not congregate in front of or adjacent to the premises in a manner that may disturb neighboring residents or businesses.

Signs will be visibly posted inside the establishment and on the storefront reminding patrons to be courteous of the neighborhood and to keep noise to a minimum. Should a crowd form in front of or adjacent to the establishment, management will promptly address the situation and remind patrons that they cannot congregate in those areas.

The applicants understand that parking is limited in the area and anticipate that the majority of patrons will be walking. The establishment intends to serve the local community, including residents and individuals who live and work in the immediate vicinity.

Plans to Manage Noise Inside and Outside of Premises

The establishment will install soundproofing measures to minimize noise transmission and ensure that patron noise and recorded music do not disturb surrounding residential apartments. The applicants intend to continue operating as a friendly neighborhood establishment that is respectful of its neighbors. The only music played at the premises will be recorded music maintained at a background, conversational volume level.

The telephone numbers of Giuseppe, Ailin, and the manager will be provided to residents of the building so that any concerns regarding noise or other quality-of-life issues can be addressed promptly. Management will remain responsive to any complaints and will take appropriate measures to ensure that noise is kept to a minimum both inside and outside the premises.

Management will also monitor patron activity in any shared building areas and will promptly address any behavior that could disturb neighboring tenants or other businesses within the building.

General Manager & Beverage Director | FRENA | Manhattan, NY

April 2024 - Present

- Ensured hospitality and service standards are met to provide impeccable guest experience
- Conducted hiring interviews and effective training for new hires
- Weekly and monthly P&L analysis with the executive chef and ownership
- Processing and filing all FOH and BOH hiring forms
- Schedule front of house staff (20 employees) according to weekly sales forecasts, ensuring a balanced labor cost
- Weekly payroll and tip out for the FOH staff, BOH payroll
- Set up, organized and executed PDR events and restaurant buyouts
- Development of Middle Eastern flavors-inspired seasonal cocktail menus
- Creating and curating a Mediterranean-center wine program with a focus on organic/biodynamic and women-led wines
- Develop and creating relationships with our guests, embodying the values and principles of our establishment
- Conduct staff training on cocktails, spirits, and wine to ensure staff knowledge
- Ensure food and beverage staff knowledge with scheduled tastings and quizzes
- Conduct interviews and effective training for new hires for the FOH team

Beverage Director/AGM | Hidden Leaf/Midnight Theatre/Midnight Cafe | Manhattan, NY

September 2022 – April 2024

- Overview the F&B operations of three different outlets within the venue: a cocktail bar and pop-up space (Midnight Café) on the ground floor, the Bar Lounge and Restaurant on the first floor (Hidden Leaf) and a 100 seats Theatre (Midnight Theatre)
- Weekly P&L analysis with General Manager and report to ownership
- Schedule front of house staff according to weekly sales forecasts, ensuring a balanced labor cost
- Weekly payroll and tip out for the FOH staff
- Managed P&L related to beverages revenues; wine, beer and spirit/liqueurs purchases and inventory
- Enforced disciplinary action when necessary
- Help in planning and execution of large-scale events and premieres (200+ guests) between the Lounge/Restaurant and the Theatre
- Develop an extensive cocktail program with focus on south-east Asian ingredients and pairings
- Develop a concise yet variegated wine list with focus on sustainability and organic practices
- Develop and creating relationships with our guests, embodying the values and principles of our establishment
- Conduct staff training on cocktails, spirits, and wine to ensure staff knowledge
- Ensure food and beverage staff knowledge with scheduled tastings and quizzes
- Conduct interviews and effective training for new hires for the FOH team

General Manager | Kimika & Somewhere in Nolita | Manhattan, NY

June 2021 – June 2022

- Ensured hospitality and service standards are met to provide impeccable guest experience
- Conducted hiring interviews and effective training for new hires
- Weekly P&L analysis with the executive chef and ownership
- Processing and filing all FOH and BOH hiring forms
- Schedule front of house staff (20 employees) according to weekly sales forecasts, ensuring a balanced labor cost
- Weekly payroll and tip out for the FOH staff, BOH payroll
- Set up, organized and executed PDR events and restaurant buyouts
- Supervised the operations of the restaurant and rooftop bar within the Nolitan Hotel

Beverage Director/Floor Manager | Halftone Sprits Finback Brewery | Brooklyn, NY

September 2020 – November 2021

- Collaborated with the GM during opening a brand-new location during the uncertainties of the pandemic
- Collaborated to the creation of on an all-inclusive venue with 22 beer lines, a dumpling concept, a coffee roaster, and a cocktail bar
- Developed an in-house distilled gin-focused cocktail menu and gin flights/pairings, showcasing the different spirits' flavor profiles
- Trained staff and new hires and provided supervision
- As per beginning of June 2021, my role changed to spirit consultant, focusing on Halftone's canned cocktail lines and cocktails development.

Beverage Director/AGM | Almond Bar and Restaurant, Manhattan, NY

November 2017 – September 2020

- Ensured hospitality and service standards were met to provide impeccable guest experience.
- Conducted staff training on cocktails, spirits, and wine to ensure staff knowledge
- Managed P&L related to beverages revenues; wine, beer and spirit/liqueurs purchases and inventory
- Scheduled all front of house staff (about 30 employees) according to weekly sales forecasts, thus ensuring a productive labor cost
- Responsible for weekly payroll and tip out for the whole FOH staff
- Processed and filed beverage and bar related invoices
- Enforced disciplinary action when necessary
- Conducted hiring interviews and effective training for new hires
- Created seasonal cocktails, with an accent on sustainability, NY state fresh produce and niche spirits
- Maintained Social media presence (IG and FB), including content creation, publishing and promoting

General Manager | Piccolo Cafe, Manhattan, NY

July 2015 – November 2017

- Began as Floor Manager, was promote GM in July 2016
- Ensured hospitality and service standards were met to provide impeccable guest experience.
- Managed P& of the restaurant, managed labor, food and liquor cost
- Scheduled all front of house staff
- Responsible for weekly payroll for BOH and FOH
- Processed and filed all invoices
- Enforced disciplinary action when necessary
- Conducted hiring interviews and effective training for new hires

CERTIFICATIONS

- B.A.R. 5 Ready
- WSET Level 3 in Wine
- Food Protection Certificate
- TIPS Certified
- NYC Sexual Harassment Training

SKILLS

Fluent in English and Italian • Colloquial Spanish knowledge • Payroll • Liquor/wine storage and inventory • Liquor/wine/spirit ordering • Extensive Wine, Beer & Spirit Knowledge • Cost Management • Event Organizing/Execution • Schedulefly • Resy • OpenTable • Homebase • POS Systems (Square, Micros, Toast) • Excel/Words/Pages

EDUCATION

- New York Film Academy, Master in Acting, NYC, 2012 – 2013
- European Academy of Dramatic Arts, BA in Performing Arts, Rome, 2009-2012

Ailin Yang

Brooklyn, NY 11219 | 917-378-2386 | ailin.c.yang@gmail.com

PROFESSIONAL SUMMARY

Strategic and results-driven **Hospitality Operations Leader** with over 8 years of experience in the New York City fine dining and luxury sectors. Expert in launching high-concept venues, optimizing P&L performance, and architecting world-class beverage programs. Proven ability to lead diverse teams of 50+, drive guest retention in ultra-high-net-worth environments, and maintain rigorous DOH and service standards. Bilingual in English and Cantonese/Mandarin.

CORE COMPETENCIES

- **Operations:** P&L Management, Labor Cost Optimization, SOP Development, Luxury Guest Relations.
- **Leadership:** Recruitment & Training, Performance Mentorship, Conflict Resolution, Bilingual Team Building.
- **Beverage:** Mixology R&D, Menu Engineering, Inventory Management, Wine & Spirits Procurement.
- **Systems:** MICROS Symphony (Expert), OpenTable, Resy, POS Integration, Payroll Administration.

PROFESSIONAL EXPERIENCE

FRENA | New York, NY Assistant General Manager | April 2024 – Present

- **Operational Engineering:** Spearheaded the revision of corporate SOPs to bridge communication gaps between BOH and FOH, resulting in increased service speed and accuracy.
- **Revenue Growth:** Designed and launched a seasonal, high-margin cocktail program that increased bar revenue by capturing current market trends and optimizing pour costs.
- **Leadership:** Direct daily operations and shift reporting, overseeing a team dedicated to maintaining 5-star service standards.

AMAN NEW YORK | New York, NY Assistant General Manager | April 2022 – April 2024

- **Pre-Opening Strategy:** Key stakeholder in the pre-launch phase of two luxury concepts; authored comprehensive service manuals and onboarded 100+ employees.
- **Luxury Relationship Management:** Acted as a primary liaison for private club members and VIP guests, ensuring bespoke experiences tailored to high-net-worth expectations.

- **Inventory Control:** Managed high-value spirit inventory and costing, maintaining strict variance controls and vendor relationships for rare allocations.
- **Systems Specialist:** Served as the on-site MICROS Symphony expert, troubleshooting technical issues and training the management team on data reporting.

KIMIKA | New York, NY *Bartender / Assistant General Manager | Oct 2020 – April 2022*

- **Administrative Oversight:** Managed complex FOH scheduling and payroll for a high-volume team, consistently hitting labor-to-sales percentage targets.
- **Event Architecture:** Directed private event logistics, including menu curation and BEO (Banquet Event Order) execution for high-profile clients.

TETSU / MASA'S RAW BAR | New York, NY *Service Manager | Oct 2017 – Feb 2020*

- **Quality Assurance:** Developed and updated rigorous training materials to ensure the staff's product knowledge met the standards of a Michelin-star caliber environment.
- **R&D Leadership:** Led the Research & Development for the seasonal cocktail program, focusing on Japanese-influenced mixology and premium ingredients.

THAIMEE AT MCCARREN (Pop-up) | Brooklyn, NY *General Manager / Opening Consultant | June 2017 – Oct 2017*

- **Turnkey Launch:** Managed the full lifecycle of the restaurant startup, from resolving renovation hurdles to securing DOH compliance and final inspections.
- **Brand Growth:** Spearheaded social media strategy and local outreach, driving 20% week-over-week growth in guest covers during the launch phase.

HAO NOODLE AND TEA | New York, NY *General Manager | April 2016 – May 2017*

- **P&L Ownership:** Full accountability for annual revenue targets; analyzed monthly profit and loss statements to identify and rectify cost leakages.
- **Team Leadership:** Led a staff of 50+, fostering a culture of excellence through rigorous training protocols and table-touching hospitality.

EDUCATION & CERTIFICATIONS

- **Rutgers University, Newark NJ | Bachelor of Arts: Business Administration** (Minor in Fine Arts)
- **Certifications:** NYC Food Protection Certificate, ServSafe, TIPs Certified, CRT Award T Diploma.

Applicant Address: 127 East 7th Street, New York, NY 10009
Applicant: CocktailArtistSociety LLC (d/b/a Circolo)

The distances listed below from the proposed premises to establishments holding on-premises wine, on-premises liquor, and off-premises beer licenses within approximately two blocks (500 feet) in each direction were determined using the New York State Liquor Authority's Liquor Authority Mapping Project (LAMP) GIS system, accessed through the SLA's official website. There are no establishments holding on-premises beer, off-premises liquor, or off-premises wine licenses within approximately two blocks (500 feet) in each direction. The applicant relied on the LAMP system because it is the official measurement tool maintained and made available by the New York State Liquor Authority for this purpose.

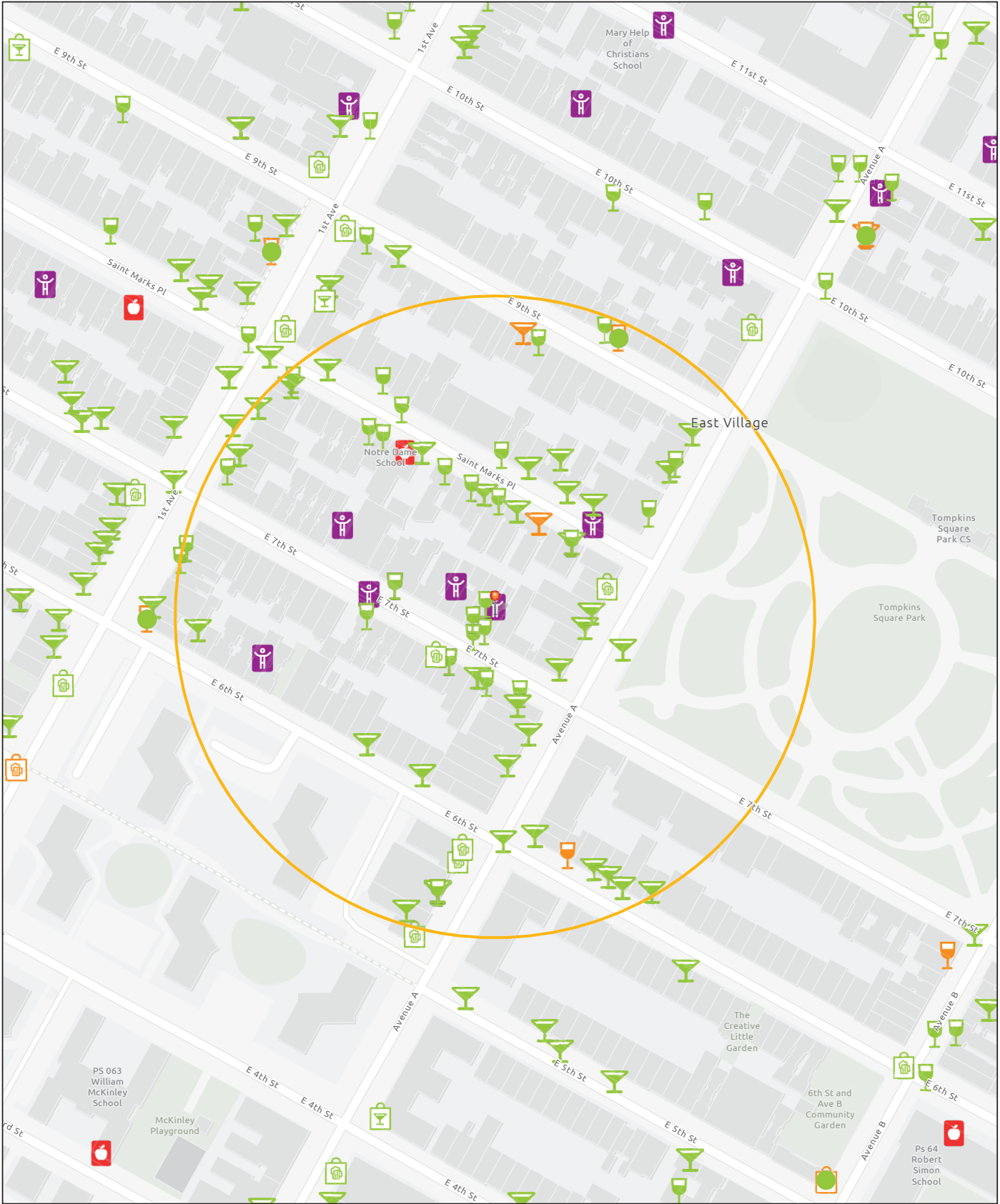
As of July 24, 2026, there are four (4) pending license applications within approximately two blocks (500 feet) in each direction, consisting of two (2) pending on-premises liquor license applications and two (2) pending on-premises wine license applications.

#	Licensee	Licensed Premises	License ID	Type of Establishment
1	PJC RESTAURANTS	125 E 7TH ST	0240-21-121858	On Premises Wine
2	RUFFIAN VENTURES LLC	125 E 7TH ST (SOUTH STOREFRONT)	0267-22-115339	On Premises Wine
3	BAR BY UME LLC	119E 7TH ST	0240-23-142141	On Premises Wine
4	128 MAC CORP	128 E 7th St (1st Ave & Ave A)	0340-26-139816	On Premises Liquor
5	JONES STREET WINE BAR LLC	122 East 7th St (Store West)	0267-24-122963	On Premises Wine
6	JONES STREET WINE BAR LLC	122 East 7th St (Store East)	0267-24-124762	On Premises Wine
7	TITI'S EAST VILLAGE INC	130 E 7th St	0240-26-143108	On Premises Wine
8	EAST VILLAGE BEERS AND BITES CORP	120 E 7th St	0081-25-116635	Off Premises Beer
9	GIANO INC	126 E 7th St (Avenue A & 1st Ave)	0240-21-122695	On Premises Wine
10	YUCA BAR & RESTAURANT INC	111 Avenue A (E 7th St)	0340-23-132528	On Premises Liquor
11	ST DYMPHNAS LLC	117 Avenue A	0370-23-136761	On Premises Liquor
12	SEVEN A CAFE INC	130 E 7th St (aka 109 Avenue A)	0340-21-117831	On Premises Liquor
13	NONPLUSSED LEGERDEMAIN LLC	119 Avenue A	0340-22-107988	On Premises Liquor
14	DEROSSİ ASİA LLC	111 E 7th St (Space 1)	0240-22-101714	On Premises Wine
15	DEROSSİ MAC LLC	111 E 7th St (Space 2)	0240-23-140586	On Premises Wine
16	SUSHI MUMI LLC	130 St Marks Pl (Easterly Street Store)	0240-23-142473	On Premises Wine

#	Licensee	Licensed Premises	License ID	Type of Establishment
17	130 SAINT MARKS LLC	130 St Marks Pl (westerly store)	0340-25-100936	On Premises Liquor
18	BUA NEW YORK LLC	122 Saint Marks Pl	0370-24-131807	On Premises Liquor
19	AYS SUSHI LLC	120 Saint Marks Pl	0240-23-139614	On Premises Wine
20	AVENUE A DELI & GRILL CORP	123 Avenue A	0071-24-111268	Off Premises Beer
21	LE MIU CORP	107 Avenue A (6th & 7th St)	0340-22-106348	On Premises Liquor
22	118 RESTAURANT LLC	118 Saint Marks Pl	0340-23-138322	On Premises Liquor
23	HO FOODS NYC LLC	110 E 7th St (Unit B)	0240-21-122024	On Premises Wine
24	CC116 CORP.	116 Saint Marks Pl	0267-23-136987	On Premises Wine
25	TOZZER LTD	112 Avenue A	0340-23-130815	On Premises Liquor
26	KING ME KONG LLC	119 Saint Marks Pl (Store 2 / Frnt 2)	0340-22-109058	On Premises Liquor
27	241 ON ST MARKS CORP	121 St Marks Pl	0370-23-161739	On Premises Liquor
28	TEAM BODOR 3 LLC	101 Avenue A	0370-24-139069	On Premises Liquor
29	CRIF DOGS ST MARKS LLC	113 St Marks Pl	0370-23-130584	On Premises Liquor
30	DISFRUTING TWO LLC	110 Saint Marks Pl	0240-25-108656	On Premises Wine
31	IN THURSDAY NAMU LLC	109 St Marks Place	0240-22-100903	On Premises Wine
32	BAC 115 CORP	115 St Marks Pl (Store 1)	0340-23-133952	On Premises Liquor
33	CHERRY TAVERN INC	441 E 6th St	0340-23-131602	On Premises Liquor
34	SADA THREE LLC	132 St Marks Pl	0340-22-111058	On Premises Liquor
35	DEATH & CO EAST VILLAGE LLC	433 E 6th St	0340-23-137362	On Premises Liquor
37	AYS NOODLE COMPANY LLC	131 Avenue A	0240-22-100189	On Premises Wine
38	WXY SUSHI INC	102 St Marks Pl	0267-24-115464	On Premises Wine
39	CORNER BISTRO EAST, LLC	94-96 Avenue A	0340-26-135867	On Premises Liquor
40	NEW DUMPLING MAN INC	100 St Marks Pl (Store West Ground Floor)	0240-22-101114	On Premises Wine
41	CIEN FUEGOS LLC	95 Avenue A (aka 445 E 6th St)	0340-23-133624	On Premises Liquor
42	MT 121 MARKS LLC	123 St Marks Pl	0240-25-102939	On Premises Wine
43	LUCYS NYC LLC	135 Avenue A	0370-25-107359	On Premises Liquor
44	93 HEALTHY CHOICE FOOD MARKET INC	93 Avenue A	0081-26-141890	Off Premises Beer

#	Licensee	Licensed Premises	License ID	Type of Establishment
45	LITTLE FISH HOSPITALITY GROUP LLC	137 Avenue A (Room BA 3)	0267-23-138273	On Premises Wine
46	EAST VILLAGE DELI GROCERY CORP	89 Avenue A	0081-23-113322	Off Premises Beer
47	97 SAINT MARKS LLC	97 St Marks Pl	0240-25-105722	On Premises Wine
48	WISHBONE PRODUCTIONS INC	141 Avenue A (aka 442 E 9th St)	0370-24-106677	On Premises Liquor
49	CORSICA ENTERTAINMENT INC	505 E 6th St (Aves A & B)	0370-24-101635	On Premises Liquor
50	IN THURSDAY KITCHEN LLC	424 E 9th St	0240-22-102247	On Premises Wine
51	BOGGY DEPOT INC	85 Avenue A (5th & 6th St)	0370-23-161657	On Premises Liquor
52	BALLINGERS EV LLC	85 Avenue A (Lower Southern Store 5)	0340-22-114226	On Premises Liquor
53	KTM 7 INC	85 Avenue A (Upper Level Northerly Store)	0240-22-100314	On Premises Wine
54	NOWON INC	507 E 6th St	0340-22-110468	On Premises Liquor
55	HOUSE OF HEALTH HEALING AND HAPPINESS INC, THE	405 E 6th St	0340-21-120792	On Premises Liquor
56	RIVKA INC	101 St Marks Pl	0340-22-107112	On Premises Liquor
57	PINEAPPLE CLUB LLC, THE	509 E 6th St	0340-22-107448	On Premises Liquor
58	MALA PROJECT EAST VILLAGE LLC	122 1st Ave	0340-22-112812	On Premises Liquor
59	HEN HOUSE NYC LLC	120 1st Ave	0240-26-140563	On Premises Wine
60	PROSCIUTTO LLC	435 E 9th St	0524-26-44178	<i>Temporary Retail</i>
61	AVE A KARAOKE CORP	81 Avenue A (5th & 6th St)	0340-23-128379	On Premises Liquor
62	PROPOER CAFE MANAGEMENT LLC	433 E 9th St (Store 1)	0267-24-139765	On Premises Wine
63	ANIMALS GROUP INC	90 St Marks Pl (aka 132 1st Ave)	0340-22-112472	On Premises Liquor
64	HORSE TRADE MANAGEMENT GROUP	94 St Marks PL (1st Ave & Ave A)	0267-23-132785	On Premises Wine
65	NOREETUH RESTAURANT LLC	128 1st Ave	0340-22-108213	On Premises Liquor
66	QIYI LLC	112 1st Ave	0240-22-102258	On Premises Wine
67	BA VICTORY CORP	513 E 6th St	0340-23-134715	On Premises Liquor
68	Twilight Lounge Corp	110 First Avenue	0240-25-121411	On Premises Wine

SLA Liquor Lics



7/24/2026, 2:55:30 PM

Cities and Towns

SLA Zones

NYC Police Precincts

Active Licenses

Temporary Licenses

On Premises Liquor

On Premises Wine

Off Premises Liquor

Off Premises Beer

Pending Licenses

On Premises Liquor

On Premises Wine

Off Premises Beer

Places of Worship

Public/Private Schools

NYC Community Boards

Manhattan

1:2,257

Sources: Esri, TomTom, Garmin, FAO, NOAA, USGS, © OpenStreetMap contributors, and the GIS User Community

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NYS Liquor Authority

0 m²



THE LOUNGE MENU

Small Plates • Raw • Late Night Indulgence

HOT

Garlic Glazed Parmigiana

Crisp layered parmigiana • roasted garlic laquer • aged Parmigiano • basil oil

Arancini Carbonara

Fried sticky rice carbonara balls • guanciale • pecorino • black pepper custard

Mortadella Musubi

Seared mortadella • seasoned rice • nori or rice paper wrap • pistachio dust

Thrice Cooked Taro Fries

Blanched, confit, flash-fried • rosemary salt • chili honey aioli

COLD

Grouper Carpaccio

Citrus oil • capers • Calabrian chili • micro fennel

Tataki Kyuri

Smashed cucumber salad • sesame • rice vinegar • togarashi

—or—

Beef Tartare in Parmigiano Bowl

—or—

Beef Carpaccio in Parmigiano Bowl

SWEET

Boozy Tiramisu

Mascarpone cream • espresso soak • amaro dust • dark rum

Gelato & Ice Cream Selection

Artisan offerings from the Upper East Side

Boozy Gummies

Champagne • Aperol • Espresso Martini

Late Night Pairings

Espresso Martini • Negroni • Lambrusco • Japanese Highball

INNOCENCE
Boozeless & lo-abv

- To Kill a Mockingbird – Harper Lee

Bright and mineral, a precise and uncompromising cooler

Seedlip Notes de Agave • Peach & osmanthus Cordial • Yuzu • Club Soda

- Barbie – Greta Gerwin

Elegant, sharp and aromatic, a rosy boozeless cocktail for the brightest days

Seedlip Garden • Roots Divino Bianco & Rosso • White Matcha • Lemon • Rose Foam

- Big Fish – Tim Burton

Rich but light and agile, a comforting and bigger than life aperitif

Chateau de Pellehaut 5 yr selection Armagnac • Neversink Gin • Smoked Salted Pop-Corn Cordial •
Daffodil • Lemon • Bergamot • Contratto Pas Dose

- Strawberry Fields Forever – The Beatles

Innocence and remembrance delicately uplifting you with a pleasant spritz

Strawberry & Black Peppercorn • Aperol • Rhubarb • Burnt Rosemary • Palo Cortado • Flor de Azar • Black
Lemon • Fever Tree Club Soda

SELFLESSNESS

Light & refreshing

- Fearless Girl – Kristen Visbal

Decide and sharp yet soft, a flavorful punch that takes no compromises.

Calafuria Rosé • Empirical Symphony 6 • Da Hong Pao & Passionfruit • Yuzu • Fever Tree Club Soda

- Flower Thrower – Banksy

Dazzling aromatics and lush texture for an elevating sour

Suyo Pisco “Italia” • Elderflower • Rose Hip & Wildflower Honey Shrub • Sakura • Lemon

- Lady Liberty - Frédéric Auguste Bartholdi & Alexandre Gustave Eiffel

An iconic reverse Manhattan that brings together the best of all of us

Glendalough Mountain Strength Poitin • Browned Butter • Domaine du Manoir Pommeau • Mancino

- Spirited Away - Hayao Miyazaki

Immerse yourself in a fantastic journey into flavors and rediscover (un)familiar tastes

Suntory Toki • Empirical Soka • Red Miso & Yuzu Kosho • Wasabi • Pilsner

STRUGGLE
Complex & lush

- Hi Ren - Ren

An idiosyncratic cocktail, gentle yet decisive, floral and savory

Penderyn Whisky “Legend” • Prince of Wales Tea • Italicus • Clarified Tomato Cordial • Massanez Roquefort

- The Two Fridas – Frida Kahlo

Two cocktails. Two souls. Two worlds. One experience.

Condesa gin • Nixta • Palo Santo • Mancino Dry

&

Siete Misterios Doba-Yej • Mijenta Repsado • Agave • Mole

- Return of the Jedi

Light tries to balance Dark, as the fruity and aromatic foam balances the spicy and bold margarita.

El Mayor Blanco • Empirical Ayuuk • Lime • Habanero • Lime • Hibiscus • Midori & Basil Foam

- Starry Night - Vincent Van Gogh

An unusual Martinez, deep as the sky and bright as the stars, with an underneath, stirring force

Bols aged Genever • Lustau PX • Mancino Rosso • Vegetal Chartreuse • Smoked Maldon Salt

ABYSS
Bold & boozy

- Comfortably Numb – Pink Floyd

Dark and profound, as rich and as evocative as a Vieux Carré can become

Ten To One Dark • Neversink Aged Gin • Amaro Nonino • Yellow Chartreuse • Elena Fucci Il Vermut • Poppy Seed • Bitters

- Ex Machina – Alex Garland

Cold, sharp, deceptively smooth. A transcendent Vesper

- Fear and Loathing in Las Vegas – Hunter S. Thompson

A maddening medley of flavors, textures and mind-expanding deliciousness.

Imbibe at your own risk.

Plataray Dry & Cut • Sol Tarasca Rum • Stray Dog Gin • Amaro Ciociaro • Siete Misterios Doba-Yej • Wild Turkey Rye • Granadine • Yuzu • Contratto Pas Dosé

- The Child of Pleasure – Gabriele D'Annunzio

Decadent. Lush. Baroque. A whirlwind of sensorial stimuli in the form of an Old Fashioned.

Florentis Whisky Super Tuscan Cask • Nardini Mandorla Grappa • Biscotti Liqueur • Aceto Balsamico di Modena

REDEMPTION
Stiff & sweet nightcaps

- Interstellar – Christopher Nolan

A multidimensional and stiff Sazerac that will expand your mind to worlds unknown

Old Elk Rum Cask Finish Straight Rye Whiskey, Yellowstone Rum Cask • Compass Box Peat Monster • Bittermen Scarborough Herbal Bitters • Genepi • Charred Corn

- Journey to the West – Wu Cheng'en

Venturing beyond the human form for the research on enlightenment is a noble pursuit, and this clarified Zombie will surely help

Ming River Baijiu • Amaro Lucano • Ak Zaij Clarin Dark • Circolo's Falernum Gunpowder & Lapsang Souchong • Green Chartreuse

- Birdman (or The Unexpected Virtue of Ignorance) - Alejandro G. Iñárritu

As the eponymous hero tries to surpass his old self, this Jungle Bird sublimates in something new, different, complete

Charanda Uruapan Single Agricola Mexican Rum • Knappogue 12 Single Malt • Mancini Rosso • Campari • Clarified Pineapple • White Cacao

- Red Dead Redemption 2 – Rockstar

Imagine you'd need to survive at the cusp of modernity, against the world, as you try to redeem the only life you've ever known. You'll then need one of these Espresso Martinis.

El Mayor Anejo • Casa Lotos Sotol • Ancho Reyes Barrique • Circolo's Espresso Liqueur • Bitters

ATTENTION RESIDENTS & NEIGHBORS

CocktailArtistSociety LLC (d/b/a Circolo)

Company/DBA Name and Contact Number for Questions

Plans to open a

Bar / Tavern

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

at the following location

127 East 7th Street, New York, NY 10009

Building Number and Street Name (Address)

This establishment is seeking a license to serve

Liquor, Wine, Beer & Cider

Beer & Wine or Beer/Wine & Liquor

**There will be an opportunity for public comment at the
CB 3 SLA Licensing & Outdoor Dining Committee Meeting on**

Monday, August 10, 2026 at 6:30pm

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

see www.cb3manhattan.org for meeting details

This is a Hybrid Meeting. Members of the public can attend by Zoom or in-person. Limited seating available to first 15 at Community Board 3 Office at 59 East 4th Street (btwn 2nd Ave and Bowery)

Date/Time/Location

Giuseppe Santochirico, (781) 785 - 7294

Applicant Contact Information

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

ATTENTION RESIDENTS & NEIGHBORS

第 3 社區居民 請注意

CocktailArtistSociety LLC (d/b/a Circolo)

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)

Bar / Tavern

(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)

127 East 7th Street, 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)

Liquor, Wine, Beer & Cider

(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。

(CB 3 SLA Licensing & Outdoor Dining Committee Meeting)

曼哈頓第 3 社區委員會

酒類執照與戶外用餐委員會

Monday, August 10, 2026 at 6:30pm

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

請參閱 www.cb3manhattan.org 以了解會議詳情

這是混合式會議。公眾可通過 Zoom 或親自參加。社區委員會 3 號辦公室（位於東四街 59 號，介於第二大道和鮑威里街之間）提供有限座位，前 15 名到場者可入座。

時間 (Time) 和地點 (Location)

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

NEIGHBORING RESIDENTS VECINOS DE LA COMUNIDAD

CocktailArtistSociety LLC (d/b/a Circolo)

Company Name/Contact Info

Nombre de la Compañía/el teléfono de contacto

Plans to open a:

Planifique abrir un/una:

Bar / Tavern

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

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

127 East 7th Street, New York, NY 10009

address

dirección

Seeking a license to serve

**En búsqueda de una
licencia para servir:**

Liquor, Wine, Beer & Cider

Beer & Wine or Beer/Wine & Liquor

Cerveza y vino o cerveza/vino y bebidas alcohólicas

**Public meeting
for comments**

**Reunión público
para comentarios**

Monday, August 10, 2026 at 6:30pm

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

consulta www.cb3manhattan.org para detalles de la reunión

Esta es una reunión híbrida. El público puede asistir por Zoom o en persona. Hay asientos limitados disponibles para las primeras 15 personas en la Oficina del Consejo Comunitario 3, ubicada en 59 East 4th Street (entre la 2da Ave y Bowery).

**At Community Board 3
SLA Licensing & Outdoor Dining
Committee Meeting**

**En la Junta Comunitaria 3
Reunión del Comité de Licencias
el SLA y de Comidas al Aire Libre**

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