



# THE CITY OF NEW YORK MANHATTAN COMMUNITY BOARD 3

59 East 4th Street - New York, NY 10003  
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Gigi Li, Board Chair

Susan Stetzer, District Manager

## Community Board 3 Liquor License Application Questionnaire

Please bring the following items to the meeting:

**NOTE: ALL ITEMS MUST BE SUBMITTED FOR APPLICATION TO BE CONSIDERED.**

- Photographs of the inside and outside of the premise.
- Schematics, floor plans or architectural drawings of the inside of the premise.
- A proposed food and or drink menu.
- 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: [http://www.nyc.gov/html/mancb3/html/communitygroups/community\\_group\\_listings.shtml](http://www.nyc.gov/html/mancb3/html/communitygroups/community_group_listings.shtml)
- Photographs of proof of conspicuous posting of meeting with newspaper showing date.
- If applicant has been or is licensed anywhere in City, letter from applicable community board indicating history of complaints and other comments.

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: 11/24/2015

**If applying for sale of assets, you must bring letter from current owner confirming that you are buying business or have the seller come with you to the meeting.**

Is location currently licensed?  Yes  No    Type of license: On-Premises Liquor

If alteration, describe nature of alteration: \_\_\_\_\_

Previous or current use of the location: Restaurant

Corporation and trade name of current license: Wen Zi Inc.

### APPLICANT:

Premise address: 157 2nd Avenue, New York, NY 10003

Cross streets: East 9th Street & East 10th Street

Name of applicant and all principals: Jason Wang

Trade name (DBA): Biang

**PREMISE:**

Type of building and number of floors: Mixed Residential and Commercial Buildings 5 Floors

Will any outside area or sidewalk cafe be used for the sale or consumption of alcoholic beverages? (includes roof & yard)  Yes  No If Yes, describe and show on diagram: \_\_\_\_\_

Does premise have a valid Certificate of Occupancy and all appropriate permits, including for any back or side yard use?  Yes  No What is maximum NUMBER of people permitted? \_\_\_\_\_

Do you plan to apply for Public Assembly permit?  Yes  No

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

**PROPOSED METHOD OF OPERATION:**

Will any other business besides food or alcohol service be conducted at premise?  Yes  No

If yes, please describe what type: \_\_\_\_\_

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) Sun-Thurs: 11:00am-11:00pm Fri&Sat: 11:00am-11:30pm

Number of tables? 16 Total number of seats? 32

How many stand-up bars/ bar seats are located on the premise? 1 Stand up bar without seats  
(A **stand up bar** is any bar or counter (whether with seating or not) over which a patron can order, pay for and receive an alcoholic beverage)

Describe all bars (length, shape and location): U shape next the entrance door

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

Chinese Food

What are the hours kitchen will be open? Sun-Thurs: 11:00am-11:00pm Fri&Sat: 11:00am-11:30pm

Will a manager or principal always be on site?  Yes  No If yes, which? Jason Wang

How many employees will there be? 4-5

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 TV

Will premise have music?  Yes  No

If Yes, what type of music?  Live musician  DJ  Juke box  Tapes/CDs/iPod

If other type, please describe \_\_\_\_\_

What will be the music volume?  Background (quiet)  Entertainment 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? \_\_\_\_\_

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.")

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.

Do you have sound proofing installed?  Yes  No

If not, do you plan to install sound-proofing?  Yes  No

**APPLICANT HISTORY:**

Has this corporation or any principal been licensed previously?  Yes  No

If yes, please indicate name of establishment: \_\_\_\_\_

Address: \_\_\_\_\_ Community Board # \_\_\_\_\_

Dates of operation: \_\_\_\_\_

**If you answered "Yes" to the above question, please provide a letter from the community board indicating history of complaints or other comments.**

Has any principal had work experience similar to the proposed business?  Yes  No If Yes, please attach explanation of experience or resume.

Does any principal have other businesses in this area?  Yes  No If Yes, please give trade name and describe type of business \_\_\_\_\_

Has any principal had SLA reports or action within the past 3 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? 4

How many On-Premise (OP) liquor licenses are within 500 feet? 23

Is premise within 200 feet 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. 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.  I will close any front or rear facade doors and windows at 10:00 P.M. every night or during any amplified performances, including but not limited to DJs, live music and live nonmusical performances.
2.  I will not have  DJs,  live music,  promoted events,  any event at which a cover fee is charged,  scheduled performances,  more than \_\_\_\_ DJs/ promoted events per \_\_\_\_,  more than \_\_\_\_ private parties per \_\_\_\_\_.
3.  I will play ambient recorded background music only.
4.  I will not apply for an alteration to the method of operation agreed to by this stipulation without first coming before CB 3.
5.  I will not seek a change in class to a full on-premise liquor license without first obtaining approval from CB 3.
6.  I will not participate in pub crawls or have party buses come to my establishment.
7.  I will not have a happy hour.  I will have happy hour and it will end by \_\_\_\_\_.
8.  I will not have wait lines outside.  There will be a staff person outside to monitor sidewalk crowds and ensure no loitering.
9.  Residents may contact the manager/owner at the following phone number. Any complaints will be addressed immediately and I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.







# 噻!

尊敬的客人:

欢迎光临!

上面这个字是我们的店名, 读**thang**, 是我们在扯面时把面摔在案板上扯成一条条时所发出的声音, 也就是我们陕西人最爱吃的油泼辣子**噻噻**面的**thang**字。

我们是二零零五年以街边小吃的形式出现在大都市纽约, 经营具有中国西北特色的西安名吃, 经过多年的努力, 我们现在纽约的法拉盛又有了有酒牌的堂吃店**thang**! 使我们的朋友能在舒适的环境中来品尝地道的家乡地方风味小吃, 也使更多的朋友能前来尝试西安名吃, 以了解传统的中国西北饮食文化。

**Being Thang** 面是本店的代表作, 西安名吃食物的特点就是酸、辣、香, 菜单上的大都有辣椒, 如您需要调整辣度, 请点菜时告诉服务员, 我们将尽量使您满意!

Dear Guest,

Welcome!

This character above is pronounced "thang," and it is an onomatopoeia of the sound the noodles make when they are being pulled and slammed against a work surface.

We started our journey of bringing Xi'an street foods to the US in 2005 by opening our first "Xi'an Famous Foods" store in Flushing (which still exists). After these years of perseverance, we bring you **thang**, our first table-service restaurant with a beer and wine license. We hope it will serve as a comfortable spot for dining and meeting with friends and family, and get the chance to learn about Chinese northwest cuisine.

Our dishes come out family-style, as soon as it is ready from the kitchen. Most menu items are spicy; if a lower level of spice is required, please inform your server when ordering and we will do our best to accommodate. Enjoy your dining experience!

刷卡最低消费: \$10

VISA/MASTERCARD Minimum: \$10

# skewers

## 麻辣涮牛肚 (三串) 4.5

### *Spicy & Tingly Boiled Beef Stomach Skewers*

Boiled beef stomach skewers, slathered with spicy bean sauce, sesame paste, garlic, and chili oil. **three skewers per order** [ 週一至週五 \$1.50 Add skewer(s) for \$1.50 each ]

## 麻辣涮豆腐皮 (三串) 3.75

### *Spicy & Tingly Boiled Tofu "Skin" Skewers*

Boiled thin pieces of tofu on skewers, slathered with spicy bean sauce, sesame paste, garlic, and chili oil. **three skewers per order** [ 週一至週五 \$1.25 Add skewer(s) for \$1.25 each ]

## 麻辣涮面筋 (三串) 3.75

### *Spicy & Tingly Boiled Seitan Skewers*

Boiled seitan on skewers, slathered with spicy bean sauce, sesame paste, garlic, and chili oil. **three skewers per order** [ 週一至週五 \$1.25 Add skewer(s) for \$1.25 each ]

## 麻辣鱿鱼串 (三串) 5.25

### *Spicy & Tingly Squid Skewers*

Cut pieces of squid on skewers barbequed over charcoal grill, seasoned with a spicy, sweet, and tingly sauce. **three skewers per order** [ 週一至週五 \$1.75 Add skewer(s) for \$1.75 each ]

## 孜然鸡肉串 (三串) 4.2

### *Spicy Cumin Chicken Skewers*

Chicken meat on skewers barbequed over charcoal grill, seasoned with cumin, red chili powder, and proprietary spices. **three skewers per order** [ 週一至週五 \$1.40 Add skewer(s) for \$1.40 each ]

## 孜然牛肉串 (三串) 4.5

### *Spicy Cumin Beef Skewers*

Small chunks of beef on skewers barbequed over charcoal grill, seasoned with cumin, red chili powder, and proprietary spices. **three skewers per order** [ 週一至週五 \$1.50 Add skewer(s) for \$1.50 each ]

## 孜然羊肉串 (三串) 5.25

### *Spicy Cumin Lamb Skewers*

Small chunks of lamb on skewers barbequed over charcoal grill, seasoned with cumin, red chili powder, and proprietary spices. **three skewers per order** [ 週一至週五 \$1.75 Add skewer(s) for \$1.75 each ]

## 孜然烤鸡心串 (三串) 4.2

### *Spicy Cumin Chicken Heart Skewers*

Chicken hearts on skewers barbequed over charcoal grill, seasoned with cumin, red chili powder, and proprietary spices. **three skewers per order** [ 週一至週五 \$1.40 Add skewer(s) for \$1.40 each ]

## 孜然烤鸡胗串 (三串) 4.2

### *Spicy Cumin Chicken Gizzard Skewers*

Chicken gizzards (stomach) on skewers barbequed over charcoal grill, seasoned with cumin, red chili powder, and proprietary spices. **three skewers per order** [ 週一至週五 \$1.40 Add skewer(s) for \$1.40 each ]

## 香辣烤鸡翅 (一串) 3

### *Spicy Cumin Chicken Wing Skewer*

Whole chicken wing skewer marinated with a slightly sweet and spicy sauce, then barbequed over charcoal grill, seasoned with cumin, red chili powder, and proprietary spices. **one whole wing on skewer per order**



## 米皮 6

### *Mi Pi Cold Rice Noodles*

Soft cold rice noodles, with blanched mung-bean sprouts and greens, dressed with chili oil, soy sauce, and vinegar

## 凉皮 6

### *Liang Pi "Cold Skin" Noodles*

Wheat-based cold and chewy ribbon-like noodles, with seitan (wheat gluten) slices, blanched mung-bean sprouts, cucumber and cilantro, dressed with chili oil, soy sauce, and vinegar

## 热炒凉皮 6.5

### *Stir-fried Liang Pi "Cold Skin" Noodles*

Stir-fried version of above dish; noodles become softer and the dish is served hot

## 童子鸡长寿面[活杀鸡] 10

### *Sautéed Fresh Young Chicken Long-Pulled Longevity Noodles*

Fresh young chicken from local live poultry market, diced and sautéed with bell peppers, tomatoes, potatoes and black mushrooms, served with our special long-pulled udon-like noodle (yes, singular, one noodle)

Note: bones are present, one large serving for one or more persons; required at least 15 minutes extra to prepare

## 孜然羊肉葱油面 7.75

### *Spicy Cumin Lamb Biang-Biang Noodles*

Sautéed spicy cumin lamb, onions, long horn peppers, scallions, garlic, with wide hand-ripped noodles

[ 汤面 加\$1.25; Soup noodles version for \$1.25 more ]

## 麻辣牛肉葱油面 7.5

### *Spicy & Tingly Beef Biang-Biang Noodles*

Spicy and tingly lean beef stew with wide hand-ripped noodles

[ 汤面 加\$1.25; Soup noodles version for \$1.25 more ]

## 岐山哨子葱油面 7

### *Mt. Qi Pork Biang-Biang Noodles*

Spicy and sour diced pork belly meat, spiced with star anise, with wide hand-ripped noodles

[ 汤面 加\$1.25; Soup noodles version for \$1.25 more ]

## 腊汁猪肉葱油面 7

### *Stewed Pork Biang-Biang Noodles*

Pulled stewed pork belly (lean meat) with wide hand-ripped noodles

[ 汤面 加\$1.25; Soup noodles version for \$1.25 more ]

## 素菜哨子葱油面 6.5

### *Mt. Qi Vegetables Biang-Biang Noodles*

Stewed diced vegetables, seitan with wide hand-ripped noodles

[ 汤面 加\$1.25; Soup noodles version for \$1.25 more ]

## flour-based dishes

### 孜然烤馍 2

#### *Spicy Cumin Toasted Bun*

One flatbread bun toasted over charcoal grill, seasoned with cumin, red chili powder

### 腊汁猪肉夹白吉馍 (两个) 6

#### *Stewed Pork Burgers*

Minced stewed pork, belly served in home-made flatbread buns, two buns per order

加一个加 \$3.00 Add additional buns to your order for \$3.00 each

### 孜然羊肉夹白吉馍 (两个) 7

#### *Spicy Cumin Lamb Burgers*

Sliced lamb sautéed with red chili pepper, cumin, and proprietary spices, with garlic, onions and scallions, served in home-made flatbread buns, two buns per order

加一个加 \$3.50 Add additional buns to your order for \$3.50 each

### 酸辣羊肉水饺 (六个) 6.5

#### *Spicy & Sour Lamb Dumplings*

Boiled dumplings with lamb meat filling served in a spicy and sour sauce, six per order

### 酸汤羊肉水饺 (六个) 7.75

#### *Spicy & Sour Lamb Dumplings in Broth*

Boiled dumplings with lamb meat filling served in a spicy and sour broth, six per order

### 酸辣菠菜水饺 (六个) 6.5

#### *Spicy & Sour Spinach Dumplings*

Boiled dumplings with vegetarian filling of spinach, mung-bean thin noodles, and egg, served in a spicy and sour sauce, six per order

### 酸汤菠菜水饺 (六个) 7.75

#### *Spicy & Sour Spinach Dumplings in Broth*

Boiled dumplings with vegetarian filling of spinach, mung-bean thin noodles, and egg, served in a spicy and sour broth, six per order

### 羊肉泡馍 8

#### *Lamb Pao Mo Soup*

Ripped-out bits of flatbread boiled in lamb bone broth, with sliced boiled lamb meat and cilantro, side of pickled garlic cloves and red chili sauce

## appetizers

### 长安豆花 3

#### *Chang'an Spicy Soft Tofu*

Hot soft tofu in a bowl, topped with doed zhe ca (pickled Chinese vegetable), cilantro, drizzle of chili oil, soy sauce, and vinegar.

### 宝鸡辣凉粉 3.5

#### *Baoji Mung Bean Jelly*

Chilled mung-bean jelly, sliced into slivers and dressed with chili oil, Szechuan bean sauce, soy sauce, and vinegar.

### 凉拌小黄瓜 6

#### *Spicy Cucumber Salad*

Cold salad of cucumbers with Szechuan pepper oil and black vinegar.

### 酸辣土豆丝 6

#### *Spicy & Sour Julienned Potato*

Julienned potatoes tossed in a spicy and sour vinaigrette, with a drizzle of Szechuan peppercorn oil.

### 凉调山野菜 6.5

#### *Fiddlehead Fern Salad*

Cold simple salad of fiddlehead ferns with Szechuan pepper oil and black vinegar.

### 蒜片小油菜 8

#### *Sautéed Baby Bok Choy with Garlic*

Succulent baby bok choy sautéed with garlic slices, seasoned lightly and simply with salt.

### 鹌鹑蛋肉肠烤馍片 (三套) 7.5

#### *Quail Eggs on Sausage & Toasted Mantou Slices*

Toasted slice of mantou (steamed bun), home-made spicy pork sausage, fried sunny-side-up quail egg on top, **three servings per order [ 送 — 送 ] \$2.50** Add additional servings for \$2.50 each

### 凉拌麻辣羊脸肉 11

#### *Spicy & Tingly Lamb Face Salad*

Cooked lamb cheeks, tongue, eyeballs, and palate meat served chilled with bean sprouts, cilantro, celery, scallion, cucumber, spiced with Szechuan pepper and proprietary spicy sauces.

### 腊汁牛尾 11

#### *Stewed Oxtail*

Stewed oxtail on-the-bone, stewed in light soy sauce and proprietary spices.