#### King Me Kong LLC

119 Saint Mark's Place New York, New York 10009

#### Manhattan Community Board 3 SLA & DCA Licensing Committee

#### April 18, 2016

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5	Proposed Food & Beverage Menu
6	Area Zoning Map, SLA License Proximity Report & Map



#### THE CITY OF NEW YORK MANHATTAN COMMUNITY BOARD 3

59 East 4th Street - New York, NY 10003 Phone: (212) 533-5300 - Fax: (212) 533-3659 www.cb3manhattan.org - info@cb3manhattan.org

Gigi Li, Board Chair

Susan Stetzer, District Manager

#### **Community Board 3 Liquor License Application Questionnaire**

Please bring the following items to the meeting:

	NO I	Dhotographs of the incide and outside of the promise				
	×	or G of the state				
	×					
To be provided						
to CB3 on April						
•	proposed location. Petition must give proposed hours and method of operation. For example:					
		restaurant, sports bar, combination restaurant/bar. (petition provided)				
To be provided		Notice of proposed business to block or tenant association if one exists. You can find				
to CB3 on April		community groups and contact information on the CB 3 website:				
To be provid	led	http://www.nyc.gov/html/mancb3/html/communitygroups/community group listings.shtml				
to CB3 on		Photographs of proof of conspicuous posting of meeting with newspaper showing date.				
April 18.	ф_	If applicant has been or is licensed anywhere in City, letter from applicable community board				
2		indicating history of complaints and other comments.				
		ck which you are applying for:				
	× n	ew liquor license				
		ck if either of these apply:				
	□ S	ale of assets upgrade (change of class) of an existing liquor license				
	Tod	lay's Date: March 30, 2016				
		oplying for sale of assets, you must bring letter from current owner confirming that you buying business or have the seller come with you to the meeting.				
		ocation currently licensed?   Yes   No Type of license: Restaurant Wine				
	If al	teration, describe nature of alteration: N/A				
	Prev	vious or current use of the location: Restaurant				
	Cor	poration and trade name of current license: Dimapo Group Inc., d/b/a Luca Bar (Serial No. 1157518)				
		PLICANT:				
	Prei	mise address: 119 Saint Mark's Place, New York, New York 10009				
		ss streets: Between Avenue A and First Avenue.				
		ne of applicant and all principals: (1) Sara Leveen; (2) Benjamin Lowell; and, (3) Eric Feldman.*				
		ere may be other minority investors but the individuals listed above are the principal owners and operators.				
	Trac	de name (DBA): To be determined.				

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PREMISE:				
Type of building and number of floors: Mixed Residential & Commercial, 6 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:				
<b>Letter of No Objection from NYC Dept. of Buildings</b> Does premise have a valid <del>Certificate of Occupancy</del> and all appropriate permits, including for any				
back or side yard use?  Yes  No What is maximum NUMBER of people permitted?  74				
Do you plan to apply for Public Assembly permit? 🗖 Yes 🛮 No				
What is the zoning designation (check zoning using map: <a href="http://gis.nyc.gov/doitt/nycitymap/">http://gis.nyc.gov/doitt/nycitymap/</a> -				
please give specific zoning designation, such as R8 or C2):				
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) Sunday through Wednesday: 11AM to 12AM and Thursday through Saturday: 11AM to 2A				
Number of tables? 15 Total number of seats? 42				
How many stand-up bars/ bar seats are located on the premise? 1 stand-up bar with 12 bar sea				
(A <b>stand up bar</b> is any bar or counter (whether with seating or not) over which a patron can ord				
Day for and receive an alcoholic beverage)  The bar is rectangular and is approx. 10 ft. long, located against the Describe all bars (length, shape and location): east wall.				
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  Vietnamese - see menu attached.				
What are the hours kitchen will be open? All hours of operation (SunWed.: 11AM-12AM & ThursSat.: 11AM-2A				
Will a manager or principal always be on site? ■ Yes ■ No If yes, which?				
How many employees will there be? Approx. 25 (including full time and part time).				
Do you have <del>or plan to install</del> ■ French doors <b>□</b> accordion doors or <b>□</b> windows?				
Will there be TVs/monitors? □ Yes 図 No (If Yes, how many?)				
Will premise have music? ■ Yes ■ No				

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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: iPod or similar, with 4-6 ceiling mounted speakers.	
Please describe your sound system:	
Will you host any promoted events, scheduled performances or any event at which a cover fee is	
charged? If Yes, what type of events or performances are proposed and how often? No.	
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.")  *See statement attached.	
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.	
*See statement attached.	
Do you have sound proofing installed? □ Yes ☑ No	
If not, do you plan to install sound-proofing? ■ Yes ■ No*  *See statement attached. To our knowledge, there have not been	any complaints
with prior restaurant or its sound.	
APPLICANT HISTORY:	
Has this corporation or any principal been licensed previously?  Yes No*  *Many years of experience managing/operating licensed premises.  If yes, please indicate name of establishment: See biographies attached.	
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? $\blacksquare$ Yes $\blacksquare$ No $\>$ If Yes, please	
attach explanation of experience or resume. *See team biographies attached.	
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 **B**ar, **R**estaurant, etc. The diagram must be submitted with the questionnaire to the Community Board before the meeting.

\*See license proximity report and map attached.

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LOCATION:
How many licensed establishments are within 1 block? Approx. 22
How many On-Premise (OP) liquor licenses are within 500 feet? Approx. 18
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

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.

the top of each page. (Attach additional sheets of paper as necessary).

	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.
N/A	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 8PM
	8.	☑ I will not have wait lines outside. ☑ There will be a staff person inside 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.

Sara Leveen: (443) 822-1147

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#### RIDER TO KING ME KONG LLC CB3 LIQUOR LICENSE APPLICATION QUESTIONNAIRE

<u>Traffic Plan</u>: The restaurant will queue all patrons inside the restaurant as much as possible. The restaurant will have a reservation/waitlist system so that if patrons cannot be seated immediately the restaurant will be able to call them when the table is ready. The restaurant's owner/host will employ this system and encourage patrons to not remain outside. The restaurant's owner or an experienced manager will be at the premises during all hours of operation and will monitor the exterior to maintain order and a clear pedestrian pathway.

Noise & Sound System Plan: The restaurant will have recorded music only (no live music, no DJ's) and music will be played at background levels only. The restaurant will have a very modest, simple sound system consisting of an iPod (or similar device) and 4-6 ceiling mounted speakers. The restaurant will agree to close its French doors no later than 10PM every night. As previously stated, the restaurant will have a reservation management system so that patrons do not have to wait outside and the owner/management will monitor the exterior during all hours of operation.

## ATTENTION RESIDENTS & NEIGHBORS

#### King Me Kong LLC

(Contact Sara Leveen at (443) 822-1147 or Victor & Bernstein, P.C. at (212) 486-6000)

Company/DBA Name and Contact Number for Questions

#### Plans to open a Vietnamese Restaurant

(no sidewalk cafe, backyard garden, or other outdoor space)

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

#### at the following location

119 Saint Mark's Place, New York, New York

**Building Number and Street Name (Address)** 

#### This establishment is seeking a license to serve

#### Beer/Wine & Liquor

Beer & Wine or Beer/Wine & Liquor

#### There will be an opportunity for public comment on

Monday, April 18, 2016 at 6:30pm Community Board 3 Office 59 East 4th Street (btwn 2nd Ave & Bowery)

Date/Time/Location

#### Sara Leveen

(Email: sara@kingmekong.com, Tel.: (443) 822-1147

**Applicant Contact Information** 

#### At COMMUNITY BOARD 3

SLA & DCA Licensing Committee Meeting info@cb3manhattan.org - www.cb3manhattan.org

#### **ATTENTION RESIDENTS & NEIGHBORS**

第3社區居民 請注意

#### King Me Kong LLC

(Contact Sara Leveen at (443) 822-1147 or Victor & Bernstein, P.C. at (212) 486-6000) 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) Vietnamese Restaurant

(no sidewalk cafe, backyard garden, or other outdoor space)

(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)

#### 119 Saint Mark's Place, New York, New York

Address/生意地址

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

#### Beer/Wine & Liquor

(請選擇/please choose)

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

#### **Public meeting for comments**

第3社區的居民有權利提出自己的意見和建議.

(CB3 SLA & DCA Committee Meeting)

曼哈頓第 3 社區委員會 酒牌和紐約市消費局有關小商業牌照委員會

Monday, April 18, 2016 at 6:30pm Community Board 3 Office 59 East 4th Street (btwn 2nd Ave & Bowery)

時間 (Time) 和地點 (Location)

info@cb3manhattan.org - www.cb3manhattan.org

#### NEIGHBORING RESIDENTS VECINOS DE LA COMUNIDAD

#### King Me Kong LLC

(Contact Sara Leveen at (443) 822-1147 or Victor & Bernstein, P.C. at (212) 486-6000)

Company Name/ Contact Info

Nombre de la Compañía/el teléfono de contacto

Plans to open a:

Planifique abrir un/una:

Vietnamese Restaurant

(no sidewalk cafe, backyard garden, or other outdoor space)

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

address

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

119 Saint Mark's Place, New York, New York

dirección

Seeking a license to serve

En buscada de una licencia para servir:

Beer/Wine & Liquor

Beer & Wine or Beer/Wine & Liquor

Cerveza y vino o cerveza/vino y bebidas alcohólicas

**Public meeting** for comments

Reunión público para comentarios

Monday, April 18, 2016 at 6:30pm Community Board 3 Office 59 East 4th Street (btwn 2nd Ave & Bowery)

At COMMUNITY BOARD 3
SLA & DCA Licensing
Committee Meeting

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

info@cb3manhattan.org - www.cb3manhattan.org

#### **Petition to Support Proposed Liquor License**

Date: March 30, 2016 - April 18, 2016				
The following undersigned <u>residents</u> of the area support the issuance of the following liquor license (indicate				
the type of license such as full-liquor	the type of license such as full-liquor or beer-wine) On-Premises Liquor (Beer, Wine, & Liquor)			
to the following applicant/establishm	nent (company and/or trade name) <u>K</u>	ing Me Kong LLC		
Address of premises: 119 Saint Mark's Place, New York, New York				
This business will be a: (circle) Bar Restaurant Other:				
The hours of operation will be:				
Sunday through Wednesday: 11AM to 12AM   Thursday through Saturday: 11AM to 2AM  PLEASE NOTE: Signatures should be from <u>residents</u> of building, adjoining buildings, and within 2-block area.				
PLEASE NOTE: Signatures should be	from <u>residents</u> of building, adjoining b	uildings, and within 2-block area.		
Other information regarding the lice	nse:			
Name	Signature	Address		

#### MEMBER PROFILES - KING ME KONG LLC

#### Sara Leveen – Member Manager

Sara launched her restaurant career with Starr Restaurants immediately following college graduation. At the time; November of 2001, Stephen owned and operated seven restaurants in Philadelphia. Sara managed Buddakan in Philadelphia for four years then worked alongside Stephen as he expanded to New York and Miami, opening all of Starr's seven restaurants in New York, Makoto in Miami and several restaurants in Philadelphia. She held positions of Beverage Manager and AGM at Morimoto, GM at Buddakan, Project Manager in Philadelphia and has been the Director of New Restaurant Openings since 2013. Her role as Director consists of developing pre-opening and operating budgets, hiring & training hourly and management staff, and liaising between the owner and operating teams to ensure each new concept takes on the culture of the Starr brand while innovating and staying current with trends in its respective market. Objectives include overseeing daily operations until each restaurant achieves financial success and leading the team through to process of obtaining reviews in major respective publications. Sara departs Starr Restaurants with the full support of CEO and founder Stephen Starr.

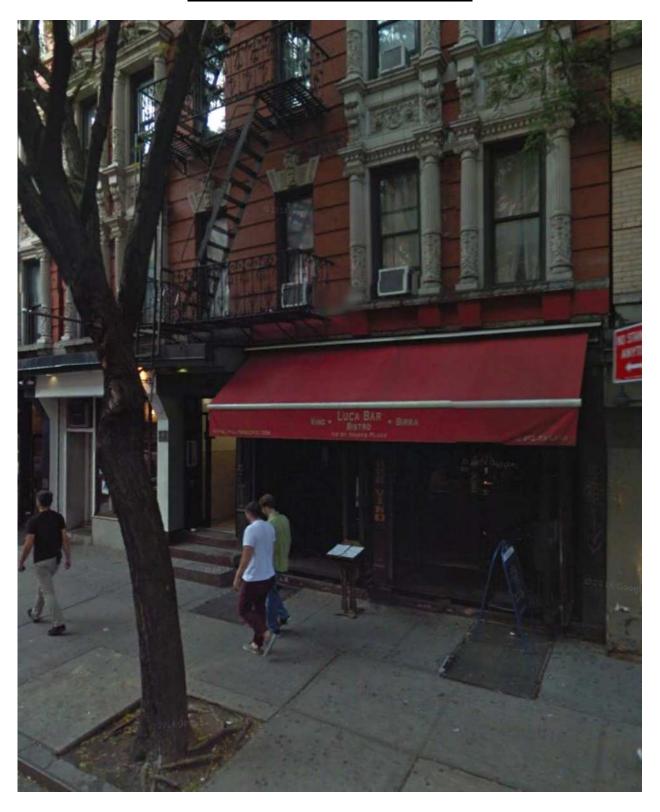
#### Benjamin Lowell – Member Manager

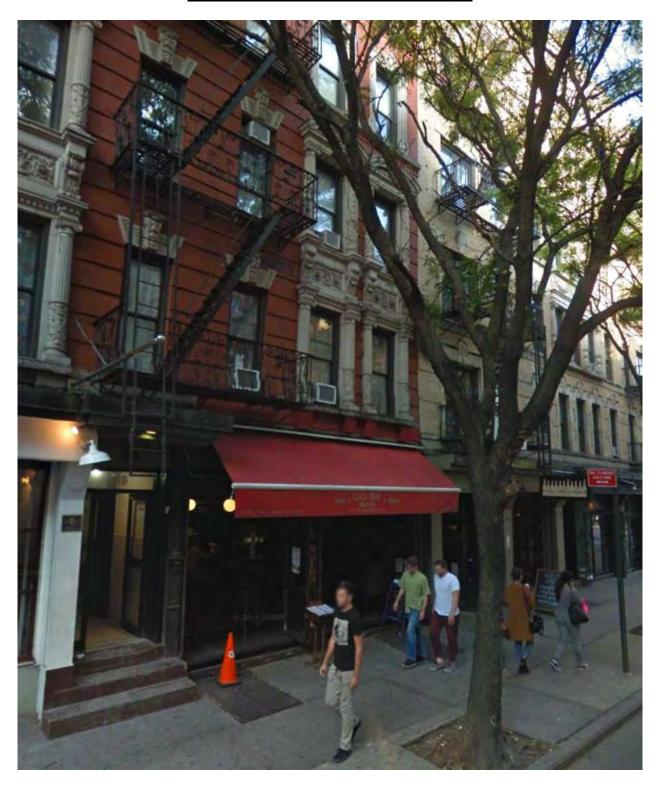
Ben's work in restaurants began at age 14 in Long Island where he worked as a prep cook, line cook, waiter, bartender and manager. He subsequently studied restaurant management at the University of Delaware then traveled extensively until settling in Long Branch, NJ as a captain at Avenue, a 250 seat high-end brasserie. Here Ben learned the art of salesmanship, classic French cuisine and began his study of international wine. Ben joined Starr Restaurants in 2011 to open Makoto in Miami. He quickly became a shift leader and trainer, and relocated to Philadelphia to lead the opening service team at Route 6. Ben has been a training server at Buddakan New York since 2012.

#### Eric Feldman - Member

Eric began working in restaurants at the early age of 16 as a dishwasher and prep cook. He studied Restaurant Management at the University of Delaware and Graduated in 2007. After College, Eric taught conversational English at Beijing University and Shenzhen Primary. Upon his return to New York in 2008, he Managed an Office Tower on Park Avenue where he learned the nuances of Landlord Tenant relations and gained an in-depth knowledge of lease and contract negotiations. He oversaw five tenant build-outs including one restaurant.

Eric went on to work for a Restaurant Development company Managing the Construction and Supervision of a handful of NYC Restaurants. His responsibilities included the selection of various trades in conjunction with the Project Architects and Ownership, negotiating payment schedules that coincided with budgeting analysis provided to investors, and acting as the Site Supervisor overseeing progress of work as well as scheduling and obtaining DOB approvals. He is now a Project Manager overseeing high-end custom renovations.



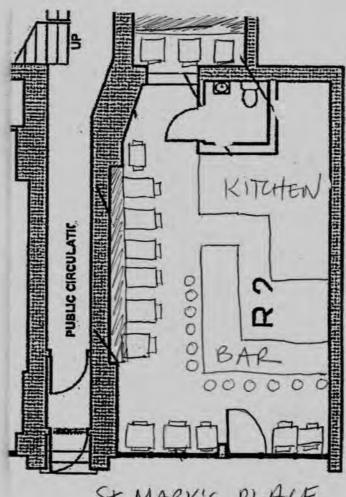






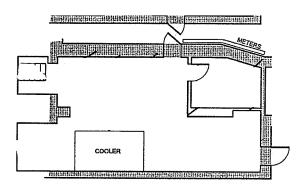


#### **Ground Floor**



St. MARK'S PLACE

#### **Basement**



SIMPLEX			PROJECT: 119 ST MARKS PLACE AS BUILT CELLAR	1
	DATE.	04.03.07	INO BOILT CELLAR	

#### Proposed Summer Menu - 119 St. Mark's Place

#### **SALADS & SOUPS**

Banana Blossom Salad with Chicken 9 Green Papaya Salad with Prawns 10 Pomelo Salad with Crab & Prawns 13 Jackfruit Salad with Tofu 10 Cup of Daily Sup: Seafood 5 | Beef 5 | Vegetarian 4

#### **APPETIZERS**

Imperial Rolls: Crab & Pork 8 | Mushroom, Squash & Leek 7
Summer Rolls with Shrimp 8
Sweet Potato & Shrimp Fritters 10
Wood Fired Mussels with herbs & peanut 12
Cat Ba Squid with lime & hot pepper 13
Grilled beef in betel leaf 11
Savory Steamed Rice Cakes with crushed dried shrimp, shredded pork and fried scallions 11

#### **ENTREES**

Pho Bo 11 | Pho Ga 10 | Bun Bo Hue 12 Southern Prawn Curry with basil 17 Cha Ca La Vong: snapper with turmeric & dill 18 Whole Bass wood grilled in banana leaf 21 Claypot Catfish with shallot confit 19 Grilled Half Chicken with kaffir lime 16 BBQ Lemongrass Pork Chop with fried egg & rice 16 BBQ Pork & Spring Rolls over Rice Vermicelli 13 Coconut Braised Beef Short Rib 22

#### **SIDES**

Morning Glory with chili 8 Crispy tofu with garlic & tomatoes 7 Grilled eggplant with herbs 7 Charred green beans with onion & jicama 8

#### **FAMILY STYLE FEASTS**

for two or more people; \$25/person, \$19/person vegetarian

#### Bun Cha Hanoi - MONDAY

Grilled pork, betel wrapped meatballs, pickled green papaya, crab imperial rolls, rice vermicelli, chili & garlic. The star of this dish is the sweet smoky pork broth.

#### Bale Well Hoi An - TUESDAY

Satay BBQ Pork, crab spring rolls, crispy rice crepe, pickled vegetables, rice paper, house-made chili sauce & peanut sauce. The stars of this dish are the tender pork skewers, peanut sauce & texture of spring rolls and rice crepe. Starts with an individual sup of the day.

#### Motorcycle Diaries - WEDNESDAY

Clear seafood broth, lemongrass, tomato, mushrooms, sweet & bitter greens, shrimp, clams, white fish, chili, basil & cilantro. Starts with wood fired mussels with scallion, soy & peanut.

#### COCKTAILS

Pandan Colada Pandan infused light rum, fresh pineapple juice, coconut, house brandied cherry Southeast "Alaska" Bombay Sapphire East Gin, Yellow Chartreuse, kumquat & lemongrass bitters Vietnamese "French 75" Courvoisier Cognac, kalamansi juice, ginger, sparkling wine Saigon Rooftop Hangar One Buddha's Hand Vodka, kiwi juice, orange, lime Kentucky Chom Chom "Bourbon Sour" Makers Mark Bourbon, lemon, lime, rambutan Mangosteen "Margarita" Mint infused Patron Silver Tequila, orange liqueur, lime, mangosteen Hãy Hai "B2 (Be two)" Hendricks Gin, St. Germaine, lemon, guava

#### BEER & WINE

Draft Beer: Bia Hoi Fresh Beer, Seasonal Local

Bottled Beer: Beer Lao Dark, Singha, Chang, Export 33

White Wine: Dry Riesling, Gewurtzraminer, Chenin Blanc, Sauvignon Blanc, Chardonnay

Red Wine: Pinot Noir, Bordeaux Blend, Syrah

Sparkling Wine: Prosecco, Champagne Rice Wine: Lao Lao, Junmai Ginjo, Soju

#### **COFFEE & TEA**

Vietnamese Coffee: Hot or Iced Cold Brew: Voodoo Child, Rocket Fuel Espresso, Cappucino, Macchiato

Thai Iced Tea

Green Tea Latte: Hot or Iced

Hot Teas: Lemon Green, Chamomile, Mint, Spiced Black

**OASIS** Print

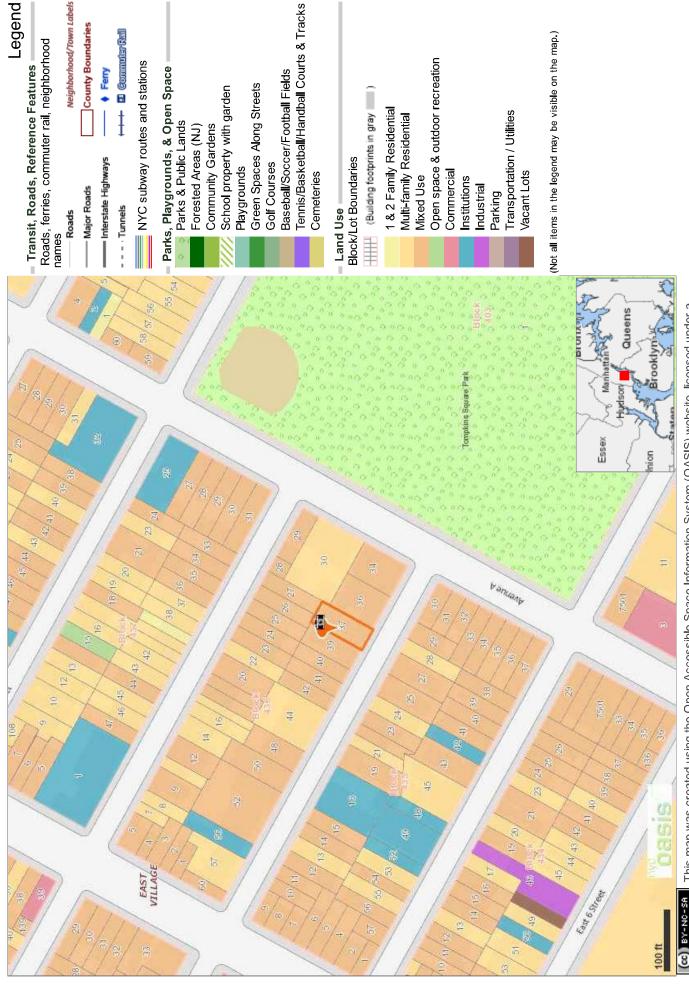
3/24/2016

## Oasis I

**Legend** 

Neighborhood/Town Labels County Boundaries

# 119 St. Mark's Place



This map was created using the Open Accessible Space Information System (OASIS) website, licensed under a

## Location Report

Building frontage: 38' (Building frontage along the street measured in feet.)
# of floors: 6 Building Area: 13,976 sq ft # of Buildings: 1 Year built: 1910 (Year built is an estimate) Primary zoning: R8B Commercial Overlay: None 119 ST MARKS PLACE, MANHATTAN 10009 Total Units: 24 Residential Units: 22 Max. Allowable Commercial FAR: 0 Mixed Residential & Commercial **Lot Area:** 3,522 sq ft (37.5' × 93.92') Max. Allowable Residential FAR: 4 Max. Allowable Facility FAR: 4 Owner: AVENUE A SCHNEIDER PA Property Information (1) **Property Characteristics:** Floor Area Ratio: 3.97 **Block:** 436 **Lot:** 37

The Maximum Allowable Floor Area Ratios are exclusive of bonuses for plazas, plaza-connected open areas, arcades or other amenities. FAR may depend on street widths or other characteristics. Contact City Planning Dept. for latest information.

### MORE INFO:

- Zoning Map#: 12c (how to read NYC zoning maps)
  - Historical Zoning Maps: 12c
    - NYC Dept. of Bui**l**dings
- Property transaction records (NB: buildings w/condos may not show transaction results)
  - NYC Dept. of Finance Assessment Roll
    - NYC HPD data
- NYC Planning's ZoLa application
  - NYC Digital Tax Map
- NYC zoning guide
- Watershed

## OASIS shortcut to this property:

http://www.oasisnyc.net/printmap.aspx?zoomto=lot:1004360037

Source: MapPLUTO Tax Block & Tax Lot files from the New York City Department of City Planning, 2014 (ver. 14v2).

## Mannahatta (1)

## Stewards (1)

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Feedback? Email Us.

Stewards with large turfs (not mapped)

## Community District (1)

Manhattan 3 Community District Information

Chairperson: Gigi Li

District Manager: Ms. Susan Stetzer

Phone: 212-533-5300 Email: info@cb3manhattan.org Address: 59 East 4th Street, New York, NY, 10003

Website: www.cb3manhattan.org

Meeting Information: Meetings are held at various locations in the CB area. Go to District Profile by NYC Dept, of City Planning

Political Districts (5)

NYC Council: District 2

#### 119 St Marks PI, New York, NY, 10009

\* This report is for informational purposes only in aid of identifying establishments potentially subject to 500 and 200 foot rules. Distances are approximated using industry standard GIS techniques and do not reflect actual distances between points of entry. The NYS Liquor Authority makes no representation as to the accuracy of the information and disclaims any liability for errors.

#### **Closest Liquor Stores**

Name	Address	Approx. Distance
WINESHOP LLC	438 A E 9TH ST	210 ft
FUNG SING INC	138 1ST AVENUE	505 ft
NIZGA CORP	58 AVENUE A	1045 ft
AVENUE A WINES INC	196 AVENUE A	1060 ft
SAKAYA INC	324 E 9TH STREET (WEST STORE)	1100 ft
BRIX NYC LLC	649 E 9TH STREET, EAST STORE	1300 ft
MIAT LIQUORS INC	166 2ND AVE	1390 ft

#### **Churches within 500 Feet**

Name	Approx. Distance
Saint Mark's Memorial Chapel	235 ft

#### Schools within 500 Feet

Name	Address	Approx. Distance
1 1001110	1 10 0 0	1

#### On-Premise Licenses within 500 Feet

Name	Address	Approx. Distance
BAC 115 CORP	115 ST MARKS PL	50 ft
TDDG INC	126 ST MARKS PL	120 ft
ALOUETTE CORPORATION	131 AVENUE A	175 ft
LUDWIKA MICKEVICIUS	135 AVE A	180 ft
WISHBONE PRODUCTIONS INC	141 AVENUE A	225 ft
SADA THREE LLC	132 ST MARKS PL	235 ft
119 AVENUE A RESTAURANT CORP	119 AVENUE A	235 ft
TOZZER LTD	112 AVENUE A	260 ft
BUA NEW YORK LLC	122 SAINT MARKS PLACE	290 ft
NEW STATFORD RESTAURANT INC	121 ST MARKS PLACE	300 ft
CULLEN RESTAURANT INC	118 ST MARKS PLACE	315 ft
YUCA BAR & RESTAURANT INC	111 AVENUE A	325 ft
CRIF DOGS ENTERPRISES INC	113 ST MARKS PLACE	345 ft
SEVEN A CAFE INC	130 E 7TH STREET	350 ft
LE MIU CORP	107 AVE A	365 ft
A H 103 CORP	103 AVENUE A	425 ft
1465 CDM INCORPORATED	126 1ST AVENUE	455 ft

Name	Address	Approx. Distance
MOONWALKERS RESTAURANT CORP	101 AVENUE A	455 ft

# 119 Saint Mark's Place

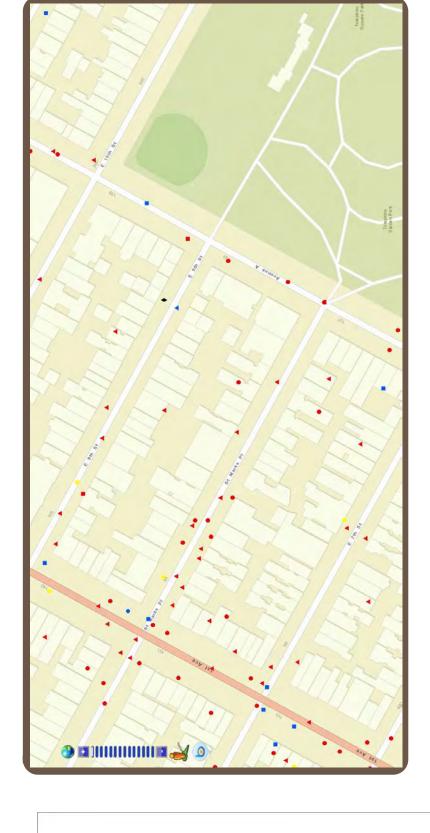
On Premises Liquor
On Premises Wine and Beer
On Premises Beer

Legend

Off-Premise Licenses
Off-Premises Liquor
Off-Premises Wine
Off-Premises Beer

On Premises Liquor

On Premises Beer
Off Premises Liquor



Disclaimer: The NYS Liquor Authority is not responsible for the accuracy of maps or data obtained from third party sources.