



THE CITY OF NEW YORK
 MANHATTAN COMMUNITY BOARD 3
 59 East 4th Street - New York, NY 10003
 Phone (212) 533-5300
 www.cb3manhattan.org - info@cb3manhattan.org

Jamie Rogers, 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
- 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: 05/25/2018

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: Beer & Wine

If alteration, describe nature of alteration: _____

Previous or current use of the location: Restaurant

Corporation and trade name of current license: 42-44 East Broadway Restaurant Inc/Hwa Yuan Szechuan

APPLICANT:

Premise address: 42 44 East Broadway, New York, NY 10002

Cross streets: Catherine Street & Market Street

Name of applicant and all principals: 42 44 East Broadway Restaurant Inc.

Trade name (DBA): Hwa Yuan Szechuan

PREMISE:

Type of building and number of floors: Commercial and Office Buildings

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? 206

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): C6-1G

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-12:00am

Number of tables? 71 Total number of seats? 206

How many stand-up bars/ bar seats are located on the premise? 1 stand-up bar with 7 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): 18X8 rectangle close to the entrance.

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-12:00am

Will a manager or principal always be on site? Yes No If yes, which? Chen Lien Tang

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?) 4

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: 42-44 East Broadway Restaurant Inc
Address: 42 4 East Broadway, New York, NY 10002 Community Board # 3
Dates of operation: 10/05/2017 open

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? 9

How many On-Premise (OP) liquor licenses are within 500 feet? 2

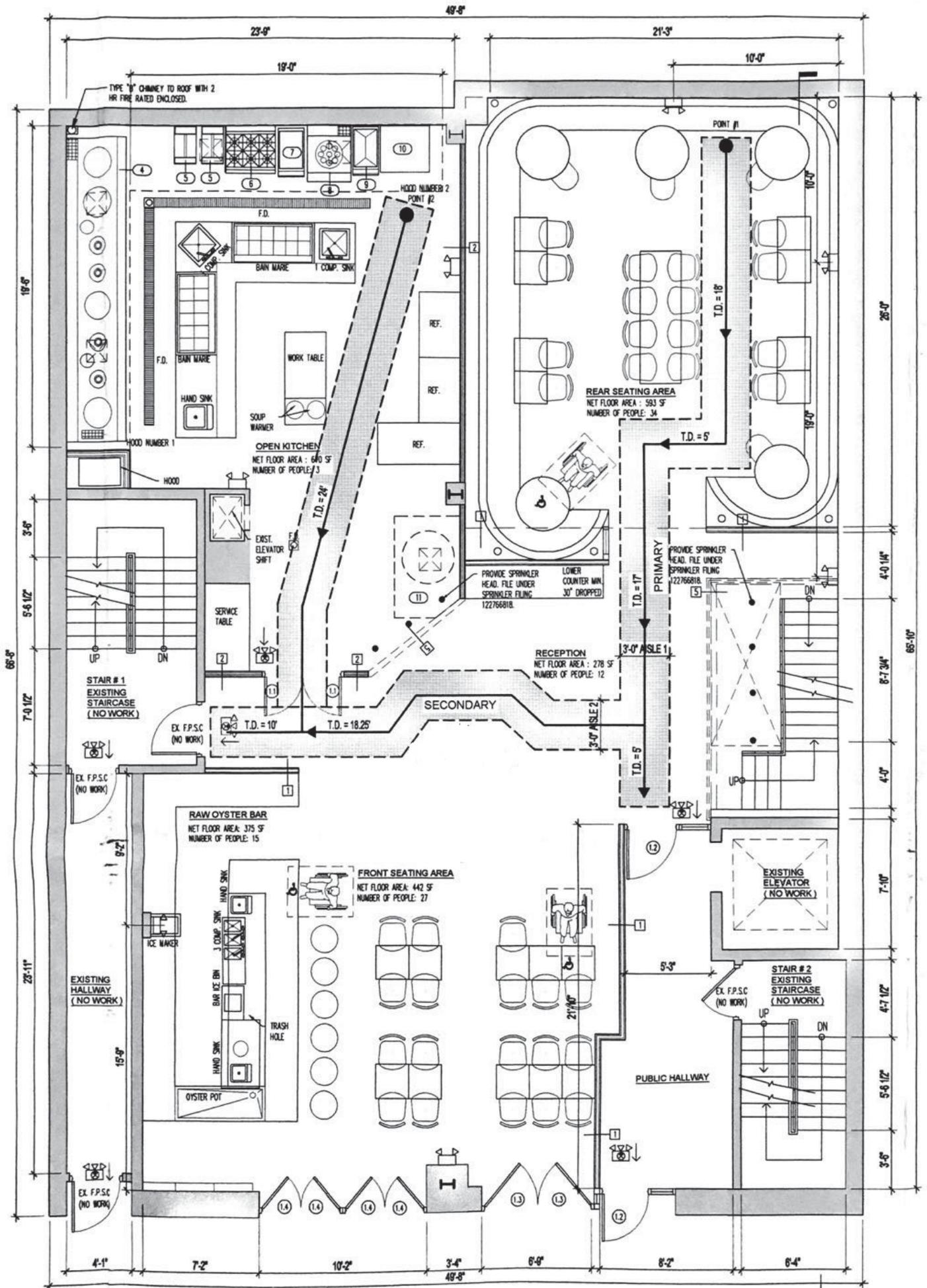
Is premise within 200 feet of any school or place of worship? Yes No

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.

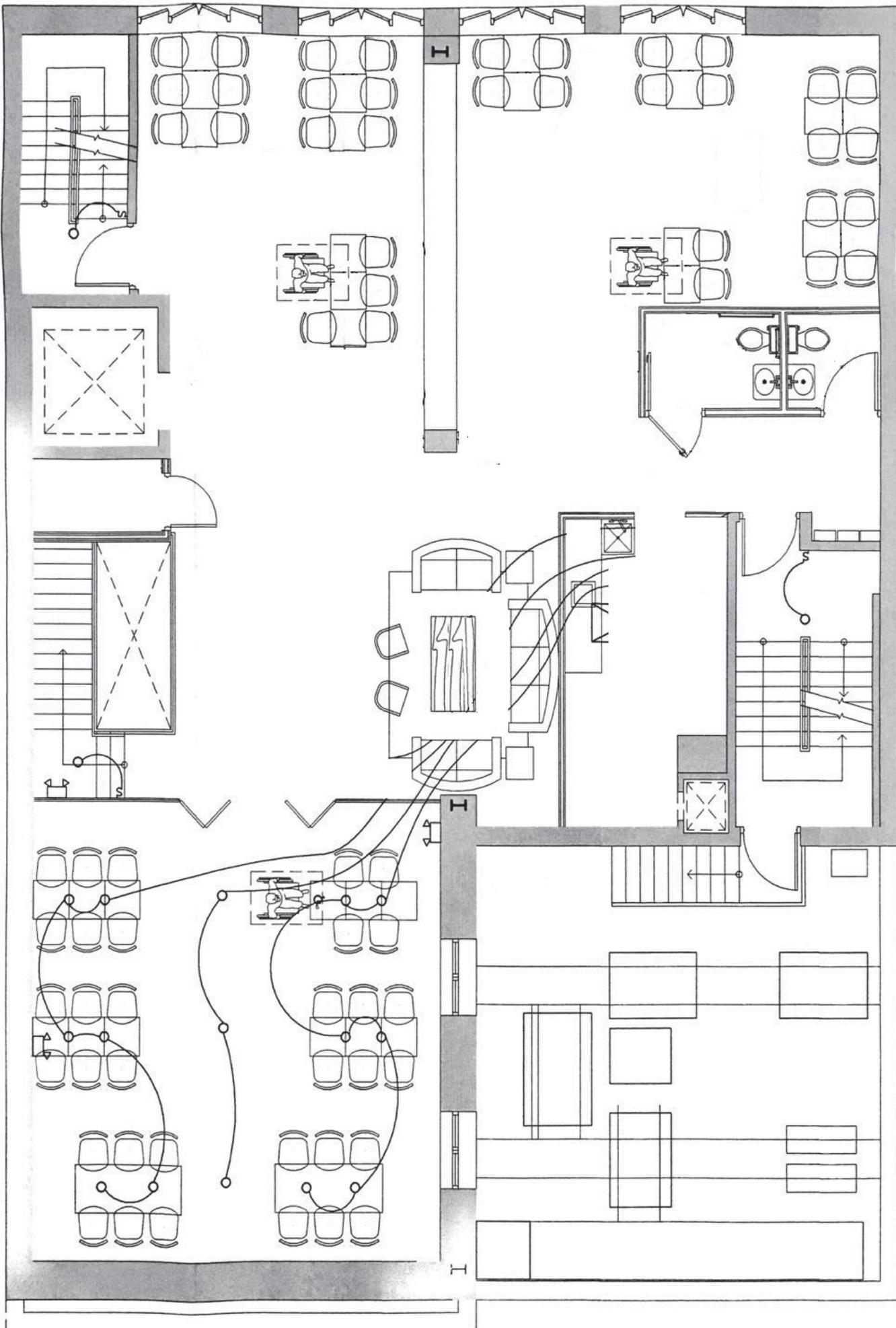
1. I will operate a full-service restaurant, specifically a (type of restaurant) Chinese Food Restauratn
Chinese Food Restauratn, with a kitchen open and serving food during all hours of operation OR I have less than full-service kitchen but will serve food all hours of operation.
2. I will close any 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.
3. 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 _____.
4. I will play ambient recorded background music only.
5. 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.
6. I will not seek a change in class to a full on-premise liquor license without first obtaining approval from CB 3.
7. I will not participate in pub crawls or have party buses come to my establishment.
8. 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 _____.
9. I will not have wait lines outside. I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
10. 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.



1ST FLOOR PROPOSE PLAN

SCALE: 3/16" = 1'-0"





2nd Floor

**CELLAR
OCCUPANCY BY
MORE THAN
32 PERSONS
IS DANGEROUS
AND UNLAWFUL**

Commissioner
Dept. of Buildings City of New York

Public Assembly License No.

123018830

**1ST FLOOR
OCCUPANCY BY
MORE THAN
91 PERSONS
IS DANGEROUS
AND UNLAWFUL**

**Commissioner
Dept. of Buildings City of New York**

Public Assembly License No.

123018830

**2ND FLOOR
OCCUPANCY BY
MORE THAN
83 PERSONS
IS DANGEROUS
AND UNLAWFUL**

Commissioner
Dept. of Buildings City of New York

Public Assembly License No.

123018830

Cold Appetizers

麻醬涼面	
Cold Noodles with Sesame Sauce	12
<i>"Best cold sesame noodles Manhattan ever tasted" as rated by Sam Sifton New York Times</i>	
中式凱撒沙拉	
Caesar Salad with Our Classic Dressing	16
涼拌云耳沙拉	
Cold Dressed Black Fungus w. Frisee	12
金倉魚塔塔	
Tuna Tartare with Homemade Crepe	18
紅油螺片	
Sliced Conch with Spicy Chili Sauce	16
怪味雞	
Drunken Chicken with Spicy Pepper in Sauce	16
鴨肝醬	
Duck Liver Pate with Crepe	16
蒜泥白肉	
Sliced Pork Belly with Fresh Garlic Sauce	16
涼拌干絲	
Shredded Bean Curd Mixed w. Vegetables	12
香檬生魚片	
Carpaccio of Sole with Lime and Mint	18
<i>(with homemade crepe)</i>	

Hot Appetizers

蟹肉蛋糕	
Hwa Yuan Crab Cake	18
炭燒小豬排	
Barbecued Juicy Honey Baby Back Ribs	16
小籠包	
Pork Xiao Long Bao	10
鍋貼	
Pan Fried Dumpling	10
蔥油餅	
Scallion Pancake <i>(Chinese Pizza)</i>	10
香脆牛肉絲	
Dry Sauteed Tangy Crispy Beef <i>(A Must Try)</i>	16
干煎鴨肝	
Duck Foie Gras with Fruit	18
粉蒸排骨	
Steamed Sticky Rice with Short Rib	12
<i>(Making its New York Debut)</i>	
粉蒸牛肉	
Steamed Sticky Rice with Beef	12
焦鹽沙丁魚	
Fresh Sardines	
with Pepper and Spiced Salt (Seasonal)	14
上海燻魚	
Shanghai Style Smoked Fish <i>(with Bone)</i>	14
香烤魷魚	
Grilled Octopus with Salad	18

Raw Bar

海鮮拼盤	
* Seafood Platter	
<i>(Chilled lobster, shrimp cocktail, oyster, mussels, and h)</i>	
巨型蝦雞尾酒	
* Jumbo shrimp Cocktail	
冷凍龍蝦雞尾酒	
* Chilled Lobster Cocktail (1/2)	
新鮮生蠔(連殼)	
* Fresh Oyster on the Half Shell (1/2)	
蛤蜊(連殼)	
* Little Neck Clams on the Half Shell	
新鮮海膽	
* Fresh Uni	

Soup

水梨元盅雞排湯	
House Steamed Chicken Rib Soup	
野山菌菇煲	
Home Cook Mushroom Soup	
酸辣湯	
Hot & Sour Soup	
水煮蛋牛肉湯	
Beef Broth Soup with Poached Egg	
蕃茄豆腐蛋湯	
Home Style Tomato Tofu Soup with	
雲吞湯	
Traditional Wonton Soup	

From the Garden

公保土豆	
Kung Po Baby Mix Potatoes	
雞湯豆苗	
Supreme Broth with Snow Pea Sprouts	
魚香茄子	
Chinese Eggplant with Garlic Sauce	
菠菜百頁	
Stir Fry Spinach with Bean Curd Sheet	
干扁四季豆	
Dry Sauteed String Beans (with Meat)	
炒比利時菜	
Sauteed Brussels Sprout with Bacon	
老酒頭角豆中芥	
Okra and Chinese Broccoli	
with Chinese Wine Sauce	
上湯小白菜	
Supreme Broth Baby Bok Choy	
川湘豆腐	
Tang's Amazing Tofu (with Meat)	
麻婆豆腐	
Ma Po Tofu (with Meat)	

Raw Bar

海鮮拼盤	
Seafood Platter	48
<i>(Chilled lobster, shrimp cocktail, oyster, mussels, and little neck clams)</i>	
巨型蝦雞尾酒	
Jumbo shrimp Cocktail	18
冷凍龍蝦雞尾酒	
Chilled Lobster Cocktail (1/2)	20
新鮮生蠔(連殼)	
Fresh Oyster on the Half Shell (1/2 Dozen)	18
蛤蜊(連殼)	
Little Neck Clams on the Half Shell (1/2 Dozen)	12
新鮮海膽	
Fresh Uni	MKT Price

Soup

水梨元盅雞排湯	
House Steamed Chicken Rib Soup	12
野山菌菇煲	
Home Cook Mushroom Soup	18
酸辣湯	
Hot & Sour Soup	10
水煮蛋牛肉湯	
Beef Broth Soup with Poached Egg	12
蕃茄豆腐蛋湯	
Home Style Tomato Tofu Soup with Quail Egg	12
雲吞湯	
Traditional Wonton Soup	10

From the Garden

公保土豆	
Kung Po Baby Mix Potatoes	18
雞湯豆苗	
Supreme Broth with Snow Pea Sprouts	18
魚香茄子	
Chinese Eggplant with Garlic Sauce (with Meat)	16
菠菜百頁	
Stir Fry Spinach with Bean Curd Sheets	16
干扁四季豆	
Dry Sauteed String Beans (with Meat)	16
炒比利時菜	
Sauteed Brussels Sprout with Bacon	18
老酒頭角豆中芥	
Okra and Chinese Broccoli with Chinese Wine Sauce	18
上湯小白菜	
Supreme Broth Baby Bok Choy	18
川湘豆腐	
Tang's Amazing Tofu (with Meat)	16
麻婆豆腐	
Ma Po Tofu (with Meat)	16

Seafood

豆瓣魚	
Whole Fish with Hot Bean Sauce	
<i>(Tang's Family Creation)</i>	
<i>Fresh fish pan roast with ginger garlic with Szechuan hot spicy sauce simmered in broth sauce</i>	
香焗雪魚	
Baked Black Cod	
<i>Large fillet of black cod marinated and baked in our special glaze</i>	
糖醋魚	
Sweet & Sour Whole Fish	
<i>Fresh fish deep fried crisp, coated in a sweet pungent sauce with</i>	
椒鹽麻辣魚片	
Fresh Fillet of Sole Sauteed Salt & Spicy P	
公保干貝	
Scallops with Hot Pepper Sauce with Alm	
干燒明蝦	
Tiger Shrimp with Spicy Ginger Sauce	
蜜桃明蝦	
Grand Marnier Prawns	
<i>Jumbo prawns lightly coated with water chestnut, flour cooked then sautéed in grand marnier sauce, served with honey walnut</i>	
干貝釀花菇	
Scallops with Colorful Variety of Mushroom	
公保魷魚	
Whole Calamari with Hot Pepper Sauce	
紅燒海參	
Braised Sea Cucumber with Shiitake Mushroom Home Style	
蝦子海參	
Braised Sea Cucumber with Shrimp Roe	
時菜螺片	
Sauteed Sliced Conch with Vegetables	

Lobster (Out of Shell)

MKT Price

上湯龍蝦	
Supreme Broth Lobster	
薑蔥龍蝦	
Ginger and Scallion Lobster	
干燒龍蝦	
Spicy Ginger Sauce Lobster	
黑松露龍蝦	
Black Truffle Dressing Lobster	

Canadian Dungeons C

MKT Price

避風塘蟹	
Crab Stir Fried with Garlic & Hot Pepp	
Hong Kong Style	
XO蒜茸蒸蟹	
Steamed Crab with Fresh Garlic in XO S	
黑松露蟹	
Sauteed Crab Black Truffle Dressing	
薑蔥蟹	
Ginger and Scallion	

Seafood

- 豆辦魚
Whole Fish with Hot Bean Sauce
(Tang's Family Creation) 35
Fresh fish pan roast with ginger garlic with Szechuan hot spicy beans then simmered in broth sauce
- 香焗雪魚
Baked Black Cod 35
Large fillet of black cod marinated and baked in our special glaze
- 糖醋魚
Sweet & Sour Whole Fish 35
Fresh fish deep fried crisp, coated in a sweet pungent sauce with fruit
- 椒鹽麻辣魚片
Fresh Fillet of Sole Sauteed Salt & Spicy Pepper 32
- 公保干貝
Scallops with Hot Pepper Sauce with Almond 28
- 干燒明蝦
Tiger Shrimp with Spicy Ginger Sauce 35
- 蜜桃明蝦
Grand Marnier Prawns 28
Jumbo prawns lightly coated with water chestnut, flour cooked till crisp then sautéed in grand marnier sauce, served with honey walnuts
- 干貝釀花菇
Scallops with Colorful Variety of Mushroom 28
- 公保魷魚
Whole Calamari with Hot Pepper Sauce 28
- 紅燒海參
Braised Sea Cucumber
with Shiitake Mushroom Home Style 38
- 蝦子海參
Braised Sea Cucumber with Shrimp Roe 38
- 時菜螺片
Sauteed Sliced Conch with Vegetables 28

Lobster (Out of Shell) MKT Price

- 上湯龍蝦
Supreme Broth Lobster
- 薑蔥龍蝦
Ginger and Scallion Lobster
- 干燒龍蝦
Spicy Ginger Sauce Lobster
- 黑松露龍蝦
Black Truffle Dressing Lobster

Canadian Dungeons Crab MKT Price

- 避風塘蟹
Crab Stir Fried with Garlic & Hot Pepper
Hong Kong Style
- XO蒜茸蒸蟹
Steamed Crab with Fresh Garlic in XO Sauce
- 黑松露蟹
Sauteed Crab Black Truffle Dressing
- 薑蔥蟹
Ginger and Scallion

Poultry

- 公保雞丁
Kung Po Chicken with Hot Pepper Sauce
(Most Popular Dish Sichuan Home Style)
- 脆皮炸子雞
Roasted Crispy Spring Chicken (Half)
- 湖南雞
House Special Hunan Chicken
Crispy chunks of juicy chicken broth and sautéed in our garlic sauce
- 川湘雞
Tang's Amazing Spicy Wine Chicken
with black bean and scallion in garlic sauce
- 芥蘭雞
Chicken with Chinese Broccoli (Gold)

Pork

- 木須肉
Moo Shu Pork
(with 4 Thin Pancakes)
- 魚香肉絲
Shredded Pork with Garlic Sauce
- 回鍋肉
Double Sauteed Sliced Pork (with 4 Ban)
- 紅燒獅子頭
Shanghai Braised Meat Ball with Veg
- 京都肉排
Pork Chop Peking Style
Crispy coated pork chop sautéed in a pungent sauce

Lamb & Beef

- 麻辣羊排
Rack of Lamb Chop Szechuan Style
- 唐家牛
Marvelous Orange Beef
Marinated filet of beef with hot chili pepper and sweet
- 紅燒牛膝角
Beef Shank with Mashed Sweet Pot
Home Style
- 華園牛排
Hwa Yuan Dry-Aged Shell Steak
with Bone Marrow
- 中芥炒牛肉
Chinese Broccoli with Beef Brisket
- 干貝鐵扒牛
Sizzling Beef with Scallop and Veg
(Shorty Tang Creation of 1968)

Hot & Spicy

We can alter the spiciness according to you

* Raw or Undercooked Food
*Consuming Raw or Undercooked Meats, Fish, Seafood
May Increase Your Risk of Food Borne Illness*

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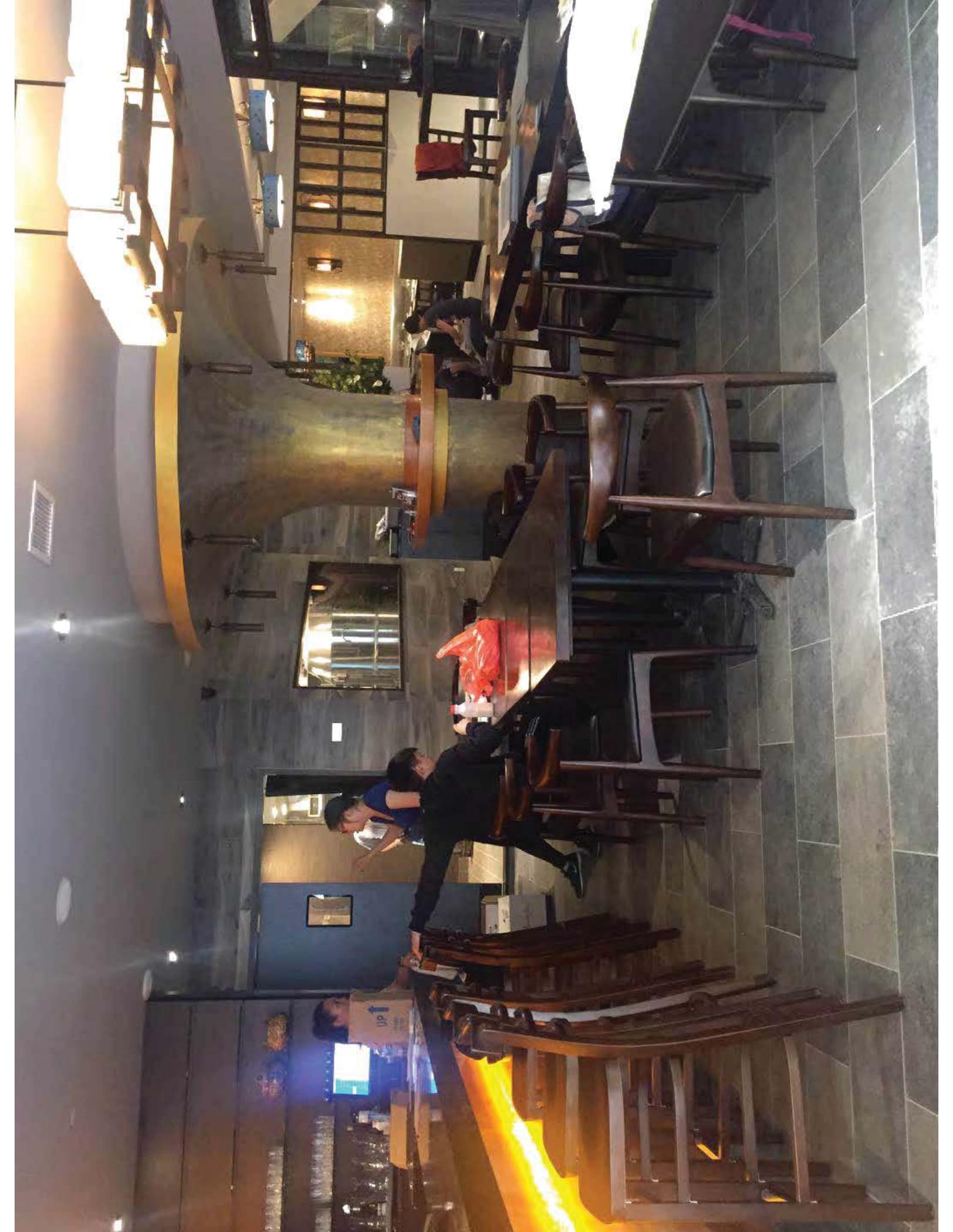
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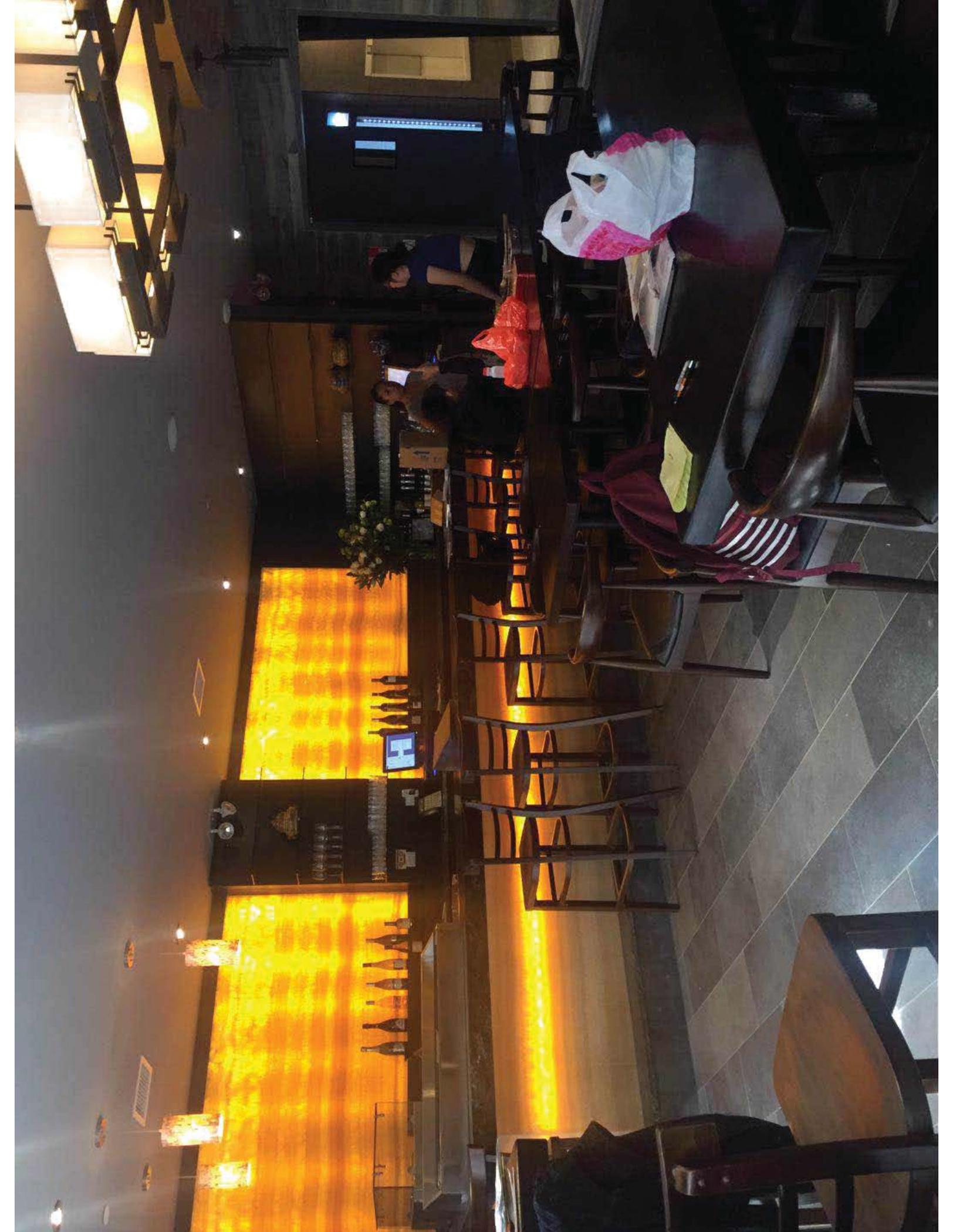
HWA YUAN SZECHUAN

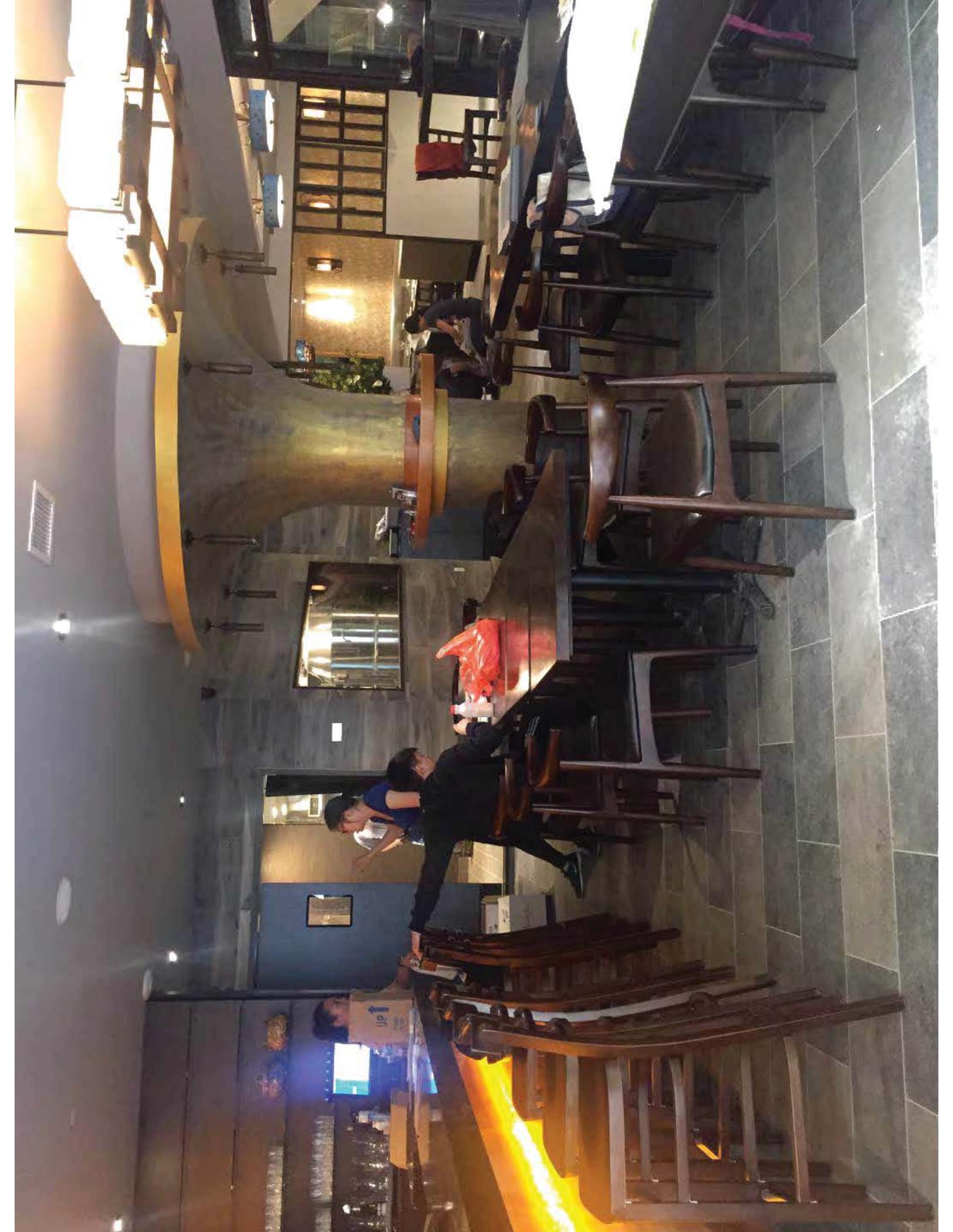
華園

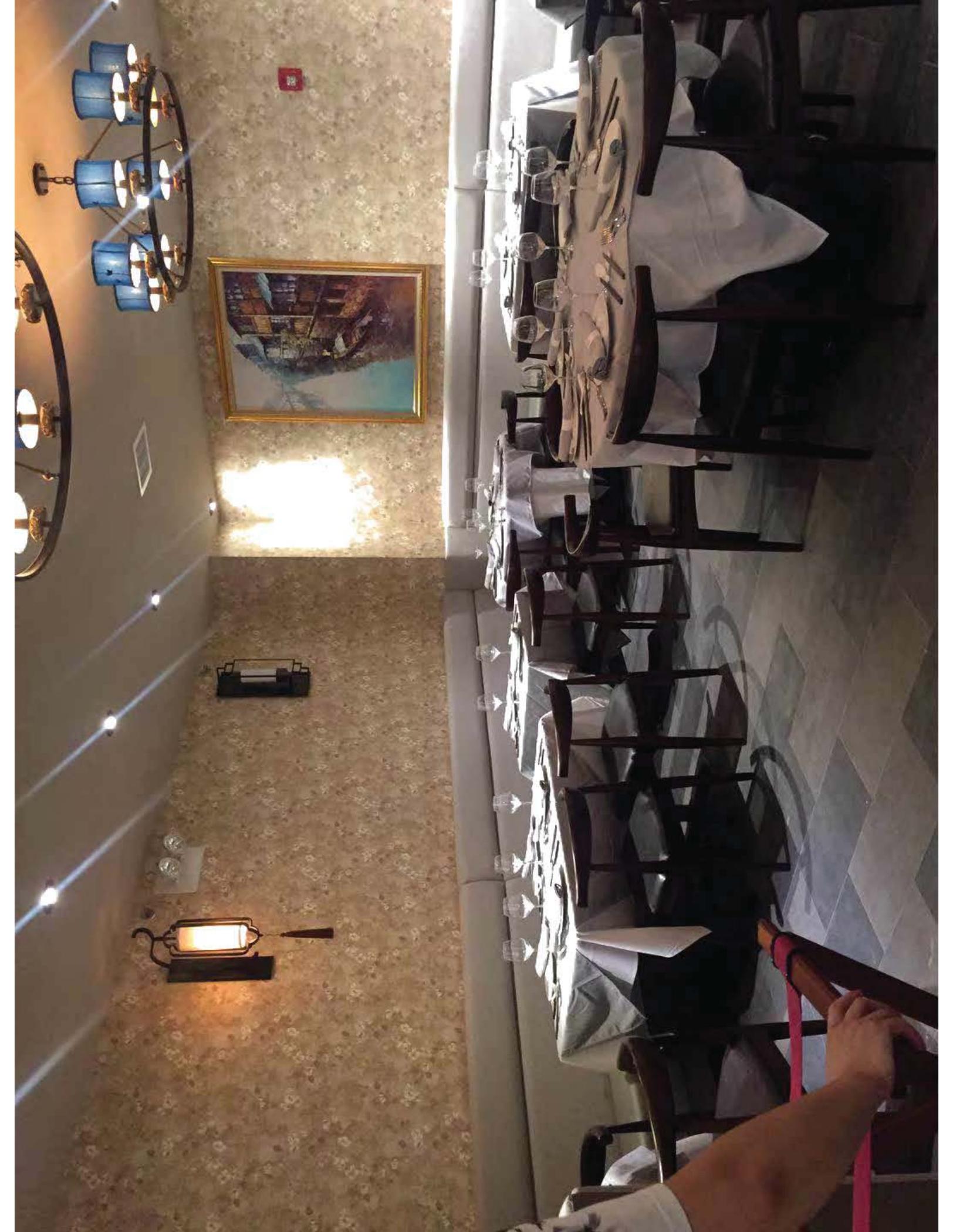
華園酒家













ATTENTION RESIDENTS & NEIGHBORS
第3社區居民 請注意

佈告
 公司名字(Company) and/ 和聯繫人的資料 (Contact Info)
Plans to open a (以上的店主要想開第3社區中請生意相關牌照或執照生意)
餐館
 (請選擇/please choose) 酒吧(Bar)/餐館 (Restaurant)
 戶外咖啡 (Sidewalk Cafe) or 或者
 後院花園咖啡 (Backyard Use)

42-44 East Broadway
 Address/生意地址

seeking a license to serve(以上的店主要想請以下相關牌照)
酒和烈酒酒牌
 (請選擇/please choose) 啤酒和葡萄酒 (Beer & Wine) or/或者
 啤酒酒牌 (Beer) or/或者
 酒和烈酒牌照 (Wine & Liquor)

Public meeting for comments
 第3社區居民有權利提出自己的意見和建議。
(CB3 SLA & DCA Committee Meeting)
 是地第3社區委員會
 提供和紐約市酒牌局有關小商業牌照委員會

Monday, June 18, 2018 at 6:30pm
Public Hotel, Sophie Room, 17th Floor
215 Chrystie Street (btwn Houston & Stanton Sts)

傳真 (Fax) 917-365-4499
 (info@cb3manhattan.org - www.cb3manhattan.org)

ATTENTION RESIDENTS & NEIGHBORS

42-44 East Broadway Restaurant Inc
 Company/DBA Name and Contact Number for Question

Plans to open a
Restaurant
 (Please choose) Bar/餐館/Club and indicate if there will be a Sidewalk Cafe or Backyard Garden
at the following location

42-44 East Broadway
 Building Number and Street Name (Address)

This establishment is seeking a license to serve

Wine & Liquor
 Beer & Wine or Bar, Wine & Liquor

There will be an opportunity for public comment on

215 Chrystie Street (btwn Houston & Stanton Sts)
 Date/Time/Location
 Chee Lih Tang 917-365-4499
 Applicant Contact Information

At COMMUNITY BOARD 3
SLA & DCA Licensing Committee Meeting
 info@cb3manhattan.org - www.cb3manhattan.org