



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

Alysha Lewis-Coleman, 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)
- 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: 03/05/2019

**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: OP

If alteration, describe nature of alteration: See attached Alteration, Traffic & Noise Plan

Previous or current use of the location: Residential corridor and Five Tacos

Corporation and trade name of current license: King Me Kong LLC DBA Hanoi House

**APPLICANT:**

Premise address: 119 St. Marks Place

Cross streets: 1st Avenue & Avenue A

Name of applicant and all principals: King Me Kong LLC.

Sara Leveen, Ben Lowell, Eric Feldman

Trade name (DBA): Hanoi House

**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: \_\_\_\_\_

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? n/a max 74

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):

R8B

**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) Mon - Sat 5pm - 1230am. Sun 11am - 12am

Number of tables? 22 Total number of seats? 59

How many stand-up bars/ bar seats are located on the premise? 18

(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): See attached "BAR DESCRIPTIONS".

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 restaurant - MENU ATTACHED

What are the hours kitchen will be open? \_\_\_\_\_

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

How many employees will there be? 32

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

Will there be TVs/monitors?  Yes  No (If Yes, how many?) \_\_\_\_\_

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: 6 ceiling mounted speakers (4 existing + 2 new)

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.")

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: Hanoi House

Address: 119 St. Marks Place Community Board # 3

Dates of operation: Jan 2017 - present

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? Approx 27

How many On-Premise (OP) liquor licenses are within 500 feet? Approx 22

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) Vietnamese \_\_\_\_\_, 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 7pm.
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.

Nature of Alteration: King Me Kong LLC Questionnaire  
Also included: Traffic & Noise Plan

Currently, Hanoi House queues all patrons inside the restaurant as much as possible. The restaurant has a reservation/waitlist system so that manager/host texts or calls waitlist patrons when the table is ready. Patrons are encouraged to explore the neighborhood in the meantime rather than waiting on the sidewalk or inside. That being said, many of our guests do not drink alcohol therefore they tend to cluster in front of the restaurant or inside our door. The main goal in our expansion plan is to relocate the main entrance, host desk and waiting area to the new space so that guests waiting for tables may stay inside the restaurant. Additionally, we are planning to open the bar in the new space 30 minutes before the kitchen to eliminate the queue that may form on Saturdays and Sundays just prior to opening time.

The alteration entails relocating our main entrance to the current residential entrance and opening up two walls so that guests can enter the existing space from the new waiting area rather than directly from the street. The landlord will create a new residential corridor on the west side of the expanded space. We are planning to add an 8-seat bar and a 6-seat dining table in the new space.

The restaurant's owner or an experienced manager is at the premises during all hours of operation and will continue to monitor the exterior to maintain order and a clear pedestrian pathway.

Noise & Sound System Plan: The restaurant has recorded music only (no live music, no DJ's) and music is played at background levels only. The restaurant has a modest, simple sound system consisting of an iPhone and 6 ceiling mounted speakers (4 existing, 2 additional in new space). The restaurant agrees to close its windows no later than 10PM every night.

## BAR DESCRIPTIONS

There are two bars in the proposed design.

- 1) Existing bar is L shaped; 10 ft long x 9.5 ft. It serves as a dining counter whereas seating is controlled by the host/manager exclusively for dining. This is represented as BAR 1 on the diagram.
- 2) New bar in expansion space is L shaped; 9 ft x 9ft. This will be a self-seating bar where food and beverage is served but guests may also wait for a table there. This is represented as BAR 2 on the diagram.



# HÀ NỘI HOUSE

dinner

## APPETIZERS

**Crispy Spring Rolls | Nem Ran** 9  
Crab & pork spring rolls with classic nuoc cham and herbs

**Summer Rolls | Goi Cuon Nem Nuong** 9  
Sweet pork sausage, mint, thai basil & crispy wonton wrapped in fresh rice paper with peanut hoisin sauce.

**Grilled Squid Salad | Goi Muc** 16  
Rhode Island squid, dried longan fruit, green apple, pickled mustard greens, peanuts

**Papaya & Pig Ear Salad | Goi Du Du** 14  
Green papaya, watercress, cucumber, peanuts, crispy shallots, sweet soy dressing

**Spicy Octopus | Bach Tuoc Ca Ri** 19  
Roasted sweet potatoes, coconut curry, charred shishito peppers & scallion

**Little Uni Pancakes | Banh Khot Nhim Bien** 18  
Griddled rice pancakes, sea urchin, quail egg, nuoc cham

**Steak Tartare | Bo Tai Chanh** 17  
Chopped filet mignon, rau ram, lime, watercress salad, crispy breadstick

## VEGETABLES

**Morning Glory & Pork Belly | Rau Muong** 13  
Water spinach, roasted pork belly, garlic confit, fermented shrimp

**Garlic Cauliflower | Sup Lo Cay** 11  
Chili butter, lime, mint

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

## MEAT & SEAFOOD

**Shellfish Curry | Ca Ri Hai San** 25  
Jumbo shrimp, PEI mussels, Manila clams, seasonal squash, roasted celery root, yellow coconut curry, steamed rice.

**Turmeric & Dill Monkfish | Cha Ca** 26  
Pan seared monkfish, morning glory, charred onions, rice vermicelli, peanuts, funky fish sauce

**Grilled Lemongrass Pork | Bun Cha Ha Noi** 23  
Pork shoulder, betel-wrapped pork meatballs, crab spring rolls, pickled green papaya, rice vermicelli, smoky sweet broth

**Shaking Beef | Bo Luc Lac\*** 32  
Filet mignon, roasted bone marrow, watercress salad, steamed rice

## SOUP

**Hanoi Style Beef Pho | Pho Bac\*** 16  
Classic aromatic broth with heritage Black Angus filet mignon, brisket & rice noodles

**Optional additions:**  
Oxtail +3.5 | Tendon Terrine +3 | Bone Marrow +6  
Beef Fat (Beo) +1 | Crispy Breadstick +1.5

**Pho Dac Biet | House Special Pho** 28  
Everything.

**Vegetable Pho | Pho Chay** 16  
Roasted mushroom broth with morning glory, cauliflower, mixed mushrooms, puffed tofu & rice noodles

Crispy Breadstick +1.5

*Please note that not all ingredients are listed on the menu. If you have an allergy or dietary restriction, notify your server before you order. We will accommodate allergies to the best of our ability however with a small kitchen and shared workspaces, we cannot guarantee that any dish is allergen-free. Thank you!*

EXECUTIVE CHEF: ALBERT NGUYEN

 @hanoi.house

## WINE

### SPARKLING

	<i>Glass</i>	<i>Bottle</i>
<b>Cremant de Limoux</b> Domaine Collin Cuvee, Languedoc FR NV	11	44
<b>Cremant de Limoux</b> 1.5L <i>Magnum</i> Domaine Collin Cuvee, Languedoc FR NV		85
<b>Cava Rosado</b> Bohigas Brut Rosat, Catalonia SP NV	12	48
<b>Vernaccia Nera Secco</b> Paris Rocchi, Marche IT NV		42
<b>Champagne</b> Grand Reserve Brut, Baron-Fuente FR NV		68

### WHITE

<b>Gruener Veltliner</b> Laessiger Niederosterreich, AT 2017	11	44
<b>Sauvignon Blanc</b> Sean Minor 4B California 2017	12	48
<b>Albariño</b> Benito Santos 'Igrexario de Saiar' Rias Baixas ES 2016	12	48
<b>Clairette Blend</b> Chateau de Roquefort 'Petit Sale' Provence FR 2017		52
<b>Sauvignon Blanc</b> Domaine Girard Sancerre Loire Valley FR 2016		56
<b>Chenin Blanc</b> Francois Pinon Vouvray 'Le' Loire Valley FR 2016		58
<b>Chenin Blanc</b> Domaine de Pouvray Vouvray Sec Loire Valley FR 1990		94
<b>Tokaji Furmint Sec</b> Kiralyudvar Tokaj-Hegyalja HU 2015		54
<b>Chardonnay</b> Wyatt California 2016		47
<b>Chardonnay</b> Isabelle et Denis Pommier Chablis Burgundy FR 2017		65

### ROSE

<b>Cabernet Franc</b> Leah Jorgensen Cellars Buxton Vineyard, Rogue Valley OR 2017	13	50
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### RED

<b>Pinot Noir</b> Grochau Cellars 'Commuter Cuvee', Willamette Valley OR 2015	13	52
<b>Tempranillo &amp; Monastrell</b> Domaine François Chidaine, Bullas ES 2014	12	48
<b>Cabernet Sauvignon</b> Foxglove Paso Robles CA 2017	13	52
<b>Gamay</b> Chavannes Cote de Brouilly 'Ambassades' Burgundy FR 2016		48
<b>Pinot Noir</b> Thomas Fogarty Santa Cruz Mountains CA 2013		75
<b>Cabernet Franc &amp; Gamay</b> Leah Jorgensen Cellars Vin Rouge 'Tour Rain', Southern Oregon OR 2014		64
<b>Syrah</b> Peay Vineyards 'Cep' Sonoma Coast CA 2016		56
<b>Merlot &amp; Cabernet Franc</b> Fleur de Fonplegade Saint-Emilion Grand Cru FR 2010		84
<b>Cabernet Sauvignon</b> Hardin Napa Valley CA 2015		68

## COCKTAILS

<b>Pomelo &amp; Pride</b> Albany Pride vodka, winter citrus cordial, soda	11
<b>Queenie</b> Tequila, spiced apple cider, ginger, lime, toasted sesame, perilla salt	13
<b>Passion Project</b> Rum slushy with passion fruit, coconut, pineapple & cinnamon	12
<b>St. Marks Boulevard</b> Widow Jane applewood aged rye, Ibisco bitter liqueur & sweet vermouth all with a slight sparkle	16

## BEER

### DRAFT

<b>Bia Hoi</b> House Beer	6
<b>Grimm 'Today's Special: NY' Pale Ale</b> <i>Brooklyn, NY</i>	10
<b>Rotating IPA</b> <i>New York</i>	10
<b>LIC Beer Project 'Heaven Beside You' Imp Stout</b> <i>San Diego, CA (9 oz / 11% abv)</i>	13

### CAN

<b>Owl's Brew 'The Blondie' Radler</b> <i>New York, NY (brewed w/ sweet lemon tea)</i>	8
<b>Five Boroughs 'Tiny Juicy' Session IPA</b> <i>Brooklyn, NY</i>	9
<b>Barrier 'Know Yourself' Imperial Stout</b> <i>Oceanside, NY (16 oz.)</i>	13.5

### BOTTLE

<b>Saigon Export</b> <i>Ho Chi Minh City, Vietnam</i>	8
<b>Beer Lao Dark Lager</b> <i>Vientiane, Laos</i>	8
<b>Plan Bee Barn Beer Wild Ale</b> <i>Poughkeepsie, NY</i>	20
<b>Plan Bee Amour Wild Ale w/ Strawberries</b> <i>Poughkeepsie, NY</i>	20
<b>Hitachino Nest XH Belgian Dark Ale</b> <i>Naka, Japan (8% abv)</i>	14
<b>Pasteur Street Cyclo Imperial Stout</b> <i>Ho Chi Minh City, Vietnam (25 oz. / 13% abv)</i>	60

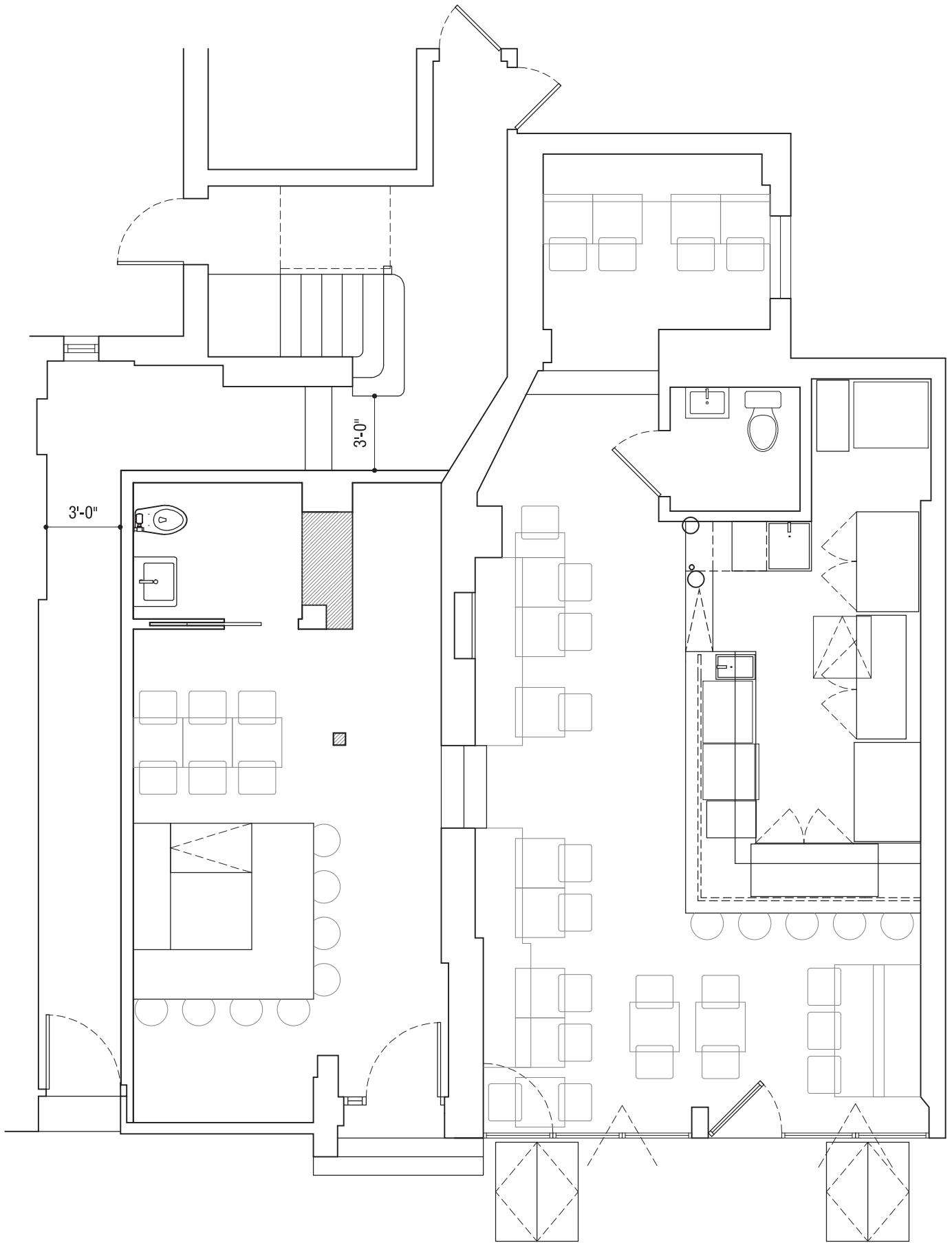
## COFFEE & TEA

<b>Vietnamese Coffee</b>	Hot 4   Iced 5
<b>Frozen Coconut Coffee</b>	7.5
<b>Iced Lychee Tea</b>	5
<b>Pot of Hot Tea</b>	6
<i>Caffeinated: Autumn Cranberry, Citrus Green</i>	
<i>Herbal: Chamomile Lemongrass, Lime Ginger</i>	



Sara Leveen worked as a manager and project director for Starr Restaurants for 15 years before opening Hanoi House in January of 2017. Since its opening, Sara and her partner Ben Lowell have led Hanoi House to such accolades as New York Magazine's Absolute Best Vietnamese restaurant in New York and rave reviews from the New York Times and New Yorker magazine. The restaurant earned places on all major NYC publications for Best New Restaurants of 2017 lists including New York Magazine, the New York Times, Infatuation NYC and Eater NY.

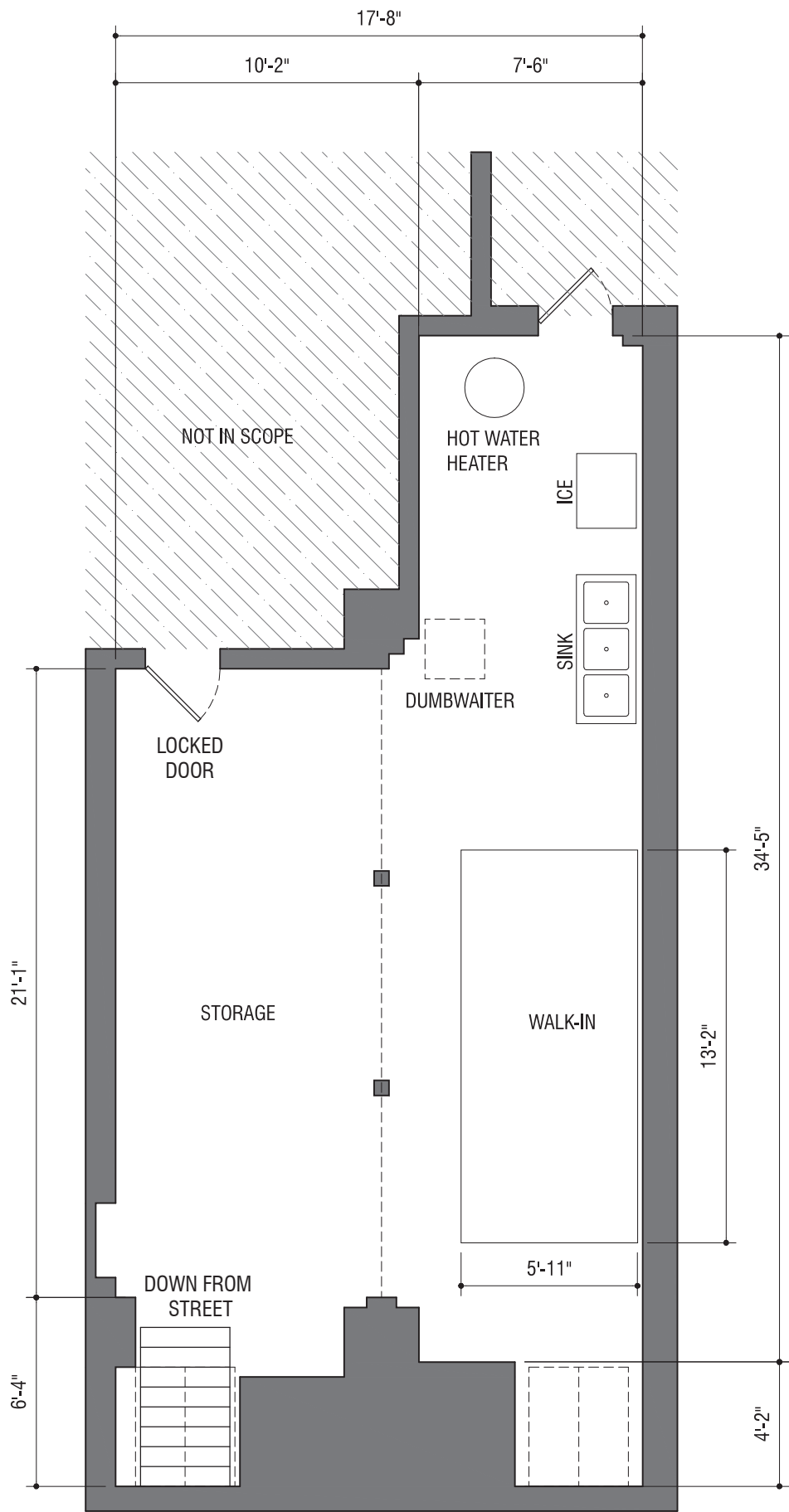
Hanoi House has established itself as a serious culinary destination and has is well-respected for serving authentic Vietnamese cuisine in a casual but professional environment.



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GROUND FLOOR PLAN - W/ 6-TOP

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



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- 2) New bar in expansion space is L shaped; 9 ft x 9ft. This will be a self-seating bar where food and beverage is served but guests may also wait for a table there. This is represented as BAR 2 on the diagram.

# Two Block Report

## Legend

**LEGEND**

**On-Premise Licenses**

- On Premises Liquor
- ▲ On Premises Wine and Beer
- On Premises Beer

**Off-Premise Licenses**

- Off Premises Liquor
- ▲ Off Premises Wine
- Off Premises Beer

**Wholesale Licenses**

- Wholesale

**Pending Licenses**

- Pending

**All Licenses**

- On Premises Liquor
- ▲ On Premises Wine and Beer
- On Premises Beer
- Off Premises Liquor
- ▲ Off Premises Wine
- Off Premises Beer
- Wholesale
- Pending

**Churches**

- ◆ Churches

**Schools**

- ▲ Schools

**Zones**

- Zones

**Community\_Boards**

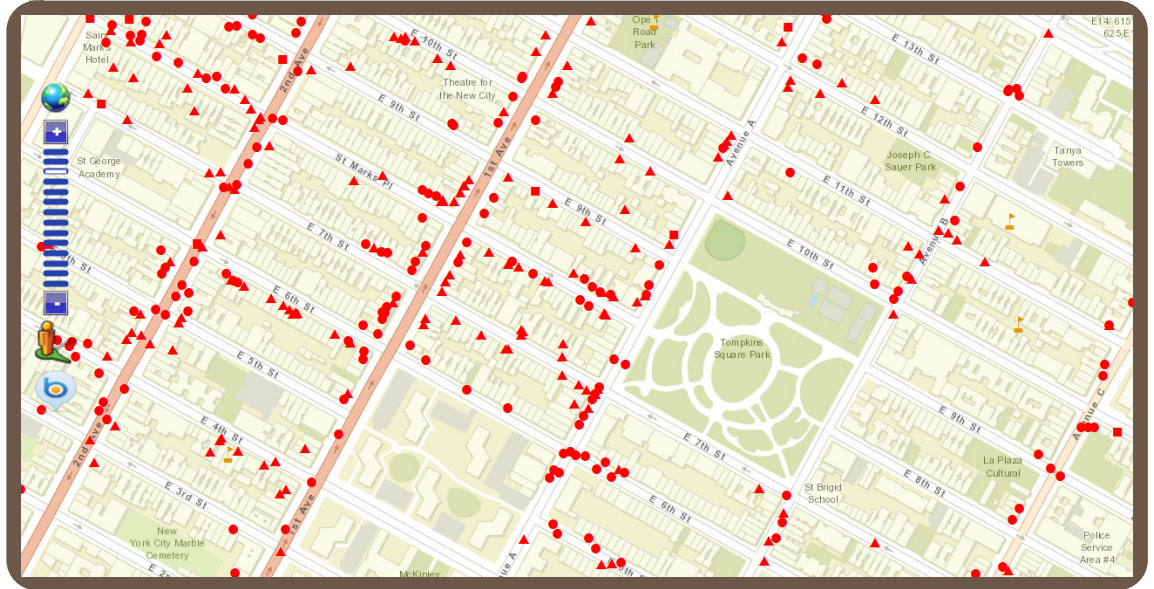
- Community\_Boards

**Police\_Precincts**

- Police\_Precincts

**Countries**

- Countries



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

# Proximity Report for Location:

March 6, 2019

Latitude: -73.9835711991833, Longitude: 40.7269623406192

\* 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	195 ft
EAST VILLAGE WINES & SPIRITS INC	138 1ST AVE	485 ft
NIZGA CORP	58 AVENUE A	1040 ft
BRIX NYC LLC	170 AVENUE B	1070 ft
CONVIVE PARTNERS LLC	196 AVENUE A	1080 ft
SAKAYA INC	324 E 9TH STREET (WEST STORE)	1105 ft
MIAT LIQUORS INC	166 2ND AVE	1330 ft
WINESHOP LLC	438 A E 9TH ST	195 ft
EAST VILLAGE WINES & SPIRITS INC	138 1ST AVE	485 ft
NIZGA CORP	58 AVENUE A	1040 ft
BRIX NYC LLC	170 AVENUE B	1070 ft
CONVIVE PARTNERS LLC	196 AVENUE A	1080 ft
SAKAYA INC	324 E 9TH STREET (WEST STORE)	1105 ft
MIAT LIQUORS INC	166 2ND AVE	1330 ft

## Churches within 500 Feet

Name	Approx. Distance
Saint Mark's Memorial Chapel	240 ft

## Schools within 500 Feet

Name	Address	Approx. Distance
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## On-Premise Licenses within 750 Feet

Name	Address	Approx. Distance
KING ME KONG LLC	119 SAINT MARKS PL	5 ft
BAC 115 CORP	115 ST MARKS PL	35 ft
NEW STATFORD RESTAURANT INC	121 ST MARKS PLACE	40 ft
TDDG INC	126 ST MARKS PL	60 ft
CRIF DOGS ENTERPRISES INC	113 ST MARKS PLACE	70 ft
BUA NEW YORK LLC	122 SAINT MARKS PLACE	70 ft
ALOUETTE CORPORATION	131 AVENUE A	160 ft
LUDWIKA MICKEVICIUS	135 AVE A	170 ft
WISHBONE PRODUCTIONS INC	141 AVENUE A	225 ft
119 AVENUE A RESTAURANT CORP	119 AVENUE A	230 ft

Name	Address	Approx. Distance
SADA THREE LLC	132 ST MARKS PL	235 ft
TOZZER LTD	112 AVENUE A	255 ft
CULLEN RESTAURANT INC	118 ST MARKS PLACE	315 ft
YUCA BAR & RESTAURANT INC	111 AVENUE A	320 ft
SEVEN A CAFE INC	130 E 7TH STREET	345 ft
LE MIU CORP	107 AVE A	365 ft
A H 103 CORP	103 AVENUE A	420 ft
MOONWALKERS RESTAURANT CORP	101 AVENUE A	450 ft
LITTLE REBEL INC	134 1ST AVE	475 ft
ST MARKS ENTERPRISES INC	132 1ST AVENUE	485 ft
BIG LEE AND SASHAS INC	140 1ST AVE	485 ft
1465 CDM INCORPORATED	126 1ST AVENUE	495 ft
LITTLE HANDS PLAYCAFE INC	433 E 6TH ST	500 ft
CIEN FUEGOS LLC	95 AVENUE A	550 ft
CORSICA ENTERTAINMENT INC	505 E 6TH STREET	555 ft
EAE CORP	94 96 AVENUE A	555 ft
THREE BEANS INC	93 AVENUE A	560 ft
CHERRY TAVERN INC	441 E 6TH STREET	560 ft
CHICANO GOTHAM LLC	503 E 6TH ST	575 ft
BA VICTORY CORP	513 E 6TH ST	600 ft
PARMYS KABOB AND GRILL INC	125 127 1ST AVE	615 ft
CASUAL HOSPITALITY LLC	509 E 6TH ST	620 ft
BOGGY DEPOT INC	85 AVENUE A	620 ft
CAFETASIA INC	85 AVENUE A	625 ft
JARLENE CORP	160 1ST AVE	625 ft
ELLSFRED INC	520 E 6TH ST	630 ft
HOUSE OF HEALTH HEALING AND HAPPINESS INC, THE	405 E 6TH ST	635 ft
YORI NYC CORP	119 1ST AVE	640 ft
W C O U RADIO INC	115 1ST AVENUE	645 ft
PATTY MC CARTHYS INC	169 AVENUE A	645 ft
TAQUERIA SAINT MARKS PLACE INC	79 SAINT MARKS PL	650 ft
AVE A KARAOKE CORP	81 AVENUE A	650 ft
SCHEIB S PLACE INC	80 ST MARKS PLACE	655 ft
JUSTIFIED LLC	102 1ST AVENUE	670 ft
LOVE PICIN INC	153 1ST AVENUE	675 ft
BARMAR LLC	77 ST MARKS PLACE	675 ft
INSIANG LLC	111 1ST AVE	695 ft
75 ST MARKS PLACE LLC	75 ST MARKS PL	700 ft
AGN RESTAURANT LLC	166 1ST AVE	715 ft
MOLINERO LLC	107 1ST AVE	730 ft
EAST VILLAGE HOSPITALITY LLC	242 E 10TH ST	730 ft
CGJC HOLDINGS LLC	168 1ST AVE	730 ft
JAMIE COFFEE LLC	81 E 7TH ST	735 ft
SADA TWO LLC	105 1ST AVE	735 ft
FIRST HOSPITALITY LLC	105 1ST AVE	745 ft
FTCCM LLC	103 1ST AVE	750 ft

## Pending Licenses within 750 Feet

Name	Address	Approx. Distance
THREE SEAT ESPRESSO & BARBER LLC	137 AVENUE A	175 ft
ST DYMPCNAS LLC	117 AVENUE A	210 ft
SONS OF BROOKLYN LLC	424 E 9TH ST	240 ft
DIAN KITCHEN LLC	435 EAST 9TH ST	255 ft
RIVKA INC	101 ST MARKS PLACE	295 ft
DEATH & CO EAST VILLAGE LLC	433 E 6TH ST	495 ft
CITY BEV NY LLC	120 1/2 1ST AVE	510 ft
143 RESTAURANT CORP	143 1ST AVENUE	595 ft
MOLINERO LLC	107 1ST AVE	720 ft

## Unmapped licenses within zipcode of report location

Name	Address
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