

THE CITY OF NEW YORK MANHATTAN COMMUNITY BOARD 3

59 East 4th Street - New York, NY 10003

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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
- ☐ 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: 05/27/2019

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: OP252

If alteration, describe nature of alteration: _____

Previous or current use of the location: Bar/Restaurant

Corporation and trade name of current license: Hill and Dale Restaurant LLC

APPLICANT:

Premise address: 115 Allen Street

Cross streets: Delancey Street & Rivington Street

Name of applicant and all principals: East Village Hospitality Group LLC

Huey Cheng, Chia-An Chan, Ou Jia, Faye Chen, Jeffrey Lam

Trade name (DBA): Double Chicken Please

PREMISE:

Type of building and number of floors: Residential with seven 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? 70

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):
C6-2A

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 - Saturday : 12 pm - 4 am

Number of tables? 14 Total number of seats? 62

How many stand-up bars/ bar seats are located on the premise? 2 bars/ 21 bar 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): Front bar: 6'11" x 4'2", L-Shaped; Back Bar: 20'4" x 4'4", U Shaped

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
Share plates and specialty sandwiches

What are the hours kitchen will be open? 12 pm - 4 am

Will a manager or principal always be on site? ☒ Yes ☐ No If yes, which? Chia-an Chan

How many employees will there be? 8

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: Basic system with small wall-mounted Bose or Sonos speakers

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.")
To reduce sidewalk congestion, a host will take contact information and notify patrons when a seat is available

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: 1. Seiei LLC DBA Kura; 2. Raku; 3. Raku Soho; 4. Patisserie Fouet
1. 130 St. Mark's Pl.; 2. 349 E 6th St.;

Address: 3. 48 MacDougal St. 4. 15 E. 13th St. Community Board # 2 & 3

Dates of operation: Feb. 2013 to Present; Oct. 2015 to Present; 3. April 2018 - Present; Aug. 2018 - 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 See above

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? 15

How many On-Premise (OP) liquor licenses are within 500 feet? 18

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

COMMUNITY OUTREACH:

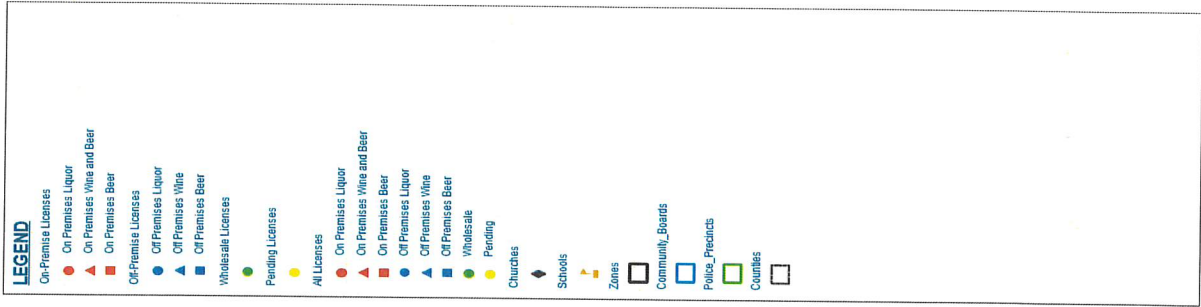
Please see the Community Board website to find block associations or tenant associations in the immediate vicinity of your location for community outreach. Applicants are encouraged to reach out to community groups. Also use provided petitions, which clearly state the name, address, license for which you are applying, and the hours and method of operation of your establishment at 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.

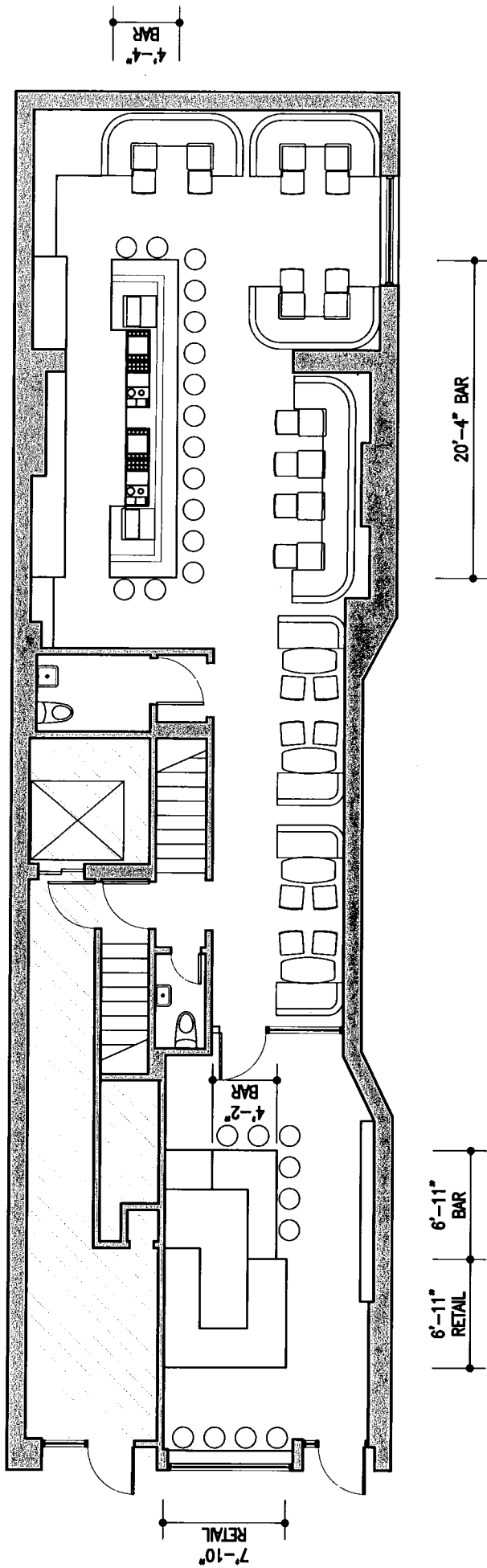
1. ☐ I will operate a full-service restaurant, specifically a (type of restaurant) _____, with a kitchen open and serving food during all hours of operation OR ☒ I have less than full-service kitchen but will serve food all hours of operation.
2. ☒ I will close any front or rear façade doors and windows 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.

115 Allen Street

Legend



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





SMALL BOWL

UMESHU MARINATED FRUIT TOMATO WITH ICE SALAD	10
FRIED PICKLE CORNMEAL-CRUSTED PICKLE, CHIPOTLE KEWPIE MAYO	8
PORK BELLY LOLLIPOP CRISPY PORK BELLY, HOISIN APPLE SAUCE, PICKLED PAPAYA SPOON	12
SICHUAN PEPPERCORN BACON THICK-CUT DRY-AGED BACON, MAPLE SICHUAN PEPPERCORN GREMOLATE PLATE	12
LENGUA & BEEF CHEEK CROQUETTE "TONGUE IN CHEEK" CHOPPED SLOW-BRAISED BEEF TONGUE, SLOW-BRAISED BEEF CHEEK	14
WATERMELON, CRAB, SHISO WATERMELON CUBE, CRAB SALAD, SHISO CHIFFONADE	12
MEXICORN TEMPURA CORN BALL TEMPURA, CHIPOTLE KEWPIE, SHICHIMI, LIME	8

BIG BOWL

SMOKED CAULIFLOWER BASIL & CARMELIZED ONION AIOLI, SMOKED CAULI, GRUYERE PLATE	14
FRIED SHORT RIB STEAMED, FRIED, AND GRILLED GRASS-FED BEEF SHORT RIBS, TAMARIND & SHRIMP PASTE CHILI SAUCE, CILANTRO STEMS, MINT	18
EGGPLANT KATSU PANKO-CRUSTED EGGPLANT, CHIPOTLE SESAME & PICKLED SALAD	16

FRIED CHICKEN SANDWICH

TAIWANESE SALTED EGG YOLK COATING, CUCUMBER PICKLES, SWEET POTATO, PLUM POWDER, ROASTED GARLIC	9
SOUTHERN GORGONZOLA, CHICKEN LIVER PATE, SPICY HONEY GLAZED, COLESLAW	9
JAPANESE SENBEI, PICKLE DAIKON, SHISO, NORI, CABBAGE AND YUZU KOSHO	9



1.

JAPANESE COLD NOODLE & MICHALADA

RUM, PINEAPPLE, COCONUT, LIME, CUCUMBER, SESAME OIL //
PEELED TOMATO, FIZZY, SMOKY SEA SALT

2.

KOREAN COLD NOODLE & BEER

CUCUMBER BLACK PEPPER VODKA, KIMCHI JUICE, YUZU, JALAPEÑO VINEGAR, PLUM SALT //
GELATIN BEER NOODLE

3.

WALDORF DAISY & FRENCH 75

CRAIGELLACHIE , APPLE JUICE, FRESH CELERY JUICE, GINGER ALE, WALNUT BITTER //
FIZZY GRAPE, GIN, LEMON, SUGAR SYRUP, CO2

4.

NY BEET SALAD & MIMOSA

RUM, PINEAPPLE, BEET JUICE, MASCARPONE, CRANBERRY REDUCTION, LEMON JUICE //
CHARRED ONION GLASS, GIN & VERMOUTH SPRAY

5.

RED EYE GRAVY & BENTON'S OLD FASHIONED

WILD MUSHROOM, COFFEE BUTTER, WHISKEY, BROWN SUGAR, PROSCIUTTO //
BACON FAT WASHED BOURBON, MAPLE SYRUP, AGNOSTURA, ORANGE PEEL

6.

CENTURY EGG TOFU MILK PUNCH & GREEN TEA WHISKEY

WHISKEY, MEZCAL, CENTURY EGG, OOLONG TEA, SOY MILK, LEMON, DASHI//
WHITE WHISKEY TOFU, GINGER SUGAR, MATCHA POWDER

7.

FRENCH TOAST FLIP & VIETNAMESE COFFEE

RUM, TOSSED BREAD, MAPLE, COCONUT WATER, EGG, MILK, BUTTER //
COFFEE COCO POPS, FREEZE-DRIED CONDENSED MILK

8.

FIZZY APPLE PIE & MULLED WINE

BUTTER RUM, BARLEY TEA, APPLE SYRUP, BECHAROVKA, EGG YOLK, PROSECCO//
RED WINE GLAZED SPICED COOKIE

9.

MANGO STICKY RICE& THAI ICED TEA

DRY MANGO INFUSED RUM, COCONUT, COLD BREW COFFEE, SEAWEED INFUSED RUM //
THAI TEA JELLY

10.

BLACK TRUFFLE RISOTTO & CLOVER CLUB

GENEVER, KOJI JAM, TRUFFLE HONEY, WALNUT LIQUEUR, RIESLING //
MERINGUE, FRIED MINT LEAVES, CIRCULAR

ALL DRINKS ARE \$16