

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
- 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 **N/A** upgrade (change of class) of an existing liquor license

Today's Date: 11/26/2019

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: _____

If alteration, describe nature of alteration: Not Alteration/ New License

Previous or current use of the location: Prior use was a food establishment (Pizza)

Corporation and trade name of current license: Premises is vacant and not licensed by SLA

APPLICANT:

Premise address: 204 East 13 Street, New York, N.Y. 10003

Cross streets: 13 Street between 2nd and 3rd Avenues

Name of applicant and all principals: Soothr Limited

Principal: Chidensee Watthanawongwat

Trade name (DBA): Soothr

PREMISE:

Type of building and number of floors: Mixed commercial/residential - 4 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? 74 persons

See NYC D.O.B. Letter of No Objection

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):
C6-1

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 10:30am -11pm, Mon-Thurs 11:30am - 11pm, Friday 11:30am-12am, Sat 10:30am-12am

Number of tables? 20 Total number of seats? 43

How many stand-up bars/ bar seats are located on the premise? 1 stand up bar with 9 seats (Noodle bar)
(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): L shaped bar in front dining room L 4'2" x W 12'6" x D 1'7"

Does premise have a full kitchen Yes No? **Under construction**

Does it have a food preparation area? Yes No (If any, show on diagram) **Under construction**

Is food available for sale? Yes No If yes, describe type of food and submit a menu

Thai Food

What are the hours kitchen will be open? Sunday through Saturday

Will a manager or principal always be on site? Yes No If yes, which? self-managed by principal

How many employees will there be? 6

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~~ **XXXXX**

If other type, please describe _____

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

Please describe your sound system: ipod

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.")
We will have a family style restaurant. It is not an event space. There is public transportation .

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. The premises is a restaurant. There is no sidewalk cafe , outdoor seating, loud music. Gathering of customers at the entrance for any extended period of time is not permitted. See CB3 Questionnaire stipulations.

Do you have sound proofing installed? Yes No **Premises under construction**

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: _____

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

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? 6

How many On-Premise (OP) liquor licenses are within 500 feet? 8 (See Proximity Report)

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) Thai
_____, 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.



Melanie La Rocca
Commissioner

John Raine, RA
Dep. Borough Commissioner
jraine@buildings.nyc.gov

280 Broadway, 3rd Fl.
New York, NY 10007

www.nyc.gov/buildings

212-393-2019 Tel
646-500-6170 Fax

August 23, 2019

Dana E. Christian, Director
Licensing Issuance Division
New York State Liquor Authority
317 Lenox Avenue, 4th floor
New York, NY 10027

**Re: 204 East 13th Street
BLOCK: 468 LOT: 11
ZONING DISTRICT: C6-1
Manhattan**

To Whom It May Concern:

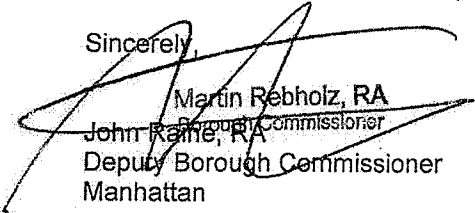
This is in response to your request dated **August 23, 2019** for a Letter of No Objection for **204 East 13th Street**, for an **Eating and Drinking Establishment, Use Group 6**. Department Records indicates **Store, Use Group 6** as the use on the **First, (1st) floor**.

The Department has **No Objection** to an **Eating and Drinking Establishment, Use Group 6**, on the **First, (1st) floor**, for **less than 75 persons**, at the above referenced premises.

If this building is hereafter altered or its use changes, an application for such alteration work or change of use must be filed and a certificate of occupancy shall be issued pursuant to Article 22 of Sub-Chapter 1 of the Administrative Code of the City of New York.

Please contact me if you have any additional questions or concerns regarding this matter. For more specific property information, please visit the "Building Information System" on our web site: www.nyc.gov/buildings.

Sincerely,

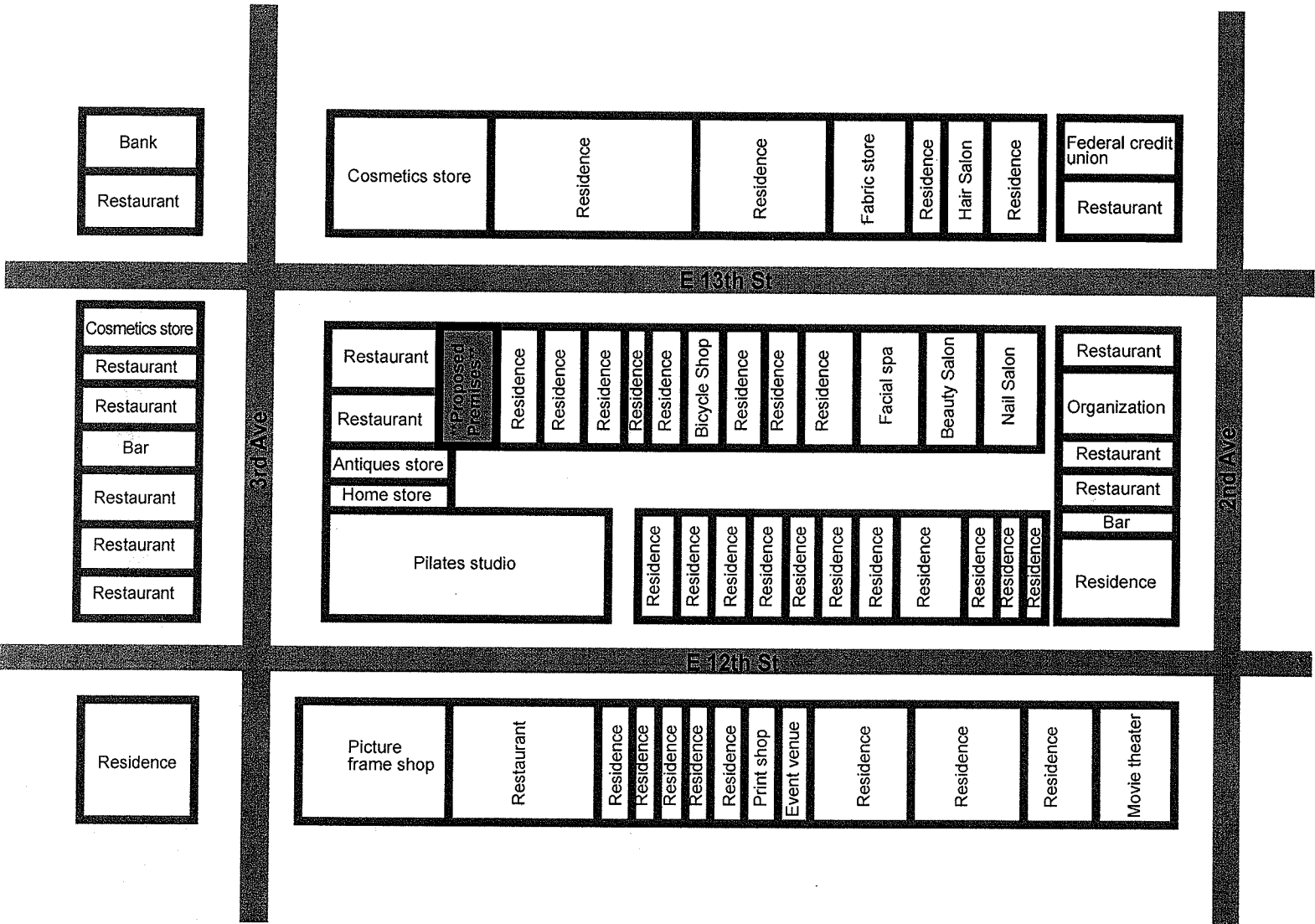

Martin Rebolz, RA
Deputy Borough Commissioner
Manhattan

JR/krm

Cc: Martin Rebolz, R.A., Borough Commissioner
Martin Rebolz, Reviewer
Premises File
LNO Files

OFFICE USE ONLY		
<input type="radio"/> Original	<input type="radio"/> Amended	Date _____

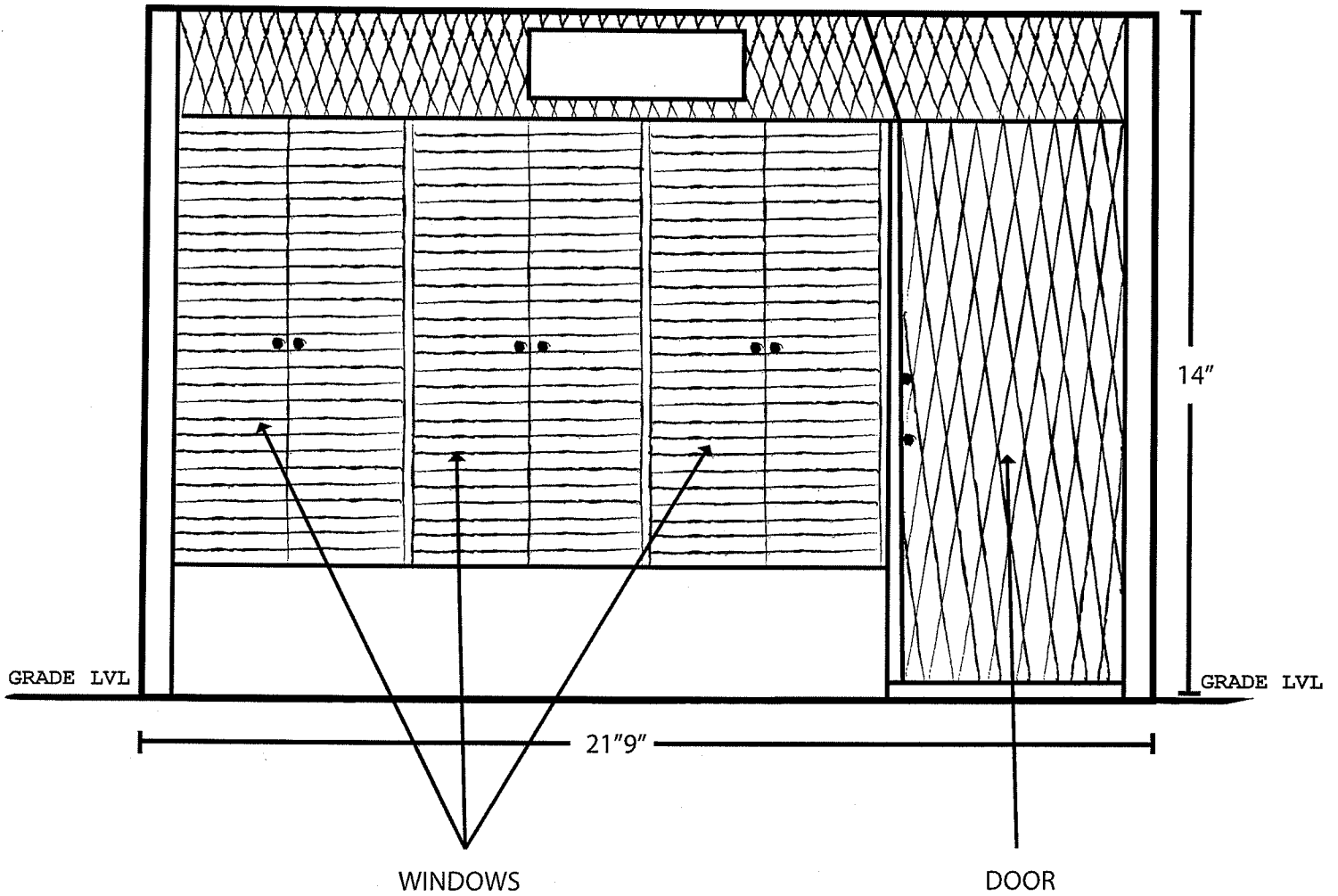
EXAMPLE OF A BLOCK PLOT DIARAM (City/Town)



Name: Soothr Limited
 DBA: Soothr
 Address: 204 East 13th St
 Manhattan, NY 10003

SOOTHR LIMITED d/b/a Soothr 204 East 13 Street, New York, N.Y. 10003

FRONT ELEVATION DIAGRAM



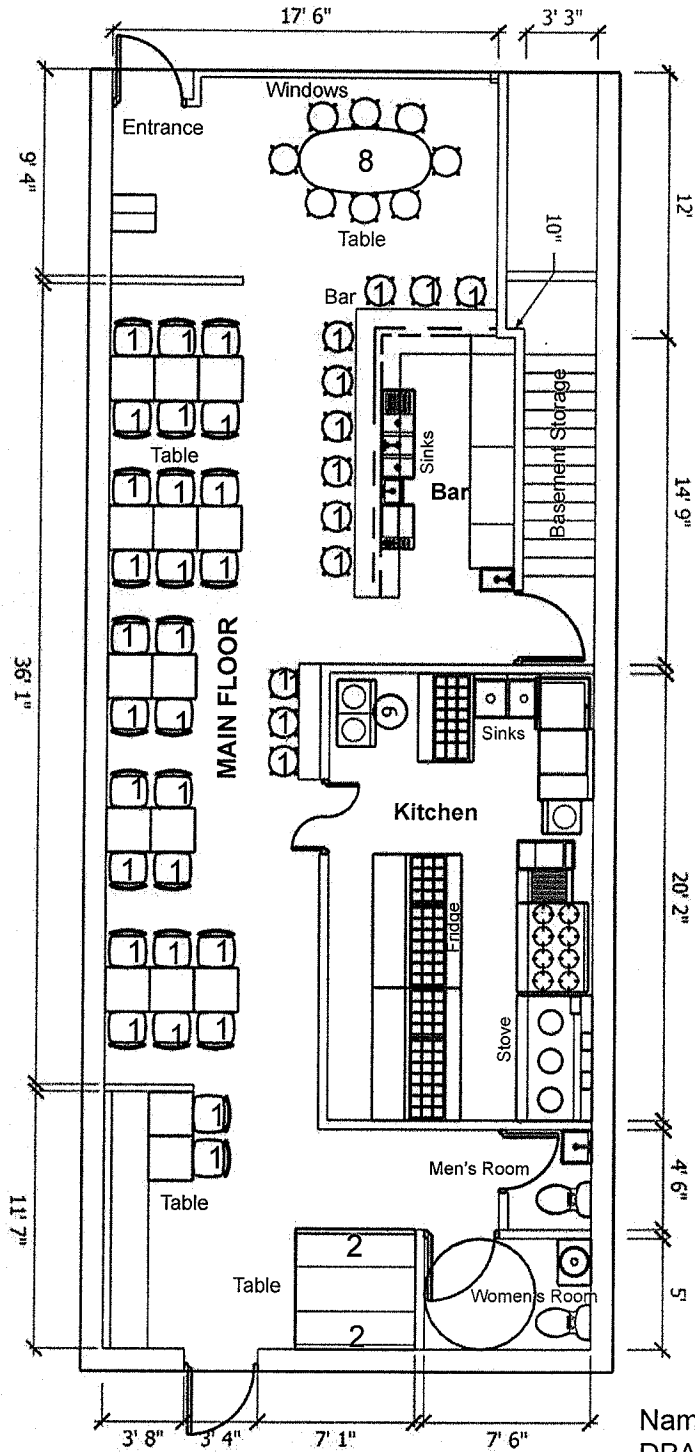




OFFICE USE ONLY

○ Original ○ Amended Date _____

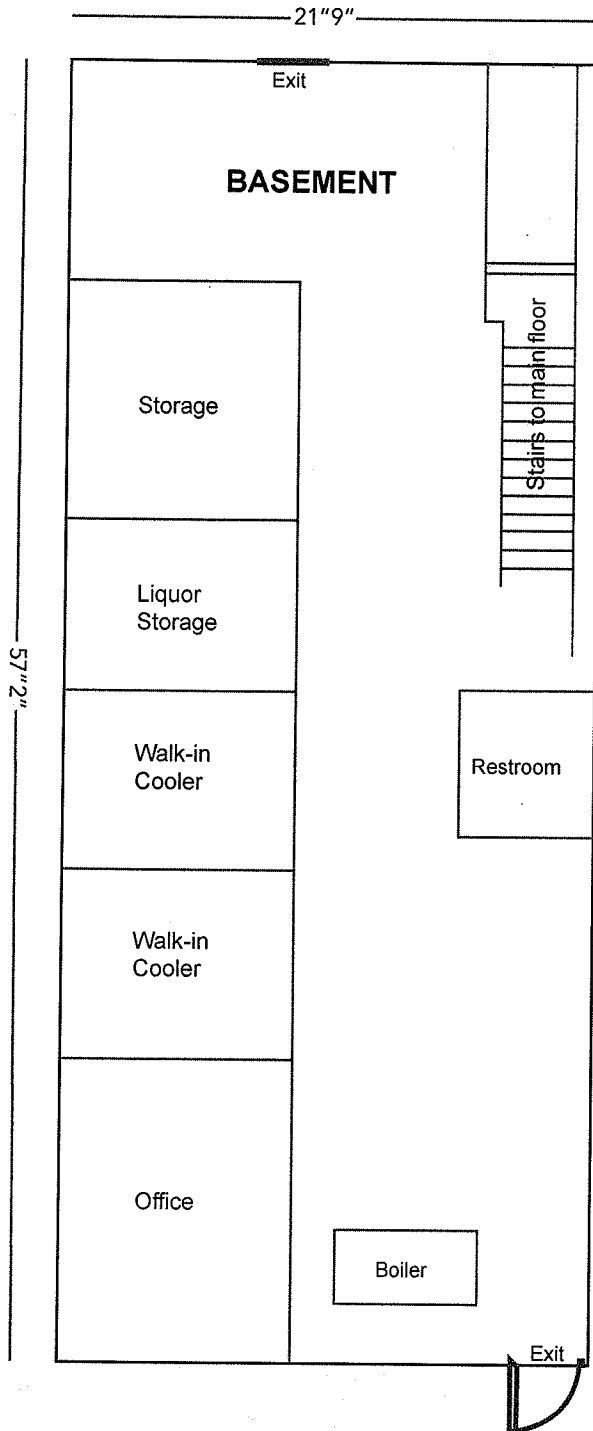
EXAMPLE OF INTERIOR (GROUND FLOOR)



Name: Soothr Limited
DBA: Soothr
Address: 204 East 13th St
Manhattan, NY 10003

OFFICE USE ONLY		
<input type="radio"/> Original	<input type="radio"/> Amended	Date _____

EXAMPLE OF INTERIOR (BASEMENT)



Name: Soothr Limited
DBA: Soothr
Address: 204 East 13th St
Manhattan, NY 10003

EXHIBIT A

Proximity Report for Location:

204 E 13 St, New York, NY, 10003

SOOTH Limited

November 26, 2019

* 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
TRADER JOES EAST INC	138 E 14TH ST	585 ft
TASTE WINE LLC	50 3RD AVE	720 ft
M J K LIQUORS INC.	161 3RD AVENUE	815 ft
33 UNION SQUARE WEST INC	140 4TH AVE	850 ft
MIAT LIQUORS INC	166 2ND AVE	905 ft
SAKAYA INC	324 E 9TH STREET (WEST STORE)	1275 ft
IWM HOLDINGS LLC	108 E 16TH STREET	1285 ft

Churches within 500 Feet

Name	Approx. Distance
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Schools within 500 Feet

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

Name	Address	Approx. Distance
OP EAST COUNTY LOUTH INC - BAR	103 3RD AVENUE	75 ft
99 THAI PLAYGROUND LLC	99 3RD AVE - INACTIVE	95 ft
OP TWO GUIZE LLC - Restaurant	102 3RD AVE dba FEAST	190 ft
OP VINYL ENTERTAINMENT INC - BAR	100 3RD AVE dba VINYL	200 ft
OP LONGFORD INC - BAR	98 3RD AVE dba BAR NONE	205 ft
OP 106 3RD AVE NYC INC - BAR	106 3RD AVE dba Brazen Fox	215 ft
OP HAN DYNASTY NYU CORP - Restaurant	90 3RD AVE dba Han Dynasty	250 ft
OP K H T ENTERPRISES INC - BAR	222 EAST 14TH STREET Kings Head Tavern	330 ft
OP JINX PROOF II LLC	231 E 14TH ST dba Beauty BAR	475 ft
JINX PROOF L L C	231 E 14TH STREET	480 ft
OP HOST 213 LLC BAR	213 2ND AVE dba Jackdaw	515 ft
OP FT 245 CORP Restaurant - dba BAR voice	245 EAST 11TH STREET AKA 175 S	520 ft
OP DAIMYO GROUP LLC - Restaurant	207 2ND AVENUE Momo Fuku	520 ft
OP MJD BAR VENTURES I LLC	197 2ND AVE dba Black Emperor BAR	525 ft
OP BIZET LLC Restaurant	150 E 14TH ST 5 Napkin Burger	530 ft
211 AVE A RESTAURANT INC	197 2ND AVE - INACTIVE	535 ft
OP HUZZAH LLC BAR	221 2ND AVE FORTY FORTY FISH PUB	545 ft
CR FACILITY CONCESSION SERVICES INC	119 125 E 11TH ST - Webster Hall	550 ft

↳ Cabinet Liquor

	Name	Address	Approx. Distance
OP	AINSPH LLC - Restaurant	64 3RD AVE The Answorth	575 ft
	82ND STREET CAFE INC	1453 57 3RD AVE - 82nd St +	580 ft 3rd Ave
OP	243 E 14TH CAFE INC Restaurant	243 E 14TH ST The Window	580 ft
OP	3RD AVENUE HOSPITALITY LLC - Restaurant	55 3RD AVE The Smith	600 ft
OP	MEXCHESTER LLC Restaurant	60 3RD AVE Blackhead	635 ft
OP	12TH ST ALE HOUSE LLC	192 2ND AVE	660 ft
OP	31 ORCHARD ST REALTY INC - BAR	301 E 12TH ST Juke Bar	685 ft
OP	PEPRICO INC Restaurant	182 2ND AVE Cafe Pepe	735 ft
	CHURCH & LOUIS INC	180 2ND AVE InActive	750 ft

Pending Licenses within 750 Feet

	Name	Address	Approx. Distance
RW	WILLIAMSBURG PIZZA 14TH STREET LLC	226 E 14TH ST - Restaurant	345 ft
RW	M CULINARY CONCEPTS INC	211 EAST 14TH STREET Bite	405 ft Active
RW	RAY'S INC I - Bar Grocery	201 2ND AVE	525 ft Active
RW	DELPHINUS RESTAURANT CORP	246 E 14TH ST Hotel Tortuga	525 ft
RW	DING HUI INC	58 3RD AVE The Bailey	640 ft
RW	STRINGS RAMEN NEW YORK CORP	188 2ND AVE String Ramen String Ramen	690 ft

Unmapped licenses within zipcode of report location

Name	Address
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Chidensee Watthanawongwat.

Management

The opportunity to work in an array of casual dining establishments and first class restaurants has provided me a hands on education in restaurant management and service.

As a server and manager at Obao (2013-2015), I worked closely with ownership, servers and kitchen staff where I learned the fundamentals in food and beverage administration and people management. As I moved onto different establishments, I used these opportunities to continue my education and observe methods in marketing, customer service and restaurant management employed by award winning and well established Asian restaurants in New York City.

While I will be the sole manager of the business, I will have the counsel of my cousin, Norapol Youngphitak, who is the owner and manager of Sala Thai, a Thai restaurant located on the Upper West Side of Manhattan that is OP licensed by the New York State Liquor Authority. My cousin has many years of experience in the New York City restaurant industry and shall serve as my mentor. He will not receive compensation for his advice nor, will he be active in the business. Prior to establishing his own restaurant, my cousin worked at well established restaurants specializing in Thai cuisine such as Thai Villa in Union Square, Up Thai on the upper east side and downtown's Asiam Thai. His drive to become a business owner and to realize his goal by establishing his first restaurant inspired me to follow my own instincts and not allow others to dismiss my similar objective to have my own restaurant. Through my experience and counseling from my cousin, I have prepared the following objectives for management of the restaurant.

- Compliance with health and other laws applicable to the business.
- Be considerate of neighbors and maintain clean and clutter free sidewalk.
- Set goals for customer service & train and evaluate Staff performance with regard to these objectives.
- Debrief staff at end of shift and discuss any problems and solutions.

- Set quality control goals for kitchen staff. (Recipes and food consistency)
- Manage food inventory and costs.
- Adopt POS systems that create efficiencies in business administration and provide analytical solutions.
- Marketing

EXPERIENCE

Over ten years front of house experience working for award winning restaurants in New York City.

Hakkasan NY - 311 W43st NY NY

2019-present - Server

With locations in London, Shanghai, Dubai and San Francisco, Hakkasan serves modern Cantonese Cuisine in a luxurious environment.

Gyu Kaku - 321 W.44 NY NY

2015-present Server

With over 800 locations worldwide, this franchise specializes in Japanese barbecue

Bar Masa -10 Columbus Cir NY NY

2016-2017 - Server

Founded by internationally renowned sushi chef, Masayoshi "Masa" Takayama, Bar Masa adjoins his sushi emporium "Masa", one of the few restaurants in New York City to receive a four out of four rating from The New York Times and described as a "shrine to sushi" and one of the most expensive restaurants in the world. To ensure a broader section of the public experienced his passion for food, Bar Masa offers an equally heavenly menu but at more earthly prices.

Ippudo - 65 4th Ave NY NY

2015-2016 - Server

Founded by Shigemi Kawahara, Ippudo is a Michelin award winning Japanese ramen restaurant chain with locations worldwide. Ippudo is well

known for its tonkotsu ramen, and has been described as "the most famous tonkotsu ramen shop in the country"

The New York Times listed Ippudo as one of the top Ten "slurp worthy" Ramen restaurants in New York City

Obao -647 9ave NY NY
-222 E53st NY NY
2013-2015 -Server/manager

Traditional Thai and Vietnamese dishes served in a luxurious environment

**SOOTHR LIMITED d/b/a SOOTHR 204 East 13 Street, NY, NY
10003**

Appetizers

Kra Tong Thong

Minced chicken with corn, carrots, peas, onion, served in a limestone tartlets.

Mar Hor

Minced pork, peanuts, served with pineapple.

Kao Tang Na Tung (Crab-coconut dipping)

Crab meat, shallots, coconut milk, lemon grass, kiffir lime leaves, served with crispy rice cracker.

Lar-Tieng

Minced shrimp and chicken, onion, garlic and peanuts wrapped with egg net

Goong Ga Boung

Deep fried minced shrimp seasoned with white pepper and spreaded in a spring roll sheets served with plum sauce

Mee Grob

Crispy angel hair noodle, shrimp, omelette, fried shallots and bean sprouts.

Mee Ga-thee

Angel hair noodles, minced shrimp and tofu in a coconut tamarind sauce.

Mieng Kum (Leaf-wrapped bite-size)

Diced ginger, lime, red onion, peanuts, dried-shrimp, roasted coconut flake served, with betel leaves and caramelized sugar coconut dipping (seasonal)

Salads

Yum Hua-Phee (Banana Blossom Salad)

Banana blossom, shrimp, shredded chicken and chili jam, topped, with soft-boiled egg.

Yum Yai (Thai Medley Salad)

Shrimp, pork, chicken, Chinese sausage, tomatoes and cucumber, with chili-lime dressing and topped with soft-boiled egg.

Yum Pla Duke Foo (Crispy Catfish Salad)

Crispy catfish, shredded mango, cashew nuts and red onion, with chili-lime dressing.

Yum Ma-Kua Yao (Grilled Eggplant Salad)

Grilled eggplant, shrimp, minced pork, red onion and soft-boiled egg, with chili-lime dressing.

Shrang-Wa-Goong (Grilled Shrimp Salad)

Grilled prawn, red onion, ginger, lemongrass and kiffir lime leaves, served with caramelized pork belly.

Noodles

Choice of meats: Chicken, pork, beef, shrimp, squid, crispy duck, assorted vegetables, tofu, mock duck

Pad Thai

Rice noodles, bean sprouts, scallions, red onion, bean curd, egg and peanuts.

Pad Se-ew

Broad noodles, Chinese broccoli and egg with thick soy sauce.

*** Kea mao**

Broad noodles, chili, onion, bell pepper, egg and basil leaves.

Suki Yaki

Glass noodles, napa cabbage, Chinese celery, egg and Suki sauce.

Entrée

* Kha Nom Jeen Nam Prig

Vermicelli noodles, minced shrimp, fried shrimp, assorted fried and steamed vegetables, and soft-boiled egg in coconut sauce.

Kha Nom Boung Youen (Stuffed Mix Seafoods Crispy Egg Crepe)

Shrimp, scallops, squid, mussels, peanuts, bean spouts, served with cucumber relish

* Moo Cha Moung

Braised pork belly, curry paste, and Chinese broccoli.

* Kang Run Juan

Jarret beef, lemongrass, galangal, shallots, garlics, shrimp paste, and basil leaves.

* Pha Neur

Grilled sirloin beef, Thai eggplant, lemon grass, red onion and mint, with chili-lime dressing.

Royal Pad Thai

Prawns, shallots, bean spouts, chive leaves, peanuts, bean curd, and dried shrimp wrapped in egg net.

Ped Ron (Crispy Five Spice Duck)

Deep fried, slow cooked half duck, Chinese broccoli, served with honey-soy-bouquetiere dressing.

Desserts

Mor Khang Brulee with Coconut Ice Cream

Banana Crepe

Sorbets (Strawberry / Mango / Lemon)

Thai Petite Four (บุหลันตันเมฆ / ถั่วพิมพ์ / Pandan Pudding / Egg Yoke Fudge Balls)

Thai Medley Compote (Sweet sticky rice, palm seeds, jack fruits, red bean, served with coconut ice cream topped with crispy mung bean)

Drinks

Soda

Thai Iced Tea / Thai Iced Coffee

Lychee Thai Tea / Thai Tea Lemonade

Jasmine Iced Tea

Lemongrass Juice / Pandan Juice



Gal Nopparat (9 gems)

Our cocktail menu is inspired by a Thai folk tale that says if you can possess these 9 gems (diamond, emerald, pearl, topaz, ruby, sapphire, aquamarine, citrine and amethyst) , they will bring wealth, health and luck. We thought this would be a fun way to share this literary tale with our customers.



Petch-Cha-Rah (Diamond - Clear)

“Chang Rai” Jasmine Tea Infused Vodka, St. Germain Elderflower Liquor Yellow Chartreuse, Jasmine Extract, Stir Serve On The Diamond Rock Shape.



Py -Toon (Emerald- Green)

Lemongrass Infused Gin, Pressed Cucumber Juice, Squeeze Lemon, House Aloe Infused Syrup, Shaken Serve Tall Top w/Tonic Water and Aloe Jelly.



Mook-Dah (Pearl - Cream)

Thai Bird Eye Chili Infused Tequila Reposado, lime Juice ,Agave ,House Lemongrass & Ginger Syrup, Shaken Serve In a Coupette w/Salt Air Foam (Water, Salt, Sucrio)



Bud-Sa-Rah-Kam (Topaz- Yellow Gold)

Mekhong Thai Rum, House Chrysanthemum Infused Palm Syrup, Angostura Bitters, Stir Serve On The Rock



Go Mane (Ruby- Red)

Chang Mai Dry Rosella Infused Beefeater 24 Gin, House Kaffir Lime Leaf Syrup, Pomegranate, Campari, Stir Serve On The Rocks



Ploy-Chom-Phu (Pink Sapphire)

Monsoon Rose wine from “Khao Yai” Thailand Valley , Aperol, Prosecco, House Rose Water, Serve in snifter, Orange weigh and Dry Roses.



Fah - Kram (Aqua Marine – Light Blue)

Mezcal, Butterflypea Infused Palm Sugar From Pecha Bu Ri, Fresh Lemon Juice, Cointreau, Grapefruit Bitter, Serve With Lemon Rim Sugar Cane Torch.



Pay-T(h)ai (Citrine- Yellow)

Original PHRAYA Thai Golden Rum, Passionfruit Puree, House Lemongrass & Ginger Infused Syrup, Fresh Squeeze Lime Juice, Basil Leaf Shaken Serve Tall.



Kan-Hah (Amethyst- Violet)

Butterflypea Flower Infused Gin, Squeeze Lemon, House Quince Syrup, Egg White Foam , Dehydrated Quince Garnish Top With Dry Butterflypea Flower.

Story of Thai Spirit

PHRAYA

PHRAYA is crafted in the province of Nakhon Pathom, the nation's first and oldest city. Not only important archaeological remains are found here, sugarcane farms are a common sight making sourcing of this primary ingredient effortless. Abundance of freshly-cut sugarcane and temperate climate of this centrally located city provide a perfect setting for the art of rum-making.

Mekhong

Mekhong is the first and the most celebrated Thai spirit, a classic taste of Asia traditionally distilled from molasses and glutinous rice, then artfully blended with a secret recipe of natural Thai herbs and spices.

With its complex, yet smooth aroma and inviting taste, it can be enjoyed straight, with a mixer or in cocktails, and perfectly complements spicy food.

Beer

Draft

Singha (Thailand)

Two hearted IPA

Allagash white ale

Bottle

Chang (Thailand)

Tsingtao (China)

Lao (Laos)

Tiger (Singapore)

Lion pilsner (Sri Lanka)

Wine

Red

Shiraz (MonSoon Valley(Thailand)

Cabernet Sauvignon (California)

Pinot Noir (Oregon)

Malbec (Argentina)

Tempranillo (Spain)

White

Chenin Blanc (MonSoon Valley ThaiLand)

Sauvignon Blanc (France)

Riesling (East Hampton New York)

Pinot Grigio (Australia)

Chardonnay (Chili)

Rose

White Shiraz Rose (Monsoon Vallay Thailand)

Prosecco

Brut Prestige Sparking Wine (Monsoon Vallay Thailand)

Soft Drink



Rose Water Soda

Condense Milk Egg Coffee

Thai tea Hot / Ice

Thai Coffee Hot / Ice

Butterfly Pea Ice Tea

Statement in Support of On-Premise License
SOOTHR LIMITED
(204 E. 13 Street, New York, N.Y. 10003)

I, Chidensee Watthanawongwat, president of Soothr Limited., submit this statement to supplement its application to Community Board 3 wherein it seeks a "no objection" to an on-premise liquor license.

Soothr is a restaurant that will specialize in Thai noodles. In addition to tables, there will be a noodle bar where customers can eat and order alcohol with their meal. It is not a "stand up bar" in the traditional sense as I view my establishment as a restaurant first and not as a venue where customers congregate to solely consume alcohol.

As a full service restaurant, I seek a liquor license because I would like to provide my customers the option to order beer, wine, cider or liquor with their meal. Our competition is not limited to Thai restaurants. Our competition is any restaurant in the vicinity that provides the consumer a choice. There are non-Thai restaurants within the vicinity that serve liquor. Certainly, the choice to dine at an establishment that serves liquor will eliminate the choice to dine at an establishment that only serves beer and wine or is not licensed to sell alcohol at all. The New York City restaurant industry is competitive and it is my business judgment that a liquor license will help me compete effectively with other restaurants. Attached as **Exhibit A** is a 500 foot map of premises licensed by the New York State Liquor Authority. There are no Thai restaurants with a full liquor license within 500 feet of the premises

The grant of an on-premise liquor license to a Thai restaurant within Community Board 3 (CB 3) is not unprecedented. Attached as **Exhibit B** is a list of Thai Restaurants with an OP license within CB 3. Several of these establishments have operated for several years and renewed their licenses. Attached as **Exhibit C**, is a list of Thai restaurants within zip code 10003 as reported by the New York City Department of Health. Upon information and belief, seven are located within CB 3. Two have a RW license and two have an OP license. The restaurants with OP licenses are located more than 5 blocks from the applicant's location.

There is no evidence that issuance of a liquor license would be contrary to the public interest. I previously appeared before the board on November 13, 2019. Prior to the meeting I provided notice of the meeting and collected petitions in favor of my application. There were no objections filed by residents or community organization articulating any detriment to the public interest. As my focus is on food and not alcohol, there is little likelihood of disruptions or loud noise emanating from the restaurant. I will not have loud music or live events. I know of no history of complaints against prior businesses at this location. There is no impact on traffic in the area. The restaurant is close to Union Square subway hub and other public transportation. Most patrons will come to the restaurant by foot or by subway.

For these reasons, I respectfully seek the Community Board's "no objection" to my application for a liquor license.

Dated: November 26, 2019

/s/

Soothr Limited
By :Chidensee Watthanawongwat
President

EXHIBIT A

Proximity Report for Location:

204 E 13 St, New York, NY, 10003

SOOTH Limited

November 26, 2019

* 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
TRADER JOES EAST INC	138 E 14TH ST	585 ft
TASTE WINE LLC	50 3RD AVE	720 ft
M J K LIQUORS INC.	161 3RD AVENUE	815 ft
33 UNION SQUARE WEST INC	140 4TH AVE	850 ft
MIAT LIQUORS INC	166 2ND AVE	905 ft
SAKAYA INC	324 E 9TH STREET (WEST STORE)	1275 ft
IWM HOLDINGS LLC	108 E 16TH STREET	1285 ft

Churches within 500 Feet

Name	Approx. Distance
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Schools within 500 Feet

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

Name	Address	Approx. Distance
OP EAST COUNTY LOUTH INC - BAR	103 3RD AVENUE	75 ft
99 THAI PLAYGROUND LLC	99 3RD AVE - INACTIVE	95 ft
OP TWO GUIZE LLC - Restaurant	102 3RD AVE dba FEAST	190 ft
OP VINYL ENTERTAINMENT INC - BAR	100 3RD AVE dba VINYL	200 ft
OP LONGFORD INC - BAR	98 3RD AVE dba BAR NONE	205 ft
OP 106 3RD AVE NYC INC - BAR	106 3RD AVE dba Brazen Fox	215 ft
OP HAN DYNASTY NYU CORP - Restaurant	90 3RD AVE dba Han Dynasty	250 ft
OP K H T ENTERPRISES INC - BAR	222 EAST 14TH STREET Kings Head Tavern	330 ft
OP JINX PROOF II LLC	231 E 14TH ST dba Beauty BAR	475 ft
JINX PROOF L L C	231 E 14TH STREET	480 ft
OP HOST 213 LLC BAR	213 2ND AVE dba Jackdaw	515 ft
OP FT 245 CORP Restaurant - dba BAR voice	245 EAST 11TH STREET AKA 175 S	520 ft
OP DAIMYO GROUP LLC - Restaurant	207 2ND AVENUE Momo Fuku	520 ft
OP MJD BAR VENTURES I LLC	197 2ND AVE dba Black Emperor BAR	525 ft
OP BIZET LLC Restaurant	150 E 14TH ST 5 Napkin Burger	530 ft
211 AVE A RESTAURANT INC	197 2ND AVE - INACTIVE	535 ft
OP HUZZAH LLC BAR	221 2ND AVE FORTY FORTY FISH PUB	545 ft
CR FACILITY CONCESSION SERVICES INC	119 125 E 11TH ST - Webster Hall	550 ft

↳ Cabinet Liquor

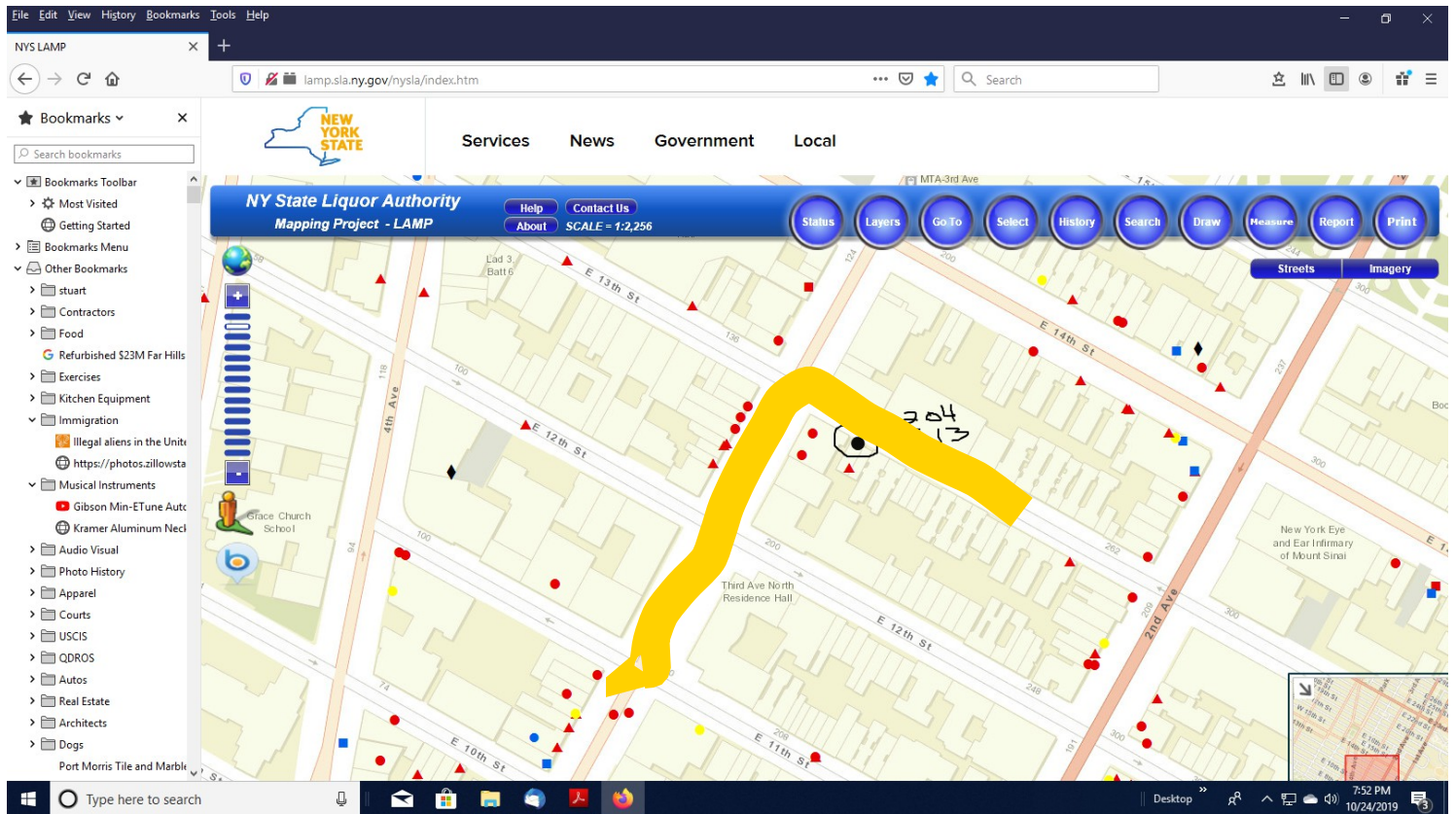
	Name	Address	Approx. Distance
OP	AINSPH LLC - Restaurant	64 3RD AVE The Answorth	575 ft
	82ND STREET CAFE INC	1453 57 3RD AVE - 82nd St +	580 ft 3rd Ave
OP	243 E 14TH CAFE INC Restaurant	243 E 14TH ST The Window	580 ft
OP	3RD AVENUE HOSPITALITY LLC - Restaurant	55 3RD AVE The Smith	600 ft
OP	MEXCHESTER LLC Restaurant	60 3RD AVE Blackhead	635 ft
OP	12TH ST ALE HOUSE LLC	192 2ND AVE	660 ft
OP	31 ORCHARD ST REALTY INC - BAR	301 E 12TH ST Juke Bar	685 ft
OP	PEPRICO INC Restaurant	182 2ND AVE Cafe Pepe	735 ft
	CHURCH & LOUIS INC	180 2ND AVE InActive	750 ft

Pending Licenses within 750 Feet

	Name	Address	Approx. Distance
RW	WILLIAMSBURG PIZZA 14TH STREET LLC	226 E 14TH ST - Restaurant	345 ft
RW	M CULINARY CONCEPTS INC	211 EAST 14TH STREET Bite	405 ft Active
RW	RAY'S INC I - Bar Grocery	201 2ND AVE	525 ft Active
RW	DELPHINUS RESTAURANT CORP	246 E 14TH ST Hotel Tortuga	525 ft
RW	DING HUI INC	58 3RD AVE The Bailey	640 ft
RW	STRINGS RAMEN NEW YORK CORP	188 2ND AVE String Ramen String Ramen	690 ft

Unmapped licenses within zipcode of report location

Name	Address
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Please refer to OP Proximity Report for licensed premises within 500 feet

SOOTHR LIMITED d/b/a SOOTHR 204 East 13 Street, NY, NY 10003

EXHIBIT B

Licensed restaurants in Community Board 3

Sticky Rice	85 Orchard	OP
Somtum Der	85 Avenue A	OP
Thailicious	71 Clinton	OP Pending
Wayla	100 Forsyth	OP
Uncle Bennie	7 Spring St.	OP
Lovely Day	196 Elizabeth	OP
Klong	7 St. Marks	OP
Thailand Café	95 2 nd Ave	OP
Noree Thai Bazaar	275 Grand	OP
Spice Thai	39 E. 13 th	OP
Fish Cheeks	55 Bond. St.	OP
Thai Jasmine	106 Bayard	OP
Tue Thai	3 Greenwich	RW
Kati	34 E. 14 th St.	RW
Thai Terminal	349 #. 12 th	RW
Bennie Thai	88 Fulton	RW
Tai Thai	78 E. 1s St.	RW
Uncle Boonie's Sister	203 Mott	RW
Copper Throat Thai	123 Ludlow	RW

EXHIBIT C

Thai restaurants in Zip Code 10003.

Total in CB3 = 7

N.L. - No licensing record found on S.L.A. Website

Total RW /CB3 = 2

Total OP /CB 3 = 2

Restaurant Inspection Information

Results Restaurants in zip code 10003, with Cuisine type as Thai.
Revise your search:

Restaurant Name	Address	Telephone	Cuisine	Most Recent Graded Inspection Date	Grade
KATI THAI CUISINE	347 EAST 14 STREET MANHATTAN, 10003	212-533-2046	Thai	07/07/2019	A
SAVTERN THAI	311 2 AVENUE MANHATTAN, 10003	212-777-2770	Thai	09/27/2019	A
LUIS THAI FOOD	128 E 4TH ST MANHATTAN, 10003	646-669-9310	Thai	11/07/2019	A
MAKINWY	32 E 7TH ST MANHATTAN, 10003	212-673-4610	Thai	01/08/2019	A
SPICE	39 E 13TH ST MANHATTAN, 10003	212-982-3758	Thai	08/27/2019	A
THAI TERMINAL	349 E 12TH ST MANHATTAN, 10003	212-614-0155	Thai	06/08/2019	A
THAI VILLA	5 E 19TH ST MANHATTAN, 10003	212-802-9999	Thai	07/16/2019	A
THAILAND CAFE	95 2ND AVE MANHATTAN, 10003	212-477-1872	Thai	01/07/2019	A
THE SABIENG THAI	71 1ST AVE MANHATTAN, 10003	212-253-2742	Thai	02/07/2019	A
WOK TO WALK	42 UNION SQ E MANHATTAN, 10003	646-918-7006	Thai	05/13/2019	C
LAUT	15 EAST 17 STREET MANHATTAN, 10003	212-206-8989	Thai	11/14/2019	GRADE
ASIAN THAI CUISINE	259 FIRST AVENUE MANHATTAN, 10003	212-228-7880	Thai	09/18/2019	GRADE
KLONG	7 SAINT MARKS PL MANHATTAN, 10003	212-505-9955	Thai	09/25/2019	GRADE
HAWKERS	225 E 14TH ST MANHATTAN, 10003	917-689-3481	Thai		GRADE

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