



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: 01/31/2020

**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: Restaurant wine

If alteration, describe nature of alteration: N/A

Previous or current use of the location: Restaurant

Corporation and trade name of current license: Burgers and Chismis LLC d/b/a Burgers and Chismis, Tsismis, Chismis (Applicant)

**APPLICANT:**

Premise address: 143 Orchard Street, New York, NY 10002

Cross streets: Delancey/Rivington

Name of applicant and all principals: Burgers and Chismis LLC, Stephen Dee Young

Trade name (DBA): Tsismis

**PREMISE:**

Type of building and number of floors: Mixed Commercial and Residential Building, 5 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? 67

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): C4-4A

**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) Tuesday through Sunday 5pm to 1am

Number of tables? 12 Total number of seats? 38

How many stand-up bars/ bar seats are located on the premise? 1 Bar; 9 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): Irregular, 18'9" long, ground floor

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 Filipino cuisine

What are the hours kitchen will be open? 5pm to 1am

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

How many employees will there be? 12-15

Do you have or plan to install  French doors  accordion doors or  windows? No

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: Sonos system with five 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.")

\*See Exhibit B 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.

Soundproofing is installed in the ceiling and windows, doors remain shut

Do you have sound proofing installed?  Yes  No

If not, do you plan to install sound-proofing?  Yes  No

**APPLICANT HISTORY:** Applicant is currently licensed at this premises

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. Applicant is currently licensed at this premises

Does any principal have other businesses in this area?  Yes  No If Yes, please give trade name and describe type of business Taste Collection, clothing store

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.

\*See Exhibit C attached

**LOCATION:**

How many licensed establishments are within 1 block? 7

How many On-Premise (OP) liquor licenses are within 500 feet? 26 (+1 closed premises)

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).

\*See Exhibit F attached

***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.***

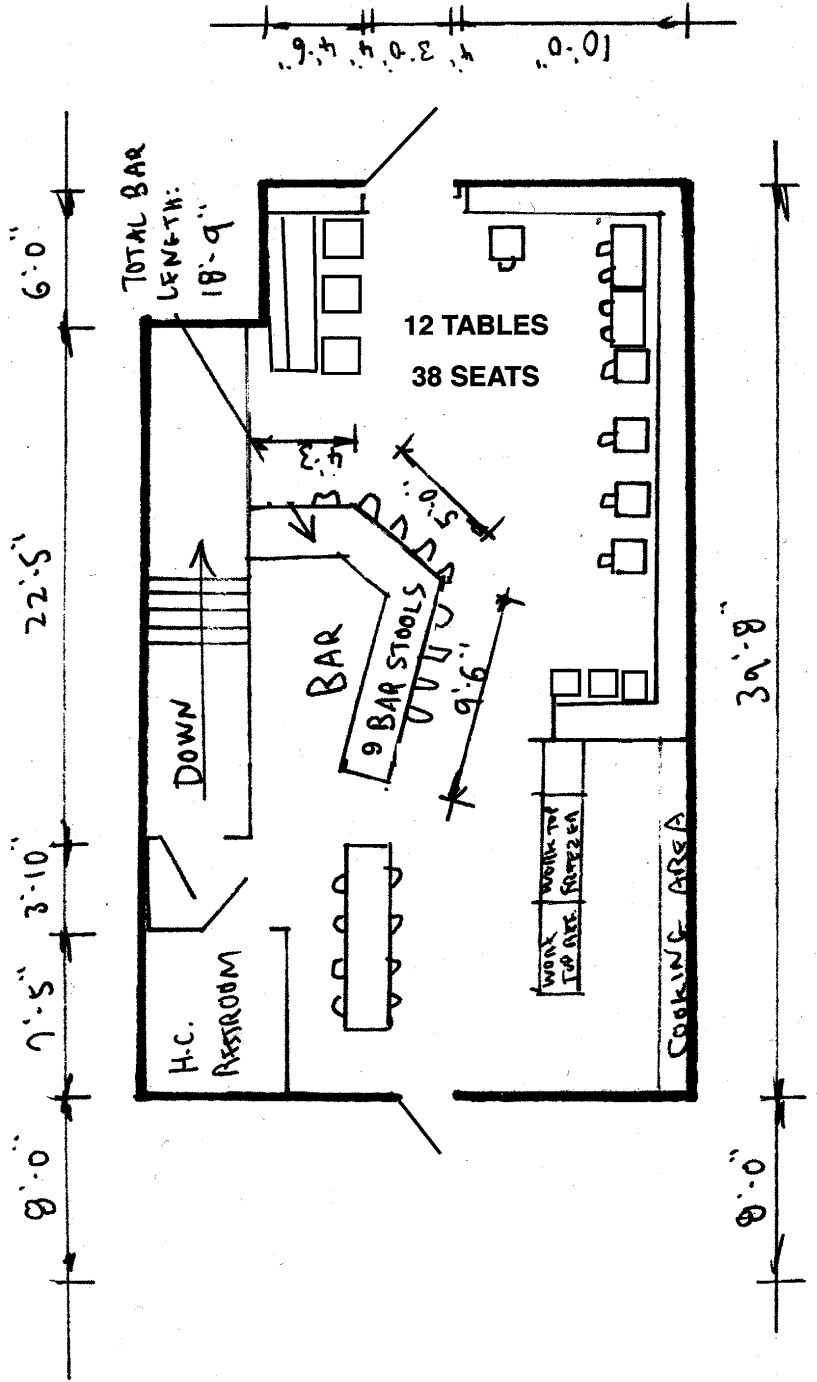
1.  I will operate a full-service restaurant, specifically a (type of restaurant) Filipino  
Restaurant, with a kitchen open and serving food during all hours of operation OR  I have less than full-service kitchen but will serve food all hours of operation.
2.  I will close any front or rear façade doors 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 8pm.
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.

**Contact: John Paul Diago Afzelius (843) 461-8543**

# **EXHIBIT A**

INTERIOR DIAGRAM: PROPOSED PLAN  
143 ORCHARD STREET  
NEW YORK, N.Y.

SCALE: 1/8" = 1'-0"



December 13, 2019

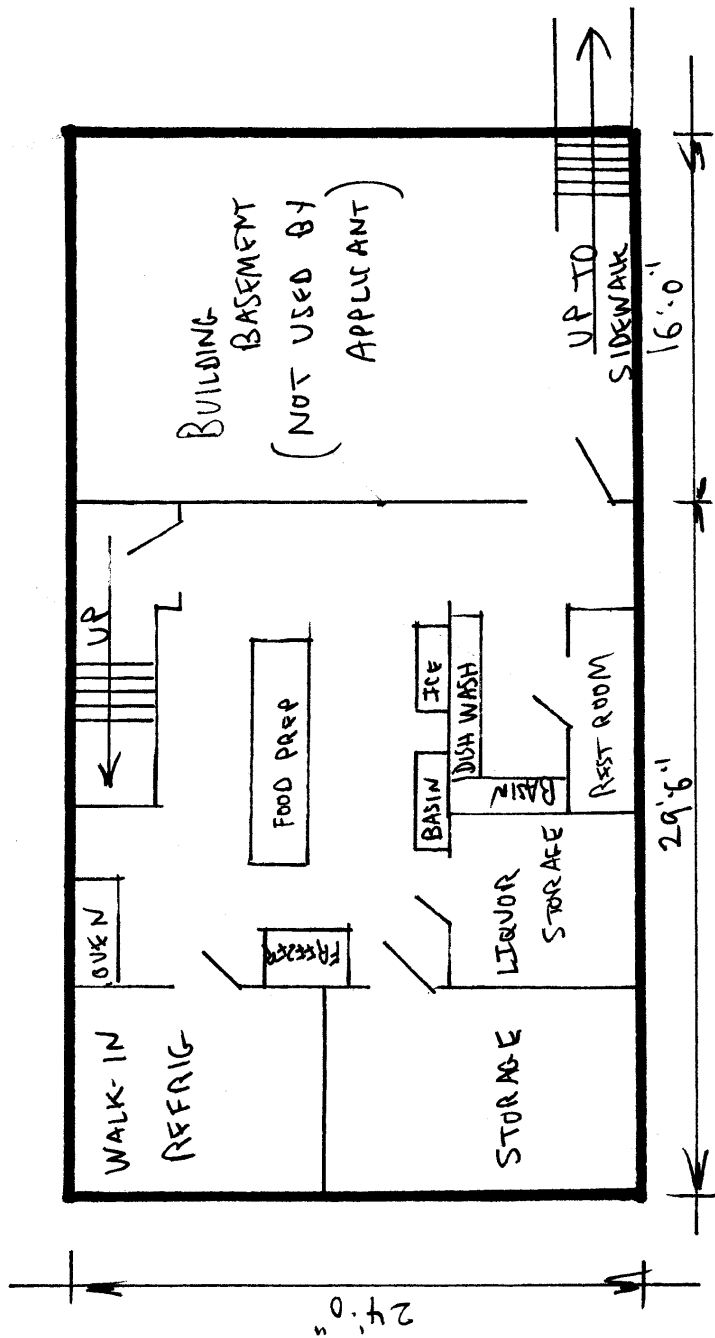
# INTERIOR DIAGRAM: BASEMENT

## PROPOSED PLAN

143 ORCHARD STREET

NEW YORK, N.Y.

SCALE: 1/8" = 1'-0"



# **EXHIBIT B**



## **Crowd Control**

We are utilizing the following measures to aid and assist in preventing congestion on the sidewalks that our establishment may create:

- A sign is posted visible in our front entrance reminding patrons to not wait outside directly in front of our business during busy hours.
- Our General Manger or shift manager monitors the front of our establishment and directs any congestion away from our storefront.
- We direct patrons to visit our retail location opening on the corner of Rivington and Orchard Street to browse whilst waiting for a table to become available.
- We direct patrons to Sweet Buttons coffee shop on the corner of Rivington and Orchard Street, to enjoy a coffee or tea while waiting for a table to become available.

# **EXHIBIT C**









# **EXHIBIT D**







# Landess-Simon, Inc.

Legal & Commercial Photography

45 Lawlins Park

Wyckoff, NJ 07481

Phone: (201) 848-5652

E-mail: landess@att.net

landessphotographers.com

Re: 143 Orchard Street

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1. Parish - 146 Orchard Street - (208')
2. SET L.E.S. - 127 Ludlow Street - (229')
3. Serafina - 98 Rivington Street - (238')
4. Ludlow House - 139 Ludlow Street - (322')
5. Pizza Beach - 167 Orchard Street - (481')
6. Hair of the Dog - 168-170 Orchard Street - (489')
7. Kind Regards - 152 Ludlow Street - (479')
8. Iggy's - 132 Ludlow Street - (322')
9. Verlaine - 110 Rivington Street - (419')
10. Grunhaus - 126 Ludlow Street - (284')
11. Hotel on Rivington - 107 Rivington Street - (369')
12. Los Feliz - 109 Ludlow Street - (295')
13. Sauce - 78-84 Rivington Street - (145')
14. Sonny Boy - 65 Rivington Street - (282')
15. Lucky Jack's - 127-129 Orchard Street - (172')
16. Russ & Daughters - 127 Orchard Street - (192')
17. Hill & Dale - 115 Allen Street - (367') (Closed)
18. Copper & Oak - 157 Allen Street - (341')
19. LES Tenement Museum - 103 Orchard Street - (486')
20. The John Lamb @ Sago Hotel - 119 Orchard Street AKA 120 Allen Street - (280')
21. Kaikagetsu - 162 Orchard Street - (409')
22. Mehanata - 113 Ludlow Street - (284')
23. Wildair - 142 Orchard Street - (49')
24. Contra - 138 Orchard Street - (70')
25. Max Fish - 120 Orchard Street - (252')
26. The Whiskey Ward - 121 Essex Street - (454')
27. Ms. Yoo - 163 Allen Street - (398')
28. Grey Lady - 77 Delancey Street -
29. Congee Village - 100 Allen Street -
30. Emma Peel Room - 266 Broome Street -
31. Empanada Mama - 95 Allen Street -
32. Attaboy Cocktails - 134 Eldridge Street -

Continued...

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Wyckoff, NJ 07481

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E-mail: landess@att.net

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Re: 143 Orchard Street

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33. Excuse My French - 96 Orchard Street -
34. Devon - 252 Broome Street -
35. Farmhouse - 81 Ludlow Street -
36. The DL - 95 Delancey Street -
37. Hotel Chantelle - 92 Ludlow Street -
38. Son of Essex - 133 Essex Street -
39. Mazaar - 137 Essex Street -
40. Tijuana Picnic - 151 Essex Street -
41. Piano's - 158 Ludlow Street -
42. San Loco - 105 Stanton St. AKA 111 Stanton Street -
43. Souvlaki GR - 116 Stanton Street -
44. El Sombrero - 108 Stanton Street -
45. Sweet Chick - 178 Ludlow Street -
46. Ludlow Hotel - 180-184 Ludlow Street -
47. The Mercury Lounge - 217 East Houston Street -
48. Katz - 205 East Houston Street -
49. Black Tap - 177 Ludlow Street -
50. Taverna Di Bacco - 175 Ludlow Street -
51. Tre Pizzeria - 173 Ludlow Street -
52. Hotel Indigo - 171 Ludlow Street -
53. No Fun - 161 Ludlow Street -
54. The Skinny Bar - 174 Orchard Street -
55. Sakamai - 157 Ludlow Street -
56. Stanton Social - 99 Stanton Street -
57. Arlene's Grocery - 95 Stanton Street -
58. The Slipper Room - 167 Orchard St. 2<sup>nd</sup> Fl. -
59. Local 138 - 181 Orchard Street -
60. Blue Ribbon Sushi - 187 Orchard Street -

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Re: 143 Orchard Street

61. The Meatball Shop - 84 Stanton Street -
62. 82 Stanton - 82 Stanton Street -
63. Cheese Grille - 188 Allen Street -
64. Sixty LES - 190 Allen Street -
65. Rockwood 0 - 196 Allen Street -
66. Rockwood 1 - 194 Allen Street -
67. Rockwood 2 - 196 Allen Street -
68. The Late Late - 159 East Houston Street -
69. Hotel East Houston - 151 East Houston -
70. Mezzetto - 205 Allen St. AKA 159 East Houston St. -

### Schools & Churches

1. The Church of Grace to Fujianese - 133 Allen Street - (234')
2. Sea of Galilee Church - 166 Eldridge Street - (441')
3. Chinese Alliance Church - 158-162 Eldridge Street - (475')

Re: 143 Orchard Street (Beer & Wine Licenses)

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1. Antler - 123 Allen Street
2. The Masalawala - 179 Essex Street
3. Ludlow Coffee Supply - 176 Ludlow Street
4. La Margarita - 168 Ludlow Street
5. Petee's Pie Company - 61 Delancey Street -
6. Sushumai - 112 Stanton Street
7. Le French Diner - 188 Orchard Street
8. There - 154 Orchard Street
9. Karaoke Boho - 152 Orchard Street
10. Trapizzino - 144 Orchard Street
11. Chamusca - 92A Rivington Street (closed)
12. Charrua - 131 Essex Street
13. Chillhouse - 149 Essex Street
14. Two Bits Retro Arcade - 153 Essex Street
15. El Nuevo Amanecer - 117 Stanton Street
16. Char Sue - 119 Essex Street
17. Ramen Ishida - 122 Ludlow Street
18. Izakaya Juraku - 121 Ludlow Street
19. Wolfnights - 99 Rivington Street
20. Sushi Hana - 111 Rivington Street
21. El Castillo de Jagua - 113 Rivington Street
22. Douzo - 63 Delancey Street
23. Top Hops - 94 Orchard Street
24. Kottu House - 250 Broome Street
25. Marshall Stack - 66 Rivington Street -

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RR: 143 Orchard Street (wine & beer licences)

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26. LES Bareburger - 173 Orchard Street
27. Una Pizza Napoletana - 175 Orchard Street -
28. Clowdaddy's - 185 Orchard Street -
29. Yokoya - 201 Allen Street -

Gallery
Gallery
Clothing
APPLICANT
Construction
Clothing
Luggage
Shoestore
Good Thanks Cafe (wine, beer)
Clothing
Lucky Jack's 127-129 Orchard St.
Russ & Daughters 127 Orchard St.
Clothing
Gallery
The John Lamb @ Sage Hotel 119 Orchard St. AKA 120 Allen St.
Pizzeria
Clothing
Luggage
Optical

Orchard Street

NOT TO SCALE

Block Plot  
143 Orchard Street  
New York, NY  
December 14, 2019

Rivington Street

Groceries
Residential
Wildair 142 Orchard St.
Hats
Residential
Contra 138 Orchard St.
Clothing
Residential
Tailor
Clothing
Desserts
Clothing
Commercial
Clothing
Barber
Max Fish 120 Orchard St.
Residential
↑
Construction

Delancey Street

# **EXHIBIT E**



## COCKTAILS

### A LA BIRA 13

DAIGINJO OSAKAYA CHOBEI SAKE, BRUNO MARINO SWEET VERMOUTH, APEROL, ARTICHOKE LIQUEUR, BITTERS

### BAGUIO PASSAGE 12

YATSUSHIKA JUNMAI SAKE, CUCUMBER, OLIVE JUICE, INFUSED BASIL, CELERY BITTERS

### BORACAY BEACH 15

YATSUSHIKA JUNMAI SAKE, MIWAKU NO MOMO PEACH SAKE, PASSIONFRUIT, GINGER GALANGAL

### LA CHISMOSA 12

ORGANIC TEMPRANILLO RED WINE, HAKUTSURU ORGANIC NIGORI SAKE, GRAPE JUICE, CINAMMON, APPLE, ORANGE (\$35 Pitcher / Serves 4)

### DAMA DE NOCHE 15

PAUL DE COSTE SPARKLING, KUROUSHI JUNMAI GINJO SAKE, LILLET RED, HAKUTSURU PLUM SAKE, VANILLA

### MINDANAO VALLEY 15

DAIGINJO OSAKAYA CHOBEI SAKE, RED BELL PEPPER, BEET, YUZU LEMON, CHIPOTLE, CAYENNE, RHUBARB BITTERS

### PICKLE PEPPER PUNCH 15

HAKUTSURU ORGANIC NIGORI SAKE, PINEAPPLE, PICKLE JUICE, GINGER, THAI CHILI PEPPER, MINT

### WHERE ELSE 13

AKASHI-TAI HONJOZO SAKE, MANGO SAKE, PINK GRAPEFRUIT, TURMERIC, ORANGE BITTERS

## BEER &

BRONX NO RESOLUTIONS IPA 8  
OMMEGANG WITTE 8  
SAN MIGUEL NEGRA 8  
SAN MIGUEL PALE PILSNER 8  
SAN MIGUEL RED HORSE LAGER 8

## CIDER

ORIGINAL SIN 8

### tsis•mis:

pronunciation: /chis'mis/  
[tagalog] noun;  
from the Spanish "chisme"

### : gossip;

## WINE

### SPARKLING

PAUL DE COSTE BLANC DE BLANC NV (FRANCE)  
apple, honey, brioche, dry finish

GL BOT  
12 45

MOLI PARELLADA BRUT NATURE  
CAVA BARCELONA (SPAIN)  
ripe fruit, notes of spice, nuts

16 65

PROSECCO D.O.C. EXTRA DRY ROMIO NV (ITALY)  
hint of orange, lemon, dry smooth finish

14 50

FRANCIS COPPOLA WINERY  
SOFIA BLANC DE BLANC (USA)  
fruity, apple, pear, citrus, vibrant finish

18 55

### ROSE

DOMINIO DE PUNCTUM ORGANIC  
ROSE CASTILLA 2018 (SPAIN)  
red cherry, light, citric flavor

12 45

DOMAINE PERZINSKY PORQUEROLLES  
COTE DE PROVENCE ROSE 2018 (FRANCE)  
flowers, spice, herbs

15 55

### WHITE

ALBARINO TERRAS GAUDA  
RIAS BAIXAS 2017 (SPAIN)  
fruity peach, pineapple, mineral, long finish

17 70

DOMAINE LAGRANDE PARCELLE  
CHENIN BLANC LOIRE 2014 (FRANCE)  
almond, candied notes, mineral

12 50

DOMAINE DE LA CHAISE TOURAINE  
SAUVIGNON BLANC 2017 (FRANCE)  
exotic fruit, citrus, dry finish

11 45

PINOT GRIGIO D.O.C.  
COLLI VICENTINI SEALE 2017 (ITALY)  
bouquet floral, fruity notes

10 35

MILLBROOK CHARDONNAY RESERVE  
HUDSON NEW YORK 2016 (USA)  
apple, floral, honey

16 65

### RED

NAVARRA LOGOS II CRIANZA  
TEMPRANILLO/CAB 2011 (SPAIN)  
spicy, cherry, plums

14 60

CHATEAU AUGUSTE ORGANIC  
MERLOT/CAB 2015 (FRANCE)  
dark fruit, licorice, soft tannins, long finish

13 55

NERO D'AVOLA I.G.P. BAGLIO GIBELINA  
ZAHIR SICILY 2014 (ITALY)  
wild strawberries, pomegranate, violet

10 45

DOMAINE ELODIE BALME COTE DU RHÔNE  
2017 (FRANCE)  
spicy, toasted oak, chocolate, blackberry jam

12 50

YAWHILL VALLEY PINOT NOIR OREGON 2015 (USA)  
cherry, strawberries, pomegranate

16 65

## SAKE

HAKUTSURU ORGANIC NIGORI  
dry and light bodied with floral notes

GL CA BOT  
6 30 50

YATSUSHIKA JUNMAI  
rich sake with smooth aftertaste

8 40 60

OSAKAYA CHOBEI DAIGINJO  
perfectly balanced fruity flavor

10 55 75

AKASHI-TAI HONJOZO  
a discrete nose with lime, lemon and  
straw, dry start with a citrus finish

11 60 80

KUROUSHI OMACHI JUNMAI GINJO  
holds an aroma of muscat grapes and  
citrus fruits with an elegant long finish

12 70 90

SHICHIDA JUNMAI GINJO  
a beautiful aroma of white flowers and  
peaches with a body of richness that is very  
southern kyushu style of sake








14 90 110




# TSISMIS

NYC



## PICA PICA

-  **ALMENDRAS**  
TRUFFLED MARCONA ALMONDS 7
-  **ACEITUNAS**  
OUR VERSION OF SPICED OLIVES 7
-  **BABYLOU'S LUMPIA**  
FRIED SPRING ROLL WITH VEGETABLES 8
-  **KABUTI SLIDERS**  
MUSHROOMS AND SEASONAL SQUASH ON TOASTED BREAD ROLL 8
-  **PLATO DE QUESO**  
OUR CHEESE SELECTION 16
-  **KINILAW**  
SEASONAL FRESH RAW FISH PICKLED FILIPINO-STYLE CEVICHE 8
-  **TINAPA CROQUETAS**  
DEEP FRIED SMOKED FISH BALLS 10
- GAMBAS**  
SHRIMP WITH SHISHITO PEPPERS IN AN OLIVE OIL GARLIC BUTTER SAUCE 14

-  **KALE LAING** 12  
LOCAL KALE SAUTÉED WITH SHRIMP PASTE AND COCONUT MILK
-  **JAPPY'S WINGS** 8  
SIGNATURE CHICKEN WINGS WITH OUR "TSISMIS" HOT MANGO SALSA
- SALUMERIA** 18  
OUR SELECTION OF CURED MEATS
- PIMIENTOS** 9  
GRILLED BELL PEPPERS WITH CHORIZO
-  **CHISTORRA CON AJOS** 8  
SPICY SAUSAGE WITH SALSA BRAVA
- LIEMPO KAWALI** 10  
CRISPY PORK STRIPS
- PINSIT FRITO** 8  
FRIED PORK DUMPLING


## ENSALADAS

- ENSALADANG PAMPAGANA** 12  
SAVORY SALAD WITH MANGOES, TOMATOES AND SALTED DUCK EGG IN A CALAMANSI VINAIGRETTE
-  **PINOY CAESAR** 16  
ROMAINE LETTUCE WITH GARLIC CROUTONS AND "TUYO" FLAKES IN A SPICY CAESAR DRESSING
- EQ'S PINAKBET SALAD** 16  
EGGPLANT, LONG BEANS, YELLOW SQUASH, OKRA SERVED WITH BAGOONG SAUCE AND MANGO SALSA





## PLATITOS

-  **CHAYOTE ATCHARA** 6  
MEXICAN SQUASH RELISH
-  **MANGO JICAMA SLAW** 6  
TOSSED MEXICAN TURNIP
-  **GULAY GUISADO** 8  
SEASONAL LEAFY GREENS SAUTÉED IN OLIVE OIL & GARLIC
-  **HOUSE KAMOTE FRIES** 7  
SWEET POTATO FRIES
-  **HOUSE GREEN FRIES** 7  
ZUCCHINI & MUSHROOM FRIES
-  **RICE**  
WOK GARLIC FRIED RICE 4  
STEAMED JASMINE RICE 3

## SOPAS

-  **MONGGONG SABAW** 8  
MUNG BEAN SOUP WITH LEMONGRASS AND TOFU
- PANCIT MOLO** 12  
PORK DUMPLING SOUP WITH SPRING ONION AND GARLIC

## PLATOS

-  **PANCIT BIHON** 14  
WOK FRIED MUNG BEAN VERMICELLI WITH SAUTÉED VEGETABLES AND TOFU
- REGGIE'S PASTA ALIGUE** 18  
ANGEL HAIR PASTA WITH CRAB FAT SAUCE AND LUMP CRABMEAT
-  **SINIGANG** 22  
OUR TAMARIND SOUP WITH SALMON FILLET, EGGPLANT, DAIKON AND BOK CHOY
- PRITONG ISDA** 22  
FRIED BANGUS (MILKFISH) BELLY WITH CHAYOTE AND QUINOA
-  **ADOBONG MANOK DILAW** 20  
ROASTED CHICKEN IN A TURMERIC SOY SAUCE WITH SMOKED EGGPLANT
- STEVO'S BURGER** 18  
OUR SIGNATURE USDA PRIME SHORT RIB PATTY WITH BLUE CHEESE AND CARAMELIZED ONIONS ON A TOASTED BRIOCHE BUN
-  **BEEFSTEAK TAGALOG** 28  
GRILLED NY STRIP TOPPED WITH CARAMELIZED ONIONS IN A GARLIC CALAMANSI SOY SAUCE WITH BABY POTATOES
- KARE KARE** 24  
BRAISED OXTAIL IN A GROUND PEANUT-RICE SAUCE WITH BOK CHOY, EGGPLANT AND GREEN BEANS
- INIHAW** 24  
GRILLED BABY BACK RIBS IN A "PINOY BBQ" MARINATE WITH SAUTÉED VEGETABLES AND GARLIC RICE

**TSISMIS NYC**  
143 ORCHARD STREET  
NEW YORK, NY 10002


tsismisnyc.com @tsismisnyc

We promote the use of local and seasonal ingredients

Please be advised that the food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

March 17, 2019

VEGETARIAN   
SPICY   
OUR FAVORITE 

**tsis•mis:**  
 pronunciation: /chis'mis/  
 [tagalog] noun;  
 from the Spanish "chisme"  
 : gossip;



## BEVERAGES

### JUICES

CALAMANSI  
 PINK GRAPEFRUIT  
 MANGO  
 PASSION FRUIT  
 PINEAPPLE  
 BUKO

### SODAS

HOUSE CALAMANSI SODA  
 COLA  
 GINGER ALE  
 ROOT BEER  
 CRANBERRY-LIME  
 MANDARIN  
 INDIAN TONIC

### COFFEE

NESPRESSO SINGLE  
 NESPRESSO LUNGO  
 NESPRESSO CAPUCCINO

9

5

3  
 5  
 6

## OUR TEAPOTS

### GINGER PEACH

BLACK TEA WITH GINGER ROOT,  
 PEACH PIECES AND  
 GINGER/PEACH FLAVOR (INDIA)

### ELIXIR

GINGER ROOT, ORANGE PEEL,  
 MINT, EUCALYPTUS,  
 GINGER/ORANGE FLAVOR  
 (VARIOUS)

### COCONUT VANILLA

BLACK TEA WITH SHREDDED  
 COCONUT, VANILLA BITS &  
 COCONUT/VANILLA FLAVOR  
 (INDIA)

### GENMAICHA

A MIXTURE OF BANCHA GREEN  
 TEA, POPPED CORN & TOASTED  
 RICE (JAPAN)

### MYSTIC MINT

HOLY BASIL (TULSI),  
 SPEARMINT, ROSEHIPS, LEMON  
 MYRTLE AND LINDEN  
 BLOSSOMS (VARIOUS)

8

8

8

8

8

## POSTRES



### MAJA BLANCA

COCONUT PUDDING  
 WITH SWEET CORN  
 AND UBE BARQUILLO

### TROPICAL SUNDAE

ASSORTED ICE CREAM  
 FLAVORS WITH CHOCOLATE  
 CRUMBLE AND VANILLA WAFER

### FRUITY HALO HALO

CHILLED MIXTURE OF FRESH  
 TROPICAL FRUITS WITH COCONUT  
 SORBET AND COCONUT JUICE

### SILVANAS

CASHW MERINGUE WAFERS  
 WITH BUTTERCREAM AND  
 COOKIE NUT CRUMBLE

8

7

8

4

**TSISMIS NYC**  
**143 ORCHARD STREET**  
**NEW YORK, NY 10002**

tsismisnyc.com @fb@tsismisnyc

We promote the use of local and seasonal ingredients

Please be advised that the food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

March 17, 2019

# EATS



## PLATOS

- BIBINGKA DE QUESO** 6  
GLUTINOUS RICE CAKE,  
PARMESAN CHEESE
- BRIOCHE FRENCH TOAST** 12  
UBE BUTTER, MAPLE SYRUP,  
FRESH BERRIES
- MANGO JICAMA SALAD** 10  
WITH GRILLED CHICKEN BREAST  
WITH CHORIZO HUBAD  
WITH TAPA
- TOFU VEGAN SCRAMBLE** 14  
TURMERIC TOFU, MUSHROOMS,  
RED PEPPER, LOCAL KALE
- BANGSILOG** 14  
FRIED MILKFISH, GARLIC  
FRIED RICE, FRIED EGG,  
CHAYOTE ATCHARA
- PANCIT PALAROK** 14  
RICE NOODLES, AGHUETE  
SEAFOOD SAUCE, SHRIMP SQUID,  
SMOKED FISH, EGG, CHICKPEAS
- REGGIE'S PASTA ALIQUO** 18  
ANGEL HAIR PASTA WITH CRAB  
FAT SAUCE AND LUMP CRABMEAT

- ARROZ CALDO** 11  
CHICKEN RICE PORRIDGE,  
SMOKED FISH, SOFT BOILED EGG
- CHORIZO BENEDICT** 14  
POACHED EGGS, CHORIZO  
HUBAD, CALAMANSI  
HOLLANDAISE, BRIOCHE BUN
- PINEAPPLE  
TOCINO LIEMPO** 16  
BRAISED PORK BELLY, GARLIC  
FRIED RICE, FRIED EGG,  
CHAYOTE RELISH
- BEEFTAPSILOG** 14  
FRIED BEEF JERKY, GARLIC  
FRIED RICE, FRIED EGG,  
CHAYOTE RELISH
- STEVO'S BURGER** 18  
OUR SIGNATURE USDA PRIME  
SHORT RIB PATTY WITH  
BLUE CHEESE AND  
CARAMELIZED ONIONS  
SERVED WITH KAMOTE FRIES

## SAVORY BITES

- BABYLOU'S LUMPIA** 8  
FRIED SPRING ROLL  
WITH VEGETABLES
- HOUSE KAMOTE FRIES** 7  
SWEET POTATO FRIES
- MANGO SALSA** 7  
TSISMIS SIGNATURE SALSA
- GARLIC FRIED RICE** 4  
WOK GARLIC FRIED RICE
- TSISMIS VEGAN  
FRIED RICE** 8  
FRIED RICE, GREEN BEANS,  
SPRING ONIONS
- TINAPA CROQUETAS** 10  
DEEP FRIED SMOKED  
FISH BALLS
- TOCINO STRIPS** 7  
HOUSE MAPLE GLAZED BACON
- PINEY Prito** 8  
FRIED PORK DUMPLING



**tsis•mis:**  
pronunciation: /tʰisˈmis/  
(tagalog) noun;  
from the Spanish "chisme"  
: gossip;

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may contain these ingredients: milk, eggs, wheat,  
soybean, peanuts, tree nuts, fish and shellfish.  
Consuming raw or undercooked meats,  
seafood, shellfish, or eggs may  
increase your risk of foodborne illness.  
Portions of 2 people or more are subject to a 20% gratuity charge.

VEGETARIAN ♯  
SPICY 🌶️  
OUR FAVORITE 🍷

## COCKTAILS

- ROSA Y CALMA** 12  
WHITE SANGRIA: ORGANIC VIURA WHITE WINE, GOZENSU NIGORI SAKE, GINGER, BLUEBERRY, LEMON
- CARIÑOSA** 12  
SPARKLING PAUL DE COSTE, PLUM SAKE, VIOLETTE LIQUEUR, LAVENDER BITTERS
- JAPPY CALAMANSETTE** 12  
MARIE BRIZARD ANISETTE, CALAMANSI JUICE, LEMON JUICE, SPARKLING WATER
- TSISMIS MIMOSA** 12  
SPARKLING CAVA, CALAMANSI JUICE, ORANGE BITTERS
- TSISMIS BELLINI** 12  
SPARKLING PROSECCO, MIWAKU NO MOMO PEACH SAKE, PEACH

## & POSTRES!!!

- MAJA BLANCA** 8  
COCONUT PUDDING WITH SWEET CORN AND UBE BARQUILLO
- CHOC\*NUT SUNDAE** 7  
CHOC\*NUT ICE CREAM WITH CHOCOLATE CRUMBLE
- FRUITY HALO HALO** 8  
CRILLED MIXTURE OF FRESH TROPICAL FRUITS WITH COCONUT SORBET AND COCONUT JUICE
- SILVANAS** 6  
CASHWAW MERINGUE WAFERS WITH BUTTERCREAM AND COOKIE NUT CRUMBLE
- SCOOP OF ICE CREAM** 3  
UBE / MANGO COCONUT / CHOC\*NUT

## OUR TEAPOTS

- COCO VANILLE** 8  
ORGANIC BLACK TEA EXPERTLY BLENDED WITH SHREDDED COCONUT TO BRING YOU THE TROPICS IN YOUR CUP (INDIA)
- GINGER PEACH** 8  
A WARM, INVITING CUP OF MELLOW ORGANIC BLACK TEA WITH FRUITY NOTES TO ROUND OUT ANY MEAL (INDIA)
- VALENTINA ROSE** 8  
A FRAGRANT CUP OF BLACK TEA WITH RED FRUITS, ROSE AND A MILD TASTE OF VANILLA - A GARDEN IN YOUR CUP (INDIA)
- GENMAITCHA GREEN** 8  
AN ENERGIZING AND UPLIFTING CUP OF JAPANESE GREEN TEA FULL OF POLY PHENOLS TO GIVE YOU FOCUS AND HEALTH (JAPAN)

**HERBAL ELIXIR**  
OUR HERBAL ELIXIR TO CHASE AWAY COLDS, THE WINTER BLUES OR SUMMER CHILLS - EASE YOUR WAY TO WELLNESS (VARIOUS)

**MYSTIC MINT**  
A REFRESHING AROMATIC BLEND OF MINT AND HERBS TO BRING YOU CALM AND DIGESTIVE WELLNESS NATURALLY WITHOUT CAFFEINE (VARIOUS)

## BEVERAGES

- JUICES** 6  
CALAMANSI MANGO BUKO
- SODAS** 5  
HOUSE CALAMANSI SODA COLA GINGER ALE ROOT BEER CRANBERRY-LIME
- SPARKLING WATER** 4  
BOTTLE
- COFFEE** 3  
NESPRESSO SINGLE 3  
NESPRESSO LUNGO 5  
NESPRESSO CAPPUCCINO 6
- TSISMIS TSOKOLATE** 6



# DRINKS

TSISMIS NYC  
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Craft cocktails and wine list created by  
the TSISMIS beverage director  
Portions of 6 people or more or subject to a 20% gratuity charge

## PROPOSED COCKTAIL MENU

# TSISMIS

## NEW YORK

### Cocktails

**Panutsa Old Fashioned** – Rye whiskey, orange bitters, orange peel, panutsa sugar

**Purple Rain** - Stolichnya Vodka, Bombay Sapphire Gin, Bacardi Rum, Chambord, Triple Sec, and Sweet & Sour Mix

**Touch of Thunder** - Patron Tequila, Lime Juice, Grand Mariner, Ginger Syrup

**Mojito de Mayon** – Arc vodka, simple syrup, muddled lime

**Weng-Weng** – “jungle mix”, orange, pineapple, grenadine

**Ube Martini** – purple yam, Arc vodka, grenadine

**Sago at Gulaman** – Arc Gin, tapioca pearls, coconut gelatin, muscovado

**Halo-Halo** – jackfruit, purple yam, red beans, jellies, lamban

### Rum

**Dark ‘N Stormy** - Goslings Black Seal Rum, Lime and Ginger Beer

**El Presidente** - Plantation 3 Star Rum, Lime Juice and Grenadine

**Spicy Mojito** - Rum Fresh Serrano, Mint and Lime

# TSISMIS

## NEW YORK

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### Whiskey

**Classic Whiskey Sour** - Irish Whiskey, Lemon, Egg White

**New York Whiskey Sour** - Bourbon, Lemon, Red Wine

**Blackberry Sour** - Rye, Grand Mariner, Lemon,  
Blackberries, Bitters, Egg Whites

**LES Manhattan** - Bourbon, Sweet Vermouth, Bitters

### Tequila

**Margarita** - Tequila, Sweet & Sour, Passionfruit, Lime

### Vodka

**Tavernini** - Vodka, Cranberry, Blood Orange Liqueur, Triple  
Sec, Sparkling Wine

**Mango Martini** - Vodka, Mango Syrup, Sweet & Sour

**Dirty Goose** - Grey Goose Vodka, Splash of Olive Juice,  
Garnished with two Blue Cheese Olives

# TSISMIS

## NEW YORK

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### Classics

Jack Daniels & Coke  
Scotch & Soda  
Rum & Coke  
Brandy & Coke  
Vodka & Cranberry  
Vodka & Calamansi Juice



# **EXHIBIT F**

**Subject:** FW: Tsismis NYC; Class Change Application  
**Date:** Thursday, January 23, 2020 at 2:59:38 PM Eastern Standard Time  
**From:** Alexandra Calderwood  
**To:** info@lesdwellers.org  
**CC:** Michael Paleudis

My apologies, please be advised that the date of the SLA Review committee is February 12, not January 12, as stated per below.

---

Alexandra Calderwood  
Legal Assistant  
Paleudis Law Firm, LLC  
100 Canal Pointe Boulevard, Suite 125  
Princeton, NJ 08540  
(212) 835-6768 X5 (P)  
(212) 835-6769 (F)

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**From:** Alexandra Calderwood <aac@paleudislaw.com>  
**Date:** Thursday, January 23, 2020 at 2:52 PM  
**To:** "info@lesdwellers.org" <info@lesdwellers.org>  
**Cc:** Michael Paleudis <mjp@paleudislaw.com>  
**Subject:** Tsismis NYC; Class Change Application

To Whom It May Concern:

Our firm represents Burgers and Chismis LLC d/b/a Tsismis NYC. Our client has submitted a 30 Day Notice to Manhattan CB3 indicating its intention to file for a change in class to an on-premises liquor license. As you know, Tsismis NYC, a Filipino Restaurant, has been operating since June. Importantly, our client's hours of operation will not change and they will continue to close no later than 1:00 am.

Our client will be meeting with the SLA Review Committee on January 12, 2020. Please let me know if your association has any questions in advance of that date.

Thank you.

---

Alexandra Calderwood  
Legal Assistant  
Paleudis Law Firm, LLC  
100 Canal Pointe Boulevard, Suite 125  
Princeton, NJ 08540  
(212) 835-6768 X5 (P)  
(212) 835-6769 (F)

**Subject:** Tsismis NYC; Class Change Application

**Date:** Thursday, January 23, 2020 at 3:01:55 PM Eastern Standard Time

**From:** Alexandra Calderwood

**To:** orchardstblockassociation@gmail.com

**CC:** Michael Paleudis

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