

THE CITY OF NEW YORK
 MANHATTAN COMMUNITY BOARD 3
 59 East 4th Street - New York, NY 10003
 Phone: (212) 533-5300 - Fax: (212) 533-3659
 www.cb3manhattan.org - info@cb3manhattan.org

Gigi Li, 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 your proposed location. Petition must give proposed hours and method of operation. For example: restaurant, sports bar, combination restaurant/bar. (petition provided)
- Letter of notice of proposed business to block or tenant association if one exists. E-mail the CB3 office at **info@cb3manhattan.org** for help to find block associations.
- Photographs of proof of conspicuous posting of meeting with newspaper showing date.
- If applicant has been or is licensed anywhere in City, letter from applicable community board indicating history of complaints and other comments.

Check which you are applying for:

- new liquor license alteration of an existing liquor license corporate change

Check if either of these apply:

- sale of assets upgrade (change of class) of an existing liquor license

Today's Date: June 3, 2013

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.

Type of license: OP252 Is location currently licensed? Yes No

If alteration, describe nature of alteration: _____

Previous or current use of the location: Restaurant

Corporation and trade name of current license: _____

APPLICANT:

Premise address: 172 Orchard Ave

Cross streets: Stanton Street & East Houston Street

Name of applicant and all principals: Mission Cantina LLC

Trade name (DBA): Mission Cantina

PREMISE:

Type of building and number of floors: Mixed use building with 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: _____
sidewalk cafe with 5-8 tables and 10-16 seats

Does premise have a valid Certificate of Occupancy and all appropriate permits, including certificate of occupancy for back or side yard intended for commercial use? Yes No
Indoor Certificate of Occupancy 74 Outdoor Certificate of Occupancy N/A
(fill in maximum NUMBER of people permitted)

Do you plan to apply for Public Assembly permit? Yes No
Zoning designation (check zoning using map: <http://gis.nyc.gov/doitt/nycitymap/> - please give specific zoning designation, such as R8 or C2):
C4-4A

Is this premise wheel chair accessible? Yes No

PROPOSED METHOD OF OPERATION:

What type of establishment will this be (i.e.: restaurant, bar, performance space, club, hotel)?
Restaurant

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) 12pm - 2am daily

Number of tables? 14 Number of seats at tables? 28

How many stand-up bars/ bar seats are located on the premise? 1 bar, approx 6 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) Rectangular bar, approx.18 inches per chair,
Describe all bars (length, shape and location): front right of premises

Any food counters? Yes No If Yes, describe: 1 small eating counter

Does premise have a full kitchen Yes No?

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

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

Chinese

What are the hours kitchen will be open? **All hours of operation**

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

How many employees will there be? **10**

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

Will you agree to close any doors and windows at 10:00 P.M. every night? Yes 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: **Basic sound system**

Will you host promoted events, scheduled performances or any event at which a cover fee is charged? If Yes, what type of events or performances are proposed? _____

No, to all of the above

How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? Please attach plans.

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 or plan to install sound-proofing?

APPLICANT HISTORY:

Has this corporation or any principal been licensed previously? Yes No

If yes, please indicate name of establishment: **Mission Chinese**

Address: **154 Orchard Street** Community Board # **3**

Dates of operation: **2012-2013**

If you answered "Yes" to the above question, please provide a letter from the community board indicating history of complaints or other comments.

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

Does any principal have other businesses in this area? Yes No If Yes, please give trade name and describe type of business Mission Chinese Food

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? 21

How many licensed establishments are within 500 feet? 62

Is premise within a 500 foot radius of 3 or more establishments with OP licenses? Yes No

How many On-Premise (OP) liquor licenses are within 500 feet? 40

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

If there is a school or place of worship within 200 feet of your premise on the same block, submit a block plot diagram or area map showing its location in proximity to your premise and indicate the distance and name and address of the school or house of worship.

COMMUNITY OUTREACH:

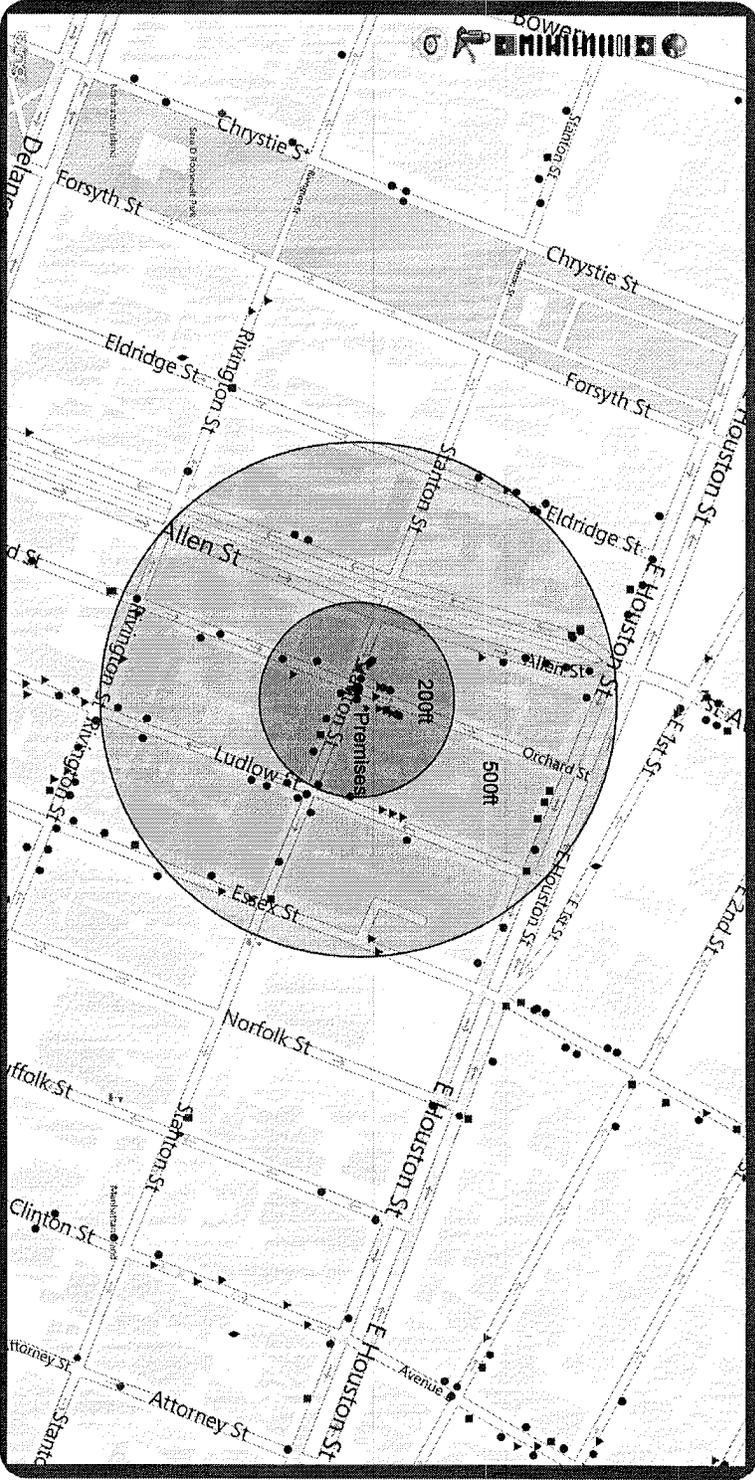
If there are block associations or tenant associations in the immediate vicinity of your location, you must contact them. **Please attach proof (copies of letters and poster) that you have advised these groups of your application with sufficient time for them to respond to your notice.** You may contact the Community Board at info@cb3manhattan.org for any contact information.

Please 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).

172 Orchard Street

Legend

- LEGEND**
- On-Premise Liquors
 - On-Premise Liquor
 - ▲ On-Premise Wine and Beer
 - On-Premise Beer
 - ◻ On-Premise Beer
 - Off-Premise Licenses
 - Off-Premise Liquor
 - ▲ Off-Premise Wine
 - Off-Premise Beer
 - Wholesale Licenses
 - Pending Licenses
 - All Licenses
 - Off-Premise Liquor
 - ▲ Off-Premise Wine and Beer
 - Off-Premise Beer
 - ◻ Off-Premises Liquor
 - ▲ Off-Premises Wine
 - Off-Premises Beer
 - Vacant/In
 - Pending
 - Churches
 - ▲ Streets
 - Zones
 - Community Bar/Bar
 - Public Premises
 - Courts



There are no churches or schools within 200 ft.
 There are approx. 40 full liquor and 22 beer and wine licenses within 500 ft.

List of Licenses withn 500ft

Name	Address
A CASA FOODS LLC	173 ORCHARD ST
ORCHID STREET ENTERPRISES LLC	174 ORCHARD STREET
168 ORCHARD ST PARTNERS	168 170 ORCHARD ST
ORCHARD STREET RESTAURANT LLC	187 ORCHARD STREET
STANTON RESTAURANT CORP	82 STANTON STREET
FOOD ON ORCHARD LLC	191 ORCHARD ST
95 STANTON STREET REST INC	95 STANTON ST
BARRAZA FOODS INC	198B ORCHARD STREET
GHVILLE INC	167 ORCHARD ST
PROJECT 6 LLC	167 ORCHARD ST 1ST FLOOR
GHVILLE INC	167 ORCHARD ST 2ND & 3RD FL
200 PROOF LLC	200 A ORCHARD STREET
TERRITORY 99 INC	99 STANTON STREET
162 ORCHARD CORP	162 ORCHARD ST
161 LUDLOW FOOD LLC	161 LUDLOW ST
GREY ASSOCIATES LLC	165 167 LUDLOW STREET
SAKAMAI LLC	157 LUDLOW ST
LOCO 111 INC	105 STANTON ST
158 LUDLOW REST LLC	158 LUDLOW STREET
HAT RESTAURANT LLC	108 STANTON STREET
"NEW LIVINGROOM CAFE INC,THE"	154 LUDLOW STREET
OWLINGS INC	152 LUDLOW STREET
MCFNY LLC	154 ORCHARD ST
ALLEN OPERATING COMPANY LLC & ORCHARD REST LLC	190 ALLEN ST
DISH 165 INC	165 ALLEN STREET
ULLI RESTAURANT CORP	178 LUDLOW STREET
ORCHARD FOODS INC	152 ORCHARD STREET
STEPS LLC	163 ALLEN STREET
KENROCK ENTERPRISES LLC	192 ALLEN ST
ROCKWOOD MUSIC CORP	194 ALLEN ST STORE B5, B6
UBER CAFFE LLC	116 STANTON ST
ROCKWOOD ENTERTAINMENT INC	196 ALLEN ST B4
BRACKLUINN REST INC	137 LUDLOW STREET
PUB 138 INC	138 LUDLOW STREET
MUNDO NEW YORK INC	205 ALLEN ST AKA 159 E HOUSTON
AEGIS HOLDING HOUSTON LLC	175 177 E HOUSTON ST
RAYNICK CORP	205 ALLEN ST
LA PALA LLC	184 198 ALLEN ST
CODA DI BUE LLC	78 84 RIVINGTON ST
COMEDY CLUB LLC	151 ESSEX ST
INOVATIVE RESTAURANTS LLC	133 LUDLOW STREET AKA 98 RIVIN
LJ EAST HOUSTON LLC	201 E HOUSTON ST
3B RESTAURANT CORP	217 ELDRIDGE ST
ZOE BROWN BEAR LLC	245 ELDRIDGE ST
JACOB & KELLY INC	235 ELDRIDGE ST
247 LUV NYC LLC	247 ELDRIDGE ST

"Chinese"

Rice and noodles

Salt cod fried rice

Confit Boston mackerel, Chinese sausage, smoked mortadella, lettuce, egg

Egg egg noodles

Chewy alkaline noodles, ginger and scallions, black vinegar, soft egg

Steamed Koshihikari rice

barley and black beans

Schmaltz rice

Chopped liver, fresh coriander, turnip vinaigrette

Entrees

Mapo tofu

Braised pork shoulder, aged chili paste, sichuan pepper, scallions

Broccoli beef brisket

Fatty or lean, smoked oyster sauce

Thrice cooked bacon

Sweet tofu skin, bitter melon, fermented black beans, fragrant chili oil

Dry fried Mongolian long beans

Hot chili peppers, leeks, fresh horseradish, sichuan pepper oil

Kung, pao! Catfish

Country fried catfish, topped with kung pao pastrami

Braised pea leaves

Salted chili, pumpkin seeds, squash oil

BBQ lamb ribs (by the piece)

Sun tea brine, smoked cola BBQ sauce, sweet and sour pickles, white bread

Chongqing chicken wings (by the piece)

Explosive chili, 13 spices

McCrab rangoon (by the piece)

three dipping sauces

Wonton soup

Duck broth, duck egg, seaweed

"Mexican"

There is no great showing of a California style taqueria in New York City.

"no burritos"

All served on two freshly made corn tortillas and a side of carnitas onions

Crispy lamb belly and chicken wing

Salsa verde, salsa roja, cilantro, chopped onions

Al pastor

Rotisserie pork belly, pineapple pickles, onions caramelized in roast pork drippings

Carnitas

Brined in root beer, oregano and citrus, then gently cooked in pork fat before being crisped a la plancha

Griddled octopus terrine

Pork jowl, Fresh chili pepper, lime leaves

**Crispy beef tripe
Spicy cardamom salsa**

**Pork jowl
Chili Colorado, interesting herbs**

**Hongos
Seven varieties mushrooms, queso Oaxaca**

**Nopales
Smoked cactus confit, huitalacoche powder, queso fundido, corn**

**Griddled mussels en escabeche
Pickled jalapeños, pimenton, Arbequina olive salsa**

**Chicken heart
Duck liver, mole poblano**

**Grilled beef heart
Shishito peppers, peanut salsa**

**Pasilla
Smoked mozzarella, onions**

**Quesadilla suiza a la-la taqueria
Grilled flank steak, cheese, avocado**

**Potato taquitos
3 Rolled tacos stuffed with Japanese potato salad, topped with guacamole,
shredded manchego and iceberg lettuce**

**"why the hell not"
Served over two fresh corn tortillas unless otherwise noted**

Tuna tacos

Crispy squid ink, wasabi tobiko, mango salsa, ha!

**Bacon and egg tacos
Shredded beef brisket, sour cream and chili vinegar**

**Filet of fish
Crispy skate wing, tartar sauce, American cheese**

**Double decker
Seasoned ground beef, refried beans, iceberg lettuce, sour cream, shredded
cheddar cheese, black olives, picante sauce**

"large things to share amongst friends"

**Whole rotisserie roasted chicken
Stuffed with rice and beans, injected with queso, carved table side.**

**Alambres
Dry aged beef, bacon, peppers and onions. Served with griddled cebollitas, fresh
tortillas, rice, beans, and a side salad.**

**"guacamole bar alla mocajete"
table side guacamole with an option to add on additional accoutrements.
There will also be an option to "make it a seven layer," in which case a young
chef will come from the kitchen and skillfully arrange a casserole of seven layer
dip with a humongous offset spatula.**

**Add ons:
Spicy smoked pepitas
Crispy chickpeas
Bacon lardons
Castlevetrano olives
House mozzarella
Salty peanuts
Jalapeño pickles
Tartine spicy carrot pickles**

Blistered tomatoes
Spicy pork sausage
Lots of other options

"sides"

Tartine carrot pickles
Spicy escabeche

Yucatan black bean and pork fat emulsion
served with fresh tortillas

Cebollitas
Griddled spring onions, dressed simply in sea salt and fresh lime

Pinto beans
Whole or refried

Black beans
Butter and fresh bay

Rice
Steamed with sundried tomatoes and pork stock

Elotes
Poached corn dressed in buttermilk dressing, chili powder, queso fresco, lime

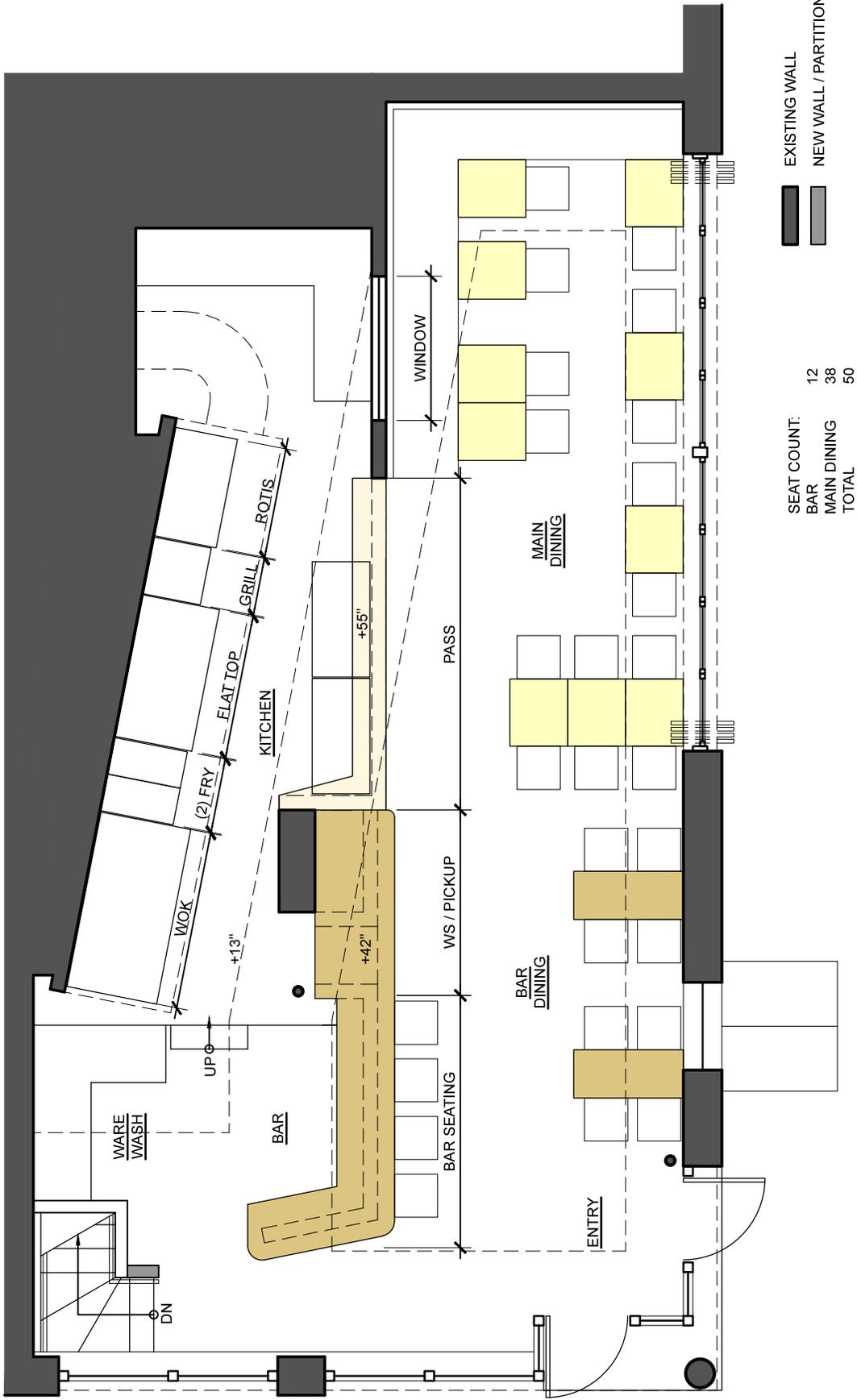
Avocado
Served whole

Side salad
Crunchy corn tortillas, pinto beans, shredded carrot, house dressing.

Soup of the day

Salsa of the day

Mission Cantina LLC
 138 Orchard Street,
 New York, NY 10002



1 MCF STANTON: GROUND FLOOR PLAN

3/16" = 1'-0"