

THE CITY OF NEW YORK  
 MANHATTAN COMMUNITY BOARD 3  
 59 East 4th Street - New York, NY 10003  
 Phone (212) 533-5300  
 www.cb3manhattan.org - mn03@cb.nyc.gov

Paul Rangel, Board Chair

Susan Stetzer, District Manager

**Community Board 3 Liquor License Application Questionnaire**

**NOTE: ALL ITEMS MUST BE SUBMITTED FOR APPLICATION TO BE CONSIDERED.**

**The following items and questionnaire package are due by date listed in email invite:**

- Schematics, floor plans or architectural drawings of the inside of the premise.
- A proposed food and or drink menu.

**The following items are due by noon Friday before the meeting:**

- 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:  
<https://www1.nyc.gov/site/manhattancb3/resources/community-groups.page>  
 (this is not required but strongly suggested if a relevant group exists)
- 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: November 2024

Is location currently licensed?  Yes  No    Type of license: On premises liquor

If alteration, describe nature of alteration: \_\_\_\_\_

Previous or current use of the location: Restaurant/Lounge

Corporation and trade name of current license: Tea Bistro Inc f/k/a Cha Chan Tang n/k/a Basement

**APPLICANT:**

Premise address: 45 Mott Street

Cross streets: Bayard and Pell Street

Name of applicant and all principals: BSMNTNYC Inc

Jie Yu Wu and Heng Cheong Chan

Trade name (DBA): Basement

**PREMISE:**

Type of building and number of floors: 5 story brick

Does premise have a valid Certificate of Occupancy, including for any back/side yard or roof use?

Yes  No What is maximum NUMBER of people permitted \_\_\_\_\_

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): C 6 - 1

**PROPOSED METHOD OF OPERATION:**

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space, if applicable) Sunday to Wednesday 7:00 am - 2:00 am; Thursday - Saturday 7:00 am - 4:00 am

Will any other business besides food or alcohol service be conducted at premise, i.e., retail?  Yes  No  
If yes, please describe what type: \_\_\_\_\_

Number of indoor tables? 24 Total number of indoor seats? 51

How many stand-up bars/bar seats are located on the premise (number, length, and location) \_\_\_\_\_  
2 bars/6 seats: 1 - Approx. 18'/Ground floor/6 seats; 2- Approx 20'/Basement

(A **stand-up bar** is any bar or counter -with seating or not- where you can order, pay for, and receive alcohol)

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 \_\_\_\_\_  
International Casual Cuisine

What are the hours the 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? 10-15

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

Will there be TVs/monitors?  Yes  No (If Yes, how many?) 4-6

Will premise have music?  Yes  No

If Yes, what type of music?  Live musician  DJs  Streaming services/playlists

If other type, please describe \_\_\_\_\_

What will be the music volume?  Background (conversational)  Entertainment (live music venue

level) Please describe your sound system: Basement sound system is comprised of four 26 inch speakers with built in amplifiers and the standard base, mid ranger speaker, tweeter . All speakers are connected to our Yamaha mixing board with cell phone providing our music selection

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

If promoted events, please explain the nature in which you plan to promote? Social media / online ads / outside promoters? \_\_\_\_\_

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.") \_\_\_\_\_

Security will ensure that traffic and crowds do not become a problem for the neighbors

Will there be security personnel?  Yes  No (If Yes, how many and when) 3: Thurs - Sat 8:00 pm - 4:00 am

How do you plan to manage noise inside and outside your business so neighbors will not be affected? \_\_\_\_\_

Please attach plans. Our security guard is present Thursday - Saturday 8:00 pm - close and he insures that noise outside the premises do not disturb our neighbors;

management will insure that at all times the interior of the premises never exceed conversational level  
Is sound proofing installed?  Yes  No

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

Are there current plans to use the Open Restaurants program for the sale or consumption of alcoholic beverages outdoors? (includes roof & yard)  Yes  No If Yes, describe and show on diagram: \_\_\_\_\_

#### APPLICANT HISTORY:

Has this corporation or any principal been licensed for sale of alcohol previously?  Yes  No

If yes, please indicate name of establishment: Tea Bistro Inc

Address: 45 Mott Street Community Board # 3

Dates of operation: 2014 - Present

Has any principal had work experience similar to the proposed business?  Yes  No If Yes, please attach explanation of experience or resume. Note: failure to disclose previous experience or information hampers the ability to evaluate this application. These premises

Does any principal have other businesses in this area?  Yes  No If Yes, please give trade name, address and describe the business \_\_\_\_\_

Has any principal had SLA reports or action within the past 5 years?  Yes  No If Yes, attach list of violations and dates of violations and outcomes, if any.

2022 - unauthorized use of trade name; failure to file a supplemental statement (Fine paid) and violation of 200' rule (Dismissed)

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? See attached

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

Is the premise within 200 feet on the same street of any school or place of worship?  Yes  No  
NOT USED EXCLUSIVELY AS A SCHOOL

**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, but it is not required. 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. My license type is:  beer & cider  wine, beer & cider  liquor, wine, beer & cider
2.  I will operate a full-service restaurant, specifically a (type of restaurant)  
International casual cuisine restaurant, or  
 I will operate a \_\_\_\_\_,  
 with a kitchen open and serving food during all hours of operation OR  with less than a full-service kitchen but serving food during all hours of operation OR  Other  
\_\_\_\_\_
3. My hours of operation will be:  
Mon 7:00 am - 2:00 am ; Tue 7:00 am - 2:00 am ; Wed 7:00 am - 2:00 am ;  
Thu 7:00 am - 4:00 am ; Fri 7:00 am - 4:00 am ; Sat 7:00 am - 4:00 am ;  
Sun 7:00 am - 2:00 am . (I understand opening is "no later than" specified opening hour,  
and all patrons are to be cleared from business at specified closing hour.)
4.  I will not use outdoor space for commercial use (including Open Restaurants) OR  
 My sidewalk café hours or other outside hours (including Open Restaurants) will be  
\_\_\_\_\_
5.  I will employ a doorman/security personnel: \_\_\_\_\_
6.  I will install soundproofing, \_\_\_\_\_

7.  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, or during unamplified performances or televised sports.
- I will have a closed fixed façade with no open doors or windows except my entrance door, which will close by 10:00 P.M. or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances, or during unamplified performances or televised sports.
8. I will not have  DJs,  live music,  third-party promoted events,  any event at which a cover fee is charged,  scheduled performances,  more than \_\_\_\_\_ DJs per \_\_\_\_\_,  more than \_\_\_\_\_ private parties per \_\_\_\_\_
9.  I will play ambient recorded background music only.
10.  I will not participate in pub crawls or have party buses come to my establishment.
11.  I will not have unlimited drink specials, including boozy brunches, with food.
12.  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 7:00 pm.
13.  I will not have wait lines outside.  I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
14.  I will conspicuously post this stipulation form beside my liquor license inside of my business.
15.  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.

Name: Heng Cheong Chan

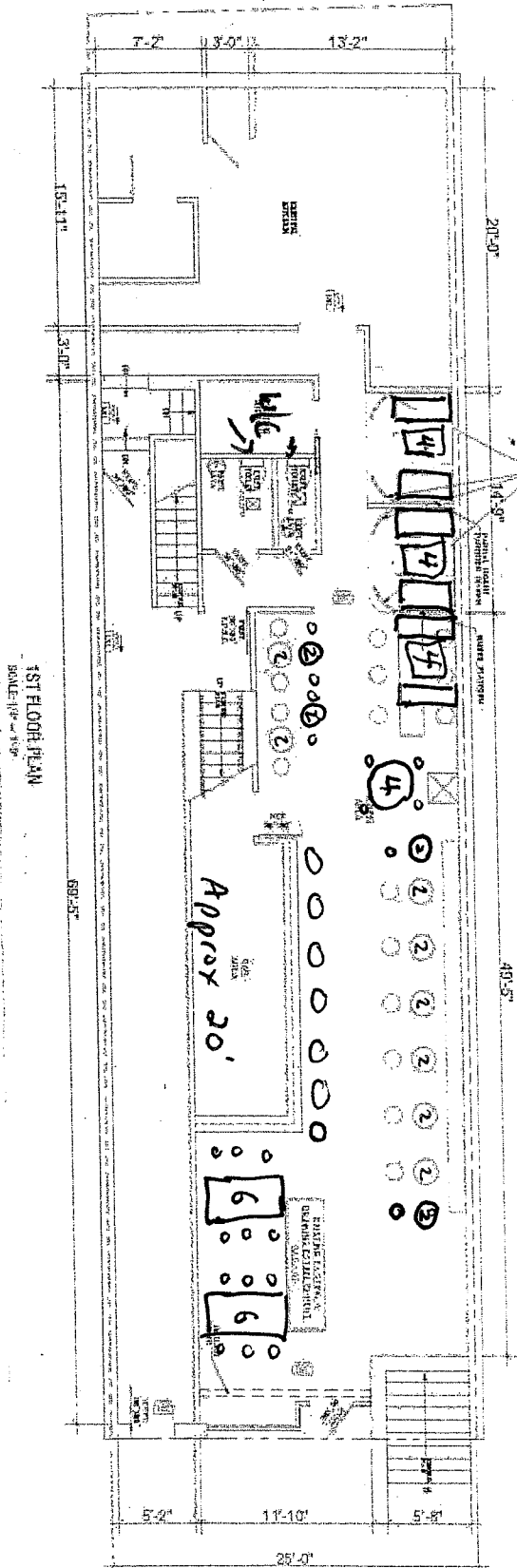
Phone Number: (646) 775-0085

Pending On Premises Liquor Licenses within 750 feet		
Name	Address	Distance
No Active On Premises Liquor Licenses within 750 feet		

Active On Premises Liquor Licenses within 750 feet		
Name	Address	Distance
TEA BISTRO INC Ser #: 1281439	45 MOTT ST GFL & CELLAR FL NEW YORK, NY 10013	36 ft
40 MULBERRY RESTAURANT INC Ser #: 1246514	40 MULBERRY STREET NEW YORK, NY 10013	244 ft
MJK FOODS LLC Ser #: 1301890	32 MULBERRY ST NEW YORK, NY 10013	310 ft
BLUE AGAVE NY INC Ser #: 1335436	11 DOYERS ST NEW YORK, NY 10013	338 ft
8 TUXEDOS INC Ser #: 1306506	5 DOYERS ST NEW YORK, NY 10013	406 ft
BAR CLARK LLC Ser #: 1337922	102 BAYARD ST NEW YORK, NY 10013	407 ft
WINNIES NYC LLC Ser #: 1293517	104 BAYARD ST NEW YORK, NY 10013	429 ft

1/3/23, 3:44 PM

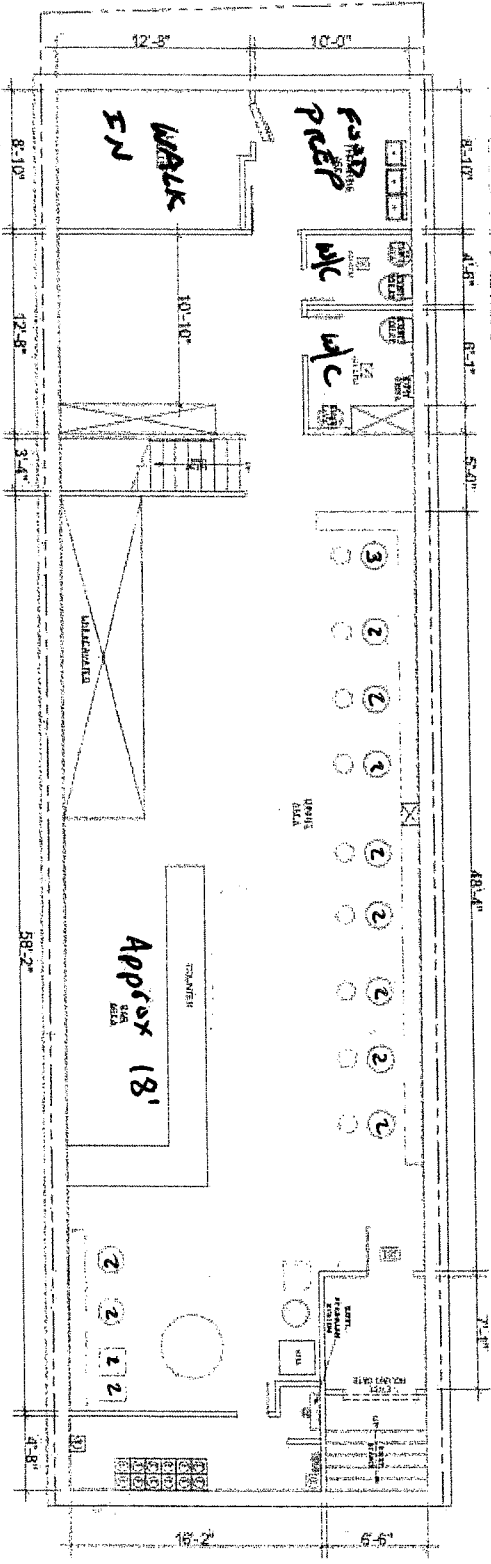
image0.jpeg



1ST FLOOR PLAN  
SCALE: 1/4" = 1'-0"

45 M.t + St  
 NYC NY  
 First floor

18 Tables  
 52 SEATS  
 6 Bar stools



BASEMENT FLOOR PLAN  
SCALE: 1/8" = 1'-0"

45 M.H. ST  
M.C. M.  
Basement

13 Tables  
27 Seats



## **STARTERS**

### **SICHUAN PICKLED VEGETABLES 9 (V)**

NORWICH MEADOWS WHITE KIMCHI, RED CHILI OIL, GREEN SICHUAN PEPPER

四川泡菜

白泡菜, 红油, 四川青椒

### **BEIJING VINEGAR PEANUTS 8 (V)**

FRIED PEANUTS SOAKED IN SPICED CHINKIANG VINEGAR

北京醋花生

镇江香醋泡炸花生

### **SMASHED CUCUMBERS 12 (V)**

WHIPPED SESAME, SALTED CHILI, SICHUAN PEPPER OIL

拍黄瓜

芝麻, 咸辣椒, 四川胡椒油

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## **COLD APPETIZERS**

### **JACKY'S SPICY SPRITE NOODLES 17 (V)**

BEAN SPROUTS & GARLIC CHIVES, EFFERVESCENT DRESSING, SERVED COLD

雪碧辣冷面

豆苗, 韭菜, 气泡调味酱

### **ADDICTIVE CABBAGE SALAD 12 (V)**

SESAME & SEAWEED SECRET DRESSING

过瘾白菜沙拉

芝麻, 海带酱

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## **HOT APPETIZERS**

### **CRISPY BEEF 22**

SWEET SOY CARAMEL, ORANGE OIL & GREENS

酥脆牛肉

甜酱油焦糖, 橙油, 菜

### **PORK & SHRIMP WONTONS IN RED OIL 16**

SALTY PEANUT SAUCE

红油猪肉虾饺

咸花生汤

### **WESTLAKE LAMB DUMPLINGS 18**

TINGLY BROTH, QUARTON FARM GREENS

西湖羊肉饺子

麻辣汤, 紫苏叶

### **CHONGQING CHICKEN WINGS 19**

VERY SPICY & NUMBING

重庆鸡翅

特麻辣

**HOT AND SOUR SOUP 13**

ENOKI MUSHROOM & SNOW CRAB

酸辣汤

金针菇, 雪蟹

**TOASTY PINEAPPLE BUN 14**

BBQ DUCK, CHARCOALED CHILI, SOUR CREAM & ONION

菠萝包

烧鸭, 烤椒, 酸奶油, 洋葱

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**RICE AND NOODLES**

**SALT COD FRIED RICE 26**

CHINESE SAUSAGE, LETTUCE & EGG

咸鱼炒饭

配腊肠, 生菜, 鸡蛋

**SHISO FRIED RICE 23**

GARLIC, CUCUMBER & GINGER PICKLE

紫苏炒饭

蒜蓉, 黄瓜, 姜泡菜

**CHA KEE CHOW FUN 23**

FRESH RICE NOODLES STIR FRIED WITH BEEF, BEAN SPROUTS & GARLIC SHOOTS

茶记炒粉

牛肉炒鲜米粉, 配豆芽, 蒜苗

**SNOW CRAB GARLIC NOODLES 43**

GREEN MARKET SPINACH, WHITE WINE SAUCE

雪蟹蒜香面

菠菜, 白葡萄酒酱

**STEAMED RICE 3**

蒸白饭

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**MISSION CHINESE CLASSIC MAINS**

**THRICE COOKED BACON AND RICE CAKES 26**

SWEET TOFU SKIN & BITTER MELON

三煎培根年糕

配甜豆腐皮, 苦瓜

**MAPO TOFU 24**

MINCED PORK SHOULDER & SILKEN TOFU STEWED IN BEEF FAT & FERMENTED CHILI SAUCE

麻婆豆腐

肉碎猪肉肩, 牛油炖嫩豆腐, 发酵辣椒酱

**SWEET AND SOUR CHICKEN 24**

SERVED KOREAN STYLE

咕嚕鸡

韩式

**SIZZLING CUMIN LAMB RIBS 39**

SWEET DATES & WHITE BARBECUE SAUCE

孜然羊排

配甜枣, 白烧烤酱

**KUNG PAO PASTRAMI 36**

HOMETOWN PASTRAMI, HOME FRIES, PEANUTS, PEPPERS & ONIONS

宫保腊肉

家常店腊肉配薯条, 辣椒, 洋葱

**BROCCOLI BEEF CHEEK 29**

STIR FRIED GAI LAN & SMOKED OYSTER SAUCE

西兰花牛颊肉

炒芥蓝, 烟熏蚝油

**SICHUAN FILET MIGNON 52**

BEEF TENDERLOIN GENTLY COOKED IN PICKLED CHILI & GREEN SICHUAN PEPPERCORN BUTTER

四川牛排

嫩煎牛里脊配绿花椒黄油, 腌辣椒

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**VEGETABLES**

**STIR FRIED WINTER GREENS 21**

GARLIC SAUCE

炒冬季时蔬

蒜蓉酱

**PEA LEAVES 21 (V)**

STEAMED IN PUMPKIN BROTH WITH YUBA & CHARCOALED CHILI SAUCE

豆苗

南瓜汤蒸豆苗

**EGGPLANT "PARTANNA" 22 (V)**

BASIL, SWEET SOY & CALABRIAN CHILI OIL

香辣茄子

九层塔, 甜豉油, 辣油

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**DESSERT**

**SANDY'S SILKY ALMOND CREAM 12**

PASSIONFRUIT & POP ROCKS

杏仁奶油

百香果, 跳跳糖