

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

Andrea Gordillo, 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: 12/01/24

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

If alteration, describe nature of alteration: _____

Previous or current use of the location: bar

Corporation and trade name of current license: Black Rose Hospitality Group Inc.

APPLICANT:

Premise address: 67 Clinton Street, New York, NY 10002

Cross streets: Stanton Street & Rivington Street

Name of applicant and all principals: AO Dining Management Inc., Ruizhao Ao

Trade name (DBA): _____

PREMISE:

Type of building and number of floors: Multi Unit, 6 floor (7 floor including basement)

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 74

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): C1-5

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) Sun-Thus: 10AM-2AM, Fri & Sat: 10AM-4AM

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? 10 Total number of indoor seats? 27

How many stand-up bars/bar seats are located on the premise (number, length, and location) 1
First Floor

(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 Chinese Food

What are the hours the kitchen will be open? Sun-Thus: 11AM-2AM, Fri & Sat: 11AM-4AM

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

How many employees will there be? 5-6

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

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 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: _____

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? None

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.") One employee will be manage if the vehicular traffic and crowds

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. sound proof installed inside wall and ceiling, all windows and door kept closed.

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: Shuang Inc. & Peerless Szechuan Inc

Address: 1007 50th Ave., LIC & 191 Smith St., Brooklyn Community Board # Q2 & BK6

Dates of operation: 07/19/2019

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.

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.

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? 31

Is the premise within 200 feet on the same street 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, 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) Chinese 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 10AM-2AM; Tue 10AM-2AM; Wed 10AM-2AM;
Thu 10AM-2AM; Fri 10AM-4AM; Sat 10AM-4AM;
Sun 10AM-2AM. (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
 I will close all outdoor dining allowed under the temporary Open Restaurants program and any other subsequent uses by 10:00 P.M. all days and not have any speakers or TV monitors outdoors
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 apply for an alteration to the method of operation or for any physical alterations of any nature without first coming before CB 3.
11. I will not seek a change in class to a full on-premises liquor license without first obtaining approval from CB 3.
12. I will not participate in pub crawls or have party buses come to my establishment.
13. I will not have unlimited drink specials, including boozy brunches, with food.
14. 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 _____.
15. I will not have wait lines outside. I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
16. I will conspicuously post this stipulation form beside my liquor license inside of my business.
17. 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: _____

Phone Number: _____

ATTENTION RESIDENTS & NEIGHBORS

Ao Dining Management Inc.

Company/DBA Name and Contact Number for Questions

Plans to open a

Restaurant

(Please choose) Bar/Restaurant/Club and indicate if there will be a Sidewalk Café or Backyard Garden

at the following location

67 Clinton Street, New York, NY 10002

Building Number and Street Name (Address)

This establishment is seeking a license to serve

Beer/Wine & Liquor

Beer & Wine or Beer/Wine & Liquor

There will be an opportunity for public comment on

Monday, December 9, 2004 at 6:30pm

Online: <https://us06web.zoom.us/j/89482152857>

see www.cb3manhattan.org for zoom meeting details

Date/Time/Location

Aric Ao/(929)888-3093

Applicant Contact Information

**At COMMUNITY BOARD 3
SLA & DCA Licensing Committee Meeting
mn03@cb.nyc.gov - www.cb3manhattan.org**

Sushi / sashimi

Crab Stick

Shrimp Ebi

Tamago Egg Omelet

Octopus Tako

- Tobiko flying fish roe

- * Squid Aori Ika

- White Tuna Shiro Maguro

Eel Unagi

- * Tuna Akamii

- * Salmon Sake

- * Yellowtail Hamachi

- Yellowtail Toro

- Salmon Toro

Smoked Salmon

- Madai Red Snapper

- Salmon Roe Ikura

- Scallop Hotate

- * Baby Yellowtail Kanpachi

- * Spot Shrimp Botan Ebi

- * Otoro extra fatty tuna

Maki Roll

choice of multigrain rice or sushi rice

California Roll

* Tuna Roll

* Salmon Roll

Avocado Roll

Cucumber Roll

Mango Avocado Roll

Mixed Vegetable Tempura Roll

Sweet Potato Tempura Roll

Boston Roll

* Salmon Avocado Roll

* Tuna Avocado Roll

* Yellowtail Scallion Roll

* Yellowtail Jalapeno Roll

* Salmon Jalapeno Roll

* Spicy Yellowtail Roll

* Spicy Tuna Roll

* Spicy Salmon Roll

Spicy Kani Roll

* Alaskan Roll

Eel Avocado Roll

Eel Cucumber Roll

Shrimp Avocado Roll

Philadelphia Roll

Chicken Tempura Roll

Shrimp Tempura Roll

Spider Roll

* Spicy Sea Scallop Roll

* Toro Scallion Roll

King Crab California Roll

Signature Roll

👉 Rapunzel's Hair

shrimp tempura & cucumber, topped with spicy kani, avocado, pommes pailles, creamy yuzu & eel sauce

👉 Fantastic Four

(tuna, salmon & avocado roll, topped with 4 flavors of tobiko)

👉 Volcano

(lightly fried white tuna & crab, Japanese mayonnaise kabayaki sauce and hot sauce)

👉 Hot Mama

(shrimp tempura, spicy tuna & pickled jalapeno, topped with seared black pepper tuna & avocado, spicy aioli and eel sauce)

👉 Mango Hawaii

(spicy crunch salmon & avocado, topped with mango, spicy kani & wasabi tobiko, yuzu mango sauce)

👉 Fire Island

(shrimp tempura & avocado, topped with spicy tuna, kabayaki sauce)

👉 Joker

(tuna, salmon, avocado inside, topped with seared white tuna, jalapeno, sriracha, sweet chili sauce)

👉 Out of Mind

(white tuna tempura & spicy tuna roll, topped with eel & avocado, kabayaki sauce)

👉 Triple Three

(tuna, salmon, yellowtail, avocado inside, with soy paper, tobiko, eel sauce, spicy mayo & creamy onion sauce)

👉 Golden State

(shrimp tempura, crunch lobster salad, red tobiko, avocado, topped with mango & tobiko, sweet chili and mango sauce)

👉 Sear Tuna

(spicy crab & avocado, seared tuna & white tuna on top. kabayaki sauce)

👉 Triple Salmon

(spicy salmon & smoked salmon, salmon toro on top)

👉 Monster Lobster

(lobster tempura, spicy crunch tuna and avocado, topped with spicy lobster meat, mango & eel sauce, spicy aioli & saikyo miso sauce)

👉 (🌸)

(rock shrimp tempura, lobster salad & king crab meat on top. sweet aioli)

RICE

- 👉 Vegetabel Fried Rice Hibachi / Pineapple
- 👉 Chicken Fried Rice Hibachi / Pineapple
- 👉 Beef Fried Rice Hibachi / Pineapple
- 👉 Shrimp Fried Rice Hibachi / Pineapple

NOODLE

Choice of udon / Lo Mein

👉 Vegetabel

👉 Chicken

👉 Beef

👉 Shrimp

Hibachi/Teriyaki

served with roasted market vegetables & rice

👉 Chicken

👉 Salmon

👉 Shrimp

👉 Scallops

👉 Steak

Sushi appetizers

👉 Spicy Tuna Avocado Ball *

👉 Tuna Tataki 14

👉 Tuna or Salmon Tartare *

(chop tuna & salmon with avocado & cucumbers with homemade ponzu sauce)

👉 Sashimi Pizza

(choice of tuna or salmon)
guacamole, spicy aioli & kabayaki sauce, tobiko)

👉 Naruto

(tuna, salmon or yellowtail)

👉 Salmon Tacos feel like

SIGNATURE DISHES

crispy tacos, spicy aioli, kabayaki tare, creme fraiche avocado, truffle infused oil

👉 Tuna Pincho

(diced tuna with yuzu wasabi vinaigrette, avocado,)

👉 Crispy Sushi

(spicy tuna, spicy salmon or spicy yellowtail)

👉 Yellowtail Jalapeno

👉 Citrus Salmon Carpaccio

👉 Lobster Guacamole 18

(Maine lobster salad & homemade guacamole served with scallion pancake.

Sushi appetizers

👉 Spicy Tuna Avocado Ball *



👉 Tuna Tataki 14

👉 Tuna or Salmon Tartare *

👉 Sashimi Pizza

(choice of tuna or salmon)

guacamole, spicy aioli & kabayaki sauce,



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👉 Crispy Sushi

(spicy tuna, spicy salmon or spicy yellowtail)

👉 Yellowtail Jalapeno

👉 Citrus Salmon Carpaccio



👉 Lobster Guacamole 18

Maine lobster salad & homemade guacamole served with scallion pancake.



Kitchen appetizer

HOT

👉 Edamame

(steamed, topped with maldon sea salt)

👉 Kara-age chicken

👉 takoyaki

(Grilled octopus meat ball, kewpie mayo, bonito flakes.)

👉 kaki fried (fried oyster)

(Cabbage & carrot salad, homemade karashi mustard tartar sauce.)

👉 Agedashi Tofu

(Sesame seeds, grated daikon, scallion, soy dashi broth, bonito flakes.)

👉 Gyoza (choice of pork or vegetable)

(pan fried or steamed, sweet soy vinaigrette)

👉 Shrimp Shumai

(steamed, sweet soy vinaigrette)

👉 Vegetable Spring Rolls

(yuzu apricot & peach)

👉 Crab Cheese Wonton

👉 Spicy Edamame chili garlic sauce, parmesan

👉 Organic Shishito Peppers

👉 Calamari

(sweet Thai chili with mango & sesame seeds)

👉 Roasted Duck Roll

(homemade scallion pancakes with roasted duck and mango)

👉 Chicken Lettuce Wrap

👉 Tempura Sampler (shrimp & mix veggies)

👉 Rock Shrimp Tempura spicy aioli

👉 Broiled Yellowtail Kama

👉 Spanish Octopus (sause????)

👉 fried chicken wing (sause????)

👉 pork belly bun

👉 fried chicken bun

👉 Ika Yaki (Squid)

(Grilled whole squid with yakitori sauce)

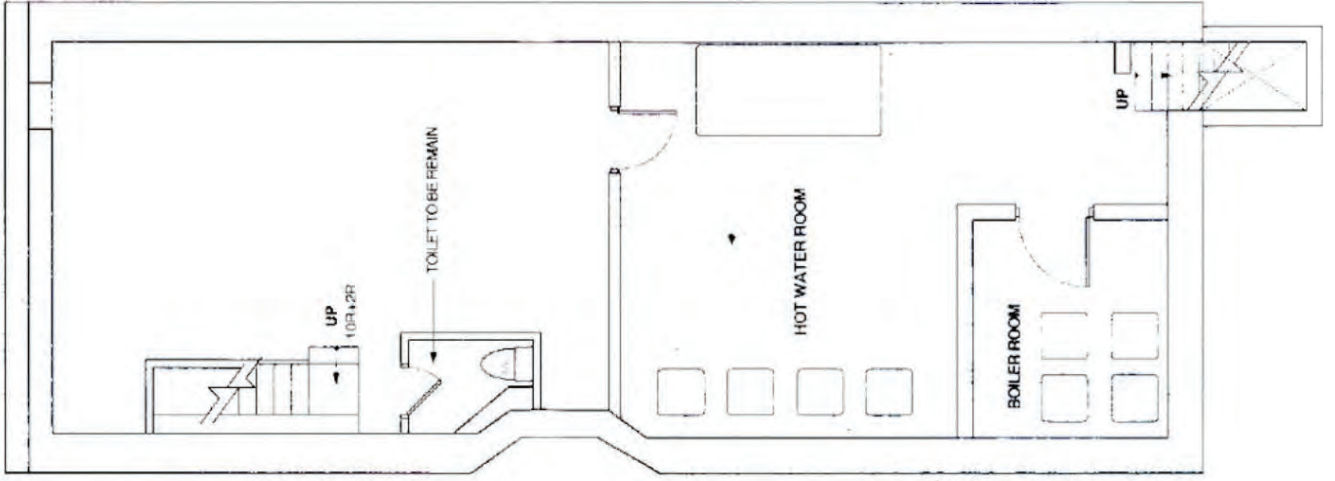
👉 Hakke atka mackerel

(grilled mackerel with ponzu sauce)

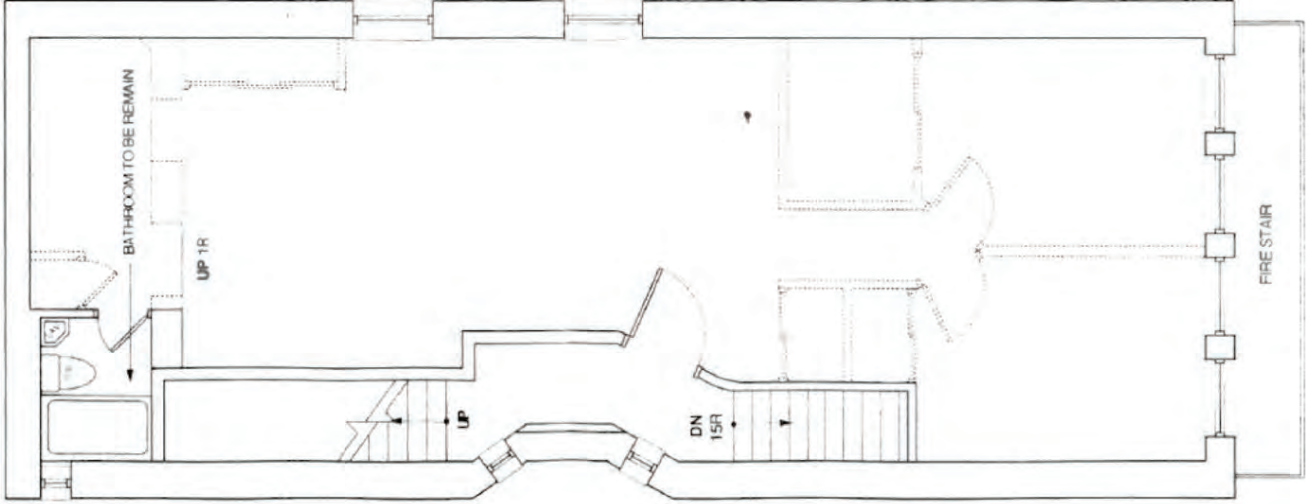
👉 yakitori (chicken, steak, Hokkaido scallops & veg)

👉 guacamole & chips

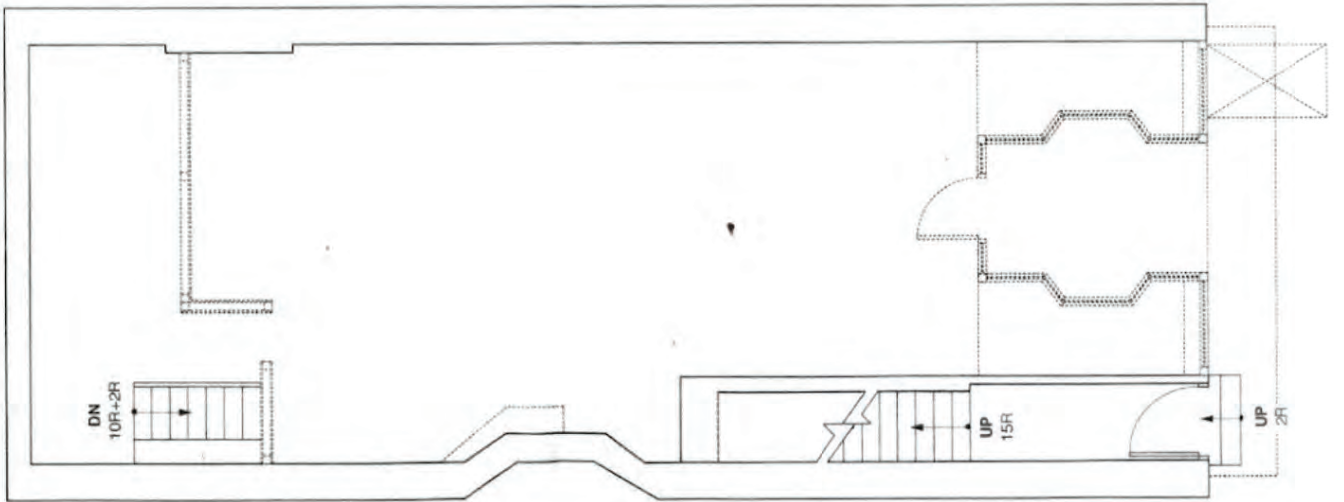
CELLAR



SECOND



GROUND



Petition to Support Proposed Liquor License

Date: 10/26/2024

The following undersigned residents of the area support the following liquor license (indicate the type of license such as full-liquor or beer-wine) _____

to the following applicant/establishment (company and/or trade name) AO Dining Management Inc.

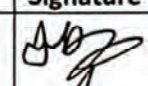

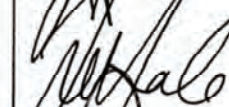

Address of premises: 67 Clinton Street, New York, NY 10002

This business will be a: (circle) Bar Restaurant Other: _____

The hours of operation will be: Sun-Thus: 10 AM— 2AM. Fri & Sat: 10AM— 4AM

PLEASE NOTE: Signatures should be from residents of building, adjoining buildings, and within 2-blocks on the same street.

Other information regarding the license:

Name	Signature	Address and Apt # (required)
Jonathan Kingsley		67 Clinton #2
Thomas Nilsson		67 Clinton #2
Zoe Hale		55 Clinton
Harmony Pace		29 Clinton St. #1A

BURGERS

SHAKES

TRUCKS

SPACE

F E TO

elad@pdphotoartsnyc.com