

HELBRAUN || LEVEY

WILKA'S.NYC LLC  
241 BOWERY  
NEW YORK, NY 10002

MANHATTAN COMMUNITY BOARD 3  
MEETING: 3/10/2025



THE CITY OF NEW YORK  
MANHATTAN COMMUNITY BOARD 3

59 East 4th Street - New York, NY 10003

Phone (212) 533-5300

[www.cb3manhattan.org](http://www.cb3manhattan.org) - [mn03@cb.nyc.gov](mailto:mn03@cb.nyc.gov)

Andrea Gordillo, Board Chair

Susan Stetzer, District Manager

Dear Applicants, Lawyers, Architects, and others who represent liquor license applicants,

Community Board 3 has received your notification of an application for a new or alteration liquor license. Your request has been placed on the agenda of the next meeting of the SLA (State Liquor Authority) Committee of Community Board 3. This committee will meet on

**Monday, March 10, 2025 at 6:30pm**

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

**By Phone: +1 646 518 9805, +1 929 205 6099**

**Webinar ID: 894 8215 2857**

Please see text of email invite for due date and directions on how to submit the questionnaire.

- Submit completed questionnaires (**with requested diagrams**) to the Community Board office **by the due date listed in the email invite**. Send completed questionnaire, including diagrams, and any additional material as a single PDF file. Any revisions, addition of materials should also be sent as a complete package as a single PDF file.
- Petitions and proof of conspicuous posting of Community Board 3 notices at the site for **7 days** prior to the meeting (please include newspaper with date in photo or a timestamped photo) must be emailed to [echan@cb.nyc.gov](mailto:echan@cb.nyc.gov) **by noon Wednesday before the meeting**. Send petitions and proof of conspicuous postings as a separate PDF file.
- Notify the Community Board office of withdrawals by Friday noon before the Committee meeting. Notice must be in writing, by e-mail, stating that applicant will not file with the SLA until they appear before the Community Board. Applicant must submit a new notice to the Community Board to be included on agenda for a meeting at later date.
- Withdrawn applications **will not be rolled over** to next month as stated in previous paragraph.
- Applicant must be present at committee meeting. Applications without completed information - **including** petitions and proof of posting - will not be heard at the committee meeting.

Thank you for your help and cooperation. If there are any questions, please call the office.

Sincerely,

Susan Stetzer  
District Manager



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 Wednesday 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: February 24th, 2025

Is location currently licensed?  Yes  No    Type of license: Full OP (beer, wine, and liquor)

If alteration, describe nature of alteration: N/A, this is a new application

Previous or current use of the location: Greek restaurant serving beer, wine, and liquor

Corporation and trade name of current license: 241 Bowery Corp, dba Karvouna Meeze

**APPLICANT:**

Premise address: 241 Bowery, New York, NY 10002

Cross streets: Stanton & Rivington Street

Name of applicant and all principals: Applicant- Wilka's.NYC LLC

Principals: Melissa NG & Lauren McKenna

Trade name (DBA): Pending

**PREMISE:**

Type of building and number of floors: Mixed Residential & Commercial; 3 floors

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 CO pending

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:**

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space, if applicable) Inside: Sun-Wed: 12pm- 2am & Fri-Sat: 12pm-4am  
Outside: 12pm-10pm everyday

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

Number of indoor tables? 21 Total number of indoor seats? 56

How many stand-up bars/bar seats are located on the premise (number, length, and location) 1 customer bar, approx. 26 feet with 13 bar stools located on the ground 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 \_\_\_\_\_  
Please see menu attached

What are the hours the kitchen will be open? During all hours of operations

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

How many employees will there be? 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?) 15-20 TVs throughout premises

Will premise have music?  Yes  No \*All music will be played at ambient background level at all times\*

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

If other type, please describe Various types of live entertainment (music, comedy, etc.)

What will be the music volume?  Background (conversational)  Entertainment (live music venue level) Please describe your sound system: Standard restaurant speakers/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? Yes, the applicant is partnered with Safe Bar Network. During the men's major events, for example, the Super Bowl, the proceeds will go to this non-profit organization for them to travel all over the US to train bar staff on how to proactively prevent any type of harm, harassment, and overconsumption. The applicant will also have fundraisers with other charities & non-profit organizations.

If promoted events, please explain the nature in which you plan to promote? Social media / online ads / outside promoters? No outside promoters will be used. Applicant will post specials and upcoming events on social media (Instagram, Facebook, TikTok, etc)

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

Please see plan attached

Will there be security personnel?  Yes  No (If Yes, how many and when) Security plan pending; applicant intends to have 1-2 State Certified Personnel on Fridays & Saturdays.

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

Please attach plans. Please see plan attached

Is sound proofing installed?  Yes  No \*Premises has existing soundproofing measures\*

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:

Yes, the applicant intends to have sidewalk cafe seating in the future; however, this will be part of a separate application at a later date both with the DOT & SLA.

#### APPLICANT HISTORY:

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

If yes, please indicate name of establishment: N/A

Address: N/A Community Board # N/A

Dates of operation: N/A

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. \*Please see applicant's resumes attached\*

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

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? 3 per LAMP

How many On-Premise (OP) liquor licenses are within 500 feet? 18 per LAMP

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) \_\_\_\_\_ restaurant, or  
 I will operate a bar/tavern \_\_\_\_\_,  
 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 12pm-2am; Tue 12pm-2am; Wed 12pm-2am;  
Thu 12pm-4am; Fri 12pm-4am; Sat 12pm-4am;  
Sun 12pm-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, N/A, premises already has 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 10-20 per year
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 (Mon-Fri) 7pm
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: Melissa NG

Phone Number: 732-570-9812

## **Wilka's Security Plan**

Wilka's is committed to providing a safe and welcoming environment for our patrons, staff, and the surrounding community. Our security plan is designed to ensure compliance with all New York City regulations while prioritising safety, responsible alcohol service, and positive neighborhood relations.

### **Cleanliness of the Sidewalk Space**

- No smoking will be allowed in front of the premises.
- Owner/manager will ensure that deliveries occur quickly and efficiently to prevent congestion. Boxes are not left sitting at the curb, brought straight into premise.
- If trash is not picked up in a timely manner, staff will bring trash bags/debris back into the premises until pickup can occur.
- Will use garbage bags that will not allow liquids to spill out onto the sidewalk in addition to garbage bins with lock lids.
- Sidewalk space will be swept and kept clean of food waste and debris throughout the shift and upon closing.
- Any sidewalk seating will be kept clean and organized and kept within the permitted boundary of the seating area. It will be kept up against the façade.

### **Security Personnel**

- Wilka's will employ staff trained in security procedures during operating hours, with at least one state certified security guard present on high-traffic nights.
- All personnel will be trained in conflict resolution, responsible alcohol service, and emergency response procedures.
- Staff will be easily identifiable by coordinated uniforms or badges.

### **ID Verification & Responsible Alcohol Service**

- All patrons must present valid government-issued identification to enter and purchase alcohol to ensure guests are 21 years of age or older.
- Bartenders and servers will be trained in responsible alcohol service, including recognising signs of intoxication and refusing service when necessary.
- Wilka's staff will participate in specialty training with the Safe Bar Network.

### **Crowd Control & Capacity Management**

- Our goal is to prevent lines from forming outside whenever possible.
- We will strictly adhere to our licensed occupancy limit to prevent overcrowding.
- Security personnel will monitor entrances and exits to manage capacity and prevent unauthorised access.



- A clear evacuation plan will be posted, and staff will be trained on emergency exit procedures.
- The business is a short walk from multiple subway and bus routes and the majority of guests will arrive on foot, public transportation or taxi/Uber.

### **Surveillance & Incident Reporting**

- Security cameras will be installed at all entrances, exits, and key areas within the venue.
- Footage will be retained for at least 30 days and made available to law enforcement if needed.
- A log of incidents (e.g., intoxication, altercations) will be maintained and reviewed regularly to improve safety procedures.

### **Emergency Preparedness**

- Staff will be trained in first aid and emergency response, including fire safety and active threat situations.
- A designated staff member will be responsible for contacting emergency services if necessary.
- Regular safety drills will be conducted to ensure preparedness.

### **Community Safety & Neighborhood Relations**

Wilka's will implement a "Good Neighbor" policy, ensuring that noise levels are controlled and patrons do not disturb nearby residents.

- Signage will be placed at exits reminding guests to respect the neighborhood by keeping noise to a minimum when leaving.
- Staff will monitor the perimeter to prevent loitering and will coordinate with local law enforcement if needed.
- We will participate in community meetings to stay informed about neighborhood concerns and collaborate on safety initiatives.

### **Managing Noise**

- No music will be played outdoors.
- There will be a manager and/or owner on duty at all times, who will be able to make sure that there is no excessive noise coming from the premises. This person will make sure that the premises does not become disorderly.
- The owner/manager are the only people with access to operate/change the sound system.
- Wilka's will provide contact information to local residents in case there are complaints or concerns.

Wilka's is dedicated to fostering a secure and responsible nightlife environment while maintaining strong ties with the community. Through staff training, proactive security measures, and community engagement, we will ensure a safe and enjoyable experience for all.

## **Wilka's Sports Bar Hiring Plan**

Wilka's is committed to creating a welcoming and inclusive workplace that reflects the diversity and vibrancy of our community. Our hiring plan prioritises fair employment practices, competitive wages, and a focus on local hiring to foster economic growth within the neighbourhood.

### **Hiring Goals:**

- Staff Wilka's with experienced and customer-focused professionals.
- Prioritize hiring from the local community.
- Provide equal opportunity employment regardless of race, gender, or background.
- Maintain a safe and respectful work environment for all employees.

### **Positions to be Filled:**

**Bartenders** – Must have industry experience, customer service, and responsible alcohol service.

**Servers** – Provide attentive and friendly service, ensuring a positive guest experience.

**Line Cooks & Kitchen Staff** – Support Wilka's food program under the guidance of our head chef, Melissa Ng.

**Security Personnel** – Trained in conflict resolution and safety protocols to ensure a secure environment.

**Support Staff (Hosts, Bussers, Barbacks)** – Assist with the seamless operation of the venue.

### **Recruitment Strategy:**

- Conduct outreach to neighbourhood residents through open-call hiring events.
- Use social media and industry networks to attract qualified applicants.
- Seek staffing recommendations from fellow industry workers.

### **Employment Policies:**

- Competitive wages in line with industry standards and experience.
- Training programs focused on hospitality, service excellence, and safety procedures.
- Opportunities for advancement within the company.

- Compliance with all labour laws, including fair scheduling and anti-discrimination policies.
- Zero-tolerance policy for harassment and workplace misconduct.

**Diversity & Community Commitment:**

Wilka's believes in fostering a diverse and inclusive workforce. We actively seek to hire employees from different backgrounds, ensuring our staff reflects the community we serve. Our hiring practices will align with equal opportunity standards, and we are committed to creating a positive work culture where all employees feel valued and supported.

By implementing this hiring plan, Wilka's aims to build a strong, dedicated team that will contribute to the success of our establishment and the vibrancy of the neighbourhood. We look forward to engaging with the community as we grow and establish Wilka's as a local favourite.

# Lauren Louise

## BAR MANAGER

A former documentary film producer that has transferred her production management skills into bar management

### Master of Arts

The New School

### Graduate Certificate Documentary Studies

The New School

### Bachelor of Arts

City Univeristy of New York

716-753-0056

lauren@wilkasnyc.com

New York, New York

## Experience

### Operations Manager

Top Hops Beer Shop | 2019 - present

- Open and staff new locations
- Create and execute Top Hops Half Pint mobile events
- Create and execute social media marketing campaigns
- Expand e-commerce store
- Corporate event and gifting management
- "Tops from Ted" Video Series
- Scheduling and Payroll
- Employee Handbook

### Front of House Manager

Kottu House | 2016 - 2019

Little Creatures Brewery | 2013 - 2015

- Manage Staff day-to-day
- Order Drink Inventory
- Design Drink Menu
- Manage Private Events
- Social Media Marketing

### Bartender

Main Street Cafe

The Edgy

Tradewinds Hotel

### Barista

Main Street Cafe

Bunnings Warehouse Cafe

### Freelance Producer & Editor

- Wedding Videos
- Between Men, Act 2 (2021) Dir: David A Gerstner (Short Film)
- Safia Does... Youtube Channel
- Source Request with Danielle Sinay Podcast
- I Perform Sex (2020) Dir: Lauren Louise (Documentary Short)
- Hymn to Ninkasi (Expected 2023) Dir: Lauren Louise (Documentary Feature)

**Melissa Ng**  
(732) 570-9812 | [Melissaa.ng0@gmail.com](mailto:Melissaa.ng0@gmail.com) | New York, NY

### KEY SKILLS

- Microsoft Office
- Menu Development
- Multitasking
- Critical Thinking
- Problem Solving
- Sales Forecasting
- Customer Service/Relations
- Communication
- Team Work
- Product Knowledge
- Adaptability

### EDUCATION/ CERTIFICATIONS

**General Assembly, New York, NY** ■ *Certificate in Data Analytics* Sept. 2020  
**Food Handlers License, New York, NY** Feb. 2015

**Johnson & Wales University, Providence, RI**  
*Bachelor of Science: Baking & Pastry Arts & Food Service Management* Feb. 2013  
*Associate of Science: Baking & Pastry Arts* May 2011  
*Concentration: Sales, Meeting, and Event Management*

### SERVICE INDUSTRY EXPERIENCE

**Levain Bakery, New York, NY** ■ Kitchen Supervisor Jan. 2023 to Current

- Working with the General Manager to ensure successful training for new bakers with support of bakery leadership.
- Leading and consulting on pars/inventory of baking ingredients to ensure appropriate orders are placed properly while accepting and documenting deliveries.
- Preparing products according to Levain's specifications and recipes while upholding all Department of Health standards.
- Supporting the General Manager and Head Bakers to make recommendations on baker schedules based on business needs.

**Cafe D'Avignon, New York, NY** ■ Food and Beverage Manager Jan. 2022 to Oct. 2022

- Researching and developing seasonal menu items, while keeping up with the Cafe's expectations.
- Overseeing administrative tasks, including training, equipment maintenance, food ordering/quality, and other needs as they arise.
- Maintaining communication with management staff and corporate directors.

**Cafe D'Avignon, Brooklyn, NY** ■ General Manager Mar. 2019 to Dec. 2021

- Understood a pos system, Square, for analyzing weekly sales to identify sales trends to either increase or decrease products received
- Utilized problem solving skills to promote lower selling items while reducing the amount of waste by viewing sales data
- Accountable for placing orders for two stores while maintaining a bi-week budget of \$1,500
- Coached and trained a minimum of 15 employees between front and back of house, the company's procedures while maintaining excellent customer service, ensuring quality control, and efficiency.

**Pain D'Avignon, Long Island City, NY** ■ Baker Nov. 2018 to Mar. 2019

- Used previous years sales data to predict production three weeks in advance
- Assisted the corporate pastry chef in planning/monitoring resources while discovering trends for opportunities of growth
- Assisted in interpreting data in order to draw conclusions to improve strategies and operations

**Arcade Bakery, New York, NY** ■ Baker Oct. 2016 to May 2018

- Collaborated with the owner to forecast sales trends to either decrease or increase the amount of goods to sell per week
- Monitored the sales for seasonal products based on product, service expectation trends, and the buyer's perception
- Assumed responsibility for developing seasonal menu items in a timely manner

**Dominique Ansel Bakery/Kitchen, New York, NY** ■ Pastry Cook/Chef de Partie Sept. 2014 to Sept. 2016

- Consistently checked the highly detail-oriented standards of all 40+ unique products
- Teamed up with managers to forecast sales trends to either decrease or increase the amount of goods to sell
- Oversaw and trained a team of 10-15 cooks the proper techniques for each item that is produced
- Involved with menu development for seasonally rotating pastries and viennoiserie with a management team of 6
- Worked with FOH managers to create innovative holiday, promotional pastries, and viennoiserie items

## WILKA'S MENU

### BAR SNACKS

#### Popcorn

Flavor choice of: Savory (Olive oil, parmesan cheese, garlic, and herbs (can be VG, don't add parmesan cheese), Vegemite (VG), Miso brown butter

#### Pretzels

Dipping sauce choices of: Miso brown butter, Spicy Mustard, Beer cheese sauce

### SANDWICHES/FLATBREADS

#### Flatbread

Whipped ricotta, olive oil, season grilled vegetable, caramelized carrot (V)

Prosciutto, baby arugula, burrata, and savory fruit jam

Salame, brie, goat cheese, apple jam, with thyme and red chili flakes.

#### Grilled Cheese

Focaccia with smoked gouda, cheddar cheese, arugula, sumac onions (V)

(Use sliced Parmesan) crusted brioche with brie, smoked gouda, brown butter honey glazed carrots

#### Sandwiches

Focaccia whipped ricotta, marinated cucumbers, arugula (V)

Focaccia mortadella, salame, burrata, basil, ricotta pistacchio (CN)

Open faced sourdough chickpea salad tossed in green goddess dressing, spinach, pistachio (VG) (CN)

### SWEET WITH A BIT OF SALTY

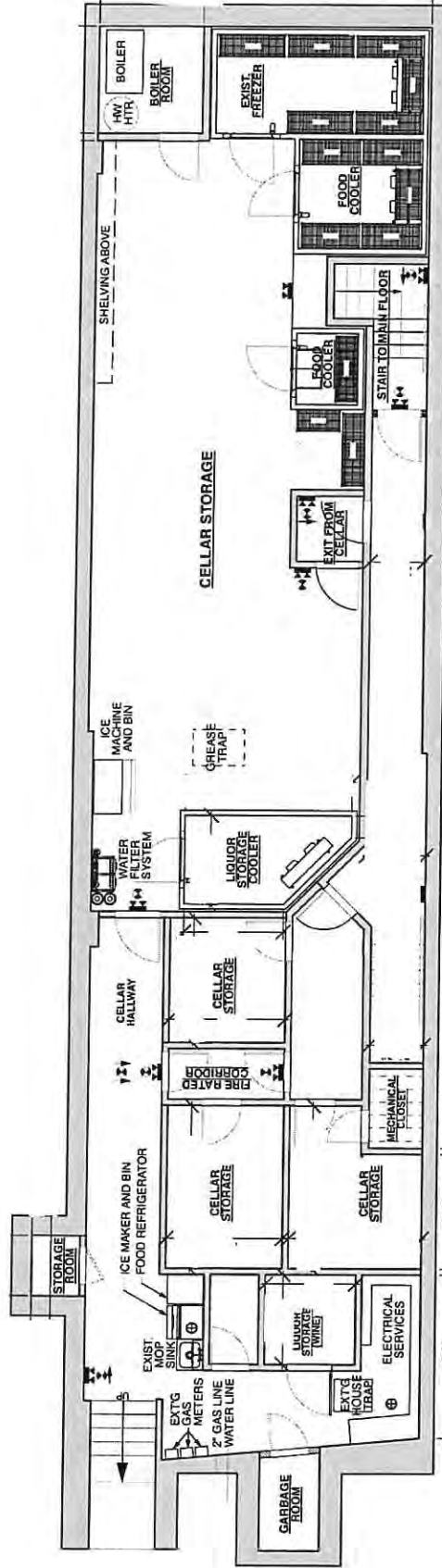
Basil Panna Cotta with Blueberry compote made with agar (VG)

Toasted Brioche Bites served with honeycomb butter

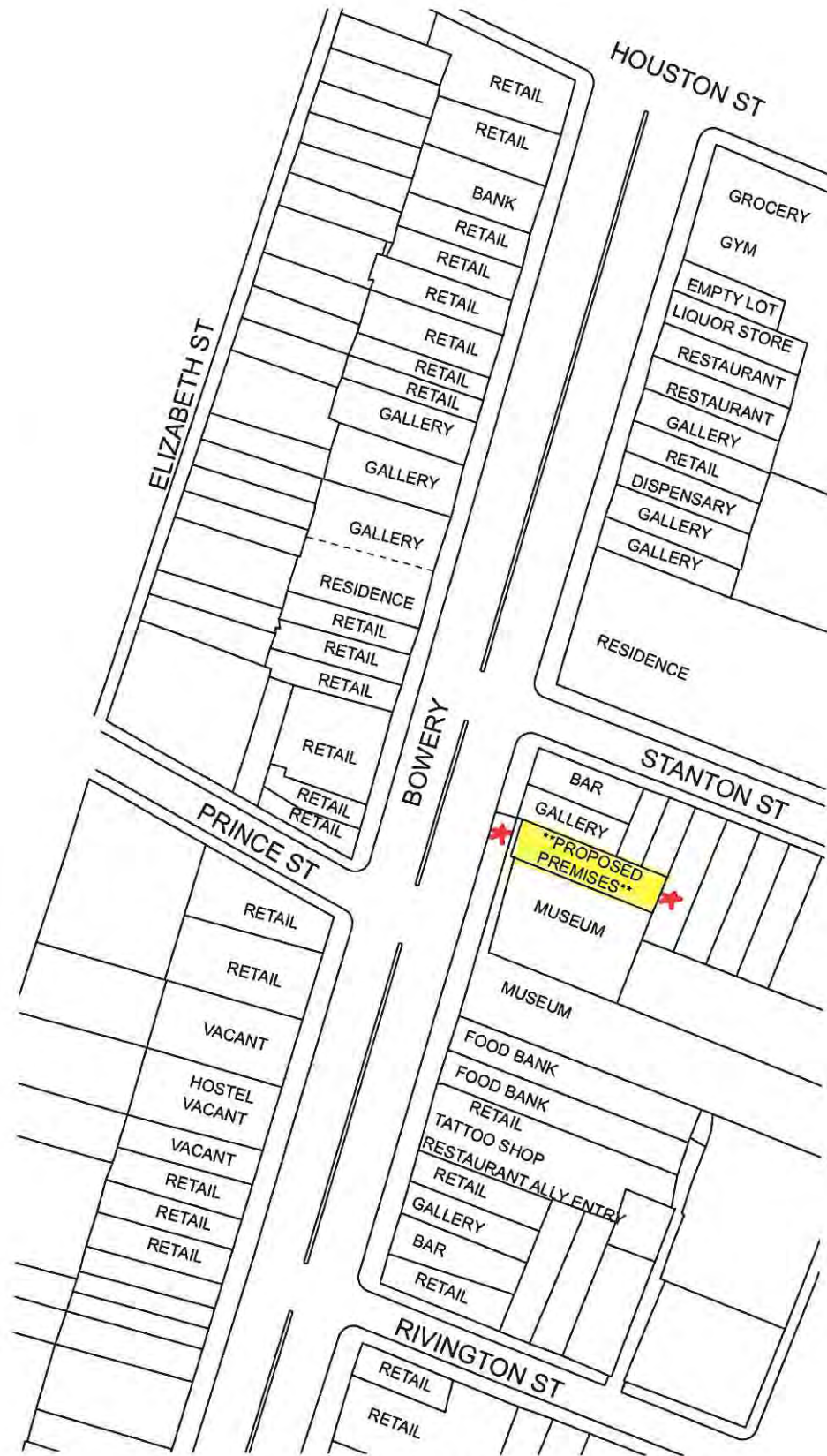
VG= vegetarian, V= Vegan, CN= Contains Nuts







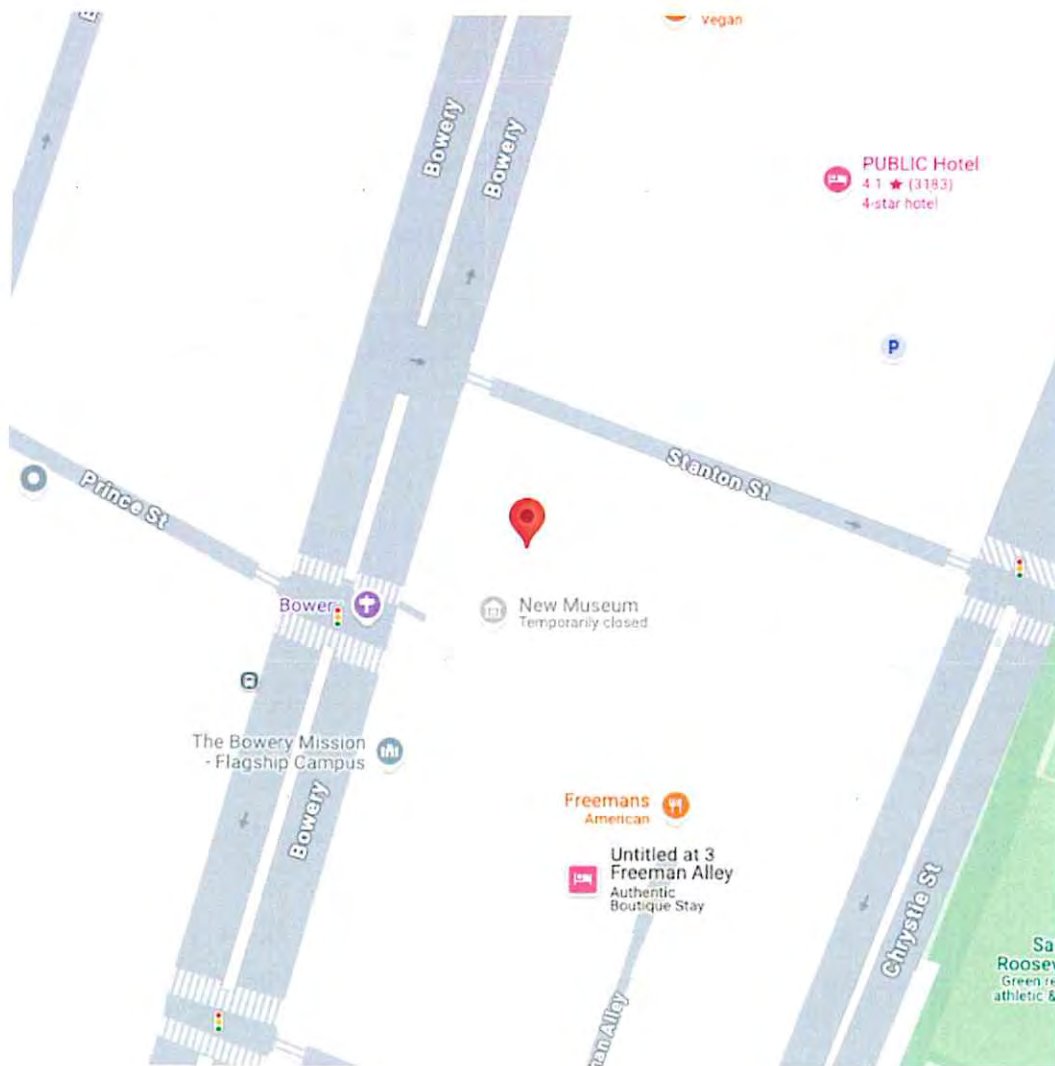
CELLAR DIAGRAM



BLOCK PLOT DIAGRAM

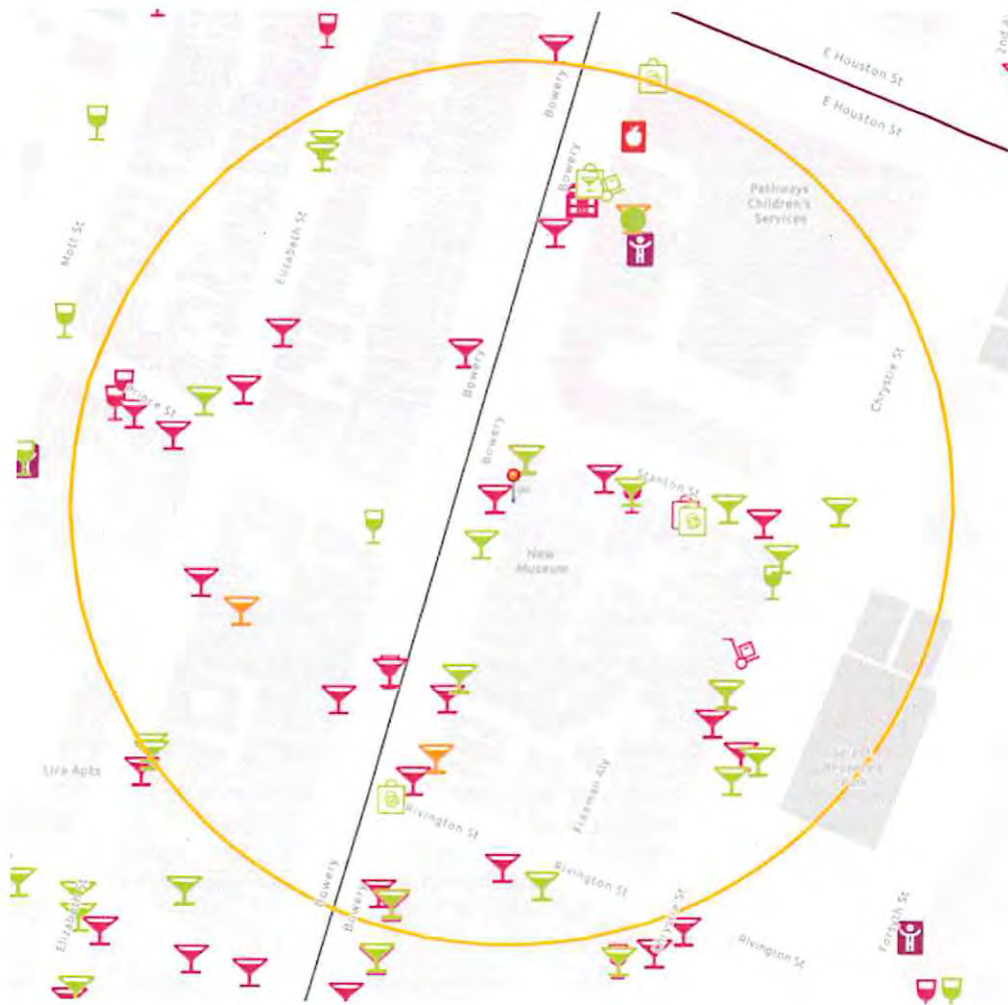
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## NEIGHBORHOOD MAP



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## 500 FOOT MAP



GREEN MARTINI= OP LICENSE  
PINK MARTINI= INACTIVE OP LICENSE  
GREEN WINE= TW/ RW LICENSE  
PINK WINE= INACTIVE TW/ RW LICENSE

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.

Proximity Report For:	
Location	241 Bowery, New York, New York, 10002
Geocode	Latitude: 40.72253 Longitude: -73.99296
Report Generated On	2/24/2025

8 Closest Liquor Stores		
Name	Address	Distance
ELIZABETH & VINE INC License ID: 0100-21-115687 Legacy Serial No.: 1192584	269 BOWERY NEW YORK, New York 10012	374 ft
WINE-O INC License ID: 0100-21-113695 Legacy Serial No.: 1262156	171 ELIZABETH ST SPRING & KENMARE STREETS NEW YORK, New York 10012	785 ft
YOUNG NAM KANG License ID: 0100-21-114493 Legacy Serial No.: 1023586	52 SPRING STREET NEW YORK, New York 10012	1,023 ft
GROTTA AZZURRA IMPORTS INC License ID: 0100-21-115652 Legacy Serial No.: 1259856	177 MULBERRY ST STORE H 1A NEW YORK, New York 10013	1,315 ft
EL CORRAL SOHO INC License ID: 0100-22-116619 Legacy Serial No.: 1235206	406 BROOME ST, STORE H AKA 199 LAFAYETTE ST & CLEVELAND PL NEW YORK, New York 10013	1,425 ft
YI DING FA CORP License ID: 0100-22-115857 Legacy Serial No.: 1339668	101 ALLEN ST NEW YORK, New York 10002	1,440 ft
VIJAYA GROUP INC License ID: 0100-23-126911 Legacy Serial No.: 1326346	100 STANTON ST NEW YORK, New York 10002	1,458 ft
SA VINO ITALIANO INC. License ID: 0100-23-124962 Legacy Serial No.: 1199593	200 GRAND ST MOTT & MULBERRY STREETS NEW YORK, New York 10013	1,602 ft

Schools within 500 feet		
Name	Address	Distance
PATHWAYS CHILDRENS SERVICES	273 BOWERY NEW YORK, NY 10002	436 ft

## Churches within 500 feet

Name	Distance
D & P	320 ft

## Pending On Premises Liquor Licenses within 750 feet

Name	Address	Distance
Bowery Street Hospitality LLC Application ID: NA-0370-25-101917	217 Bowery New York, NY 10002.0	301 ft
Dante Elizabeth St LLC Application ID: NA-0340-24-144519	206 210 Elizabeth St New York, NY 10012.0	331 ft
20X HOSPITALITY AT BOWERY LLC Application ID: NA-0416-23-121668	265 267 BOWERY NEW YORK, New York 10002.0	348 ft
189 DRINKS LLC Application ID: NA-0340-22-136741	171 CHRYSTIE ST NEW YORK, New York 10002.0	633 ft

## Active On Premises Liquor Licenses within 750 feet

Name	Address	Distance
FT 328 LLC License ID: 0370-24-137493 Legacy Serial No.: 6046351	245 BOWERY NEW YORK, New York 10002	51 ft
241 BOWERY CORP License ID: 0340-23-134228 Legacy Serial No.: 1254502	* CURRENT ACTIVE LICENSE * 241 BOWERY NEW YORK, New York 10002	59 ft
JDS RESTAURANT LLC License ID: 0340-23-133369 Legacy Serial No.: 1344893	9 STANTON ST NEW YORK, New York 10002	135 ft
GPGB LLC & 225 BOWERY LLC License ID: 0343-23-112199 Legacy Serial No.: 1344809	225 BOWERY AKA 3 FREEMAN ALLEY NEW YORK, New York 10002	207 ft
JBDP STANTON CORPORATION License ID: 0340-21-120152 Legacy Serial No.: 1272778	17 STANTON ST NEW YORK, NY 10002	244 ft
ALLENTOWN TRADING CO LLC License ID: 0370-24-121042 Legacy Serial No.: 6029433	205 CHRYSTIE ST NEW YORK, New York 10002	311 ft
AKCB HOLDING LLC AND OUTER HOSPITALITY LLC License ID: 0340-23-130833 Legacy Serial No.: 1332415	191 CHRYSTIE ST NEW YORK, New York 10002	326 ft
CAFE HABANA NYC LLC License ID: 0340-23-128273 Legacy Serial No.: 1335523	17 PRINCE ST NEW YORK, New York 10012	371 ft
IS CHRYSTIE MANAGEMENT LLC & JJ HOSPITALITY 2 LLC License ID: 0340-23-136084 Legacy Serial No.: 1298195	215 CHRYSTIE ST JULES@BRPCLAW.COM NEW YORK, New York 10002	371 ft
215 CHRYSTIE LLC & IS CHRYSTIE MANAGEMENT LLC License ID: 0343-23-107027 Legacy Serial No.: 1298196	215 CHRYSTIE ST NEW YORK, New York 10002	371 ft
VARIETY ENTERTAINMENT GROUP LLC License ID: 0340-22-105303	189 CHRYSTIE STREET STANTON & RIVINGTON	402 ft

## Active On Premises Liquor Licenses within 750 feet

Name	Address	Distance
Legacy Serial No.: 1183239	NEW YORK, New York 10002	
FREEMAN HOLDINGS LLC License ID: 0340-22-106044 Legacy Serial No.: 1150177	191 CHRYSTIE ST AKA 2 FREEMAN ALLEY NEW YORK, New York 10002	405 ft
RIVINGTON BEER GARDEN LLC License ID: 0340-23-164879 Legacy Serial No.: 6007275	7 RIVINGTON ST NEW YORK, NY 10002	435 ft
MUSKET HOSPITALITY LLC License ID: 0340-23-137892 Legacy Serial No.: 1268066	265 ELIZABETH ST NEW YORK, New York 10012	450 ft
FONDA NOLITA LLC License ID: 0340-23-137795 Legacy Serial No.: 1270204	267 ELIZABETH ST NEW YORK, New York 10012	460 ft
Sip Champagne LLC License ID: 0370-24-131778 Legacy Serial No.: 6040484	207 Bowery New York, NY 10002	473 ft
CANTALOUPE LLC License ID: 0340-22-103734 Legacy Serial No.: 1149525	196 ELIZABETH STREET PRINCE & SPRING STREETS NEW YORK, New York 10010	495 ft
MF PEASANT LLC License ID: 0340-22-112626 Legacy Serial No.: 1325099	194 ELIZABETH ST NEW YORK, New York 10012	499 ft
SWISS WHITE INT'L LLC License ID: 0340-22-106527 Legacy Serial No.: 1292870	177 CHRYSTIE ST NEW YORK, NY 10002	534 ft
AINSLIE BOWERY LLC License ID: 0340-22-110402 Legacy Serial No.: 1338113	199 BOWERY NEW YORK, New York 10002	535 ft
5 SPRING STREET CORP License ID: 0370-24-123340 Legacy Serial No.: 6031800	5 SPRING STREET GROUND FL NEW YORK, New York 10012	572 ft
WALLABOUT ENTERTAINMENT LLC License ID: 0340-24-132010 Legacy Serial No.: 6040753	167 171 CHRYSTIE ST NEW YORK, NY 10002	613 ft
AURORA CATERING INC License ID: 0340-22-113589 Legacy Serial No.: 1245220	231 MOTT ST NEW YORK, New York 10012	637 ft
14 SPRING STREET CAFE LLC License ID: 0340-21-119467 Legacy Serial No.: 1270562	14 SPRING STREET NEW YORK, New York 10012	661 ft
TWELVE SPRING ST REST CORP License ID: 0340-23-133781 Legacy Serial No.: 1215096	12 SPRING ST AKA176ELIZABETHST BOWERY & ELIZABETH ST NEW YORK, New York 10012	676 ft
18 FRONT INC License ID: 0340-22-107087 Legacy Serial No.: 1151149	18 SPRING STREET MOTT & ELIZABETH NEW YORK, New York 10013	702 ft
OSIB BOWERY ST OPERATOR LLC & OSIB BCRE BOWERY ST License ID: 0343-22-126822 Legacy Serial No.: 1310647	185 187 189 191 BOWERY NEW YORK, New York 10003	711 ft
MARI MAKAN LLC License ID: 0340-22-104236 Legacy Serial No.: 1303337	20 SPRING ST NEW YORK, New York 10012	724 ft

Active On Premises Liquor Licenses within 750 feet

Name	Address	Distance
MARI MAKAN NEXT DOOR LLC License ID: 0340-23-133324 Legacy Serial No.: 1345941	22 SPRING ST NEW YORK, New York 10012	733 ft
AGOODLOOK LLC License ID: 0340-22-113442 Legacy Serial No.: 1294253	174 ELIZABETH ST NEW YORK, New York 10012	737 ft
TOM & JERRYS BAR REST INC License ID: 0340-21-117850 Legacy Serial No.: 1025179	288 ELIZABETH STREET NEW YORK, New York 10012	746 ft