



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 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/sla/community\\_groups.shtml](http://www.nyc.gov/html/mancb3/html/sla/community_groups.shtml)
- 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: October 31st, 2014

**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: OP252 - Full Liquor

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

Previous or current use of the location: Restaurant

Corporation and trade name of current license: Mission Cantina LLC

**APPLICANT:**

Premise address: 172 Orchard Street

Cross streets: Stanton Street & East Houston Street

Name of applicant and all principals: Mission Cantina LLC, Danny Bowien, Scott Kasen

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 4 tables and 8 seats

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? 74

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) 12 pm - 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 4 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): Rectangular bar, approx 9'x5', front right of restaurant

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  
Mexican

What are the hours kitchen will be open? 12 pm - 2 am daily

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 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 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.")

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: \_\_\_\_\_ MCFNY LLC

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 \_\_\_\_\_

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? 15

How many On-Premise (OP) liquor licenses are within 500 feet? 42

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).

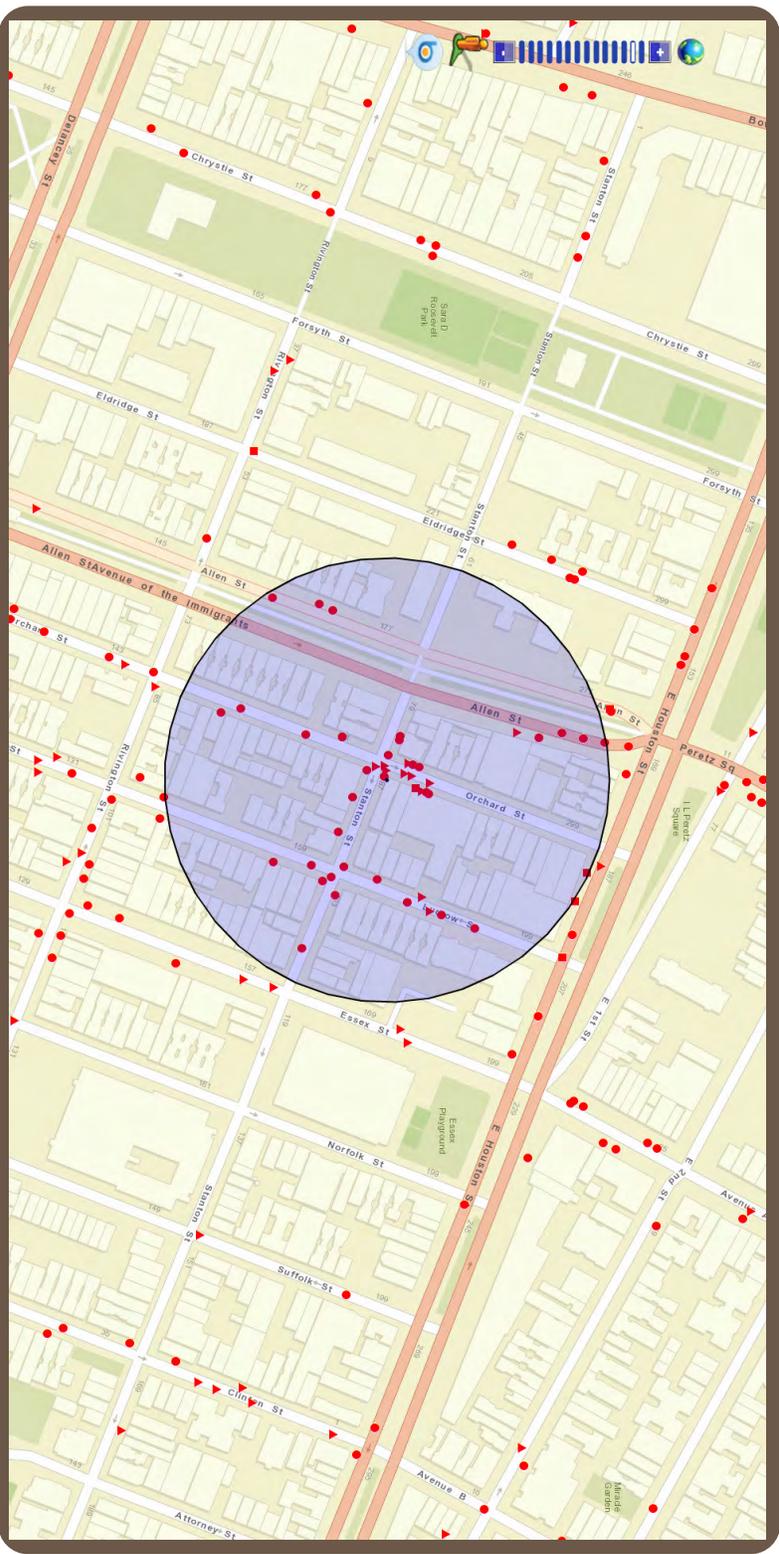
***We are including the following questions to be able to prepare stipulations and have the meeting be faster and more efficient. Please answer per your business plan; do not plan to negotiate at the meeting.***

1.  I agree to close any doors and windows at 10:00 P.M. every night?
2.  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 \_\_\_\_
3.  I will play ambient recorded background music only.
4.  I will not apply for an alteration to the method of operation agreed to by this stipulation without first coming before CB 3.
5.  I will not seek a change in class to a full on-premise liquor license. Or  my business plan is to seek an upgrade at a later date. N/A
6.  I will not participate in pub crawls or have party buses come to my establishment.
7.  I will not have a happy hour. Or  Happy hour will end by \_\_\_\_\_.
8.  I will not have wait lines outside.  There will be a staff person outside to monitor sidewalk crowds and ensure no loitering.
9.  Residents may contact the manager/owner at the following phone number. Any complaints will be addressed immediately and I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.

# Mission Cantina LLC

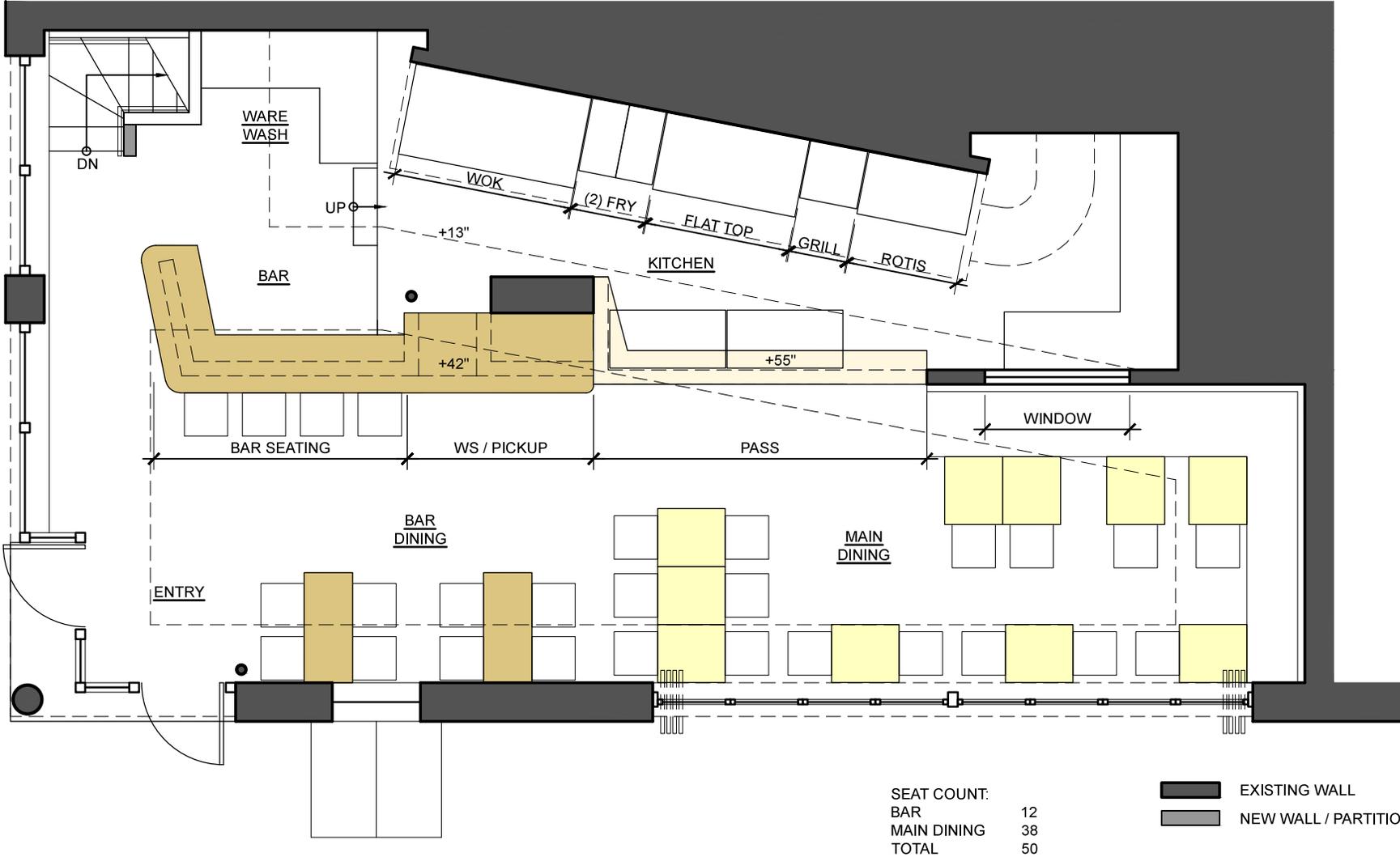
Legend

- On Premises Liquor
- On Premises Wine and Beer
- On Premises Wine
- On Premises Beer
- On Premises Beer
- On Premises Beer
- Off Premises Liquor
- Off Premises Wine
- Off Premises Beer
- Wholesale
- Pending



**List of Licenses within 500ft**

Name	Address	Approx. Distance
ORCHID STREET ENTERPRISES LLC	174 ORCHARD STREET	10 ft
168 ORCHARD ST PARTNERS	168 170 ORCHARD ST	30 ft
A CASA FOODS LLC	173 ORCHARD ST	50 ft
95 STANTON STREET REST INC	95 STANTON ST	60 ft
ORCHARD STREET RESTAURANT LLC	187 ORCHARD STREET	70 ft
FOOD ON ORCHARD LLC	191 ORCHARD ST	80 ft
THE MEATBALL SHOP	84 STANTON ST	85 ft
BARRAZA FOODS INC	198B ORCHARD STREET	90 ft
STANTON RESTAURANT CORP	82 STANTON STREET	90 ft
200 PROOF LLC	200 A ORCHARD STREET	95 ft
PROJECT 6 LLC	167 ORCHARD ST - 1ST FLOOR	105 ft
GHVILLE INC	167 ORCHARD ST	105 ft
GHVILLE INC	167 ORCHARD ST 2ND & 3RD FL	105 ft
TERRITORY 99 INC	99 STANTON STREET	125 ft
162 ORCHARD CORP	162 ORCHARD ST	165 ft
161 LUDLOW FOOD LLC	161 LUDLOW ST	175 ft
GREY ASSOCIATES LLC	165 167 LUDLOW STREET	185 ft
LOCO 111 INC	105 STANTON ST	205 ft
SAKAMAI LLC	157 LUDLOW ST	205 ft
158 LUDLOW REST LLC	158 LUDLOW STREET	220 ft
TWO ALMONTES CORP	108 STANTON ST	235 ft
JERSEY BOYS LLC	173 LUDLOW ST	235 ft
OWLINGS INC	152 LUDLOW STREET	250 ft
SWEET CHICK LES LLC	178 LUDLOW ST	280 ft
MCFNY LLC	154 ORCHARD ST	295 ft
ALLEN OPERATING COMPANY LLC & ORCHARD ST REST LLC		
ORCHARD FOODS INC	152 ORCHARD STREET	325 ft
LUDLOW HOTEL OPERATING LLC & LUDLOW HOTEL FOOD		
DISH 165 INC	165 ALLEN STREET	330 ft
UBER CAFFE LLC	116 STANTON ST	350 ft
STEPS LLC	163 ALLEN STREET	350 ft
KENROCK ENTERPRISES LLC	192 ALLEN ST	350 ft
ROCKWOOD MUSIC CORP	194 ALLEN ST STORE B5, B6	390 ft
MFM BRANDY LLC	157 ALLEN ST	400 ft
BRACKLUINN REST INC	137 LUDLOW STREET	405 ft
PUB 138 INC	138 LUDLOW STREET	420 ft
ROCKWOOD ENTERTAINMENT INC	196 ALLEN ST B4	425 ft
98 RIVINGTON RESTAURANT LLC	98 RIVINGTON ST	450 ft
MUNDO NEW YORK INC	205 ALLEN ST AKA 159 E HOUSTON	450 ft
AEGIS HOLDING HOUSTON LLC	175 177 E HOUSTON ST	460 ft
LJ EAST HOUSTON LLC	201 E HOUSTON ST	460 ft
LA PALA LLC	184 198 ALLEN ST	470 ft
CODA DI BUE LLC	78 84 RIVINGTON ST	470 ft
KELTIC LOUNGE INC	132 LUDLOW ST	505 ft
3B RESTAURANT CORP	217 ELDRIDGE ST	505 ft



1 MCF STANTON: GROUND FLOOR PLAN  
 3/16" = 1'-0"

## to share

### **mexican kimchi**

### **japanese edamame**

matcha powder, sea salt

### **burrata**

yuzu cream, tarragon, potato bun

### **avocado sashimi**

smoked habanero honey, pickled mustard seeds, pork crackling, celery and onions

### **chicken wings with mole spices**

crema, cotija, jalapeno vinegar

### **sunflower seed guacamole**

flax seeds, poppy seeds

### **3 cheese tacos**

provolone, queso cotija, monterey jack; toasted in pastrami fat

### **country fried chicken livers**

mole oaxaca, charred onion pickles, black beans

### **rotisserie chicken pho**

served in the style of Hanoi

### **bo kho**

vietnamese beef tendon stew, fresh rice noodles

### **smoked pork jowl**

husk's green tomato pickles, salty peanuts, fried lime leaves

### **3 egg omelette**

lamb chorizo, sea urchin, jalapeno pickles

### **lamb breast, al pastor**

toasted fennel, cumin, pea leaves, medjool dates, yogurt

### **whole fried fish**

pineapple, green papaya, chiapas vinegar, vietnamese mint

tacos | anson mills tortillas • la taqueria style

### **spicy tuna tostada (like a river)**

fresh albacore tuna, wasabi tobiko

### **fried jalapeno pickle**

queso oaxaca, crema, cotija

**delicata squash**

charred and pureed

**butter creamed spinach • peter luger style**

water chestnuts

**vegetable mole**

french breakfast radishes, mole oaxaca

**pulled pork trotter**

coconut and peanut braised

**masa fried fish**

spicy habanero onions, crema

sides

**anson mills polenta**

tempura masa

**refried black beans**

**bone marrow fajitas**

turtle tower jalapeno vinaigrette

**kale & avocado caesar**

**sticky rice tamale**

fermented black bean, pork jowl, peanuts, coconut milk reduction