

Meeting Date: December 2024

APPLICANT INFORMATION:

Name of applicant(s): Rich 99 Ltd

Trade name (DBA): Go Dunk

Premises address: 332 Bowery

Cross Streets and other addresses used for building/premise:
Bond Street and East 3rd Street

CONTACT INFORMATION:

Principal(s) Name(s): Thipsuda Muenpho and Natwalan Limwong

Office or Home Address: [REDACTED]

City, State, Zip: [REDACTED]

Telephone #: [REDACTED] email : [REDACTED]

Landlord Name / Contact: 332 Bowery Realty LLC

Landlord's Telephone and Fax: (646) 524-7742

NAMES OF ALL PRINCIPAL(s):	NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD
<u>Thipsuda Muenpho</u>	<u></u>
<u>Natwalan Limwong</u>	<u></u>
<u></u>	<u></u>

Briefly describe the proposed operation (i.e. "We are a family restaurant that will focus on..."):

We are an authentic Southeast Asian restaurant
serving regional dishes, competitively priced, in
a warm and convivial atmosphere

WHAT TYPE(S) OF LICENSE(S) ARE YOU APPLYING FOR (MARK ALL THAT APPLY):

- ☒ a new liquor license (☒ Restaurant ☐ Tavern / On premise liquor ☐ Other)
- ☐ an UPGRADE of an existing Liquor License
- ☐ an ALTERATION of an existing Liquor License
- ☐ a TRANSFER of an existing Liquor License
- ☐ a HOTEL Liquor License
- ☐ a DCA CABARET License
- ☐ a CATERING / CABARET Liquor License
- ☐ a BEER and WINE License
- ☐ a RENEWAL of an existing Liquor License
- ☐ an OFF-PREMISE License (retail)
- ☐ OTHER : _____

If upgrade, alteration, or transfer, please describe specific nature of changes:

(Please include physical or operational changes including hours, services, occupancy, ownership, etc.)

If this is for a new application, please list previous use of location for the last 5 years:

Previously unlicensed

Is any license under the ABC Law currently active at this location? ☐ yes ☒ no

If yes, what is the name of current / previous licensee, license # and expiration date: _____

Have any other licenses under the ABC Law been in effect in the last 10 years at this location?

☐ yes ☒ no

If yes, please list DBA names and dates of operation:

PREMISES:

By what right does the applicant have possession of the premises?

☐ Own ☒ Lease ☐ Sub-lease ☐ Binding Contract to acquire real property ☐ other: _____

Type of Building: ☐ Residential ☐ Commercial ☒ Mixed (Res/Com) ☐ Other: _____

Number of floor: 4 Year Built : _____

Describe neighboring buildings:

mixed use

Zoning Designation: C6-1

Zoning Overlay or Special Designation (applicable) _____

Block and Lot Number: 530 / 40

Does the premise occupy more than one building, zoning lot, tax lot or more than one floor? ☐ yes ☐ no

Is the premise located in a historic district? ☐ yes ☒ no

(if yes, have all exterior changes or changes governed by the Landmarks Preservation Commission (LPC) been approved by the LPC? ☐ yes ☐ no, please explain : _____

Will any outside area or sidewalk café be used for the sale or consumption of alcoholic beverages? (including sidewalk, roof and yard space) ☒ no ☐ yes : explain _____

What is the proposed Occupancy? N/A

Does the premise currently have a valid Certificate of Occupancy (C of O) and all appropriate permits?

☐ no ☒ yes * Must be amended

If yes, what is the maximum occupancy for the premises? 74

If yes, what is the use group for the premises? 6

If yes, is proposed occupancy permitted? ☒ yes ☐ no, explain : _____

If your occupancy is 75 or greater, do you plan to apply for Public Assembly permit? ☐ yes ☐ no

Do you plan to file for changes to the Certificate of Occupancy? ☒ yes ☐ no
(if yes, please provide copy of application to the NYC DOB) NOT AVAILABLE YET

Will the façade or signage be changed from what currently exist at the premise? ☐ no ☒ yes

(if yes, please describe: New signage

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? Approx 1500 sq'

If more than one floor, please specify square footage by floors: 750sf per floor

If there is a sidewalk café, rear yard, rooftop, or outside space, what is the square footage of the area?

N/A

If more than one floor, what is the access between floors? Interior stairwell

How many entrances are there? 1 How many exits? 1 How many bathrooms? 2

Is there access to other parts of the building? X no _____ yes, explain: _____

OVERALL SEATING INFORMATION:

Total number of tables? 27 Total table seats? 52

Total number of bars? 1 Total bar seats? 8

Total number of "other" seats? 3 please explain: window counter seats

Total OVERALL number of seats in Premises : 63

BARS:

How many * stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats 8

How many service bars are being applied for on the premises? 0

Any food counters? no x yes, describe: small counter in front window seat

For Alterations and Upgrades:

Please describe all current and existing bars / bar seats and specific changes: _____

* A stand-up bar is any bar or counter (whether seating or not) over which a member of the public can order, pay for and receive food and alcoholic beverages.

PROPOSED METHOD OF OPERATION:

What type of establishment will this be? (check all that apply)

☐ Bar ☐ Bar & Food ☒ Restaurant ☐ Club/ Cabaret ☐ Hotel ☐ Other: _____

What are the Hours of Operation?

Sunday: 12 to 11 pm to pm Monday: 12 to 11 pm to pm Tuesday: 12 to 11 pm to pm Wednesday: 12 to 11 pm to pm Thursday: 12 to 11 pm to pm Friday: 12 to 11 pm to pm Saturday: 12 to 11 pm to pm

Will the business employ a manager? ☐ no ☒ yes, name / experience if known: TBD

Will there be security personnel? ☒ no ☐ yes (if yes, what nights and how many?) _____

Do you have or plan to install French doors, accordion doors or windows that open? ☐ no ☐ yes

If yes, please describe: _____

Will you have TV's? ☒ no ☐ yes (how many?) _____

Type of MUSIC / ENTERTAINMENT: ☐ Live Music ☐ Live DJ ☐ Juke Box ☒ Ipod / CDs ☐ none

Expected Volume level: ☒ Background (quiet) ☐ Entertainment level ☐ Amplified Music
(check all that apply)

Do you have or plan to install soundproofing? ☒ no ☐ yes

IF YES, will you be using a professional sound engineer? _____

Please describe your sound system and sound proofing: Small speakers powered by iPad / computer

Will you be permitting: ☐ promoted events ☐ scheduled performances ☐ outside promoters

☐ any events at which a cover fee is charged? ☒ private parties

Do you have plans to manage or address vehicular traffic and crowd control on the sidewalk caused by your establishment? ☐ no ☒ yes (if yes, please attach plans) one employee will be responsible to ensure that the sidewalk is not blocked by waiters and taxis and ubers

Will you be utilizing ☐ ropes ☐ movable barriers ☐ other outside equipment (describe) pick up and drop off swiftly and quietly

Are your premises within 200 feet of any school, church or place of worship? ☒ no ☐ yes

If there is a school, church or place of worship within 200 feet of your premises or on the same block, please submit a block plot diagram or area map showing its' location in proximity to your applicant premises (no larger than 8 1/2 " x 11").

Indicate the distance in feet from the proposed premise:

Name of School / Church: _____

Address: _____ Distance: _____

Name of School / Church: _____

Address: _____ Distance: _____

Name of School / Church: _____

Address: _____ Distance: _____

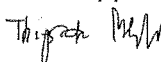
Please provide contact information for Residents / Community Board and confirm that if complaints are made you will address it immediately.

Contact Person: Thipsuda Muenpho Phone: (917) 929-0948

Address: 3705 30th Street, #513

Email : hello@godunknyc.com

Application submitted on
behalf of the applicant by:

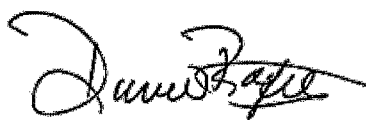


Signature

Print or Type Name Thipsuda Muenpho

Title President

Thank you for your cooperation. Please return this questionnaire along with the other required documents as soon as you can. This will expedite your application and avoid any unnecessary delays. Use additional pages if necessary.



Community Board 2,
Manhattan SLA Licensing Committee
Donna Raftery, Co-Chair
Robert Ely, Co-Chair

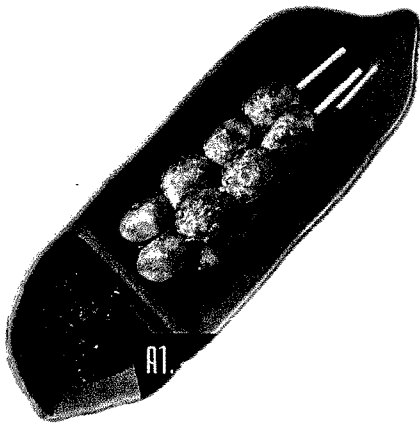
Appertizers



Gyo Zaab Zeed

\$14

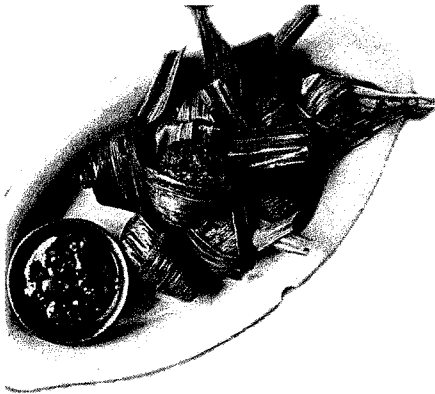
- Steam dumpling with Sichuan chili sauce



Luk-Chin moo ping

\$14

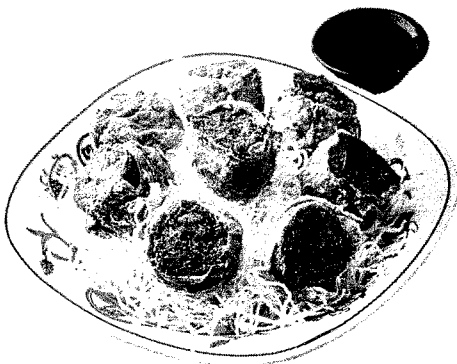
- Grilled pork balls (3 skewers)



Gai hot Bai-Toey

\$16

- Fried chicken wrapped in pandan leaves

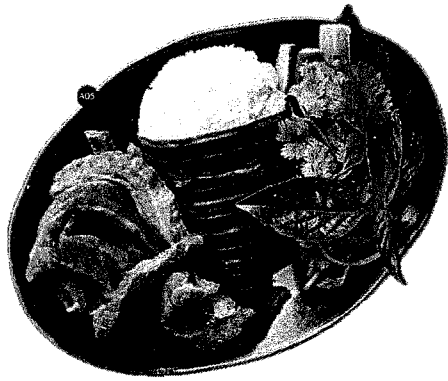


How Jor

\$16

- deep fried crab meat and minced pork balls

Appertizers



- Kaw moo Tod \$16
- deep fried pork jaws, spicy tamarinds sauce with sticky rice



- Peek Gai Tod \$16
- fried chicken wing with salt and sticky rice.



- Hae Geun \$17
- deep fried shrimp and minced pork rolls



- Moo Sam Chan Tod Nam pla \$16
- deep fried pork belly with seasoned fish sauce.

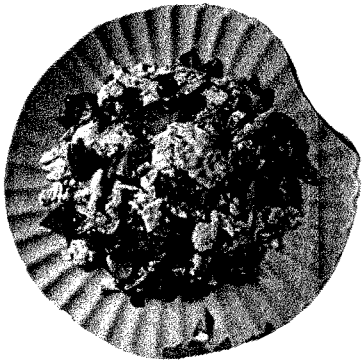
Entrees



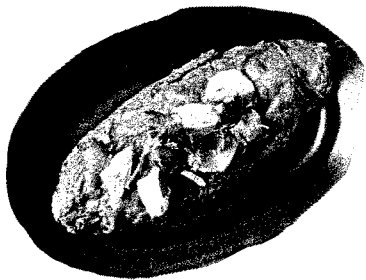
- Nam Tok Wagyu \$32
- Sliced US wagyu ribeye with aromatic pork blood broth.



- Nam Tok Moo \$20
- Pork sliced and pork ball with aromatic pork blood broth



- Bai ling pai Kai \$18
- stir fried melinjo leaves with eggs.



- Kai Jiew poo gon \$36
- crab meat omelette



- Kang Som Cha-om koong \$28
- Acacia leaves omelette, cowslip creeper and shrimp in sour soup

Entrees



- Poo pad phong karee \$32
- Crab meat stir fried with curry powder with eggs



- Koong pad phong karee \$28
- shrimp stir fried with curry powder with eggs



- Khao Kai khon moo krob kra triem. \$22
- rice topped with stir fried crispy pork belly with salt and pepper and scrambled eggs



- Khao Kai khon Karpow Wagyu \$32
- rice topped with stir fried hot basil with minced Wagyu and scramble eggs

Entrees



Pad Thai koong \$28

- Stir fried rice noodles with tamarind sauce with shrimps



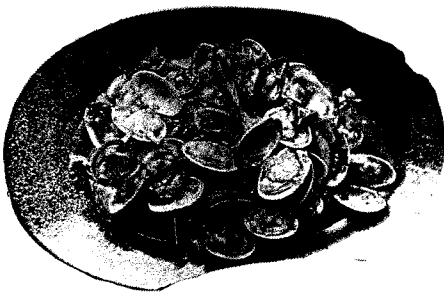
Kanomjean Namyaphoo \$32

- Southern crabmeat curry served with fermented rice vermicelli and mixed vegetables



Meuk pad Khai khem \$28

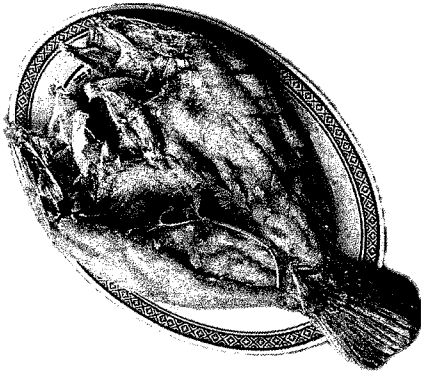
- stir fried squid with salted eggs and curry powder



Hoi rai pad pad prik praw \$26

- stir fried Askari surf clams with chili paste

Entrees



Pla Tod Nam pla \$42

- deep fried Branzino with seasoned fish sauce



Pla neung see eew \$42

- Steam Branzino with seasoned soy sauce

Entrees



Kai toon seafood hot pot \$28

- hot pot steam eggs with seafood



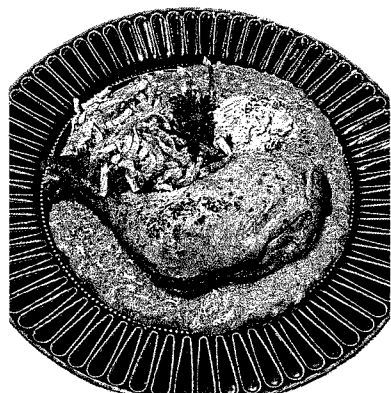
Nam Tok neua hang. \$24

- dried noodle with aromatic pork blood served with sliced beef and beef ball



Nam Tok Wagyu hang \$32

- dried noodle with aromatic pork blood served with sliced Wagyu and beef ball



Khao soi Gai \$26

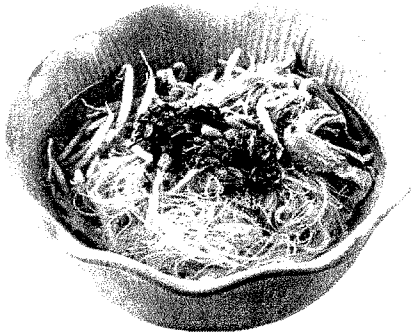
- creamy curry broth with egg noodles and chicken.

Entrees



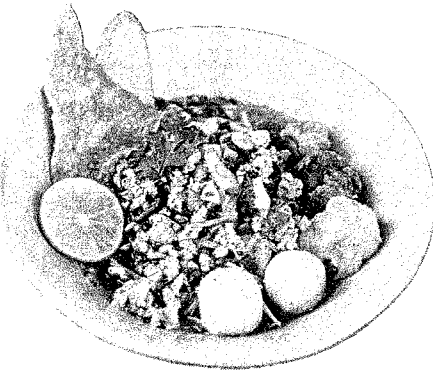
Nam Tok Neua \$26

- Braised beef with beef ball and aromatic pork blood broth



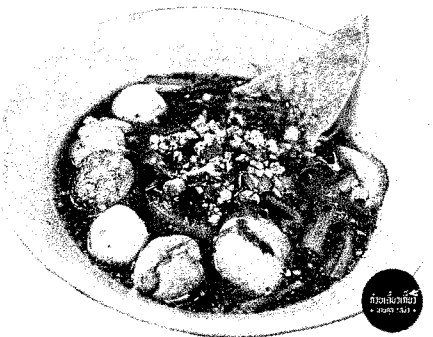
Guay tiew Gai \$22

- chicken sliced with rice noodles in chicken broth



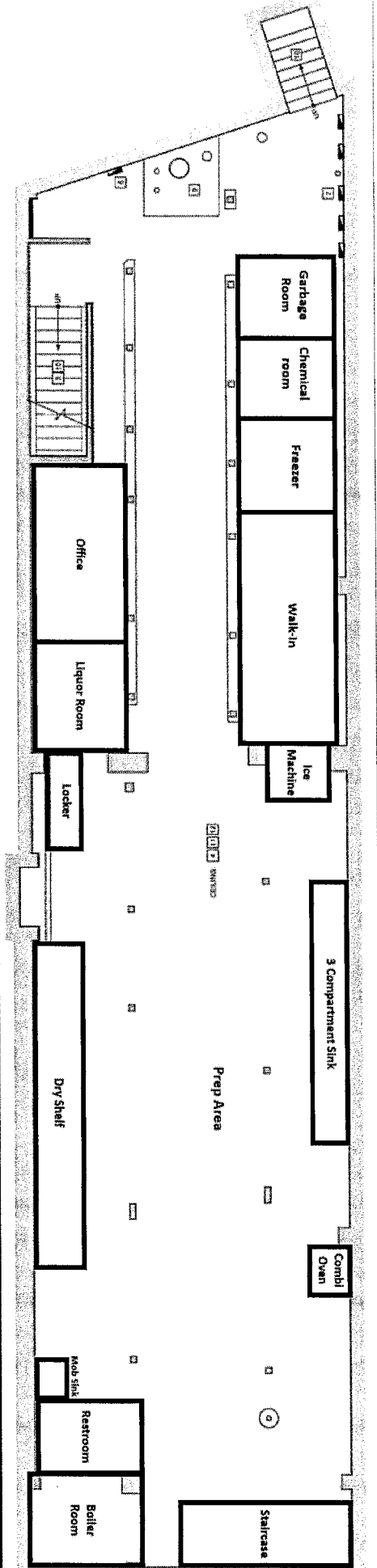
Tom yum noodle \$22

- minced pork, pork ball with rice noodles in spicy lime broth.



Yen Ta Foh \$26

- Tamarind broth with seafood and rice noodles



Rich 99 Ltd
332 Brewery
New York, NY 10012