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Mark Diller, District Manager



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COMMUNITY BOARD NO. 2, MANHATTAN

3 WASHINGTON SQUARE VILLAGE
NEW YORK, NY 10012-1899

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Greenwich Village ♦ Little Italy ♦ SoHo ♦ NoHo ♦ Hudson Square ♦ Chinatown ♦ Gansevoort Market

COMMUNITY BOARD 2 APPLICATION FOR A LIQUOR LICENSE

Please fill out this questionnaire, including the date, and return to the Community Board 2 office by email to arrive **no later than the month's due date** which can be found on CB2 Manhattan's website (<https://cbmanhattan.cityofnewyork.us/cb2/resources/sla-questionnaire/>). When meetings return to in person, please also provide an additional 5 copies plus supporting material requested to the SLA committee meeting.

Failure to complete and return the questionnaire and supporting materials on time will result in your item being removed from the agenda.

Failure to provide a completed questionnaire or failure to present before CB2 will result in notifying the State Liquor Authority (SLA) of your noncompliance with the community review process.

If you need to reschedule, please notify the Community Board 2 office no later than the Friday prior to the scheduled meeting. Speak to Florence Arenas at the Board Office. **A maximum of 1 layover request will be granted per application. Failure to reappear without notification will result in a recommendation to deny this application.**

The following supporting materials are **required** for this application:

1. A list of all other licensed premises (including Beer and Wine) within 500 ft. of this location.
2. If the license being applied for is subject to the 500 ft. rule, please provide a copy of the public interest statement that will be submitted to the SLA.
3. Floor plans of the premise, clearly indicating the location of all entrances and exits, windows, bars, tables and chairs, patron and employee bathroom(s) and kitchen layout to be licensed. Please include seat and table counts on the plans for each area. **If outdoor seating of any kind is included in the application please download and complete CB2 SLA's Addendum for Outdoor Seating.** For any multi-floor, multi-room or hotel applications, please provide detailed plans for each floor and/or separate areas to be included in the licensed premises that are clearly labeled.
4. Proposed menu with general price ranges, if applicable.
5. Certificate of Occupancy or Letter of No Objection for the premises showing that the proposed use is permitted, including specific use of all outdoor areas within the property line.
6. If unable to show the proposed use is permitted, including for outdoor areas within the property line, please provide a detailed explanation for how the proposed use sought will be permitted and please provide any plans filed or to be filed with the Buildings Department.
7. Letter of Understanding or Letter of Intent from the Landlord.

8. Provide proof of community outreach to area block associations and immediately impacted residents in the building and surrounding area to notify them of your pending application and Community Board meeting information. Copies of any mailings to, and signatures or letters from Residential Tenants at location and from surrounding buildings may be submitted with home address and contact information. (i.e. a letter from the neighborhood block association or petition in support with home address and contact information.)
9. A copy of your NYS Liquor Authority application as it will be submitted to the SLA (excluding financial information).
10. If this is for a **Corporate Change**, please provide the **Current Approved Corporate Set-Up and the Proposed Corporate Set-Up** along with existing executed stipulations with CB2 if applicable.
11. If this is for any type of **Alteration Application**, please provide detailed information regarding the current situation and the proposed changes outlined as an addendum. If adding or subtracting space, please provide current and proposed diagrams.
12. If this application is for a **Change in Method of Operation**, please provide the current method of operation and the proposed changes in method of operation as an addendum.

Meeting Date: July 2025

APPLICANT INFORMATION:

Name of applicant(s): August Gatherings NYC Corp.

Trade name (DBA): n/a

Premises address: 102 Bowery

Cross Streets and other addresses used for building/premise:
Hester & Grand

CONTACT INFORMATION:

Principal(s) Name(s): Xin Chi Tang

Office or Home Address: [REDACTED]

City, State, Zip: Brooklyn, NY 11224

Telephone #: [REDACTED] email: [REDACTED]

Landlord Name / Contact: Chunka Realty Inc.

Landlord's Telephone and Fax: David Ho [REDACTED]

NAMES OF ALL PRINCIPAL(s):

Xin Chi Tang

NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD

August Gatherings NYC Corp (OP) for 10 years
at 266 Canal Street, New York, NY.

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

We are an upscale Chinese restaurant, specializing in cantonese
cuisine with a modern flavor and style.

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

Restaurant OP

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 : A removal of Restaurant OP license from 266 Canal St, NY, NY

If upgrade, alteration, or transfer, please describe specific nature of changes:
(Please include physical or operational changes including hours, services, occupancy, ownership, etc.)

n/a

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

n/a

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: _____

n/a

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

yes no

do not know

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: grand floor & basement Year Built: 1920

Describe neighboring buildings: Mixed use buildings

Zoning Designation: C6-1G

Zoning Overlay or Special Designation (applicable) _____

Block and Lot Number: 239 , 31

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? Restaurant

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

no yes Plans already filed for a no work application to update Certificate of Occupancy,

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

If yes, what is the use group for the premises? 16

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 N/A

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)

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

(if yes, please describe: Sign will say August Gatherings NYC

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 6,000

If more than one floor, please specify square footage by floors: 2,000 per floor

If there is a sidewalk café, rear yard, rooftop, or outside space, what is the square footage of the area?
NO

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

How many entrances are there? 2 How many exits? 2 How many bathrooms? 3

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

OVERALL SEATING INFORMATION:

Total number of tables? 15 Total table seats? 74

Total number of bars? 0 Total bar seats? 0

Total number of "other" seats? 0 please explain: 0

Total OVERALL number of seats in Premises: 74

BARS:

How many *stand-up bars / bar seats are being applied for on the premises? Bars 0 Seats _____

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

Any food counters? no ___ yes, describe: _____

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: 11 AM to 10 PM Monday: 11 AM to 10 PM Tuesday: 11 AM to 10 PM Wednesday: 11 AM to 10 PM Thursday: 11 AM to 10 PM Friday: 11 AM to 10 PM Saturday: 11 AM to 10 PM

Will the business employ a manager? no ___ yes, name / experience if known : _____

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 : None

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? _____ N/A

Please describe your sound system and sound proofing: _____

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

___ any events at which a cover fee is charged? ___ private parties NO to all

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) Have operated restaurant in the area for the past 10 years and had no issues with crowd control.

Will you be utilizing ___ ropes ___ movable barriers ___ other outside equipment (describe) ___ N/A

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: _____ Phone: _____

Address: _____

Email : _____

Application submitted on behalf of the applicant by:

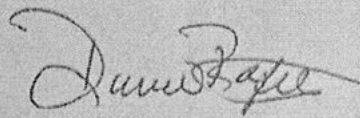


Signature

Print or Type Name Xin Chi Tang

Title President

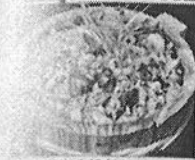
Thank you for your cooperation. Please return this questionnaire along with the other required documents as soon as you can. This will expedite your application and avoid any unnecessary delays. Use additional pages if necessary.



Community Board 2,
Manhattan SLA Licensing
Committee Donna Raftery, Chair

August Gatherings NYC Corp.

SIGNATURE MENU



安格斯牛小排炒飯
Angus Short Rib Fried Rice \$32



煎油香烤安格斯牛小排
Oven Roasted Angus Short Rib \$68



煎烤牛仔骨
Grilled Short Ribs \$28



招牌雞
House Signature Chicken \$32



清平白切雞 (半只)
Traditional White Boiled Chicken \$28



煎燻英皇柏克豬腩肉
Stir-Fried Berkshire Pork Jowl \$28



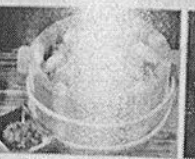
牛小排手打麵
Tagliatelle w. Chicken \$28



牛腩煲
Beef Stew Casserole \$32



梅子鴨 Roasted Duck w/
Dried Plum Sauce \$19



XO蟹帶子炒飯
XO Fried Rice \$32



黑松露生蠔伊麵
Black Truffle Oyster Noodles \$38



鮮豔台山菜花
Spicy Sautéed Chinese Cauliflower \$28



黑蒜炒羊角豆
Dike w/ Black Garlic \$23



鮫魚香辣豆腐
Baked Eel in Spicy Tofu \$26



鮮豔山炒什菜
Mix Harvest \$23



香辣炒羊腩肉
Sautéed Spicy Lamb \$28



有機菌菇石窩燉飯
Rice w. Assorted Organic
Mushrooms in Hot Stone Pot \$32



煎油菌米粟豆苗
Snow Pea Leaves with
Chanterelles \$28



紅酒燉製牛尾
Red Wine Braised w/ OX Tail \$43



麻乳汁浸西洋菜
Fermented Bean Curd w/ Watercress \$19



馳名清湯牛腩
Beef Brisket in Clear Broth \$39



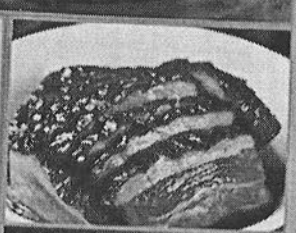
鴨肉炒飯
Duck Meat Fried Rice \$32



黑松露化骨豬蹄
Black Truffle Pork Hock \$35



北海鮑魚小炒皇 Abalone
Stir-fried w/ Asparagus & Nuts \$48



梅菜扣肉
Preserved Vegetable w/ Pork Belly \$28

小湯飽飯
MISS YAO \$18.99 /份



鮑魚雞腿麵
Abalone with Chicken Thigh



鮑魚牛腩飯
Abalone with Beef Brisket



鮑魚芝士糯米雞
Cheesy Abalone Sticky Rice
Chicken \$11.99

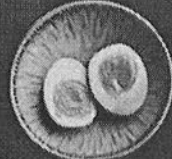


鮑魚陳皮紅燒肉飯
Abalone w/ Preserved
Peel Braised Pork

三款搭配 · 鮑魚最佳搭檔



海鮮辣椒醬
Seafood Chili
Sauce \$2



溫泉蛋
Soft-Boiled Egg
\$3



爽口小菜
Refreshing Pickled Vegetables
\$3

August Gatherings NYC Corp

LUNCH — 碟飯類

BBQ DISHES

CASH ONLY

| | | |
|------------|---------------------------------|-------|
| 豉油雞飯 L 1. | Soy Sauce Chicken on Rice | 10.00 |
| 火鴨飯 L 2. | Roast Duck on Rice | 12.00 |
| 蜜汁叉燒飯 L 3. | Roast Pork on Rice | 10.00 |
| 叉燒雞飯 L 4. | Roast Pork & Chicken on Rice | 10.50 |
| 叉燒鴨飯 L 5. | Roast Pork & Roast Duck on Rice | 10.50 |
| 三寶飯 L 6. | Triple Meat on Rice | 12.00 |

SZECHUAN DISHES

| | | |
|------------|----------------------------------|-------|
| 甜酸雞飯 L 7. | Sweet & Sour Chicken on Rice | 10.50 |
| 芝麻雞飯 L 8. | Sesame Chicken on Rice | 10.50 |
| 左宗雞飯 L 9. | General Tso's Chicken on Rice | 10.50 |
| 魚香雞飯 L10. | Chicken w. Garlic Sauce on Rice | 10.50 |
| 魚香芥蘭飯 L11. | Broccoli w. Garlic Sauce on Rice | 10.00 |
| 麻婆豆腐飯 L12. | Ma Po Tofu on Rice | 10.00 |
| 宮保蝦仁飯 L13. | Kung Po Shrimp on Rice | 11.00 |
| 宮保雞飯 L14. | Kung Po Chicken on Rice | 10.50 |

HOME STYLE DISHES

| | | |
|-------------|--|-------|
| 蘿蔔牛腩飯 L15. | Beef Stew w. Turnip on Rice | 12.00 |
| 涼瓜牛肉飯 L16. | Beef w. Bitter Melon on Rice | 10.00 |
| 酸菜牛肉飯 L17. | Beef w. Pickle Veg. on Rice | 10.00 |
| 枝竹牛腩飯 L18. | Beef Stew w. Bean Stick on Rice | 12.00 |
| 芥蘭牛肉飯 L19. | Beef w. Broccoli on Rice | 10.00 |
| 菜心牛肉飯 L20. | Beef w. Chinese Veg. on Rice | 10.00 |
| 豆仔牛肉飯 L21. | Beef w. String Bean on Rice | 10.00 |
| 番茄牛肉飯 L22. | Beef w. Tomato on Rice | 10.00 |
| 咖哩牛肉飯 L23. | Curry Beef on Rice | 10.00 |
| 滑蛋牛肉飯 L24. | Beef w. Egg Sauce on Rice | 10.00 |
| 皇子菇牛飯 L25. | Beef w. King Oyster Mushroom on Rice | 10.50 |
| 鮮蘑菇牛飯 L26. | Beef w. Fresh Mushroom on Rice | 10.50 |
| 炸菜豬腩飯 L27. | Pork Belly w. Preserved Veg. on Rice | 10.00 |
| XO醬豬腩飯 L28. | Pork Belly w. X.O. Sauce on Rice | 10.50 |
| 酸菜大腸飯 L29. | Pork Intestine w. Pickle Veg. on Rice | 10.50 |
| 洋蔥豬扒飯 L30. | Pork Chop w. Onion on Rice | 10.00 |
| 椒鹽豬扒飯 L31. | Salt & Pepper Pork Chop on Rice | 10.00 |
| 涼瓜排骨飯 L32. | Spare Ribs w. Bitter Melon on Rice | 10.00 |
| 姜蔥羊仔片飯 L33. | Cong Bao Lamb on Rice | 11.00 |
| 唐芥蘭臘味飯 L34. | Preserved Meat w. Chinese Broccoli on Rice | 10.50 |
| 火腿煎蛋飯 L35. | Ham Omelette on Rice | 10.00 |
| 羅漢齋飯 L36. | Buddhist Delight on Rice | 10.00 |
| 蘿蔔魚松飯 L38. | Shredded Fish Cake w. Turnip on Rice | 10.50 |
| 煎魚餅飯 L39. | Pan Fried Fish Cake on Rice | 10.50 |
| 豆腐斑腩飯 L40. | Bass Fillet w. Bean Curd on Rice | 10.50 |
| 枝竹斑腩飯 L41. | Bass Fillet w. Bean Stick on Rice | 10.50 |
| 三菇斑腩飯 L42. | Bass Fillet w. Triple Mushroom on Rice | 11.00 |
| 蝦仁煎蛋飯 L43. | Shrimp Omelette on Rice | 10.50 |
| 滑蛋蝦仁飯 L44. | Baby Shrimp w. Egg Sauce on Rice | 10.50 |
| 時菜蝦仁飯 L45. | Baby Shrimp w. Veg. on Rice | 10.50 |
| 時菜魚片飯 L46. | Sliced Fish w. Veg. on Rice | 10.50 |
| XO醬魚片飯 L47. | Sliced Fish w. X.O. Sauce on Rice | 11.00 |
| 酸菜鮮魷飯 L48. | Squid w. Pickled Veg. on Rice | 11.00 |
| 芥蘭雞飯 L49. | Chicken & Broccoli on Rice | 10.00 |

August Gatherings NYC Corp.

頭啖 APPETIZERS & BBQ

| | | |
|------|-------------------|--------------|
| 明爐火鴨 | Roast Duck | (Half) 20.00 |
| 豉油肥雞 | Soy Sauce Chicken | (Half) 18.00 |
| 蜜汁叉燒 | Roast Pork | 12.00 |
| 春卷 | Spring Roll (2) | 4.00 |

北京鴨 PEKING DUCK

| | |
|---|-------|
| Half Duck Meat, 10 Pieces Shell, Melon, Scallion | 43.00 |
| Whole Duck Meat, 20 Pieces Shell, Melon, Scallion | 78.00 |

川菜類 SZECHUAN STYLE

| | | |
|-----|-------------------------|-------|
| 左宗雞 | General Tso's Chicken | 18.00 |
| 魚香雞 | Chicken w. Garlic Sauce | 18.00 |
| 芝麻雞 | Sesame Chicken | 18.00 |
| 陳皮雞 | Orange Flavor Chicken | 18.00 |

牛肉類 BEEF

| | | |
|--------|---|-------|
| 安格斯士的球 | Angus Ribeye Steak Cubes w. Seasonal Veg. | 48.00 |
| 西芥蘭牛肉 | Beef w. Broccoli | 18.00 |
| 豆仔牛肉 | Beef w. String Beans | 18.00 |
| 酸菜牛肉 | Beef w. Sour Cabbage | 18.00 |

雞類 CHICKEN

| | | |
|-------|----------------------------|-------|
| 宮保雞丁 | Kung Po Chicken | 17.00 |
| 西芥蘭雞片 | Sliced Chicken w. Broccoli | 17.00 |
| 甜酸雞 | Sweet & Sour Chicken | 17.00 |

豬肉類 PORK

| | | |
|------|--------------------------------|-------|
| 紅梅肉排 | Pork Chop Peking Style | 26.00 |
| 話梅排骨 | Spare Ribs w. Dried Plum Sauce | 21.00 |

海鮮類 SEAFOOD

| | | |
|------|----------------------------|-------|
| 什菜蝦球 | Shrimp w. Mixed Vegetables | 23.00 |
| 甜酸蝦球 | Sweet & Sour Shrimp | 23.00 |
| 魚香蝦球 | Shrimp w. Garlic Sauce | 23.00 |

素菜類 VEGETABLE

| | | |
|---------|---|-------|
| 薑汁炒唐芥蘭 | Sauteed Chinese Broccoli | 18.00 |
| 魚香茄子 | Eggplant w. Garlic Sauce | 18.00 |
| 炒豆苗 | Sauteed Snow Peas Leaves | 28.00 |
| 羅漢上素 | Buddhist Delight | 18.00 |
| 橄欖菜肉碎 | Sauteed String Beans w. | |
| 四季豆 | Mince Pork & Olive Vegetable | 18.00 |
| 糖灼有機生菜胆 | Organic Baby Gem Lettuce | 19.00 |
| 堂灼有機長芥蘭 | Sauteed Broccolini | 19.00 |
| 馬拉盞炒通菜 | Spicy Stir-fry Water Spinach w. Belacan | 26.00 |

傳統菜系列

TRADITIONAL DISHES

| | | |
|--------|--|---------|
| 油泡蝦球帶子 | Sauté Jumbo Shrimps & Scallops with Vegetable | \$38.00 |
| 家鄉煎鰻魚餅 | Pan Fried Fish Cakes | \$23.00 |
| 蘆蔥香爆魚片 | Sauté Fish Fillets with Ginger & Scallions | \$23.00 |
| 成魚雞茄子煲 | Diced Sated Fish with Eggplants Casserole | \$23.00 |
| 豆腐斑腩煲 | Bass Fillet with Tofu | \$23.00 |
| 北菇臘味蒸雞 | Steam Chicken with Black Mushroom & Preserved Meat | \$28.00 |

炒麵類 LO MEIN & CHOW FUN

| | | |
|----------|--|-------|
| 叉燒牛肉/雞絲麵 | Roast Pork / Beef / Chicken Lo Mein | 15.00 |
| 蝦撈麵 | Shrimp Lo Mein | 16.00 |
| 干炒牛河 | Beef Chow Fun | 18.00 |
| 大腸炒米 | Mei Fun Tai-Pan Style | 23.00 |
| 廈門炒米 | Mei Fun Amoy Style | 18.00 |
| 星洲炒米 | Mei Fun Singapore Style | 18.00 |
| 北菇乾燒伊麵 | Braised Soft E-Fu Noodle w. Black Mushroom | 18.00 |

炒飯 FRIED RICE

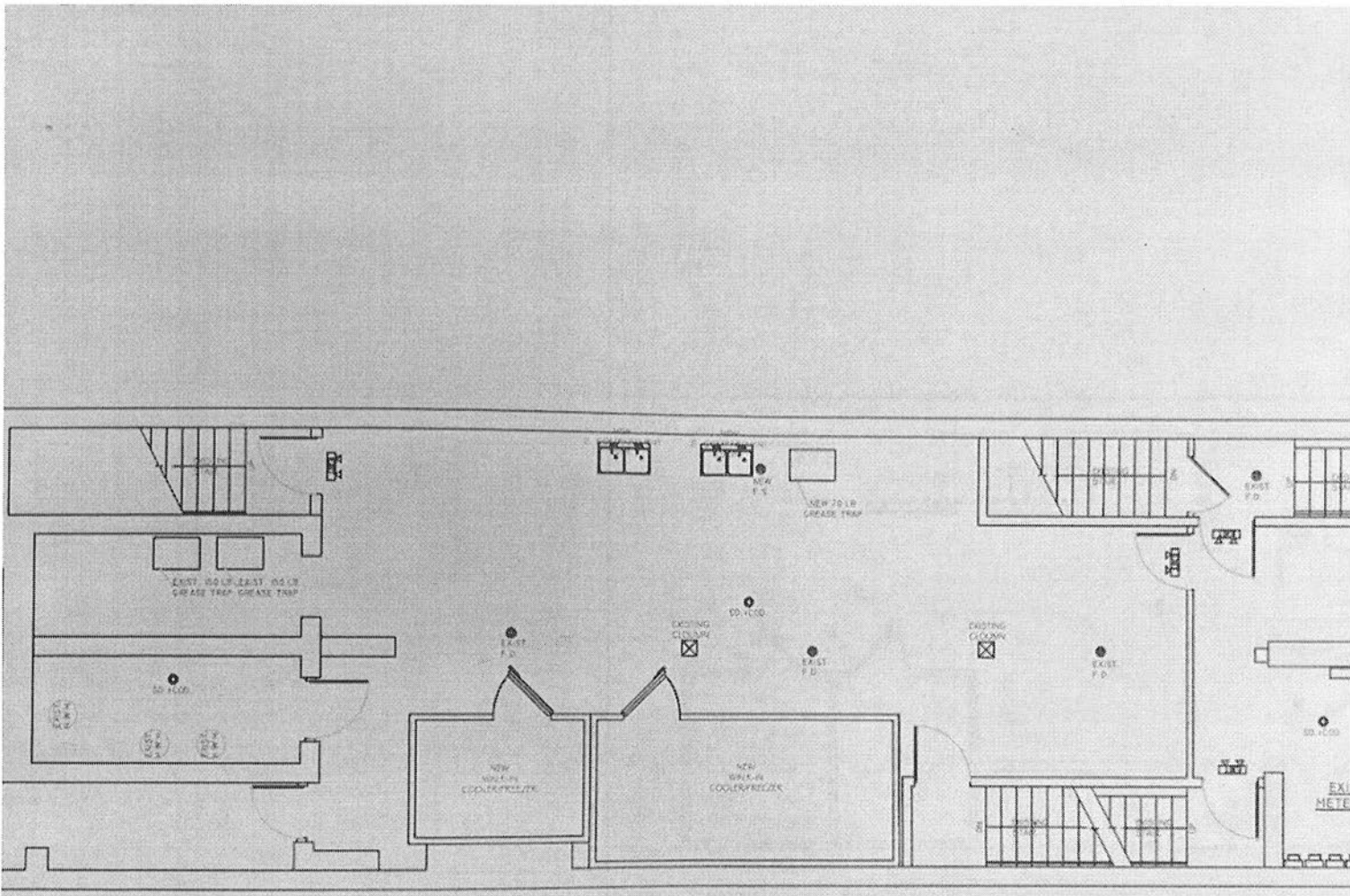
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|--------|---|-------|
| 什菜炒飯 | Mixed Vegetables Fried Rice | 15.00 |
| 叉燒炒飯 | Roast Pork Fried Rice | 15.00 |
| 雞絲炒飯 | Shredded Chicken Fried Rice | 15.00 |
| 蝦仁炒飯 | Baby Shrimp Fried Rice | 16.00 |
| 揚州炒飯 | House Special Fried Rice | 16.00 |
| 蘭粒臘味炒飯 | Chinese Broccoli w. Preserved Meat Fried Rice | 18.00 |
| 鹹魚雞粒炒飯 | Salted Fish & Chicken Fried Rice | 18.00 |

湯粉麵類 NOODLES SOUP

| | | |
|--------|--|-------|
| 魚片湯麵 | Sliced Fish Noodle Soup | 11.00 |
| 牛腩湯麵 | Beef Stew Noodle Soup | 13.00 |
| 滑牛湯麵 | Beef Noodle Soup | 10.00 |
| 榨菜雞絲湯麵 | Shredded Chicken & Preserved Vegetable Noodle Soup | 10.00 |
| 火鴨湯麵 | Roast Duck Noodle Soup | 10.00 |
| 魚蛋湯麵 | Fish Ball Noodle Soup | 12.00 |
| 雪菜雞絲湯米 | Shredded Chicken & Pickled Cabbage Mei Fun Soup | 10.00 |
| 油雞湯麵 | Chicken Noodle Soup | 10.00 |

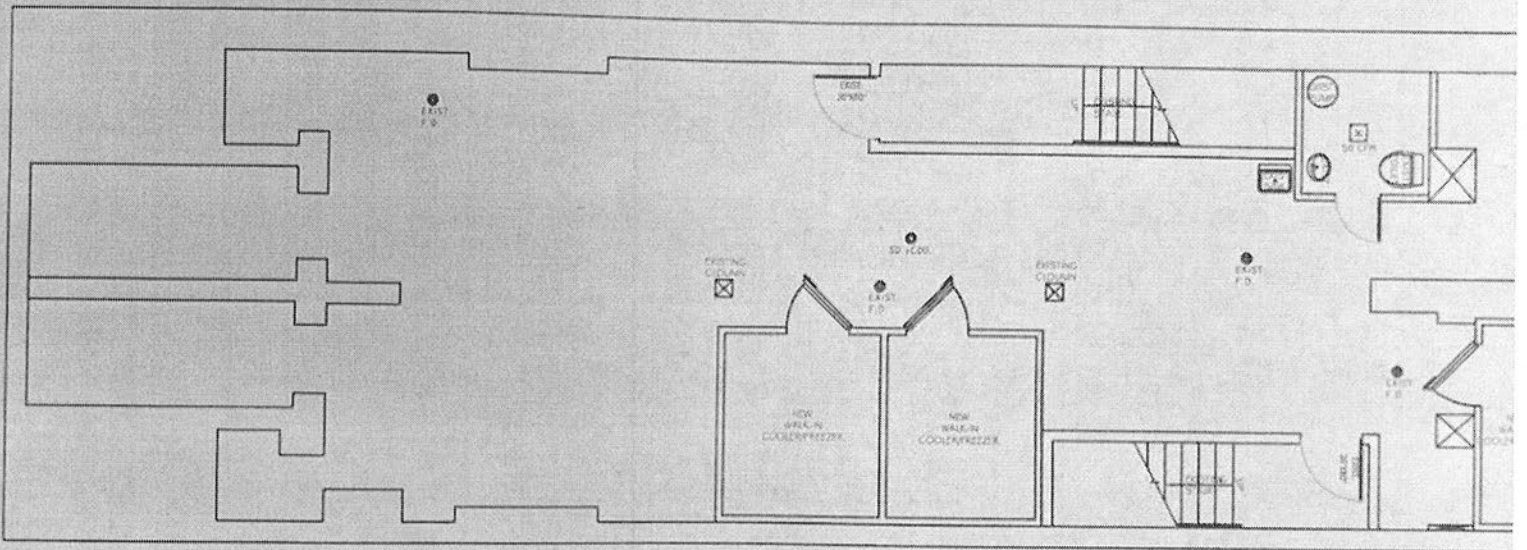
* Please inform us about any allergies or dietary restrictions.
* Prices are subject to change without notice.
TAX NOT INCLUDED

Hot & Spicy



PROPOSED CELLAR PLAN
SCALE 1/4"=1'-0"

August Gatherings NYC Corp.



PROPOSED SUB CELLAR PLAN
SCALE 1/4"=1'-0"

August Gatherings NYC Corp.