

Meeting Date: _____

APPLICANT INFORMATION:

Name of applicant(s):

Trade name (DBA):

Premises address:

Cross Streets and other addresses used for building/premise:

CONTACT INFORMATION:

Principal(s) Name(s):

Office or

City, State, Zip:

Telephone #:

email :

Landlord Name / Contact:

Landlord's Telephone and Fax:

NAMES OF ALL PRINCIPAL(s):

NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD

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

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:

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: _____ Year Built : _____

Describe neighboring buildings:

Zoning Designation: _____

Zoning Overlay or Special Designation (applicable) _____

Block and Lot Number: _____ / _____

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? _____

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

☐ no ☐ yes

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

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

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)

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

(if yes, please describe: _____

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? _____

If more than one floor, please specify square footage by floors: _____

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

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

How many entrances are there? _____ How many exits? _____ How many bathrooms ? _____

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

OVERALL SEATING INFORMATION:

Total number of tables? _____ Total table seats? _____

Total number of bars? _____ Total bar seats? _____

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

Total OVERALL number of seats in Premises : _____

BARS:

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

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

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: Monday: Tuesday: Wednesday: Thursday: Friday: Saturday:

____ to ____ ____ to ____ ____ to ____ ____ to ____ ____ to ____ ____ to ____ ____ to ____

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 : _____

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: _____

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)

Will you be utilizing ____ ropes ____ movable barriers ____ other outside equipment (describe) _____

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 ½ " 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 _____

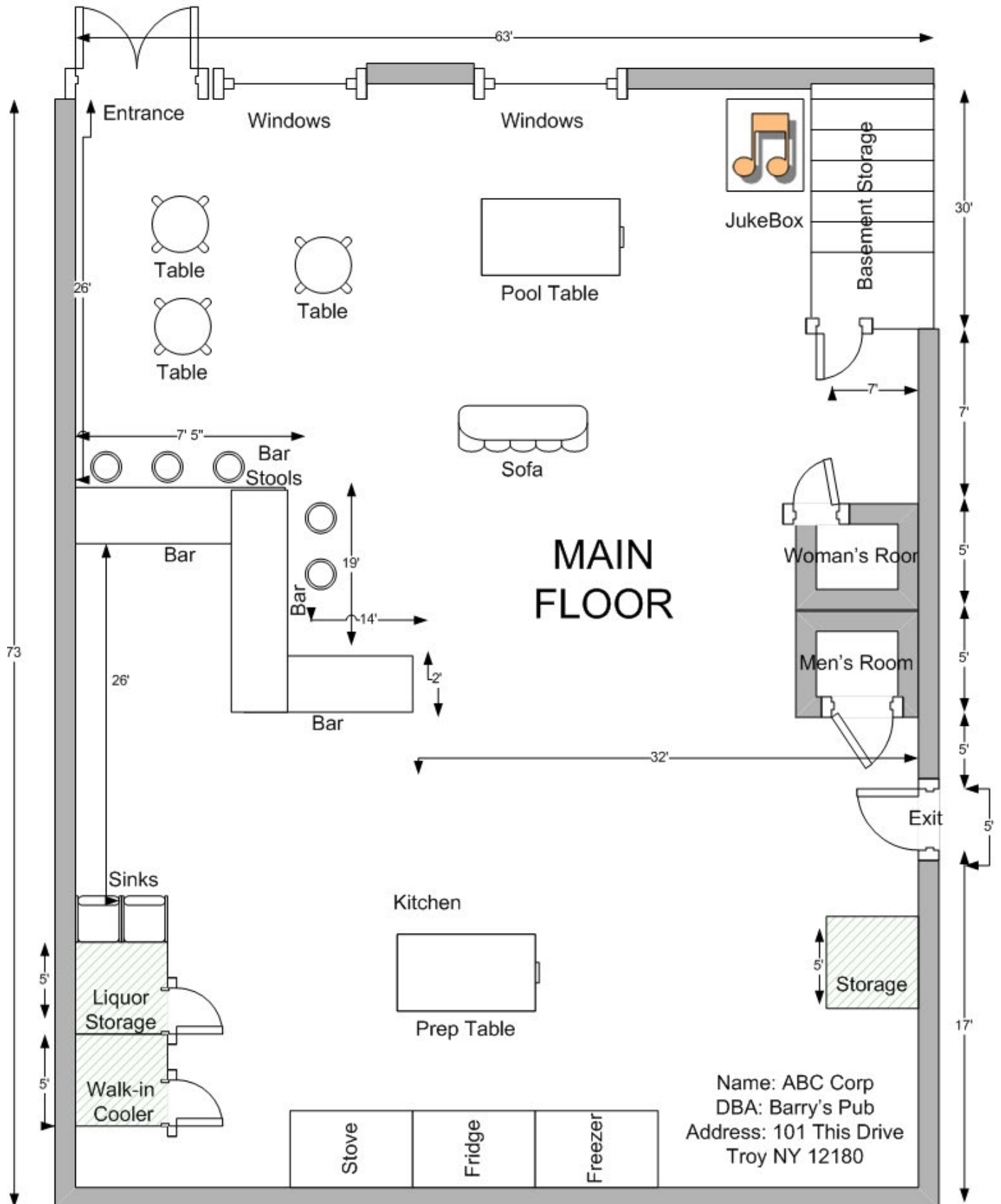
Title _____

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.

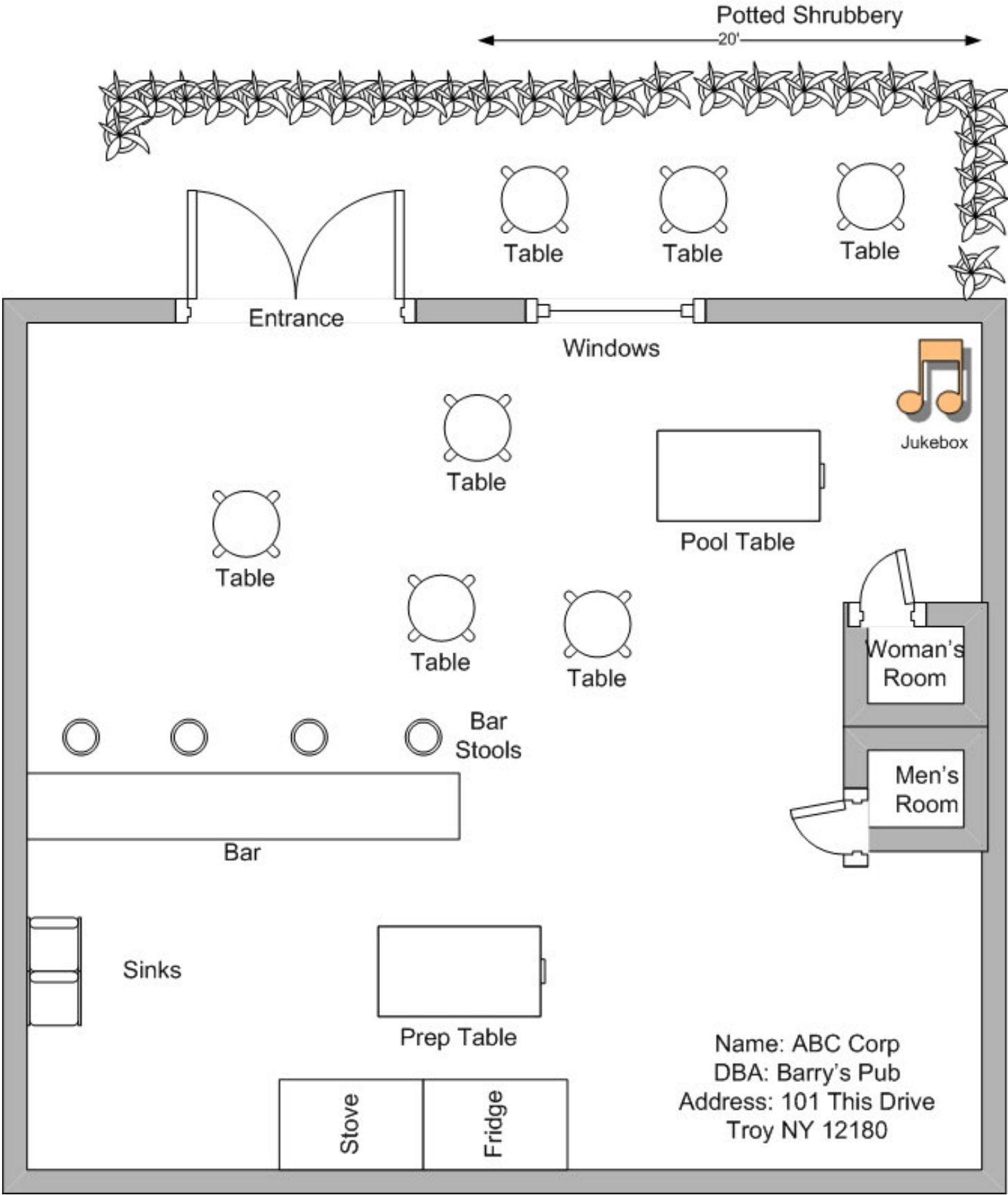


Community Board 2,
Manhattan SLA Licensing
Committee Donna Raftery, Chair

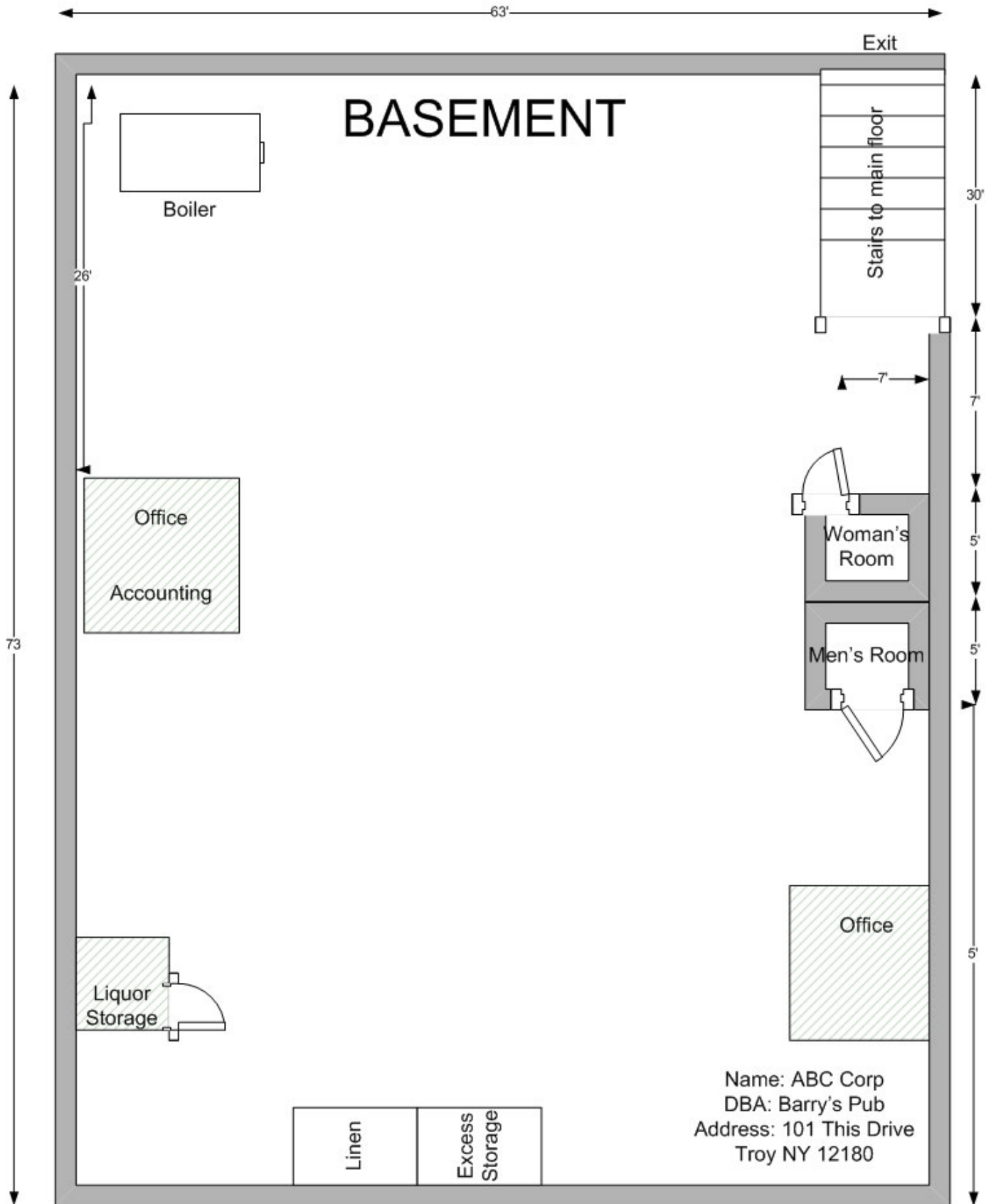
EXAMPLE INTERIOR (GROUND FLOOR)

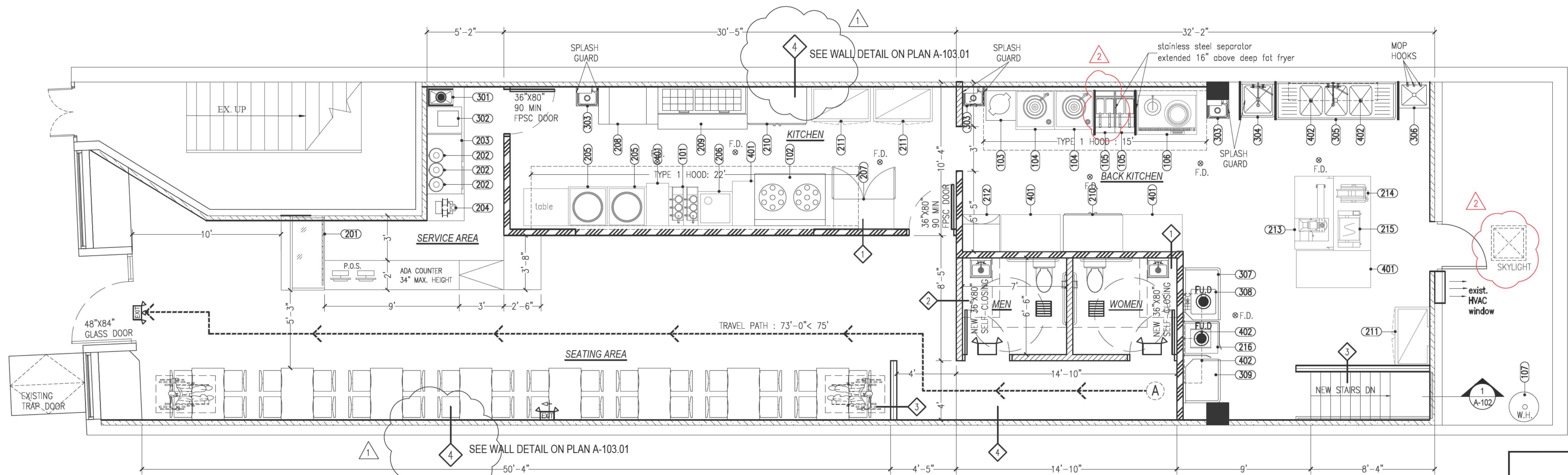


EXAMPLE INTERIOR WITH OUTDOOR AREA
(GROUND FLOOR)



EXAMPLE INTERIOR (BASEMENT)





PROPOSED FLOOR PLAN

SCALE: 1/4"=1'-0"

FIRST FLOOR



PROPOSED FLOOR PLAN

SCALE: 1/8"=1'-0"

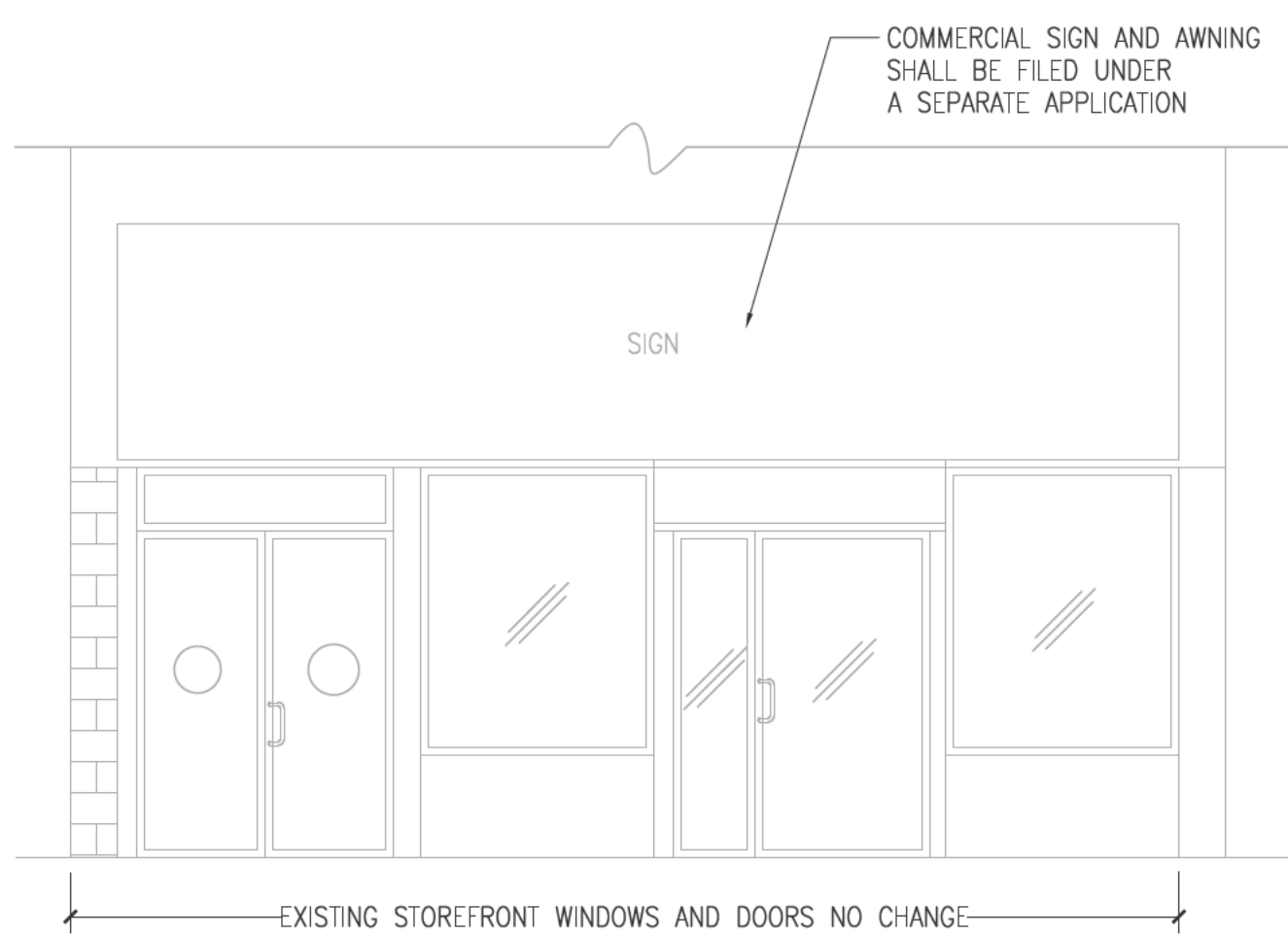
CELLAR

LEGEND

- FE 2A10 "BC" FIRE EXTINGUISHER (INSTALL MAX. 40" AFF. TO THE TOP OF THE HANDLE)
- K CLASS "K" FIRE EXTINGUISHER (INSTALL MAX. 40" AFF. TO THE TOP OF THE HANDLE)
- FIRE SUPPRESSION PULL STATION MOUNTED AT 44" AFF.
- F.D. FLOOR DRAIN
- F.D. FUNNEL DRAIN
- EXISTING WALLS & PARTITIONS TO REMAIN
- EXISTING WALLS & PARTITIONS TO BE REMOVED
- NEW HIGH WALL
- NEW LOW WALL
- EQUIPMENT TAG (REFER TO SHEET A-1 FOR EQUIPMENT SCHEDULE)
- 3-HEAD EMERGENCY LIGHTING W/ EXIT SIGN W/BATTERY BACK-UP
- 2-HEAD EMERGENCY LIGHTING W/ EXIT AND DIRECTIONAL SIGN W/BATTERY BACK-UP
- 2-HEAD EMERGENCY LIGHT W. BATTERY BACK-UP
- WALL TYPE (REFER TO SHEET A-101 FOR WALL DETAIL)
- CABINET FOR EMPLOYEE'S PERSONAL BELONGINGS
- CABINET FOR THE STORAGE OF DETERGENTS AND CLEANING COMPOUNDS USED IN THE DAILY OPERATION
- TOILET MECH. VENT

STOREFRONT ELEVATION

SCALE: 1/4"=1'-0"



KITCHEN EQUIPMENT SCHEDULE

* ALL APPLIANCES AND FIXTURES SHALL BE LISTED, LABELED AND INSTALLED ACCORDING TO THE MANUFACTURER'S INSTALLATION INSTRUCTIONS OR THE ADOPTED CODES WHICH EVER IS MOST RESTRICTIVE.

NO.	QTY.	DESCRIPTION	MANUFACTURE	MODEL	MEA	N.S.F.	ELECTRICAL				GAS		WATER		WASTE	
							VOLT	PHS.	HP.	KW	SIZE	BTUH	C.W.	H.W.	DIR.	IND.
001	1	EXHAUST HOOD				N.S.F.										
002	1	EXHAUST HOOD				N.S.F.										
101	1	NOODLE COOKER	LEGEND	CPG-1		N.S.F.					3/4"	60,000 BTU	1/2"			3"
102	1	STEAMER	FLAME-MATE	ECOS-2B	UL 197	N.S.F.					3/4"	198,000 BTU	1/2"			3"
103	1	RICE COOKER	RINNAI	RER-55ASN	UL 197	N.S.F.					3/4"	35,000 BTU				
104	2	SOUP STOVE	IMPERIAL	ISPA-18		N.S.F.					3/4"	90,000 BTU	1/2"			
105	1	DEEP FRYER	PITCO	SG-14		N.S.F.					3/4"	110,000 BTU				
106	1	WOK STOVE	WINSUPPLY	WR-200		N.S.F.					1-1/2"	200,000 BTU	1/2"			3"
107	1	WATER HEATER	A.O. SMITH	BTH-199		N.S.F.					3/4"	199,000 BTU	1"			
201	1	DISPLAY REF.	TRUE	TCGG-60-HC-LD		N.S.F.	115	1	1/2	0.636						
202	3	TEA DISP.	CECILWARE	S10		N.S.F.										
203	1	UNDERCOUNTER REF.	BAVERAGE AIR	UCR48AHC		N.S.F.	115	1	1/6	0.264						
204	1	CUP SEALER	SHENTOP SEMI	ST-ET-A8		N.S.F.	115	1		0.48						
205	2	BUN GRIDDLE	EVO	10-0030-EL		N.S.F.	120	1		2.4						
206	1	RICE NOODLE ROLL STEAMER	COOLER DEPOT	ZCYG-16A		N.S.F.	220	3		9.0						
207	1	WARMING CABINET	FWE	PST-32		N.S.F.	120	1		1.7						
208	1	NOODLE MAKER	OMCAN	PM-IT-0146		N.S.F.	120	1		0.085						
209	1	SANDWICH UNIT	TRUE	TSSU-72-30M		N.S.F.	115	1	1/2	0.864						
210	2	WORKTOP REF.	BEVERAGE AIR	UCR48AHC		N.S.F.	115	1	1/6	0.264						
211	3	REACH-IN REF.	TRUE	T-43-HC		N.S.F.	115	1	1/2	0.648						
212	1	ICE MAKER	HOSHIZAKI	KM-320MAH		N.S.F.	115	1	3/4	1.4			1/2"			3"
213	1	DUMPLING MAKER	CECLE	ADM-1200		N.S.F.	220	1		1.6						
214	1	NOODLE PRESS MACHINE	SIRMAN	40115068		N.S.F.	110	1		0.75						
215	1	MIXER	HOBART	N50		N.S.F.	120	1	1/3	0.96						
216	1	DISHWASHER	ECOLAB	ES-2000		N.S.F.	115	1	3/4	1.44			1/2"			3"
301	1	DROP-IN HAND SINK	EAGLE GROUP	SR10-14-5-1		N.S.F.							1/2"	1/2"	2"	3"
302	1	ICE BIN	EAGLE GROUP	B2IC-18		N.S.F.										3"
303	3	HAND SINK	EAGLE GROUP	HSA-10-F-LRS		N.S.F.							1/2"	1/2"	2"	3"
304	1	1-COMP. SINK	EAGLE GROUP	414-16-1		N.S.F.							1/2"	1/2"		3"
305	1	3-COMP. SINK	EAGLE GROUP	414-18-3-18		N.S.F.							3/4"	3/4"		3"
306	1	MOP SINK	EAGLE GROUP	F1916		N.S.F.							1/2"	1/2"	3"	3"
307	1	SOILED DISHTABLE	EAGLE GROUP	SDTL-36-16/4		N.S.F.										
308	1	SPRAY SINK	EAGLE GROUP	SR-19-16-8-1		N.S.F.							3/4"	3/4"		3"
309	1	CLEAN DISHTABLE	EAGLE GROUP	CDTL-36-16/4		N.S.F.										
401	LOT	TABLE (STAINLESS STEEL)	EAGLE GROUP	T1836B,T3048B,T3060B		N.S.F.										
402	LOT	WALL MOUNT SHELF	EAGLE GROUP	PWE14-2C		N.S.F.										

BRIAN ILL
DEVELOPMENT LLC

19421 STATION ROAD
FLUSHING, NY 11358
Tel: (646) 201 6853
Email: BRIANDEVELOPMENT@SBCGLOBAL.NET



REV.	DATE	DESCRIPTION
1	5/30/2025	OWNER'S REVIEW
2	12/12/2025	OWNER'S REVIEW

PROJECT:
BAO NOODLE HOUSE
INTERIOR ALTERATION OF EXISTING COMMERCIAL SPACE

110 BOWERY
MANHATTAN, NY 10013

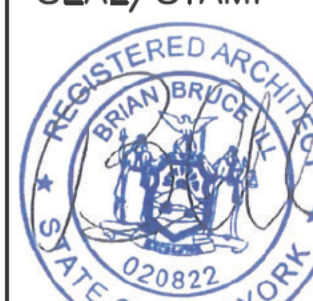
Block #: 00239 Lot #: 00026

DATE: 04/15/2025
PROJECT No.: A25-011
DRAWN BY: AH
CHECKED BY: TG

DRAWING TITLE:

PROPOSED FLOOR PLAN, KITCHEN
EQUIPMENT SCHEDULE,
STOREFRONT PLAN

SEAL/STAMP



SHEET NO:

A-100.02

PAGE 02 OF 09

DOB JOB#
GC/MS M01212788-P2

DOB APPROVAL STAMP

小吃 APPETIZERS

1. Big Bun 透油肉包 \$1.00
2. Fried Crispy Pork 炸酥肉 \$8.95
3. Fried Wings(4) 炸翅中 \$6.25
4. Cucumber in Salad Sauce 拍黄瓜 \$6.95
5. Seaweed Salad w. Chili Sauce 木耳洋葱海带苗 \$7.95
6. Fried Meat Patty 烧饼 \$6.95
7. Braised Pork Ribs in Soy Sauce 酱卤骨 \$6.95

水饺锅贴 STEAMED OR FRIED DUMPLING

8. Steamed Pork Dumpling(8) 猪肉水饺 (8) \$8.95
9. Pork Chive Dumpling(8) 韭菜猪肉水饺 (8) \$8.95
10. Beef & Celery Dumpling(8) 西芹牛肉水饺 (8) \$8.95
11. Chicken & Corn Dumpling(8) 玉米鸡肉水饺 (8) \$8.95
12. Shrimp & Water Chestnut Dumpling(8) 西芹牛肉水饺 (8) \$8.95
13. Beef & Celery Dumpling(8) 西芹牛肉水饺 (8) \$8.95
14. Vegetable Dumpling(8) 素菜水饺 (8) \$8.95
15. Fried Dumpling(8) 猪肉锅贴 (8) \$9.95
16. Pan - Fried Buns w. Cheese(6) 芝士水煎包 (6) \$11.95
17. Pan - Fried Buns(6) 水煎包 (6) \$9.95



套餐组合 COMBO 11:00AM-10:00PM

- C-1. Pan-Fried Buns 6 & Special Wonton Soup 水煎包6个 & 肉燕 \$13.95
- C-A. Pan-Fried Buns 6 & Pork Bone Soup 水煎包6个 & 龙骨玉米红萝卜汤 \$13.95
- C-B. Pan-Fried Buns 6 & Hot and Sour Soup 水煎包6个 & 酸辣汤 \$13.95
- C-2. Pork Chive Dumpling & Special Wonton Soup 韭菜猪肉水饺 & 肉燕 \$12.95
- C-2A. Pork Chive Dumpling & Pork Bone Soup 韭菜猪肉水饺 & 龙骨玉米萝卜汤 \$12.95
- C-2B. Pork Chive Dumpling & Hot and Sour Soup 韭菜猪肉水饺 & 酸辣汤 \$12.95
- C-3. Rice Noodle w. Lean Pork & Special Wonton Soup 猪肉肠粉 & 肉燕 \$11.25
- C-3A. Rice Noodle w. Lean Pork & Pork Bone Soup 猪肉肠粉 & 龙骨玉米汤 \$11.25
- C-3B. Rice Noodle w. Lean Pork & Hot and Sour Soup 猪肉肠粉 & 酸辣汤 \$11.25
- C-4. Soft Noodles w. Peanut Butter Sauce & Special Wonton Soup 花生酱拌面 & 肉燕 \$10.25
- C-4A. Soft Noodles w. Peanut Butter Sauce & Pork Bone Soup 花生酱拌面 & 龙骨玉米汤 \$10.25
- C-4B. Soft Noodles w. Peanut Butter Sauce & Hot and Sour Soup 花生酱拌面 & 酸辣汤 \$10.25



BAC NOODLE HOUSE 包之面



(Minimum \$10.00)

Mon. - Fri. 8:00am - 22:00pm
Sun. & Sat. 9:00am - 23:00pm

www.baonoodlehouse.com

110 BOWERY ST
NEW YORK, NY 10013

Tel. 646 856 2494
646 856 2496



We only offer Soft Noodles w. Scallion Sauce and Soft Noodles w. Peanut Butter Sauce for dine-in. Takeout noodles may soften over time; dine-in recommended for best texture.



FRESH FLOUR OR
POTATO NOODLE SOUP

18. **Original Beef Noodles / Potato Noodles Soup** \$14.95
(Boiled Beef w. Scallion and Baby Kelp)
(Choose Fresh Flour or Potato Noodles)
牛肉拉面 / 土豆粉
19. **Pork Spare Rib Noodles / Potato Noodles Soup** \$14.95
(with Baby Kelp and Scallion)
(Choose Fresh Flour or Potato Noodles)
排骨拉面 / 土豆粉
20. **Jumbo Shrimp Noodles / Potato Noodles Soup** \$14.95
(with Baby Kelp and Scallion)
(Choose Fresh Flour or Potato Noodles)
大虾拉面 / 土豆粉
21. **Chongqing Hot Spicy Noodles / Potato Noodles Soup** \$13.95
(with Lean Pork Fried Egg and Baby Kelp Scallion Peanut Bean)
(Choose Fresh Flour or Potato Noodles)
重庆拉面 / 土豆粉
22. **Vegetable Noodles Soup / Potato Noodles** \$11.95
(Fresh Veg. and Vegetarian Baby Kelp Scallion)
(Choose Fresh Flour or Potato Noodles)
素食拉面 / 土豆粉

拌面 NOODLES W. SAUCE

23. **Zha Jiang Mian** \$8.95
(with Lean Pork)
炸酱面
24. **Soft Noodles w. Peanut Butter Sauce** \$4.75
花生酱拌面
25. **Hot and Sour w. Potato Noodles** \$8.95
(with Lean Pork Vegetable Peanut Fried Bean)
酸辣粉



Soft Noodles
w. Peanut Butter Sauce

肠粉 RICE NOODLE

26. **Rice Noodle w. Lean Pork** \$5.25
瘦肉肠粉



Rice Noodle w. Lean Pork

饭 RICE

27. **Soy Braised Rice** \$8.95
焖饭



Braised Rice

汤 SOUP

28. **Special Wonton Soup** \$5.95
肉燕汤
29. **Hot and Sour Soup** \$5.95
酸辣汤
30. **Pork Bone w. Corn and Carrots** \$7.25
龙骨汤



Special Wonton Soup



Pork Bone
w. Corn and Carrots

饮料 DRINKS

TEA LATTE

31. **Brown Sugar Tea Latte** \$4.95
焦糖奶茶
32. **Strawberry Tea Latte** \$4.95
草莓奶茶
33. **Mango Tea Latte** \$4.95
芒果奶茶
34. **Matcha Latte** \$4.95
抹茶奶茶
35. **Thai Tea Latte** \$4.95
泰式奶茶

FRUIT TEA & LEMONADE

36. **Passionfruit Jasmine Tea** \$4.95
百香果茉莉花茶
37. **Grapefruit Lemonade** \$4.95
葡萄柚柠檬水
38. **Lemon Green Tea** \$4.95
柠檬绿茶

39. **Bottle Water** \$2.00
水
40. **Can Soda** \$2.00
汽水