



Alcohol and Gaming Commission of Ontario
90 Sheppard Avenue East, Suite 200
Toronto ON M2N 0A4
Tel.: 416-326-8700 • Fax: 416-326-8711
Toll free in Ontario: 1-800-522-2876
Inquiries: www.agco.ca/agco
Website: www.agco.ca

Municipal Information for Liquor Sales Licences (including Tied House)

The information requested below is required in support of all applications for a new Liquor Sales Licence (including Tied House) or areas being added to an existing Liquor Sales Licence.

Section 1 – Application Details

Premises Name

The One Pho

Premises Phone Number (include
area code)

416 571 5285

Premises Address

166 DENISON STREET #3A

City/Town

MARKHAM

Province

ON

Postal Code

L3R 6E5

Contact Name

DIANA ZHU-NGUYEN

Contact's Phone Number (include
area code and extension)

416 388-1286

Contact's Email Address

theonepho@hotmail.com

Does the application for a Liquor Sales Licence (including Tied House) include indoor areas and/or outdoor areas?

☒ Indoor Areas

☐ Outdoor Areas

Section 2 – Municipal Clerk's Official Notice of Application for a Liquor Sales Licence (including Tied House) in your Municipality.

Municipal Clerk:

Please confirm the "wet/damp/dry" status below.

Name of village, town, township or city where taxes are paid.

(If the area where the establishment is located was annexed or amalgamated, provide the name that the village, town, township or city was known as.)

Is the area where the establishment is located "wet", "damp" or "dry"? Please select one.

Wet (for spirits, beer, wine)

Damp (for beer and wine only)

Dry

Note: Specific concerns regarding zoning or non-compliance with by-laws must be clearly outlined in a separate submission or letter within 30 days of this notification.

Address of Municipal Office

Name of Municipal Official

Title

Date (dd/mm/yyyy)

Telephone number

Email Address

Signature of Municipal Official



Liquor Licence Questionnaire

The Corporation of the City of Markham

To evaluate your Liquor Licence Application, you are required to complete this Questionnaire.

Submit the all required documentation to the Clerk's Office by mail or in-person to the address below.

City of Markham
Clerk's Office
Legislative Services Department
101 Town Centre Boulevard
Markham, Ontario
L3R 9W3

Attention: Public Services Assistant

If you have any questions about this Questionnaire, please call 905-477-7000 ext. 2366.

Liquor Licence Questionnaire Checklist

The following items **must** be submitted with this completed Questionnaire to the Clerk's Office:

- ✓ Applicable fee;
- ✓ A sample menu; and,
- ✓ Copy of the floor plan showing the layout, areas that require licensing, seating arrangements, washrooms (show fixtures) and exits.

Applicant Contact Information

| | | | |
|----------------------------------|--------------------------------|---------------------------------|---------------------|
| First Name PHUONG | | Last Name NGUYEN | |
| Street Number 28 | Street Name EDGEcombe COURT | | Suite/Unit Number |
| City MARKHAM | | Postal Code @ L3S 2W5 | Province ONTARIO |
| Telephone Number 416-571-5858 | Mobile Number | Email thetonepho@hotmail.com | |

Restaurant Information

| | | | |
|-----------------------------------|-------------------------------|------------------------|---------------------------|
| Name of Restaurant THE ONE PHO | | | |
| Street Number 1661 | Street Name DENISON STREET | | Suite/Unit Number T-39 |
| City MARKHAM | | Postal Code L3R 6E5 | Province ONTARIO |

| | |
|--|--|
| What is the closest major intersection to the restaurant? DENISON STREET + KENNEDY ROAD | What is the distance between the restaurant and the closest residential area? (in kilometres) 2 KM 1 KM |
| Does the restaurant have a valid Business Licence issued by the City of Markham? Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Business Licence Number: 776 123 150 | Does the restaurant have a working Fire Alarm System? Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> |
| If no, please note that a Business Licence is required. | |
| Type of restaurant (select one) Family Roadhouse Sports Bar Fine Dining Take Out Cafe | |
| What, if any, entertainment or amusements will be provided in the restaurant? (select all that apply) Karaoke Live Entertainment Casino Off-Track Betting Arcade | |
| Is the liquor licence application for an expansion of the existing operations? Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> | |
| If yes, please provide the <u>current</u> existing maximum seating capacity: _____ | |
| If no, please provide the <u>planned</u> existing maximum seating capacity: _____ | |
| Location History | |
| Has a Building Permit been applied for or obtained for this location? Yes <input type="checkbox"/> Building Permit Number: _____ No <input checked="" type="checkbox"/> | |
| Was the location previously used as a restaurant? Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> If no, a Building Permit is required. Contact Building Services at 905-477-7000 ext. 4870 for more information. | |
| If the location was previously used as a restaurant, has construction or alteration been proposed? Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> | |
| If yes, please provide Alteration Permit Number: _____ | |


Applicant's Signature

JAN 11, 2024
Date

THE ONE PHO MENU

APPETIZER

- 1) Deep fried spring rolls (2)
 - 1) Cha gio
- 2) Fresh rolls with shrimp (2)
 - 1) Goi cuon tom
- 3) Fresh rolls with new nuong(2)
 - 1) Goi cuon nem nuong
- 4) Fresh rolls with fried tofu (2) (V)
 - 1) Goi cuon tau hu
- 5) Mango salad with grilled shrimp
 - 1) Goi xoai tom nuong
- 6) Fried chicken wings with nuoc mam (5) (20 minutes)
 - 1) Canh ga chien nunc mam
- 7) Fried chicken wings with spicy butter (5) (20 minutes)
 - 1) Canh ga chien butter cay
- 8) Beef carpaccio, fresh herbs, sliced onions
 - 1) Bo tai chanh
- 9) Street style crispy rice paper pizza with ground pork, cheese (2)
- 10) Fried sizzling Vietnamese crepe with shrimp, pork mixed vegetables
 - 1) Banh xeo tôm thịt

SPECIALTY DISHES

- 11) Steamed rice rolls with pork, cha, mixed vegetables
 - 1) Banh cuon dac biet
 - 2) With Vietnamese pizza toppings
- 12) Hot stone plate with beef steak, bone marrow, fried eggs, pate, butter, fresh herbs and bread
 - 1) Bo bit let, trunk ga opla, beef marrow
- 13) Hue style spicy soup with vermicelli noodle, beef shank, rare beef, brisket, hue sausage, pork blood, mixed vegetables, herbs
 - 1) Bun bo hue
- 14) Served in hot stone pot. Hue style spicy soup with vermicelli noodle, bone beef rib, beef shank, rare beef, brisket, hue sausage, pork blood, mixed vegetables, herbs
 - 1) Bun bo hue bat da
- 15) Tomato crab soup with vermicelli noodle, pork blood, shrimp, crab meat ball, fried tofu, mixed vegetables and herbs
 - 1) Bun rieu cua

SEAFOOD

- 16) Grilled butter scallops with garlic (3)
- 17) Stir fried coconut periwinkle snails
- 18) Clams in lemongrass broth
- 19) Grilled mussels with shallots and crispy onions
- 20) Raw oysters (6) (12)
- 21) Grilled whole tilapia, served with vermicelli, mixed vegetables, herbs, rice paper

BANH MI - VIETNAMESE SANDWICH

- 22) Vietnamese sandwich with assorted cold cut, pate, butter, mixed vegetables. Served with french fries.

- 1) Banh mi assorted cold cut
- 23) Vietnamese sandwich with grilled pork. Served with french fries.
 - 1) Banh mi thit nuong
- 24) Vietnamese sandwich with grilled chicken. Served with french fries.
 - 1) Banh mi ga nuong
- 25) Vietnamese sandwich with fried tofu. Served with french fries.
 - 1) Banh mi tau hu chien
- 26) The One special bone beef rib Vietnamese sandwich. Served with french fries.
 - 1) Banh mi bo rib

PAD THAI

* WITH TOFU, MIXED VEGETABLES, HERBS, PEANUTS*

- 27) Pad Thai stir fry rice noodles, shrimp
 - 1) Pad thai tom
- 28) Pad Thai stir fry rice noodles, chicken
 - 1) Pad thai ga

CA RI MI - CURRY EGG NOODLES

* WITH MIXED VEGETABLES, FRIED TOFU*

- 29) Yellow curry, soft egg noodles, shrimp
 - 1) Ca ri tom, mi
- 30) Yellow curry, soft egg noodles, chicken
 - 1) Ca ri ga mi
- 31) Yellow curry, soft egg noodles, rare beef
 - 1) Ca ri tai mi

TOM YUM NOODLE SOUP

* WITH VEGETABLES, FRIED TOFU*

- 32) Tom yum rice noodle soup, rice noodles, shrimp
- 33) Tom yum rice noodle soup, rice noodles, chicken
- 34) Tom yum rice noodle soup, rice noodles, rare beef

PHO - BEEF RICE NOODLE SOUP

* WE USE BEEF TENDERLOIN ONLY*

* TAKE-OUT ONLY LARGE SIZE AVAILABLE*

- 35) The One Pho hot stone bone beef rib, rare beef slices (1 size only)
 - 1) The One Pho bat da
- 36) Pho dac biet + bone beef marrow (1 size only)
 - 1) Every meat, bone beef marrow
- 37) The One Pho special bone beef rib pho (1 size only)
 - 1) Pho with bone beef rib, rare beef slices
- 38) Pho dac biet
 - 1) Every meat
- 39) Pho tai
- 40) Pho nam
- 41) Pho tai nam
- 42) Pho tai nam bo vien
- 43) Pho bap bo hoa
- 44) Pho ga nuong

45) Pho khong (1 size only)

EXTRA:

Fried dough sticks \$3

Meat (pho only) \$5

Bone marrow \$6

Bone beef rib \$7

Noodles \$3

SATAY \$2.50

TOM YUM \$2.50

BUN - VERMICELLI SALAD BOWL

SERVED WITH FRESH HERBS, VEGETABLES, PEANUTS

46) Mon cuon dat biet The One Pho

- 1) Grilled pork, spring roll, grilled shrimp, tofu, fried fish cake (cha ca), fresh vegetables, herbs, vermicelli, fermented anchovy sauce, rice paper

47) Bun nem cua be

- 1) Fried crab spring roll (square), vermicelli, fresh vegetables, herbs

48) Bun cha ca hai noi

- 1) Pork patties in soup/fish sauce, flat pickles, vermicelli, fresh vegetables, herbs

49) Bun thit nuong

50) Bun thit nuong, cha gio

51) Bun thit nuong, cha gio, chao tom

52) Bun thit nuong, cha gio, tom nuong

53) Bun ga nuong,

54) Bun ga nuong, cha gio

55) Bun bo xao xa

56) Bun tau hu xao xa

COM TAM - BROKEN RICE

SERVED WITH STEAMED RICE, MIXED VEGETABLES

57) Com 5 mau

- 1) Suon nuong, ga nuong, cha trung, tau hu ky, trung ga opla

58) Com suon nuong (2)

59) Com ga nuong (2)

60) Com ga nuong, trung ga op la

61) Com ga nuong, suon nuong

62) Com suon nuong, trung ga opla

63) Com bo xao xa

64) Com tau hu xao xa

DRINKS

COFFEE

- 65) Vietnamese iced coffee with condensed milk
- 66) Vietnamese ice coffee (black)
- 67) Hot Vietnamese coffee with condensed milk
- 68) Hot Vietnamese coffee (black)
- 69) Vietnamese iced coffee with egg
- 70) Vietnamese iced coffee with coconut
- 71) Vietnamese iced coffee with pandan
- 72) Vietnamese iced coffee with ube

FRUIT JUICES

- 73) Fresh coconut water in whole coconut
- 74) Coconut juice (sweetened with coconut pieces)
- 75) Fresh orange juice
- 76) Fresh lime juice
- 77) Fresh lime juice with soda
- 78) Salted preserved lime juice
- 79) Salted preserved lime juice with soda
- 80) Lychee with juice and shaved ice

MILKSHAKES

- 81) Mango milkshake
- 82) Strawberry milkshake
- 83) Coconut milkshake
- 84) Sour sop milkshake
- 85) Avocado milkshake
- 86) Durian milkshake
- 87) Avocado-durian milkshake

ALCOHOL

- 88) Bottled Beer
 - 1) Heniken, Tsing Tao, Budweiser, Corona
- 89) Beer can
 - 1) Guinness, Tiger Beer
- 90) Red wine
 - 1) Shiraz, Merlot
- 91) White wine
 - 1) Chardonnay, Riesling
- 92) Vodka/Tequila
 - 1) Smirnoff, Grey goose
- 93) Cognac and Brandy
 - 1) St Remy Brandy VSOP (\$5/1OZ)
 - 2) Hennessy VS (\$8/1OZ)
 - 3) Hennessy VSOP (\$12/1OZ)
 - 4) Remy Martin
 - 5) Martell

NON-ALCOHOLIC

- 94) Virgin pina colada
- 95) Virgin mojito
- 96) Pop
- 97) Hot tea
- 98) Vietnamese coffee
- 99) Redbull
- 100) Bottled water
- 101) Perrier
- 102) Fresh coconut water in whole coconut
- 103) Coconut juice (sweetened with coconut pieces)
- 104) Fresh orange juice
- 105) Fresh lime juice
- 106) Fresh lime juice with soda
- 107) Salted preserved lime juice
- 108) Salted preserved lime juice with soda
- 109) Lychee with juice and shaved ice

