

MANHATTAN COMMUNITY BOARD 3 59 East 4th
Street - New York, NY 10003
Phone (212) 533-5300
www.cb3manhattan.org - mn03@cb.nyc.gov

Andrea Gordillo, Board Chair Susan Stetzer, District Manager Community Board 3 Liquor License

Application Questionnaire

NOTE: ALL ITEMS MUST BE SUBMITTED FOR APPLICATION TO BE CONSIDERED.

The following items and questionnaire package are due by date listed in email invite:

- Schematics, floor plans or architectural drawings of the inside of the premise.
- A proposed food and or drink menu.

The following items are due by noon Wednesday before the meeting:

- 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:
<https://www1.nyc.gov/site/manhattancb3/resources/community-groups.page>
(this is not required but strongly suggested if a relevant group exists)
- Proof of conspicuous posting of notices at the site for 7 days prior to the meeting (please include newspaper with date in photo or a timestamped photo).

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: Feb 27, 2026

Is location currently licensed? Yes No Type of license: _____ If
alteration, describe nature of alteration: N/A - New Application

____ Previous or current use of the location:
Quick-service restaurant (Fomo Momo) Corporation and trade name of
current license: N/A

APPLICANT:

Premise address:

85 1st Ave, Frnt A, New York, NY, 10003 Cross streets:

1st Ave between 5th and 6th st Name of

applicant and all principals: Impreet Sodhi

Trade name (DBA): Fomo Momo

PREMISE:

Type of building and number of floors: Mixed-use building - restaurant on ground floor with residential apartments - total of 6 floors

Does premise have a valid Certificate of Occupancy, including for any back/side yard or roof use? Yes
 No What is maximum NUMBER of people permitted 11-14 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): C1-5

PROPOSED METHOD OF OPERATION:

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space, if applicable) Sunday - Thursday - 1pm - 11pm, Friday - Saturday - 1pm-1am
No outdoor dining

Will any other business besides food or alcohol service be conducted at premise, i.e., retail? Yes No
 If yes, please describe what type: _____

Number of indoor tables? 4 Total number of indoor seats? 11

How many stand-up bars/bar seats are located on the premise (number, length, and location) _____
No Bar

(A **stand-up bar** is any bar or counter -with seating or not- where you can order, pay for, and receive alcohol)

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 Quick service restaurant serving
Indian dumplings (momos), rice bowls, sandwiches and non-alcoholic beverages

What are the hours the kitchen will be open? Same hours as the operation

Will a manager or principal always be on site? Yes No If yes, which? Owner / Principal - Impreet Sodhi

How many employees will there be? 3

Do you have or plan to install French doors accordion doors or windows? Will there be None
 TVs/monitors? Yes No (If Yes, how many?) 3 TVs mounted used solely as a digital menu display Will premise have music? Yes No

If Yes, what type of music? Live musician DJs Streaming services/playlists If other type, please describe _____ What will be the music volume? Background (conversational) Entertainment (live music venue level) Please describe your sound system: we use a small portable speaker for background music only 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 promoted events or cover fees

If promoted events, please explain the nature in which you plan to promote? Social media / online ads / outside promoters? N/A

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.") We operate as a small quick-service restaurant

with limited seating. Most orders are take-out and delivery, which disperses traffic throughout the day. Staff will actively monitor the entrance to ensure customers do not congregate on the sidewalk

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. Background music only. Door and windows will remain closed during late hours. Staff will monitor customer noise and ensure patrons leave quietly

Is sound proofing installed? Yes No

If not, do you plan to install sound proofing? Yes No

Are there current plans to use the Open Restaurants program for the sale or consumption of alcoholic beverages outdoors? (includes roof & yard) Yes No If Yes, describe and show on diagram:

APPLICANT HISTORY:

Has this corporation or any principal been licensed for sale of alcohol previously? Yes No If yes, please indicate name of establishment: _____

Address: _____ Community Board # _____

Dates of operation: _____

_____ Has any principal had work experience similar to the proposed business? Yes No If Yes, please attach explanation of experience or resume. Note: failure to disclose previous experience or information hampers the ability to evaluate this application.

Does any principal have other businesses in this area? Yes No If Yes, please give trade name, address and describe the business

_____ Has any principal had SLA reports or action within the past 5 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?
_____ How many On-Premise (OP) liquor licenses are within
500 feet? _____ Is the premise within 200 feet on the same street 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, but it is not required. 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. My license type is: beer & cider wine, beer & cider liquor, wine, beer & cider 2. I will operate a full-service restaurant, specifically a (type of restaurant)
_____ restaurant, or I will operate a _____, with a kitchen open and serving food during all hours of operation OR with less than a full service kitchen but serving food during all hours of operation OR Other

3. My hours of operation will be:
Mon _____ Closed _____; Tue 1pm-11pm _____; Wed 1pm-11pm _____;
Thu 1pm-11pm _____; Fri 1pm-1am _____; Sat 1pm-1am _____
; Sun 1pm-11pm _____. (I understand opening is "no later than" specified opening hour, and all patrons are to be cleared from business at specified closing hour.)

4. I will not use outdoor space for commercial use (including Open Restaurants) OR I will close all outdoor dining allowed under the temporary Open Restaurants program and any other subsequent uses by 10:00 P.M. all days and not have any speakers or TV monitors outdoors

5. I will employ a doorman/security personnel: _____ 6.

I will install soundproofing, _____

7. I will close any front or rear façade doors and windows at 10:00 P.M. every night or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances, or during unamplified performances or televised sports. I will have a closed fixed façade with no open doors or windows except my entrance door, which will close by 10:00 P.M. or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances, or during unamplified performances or televised sports.
8. I will not have DJs, live music, third-party promoted events, any event at which a cover fee is charged, scheduled performances, more than _____ DJs per _____, more than _____ private parties per _____ 9. I will play ambient recorded background music only.
10. I will not apply for an alteration to the method of operation or for any physical alterations of any nature without first coming before CB 3.
11. I will not seek a change in class to a full on-premises liquor license without first obtaining approval from CB 3.
12. I will not participate in pub crawls or have party buses come to my establishment. 13. I will not have unlimited drink specials, including boozy brunches, with food. 14. I will not have a happy hour or drink specials with or without time restrictions OR I will have happy hour and it will end by _____.
15. I will not have wait lines outside. I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
16. I will conspicuously post this stipulation form beside my liquor license inside of my business. 17. Residents may contact the manager/owner at the number below. Any complaints will be addressed immediately. I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.

Name:
Impreet Sodhi

Phone Number: 3476379335



Ground



Lower Level

KITCHEN / BACK AREA



SERVICE COUNTER



Table 1
3 seats



Table 2
3 seats



Table 3
3 seats

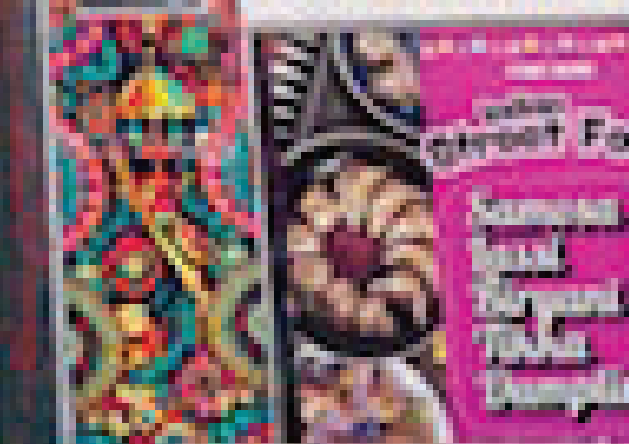
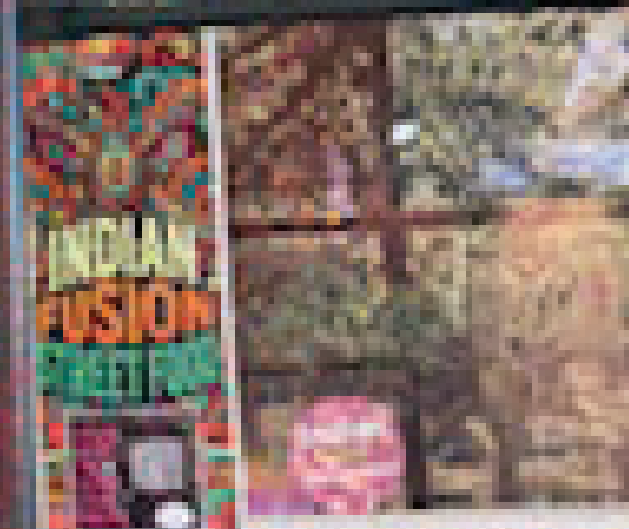
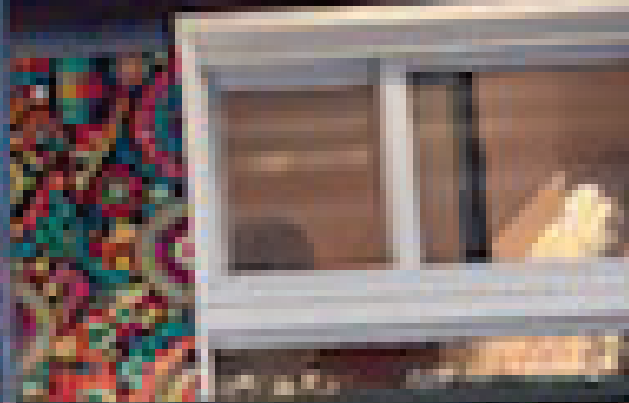


Table 4
2 seats

Customer Walkway

Total Indoor Seating: 11 | No Bar Area | No Outdoor Seating

ENTRANCE



Momos

Step 1: CHOOSE FILLING

Vegetable

Paneer

Chicken

Half Plate 6pcs

\$12

Full Plate 12 pcs

\$20

Assorted platter

\$23

(Any 3 flavors) 12 pcs

Step 2: CHOOSE ANY FLAVOR

- **Plain Steam**

Plain steamed momos with chilli garlic dip

- **Plain Fried**

Plain fried momos with chilli garlic dip

- **Sexy Schezwan**

Pan tossed in blend of fiery hot chinese and Indian spices

- **Tempting Tandoori**

Smoky and tangy, marinated with yogurt and spices grilled in tandoor

- **Amazing Afghani**

Rich and creamy marinade of cheese, cashews and spices grilled in tandoor

- **Appetizing Achari**

Mango pickled marinade grilled in Tandoor

- **Must Makhani**

Pan tossed in butter tomato sweet and spicy gravy

- **Butter Garlic**

Pan tossed in blend of butter garlic and spices

- **Magic Manchurian**

Fried and Pan tossed in sweet and spicy Indo Chinese sauce

Sandwiches \$10

Crispy Chicken Sandwich

Crispy Paneer Sandwich

Paneer Makhani Sandwich

Butter Chicken Sandwich

Add Amul Cheese Slice (+1)

Soy Chaap \$10

Tandoori Chaap

Malai Chaap

Makhani Chaap

Achari Chaap

Extra Dip \$1

Chilli Garlic

Tandoori Mayo

Cilantro Chutney

Tamarind Chutney

Rice Bowls \$13

Paneer Makhani Bowl

Butter Chicken Bowl

Snacks

Tandoori Paneer Fingers \$6

Spring Rolls \$10

Samosa (2pcs) \$8

Vada Pav \$8

Masala Fries \$5

Drinks

Masala Lemonade \$6

Rose Lemonade \$6

Masala Chai \$5

Soda \$2

Indian Soda \$3

Beer & Wine Selection

Indian Beer -\$9

Apple Cider - \$12

Wine (Rose, Chard) - \$12 / \$42

4:28

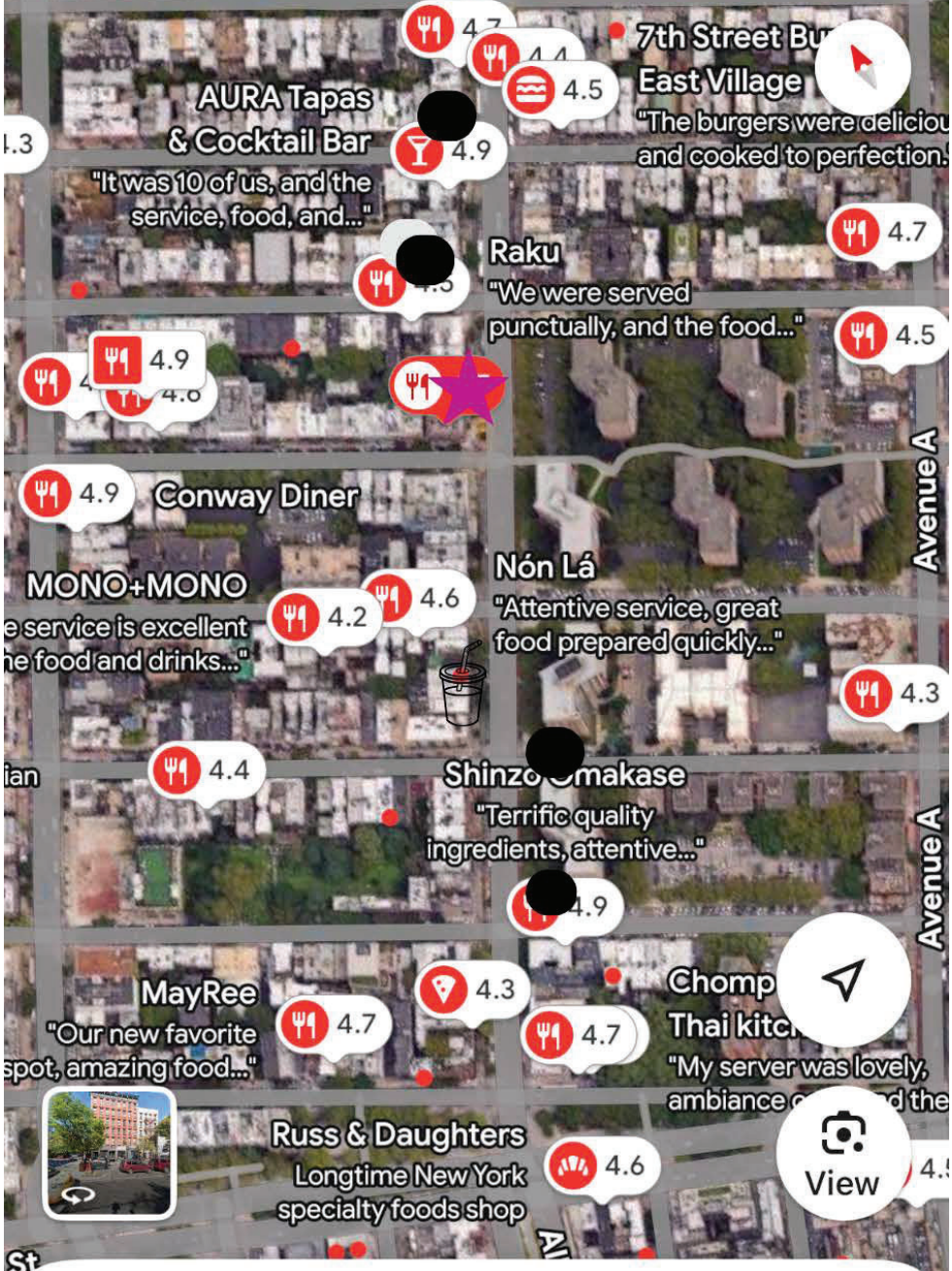
44%

Madame Vo

E 10th St

Fomo Momo SLA_Map
restaurants

Search this area



Fomo Momo

85 1st Ave, Frnt A, New York, NY, 10003

Legend

- Restaurants - Full Liquor OP
- ★ Applicant - Fomo Momo