

P&B Pesetsky & Bookman

**Tramps Like Us LLC
d/b/a Smithereens**

Community Board SLA License Questionnaire

Pesetsky & Bookman

Applicant's Alcoholic Beverage Counsel

325 Broadway, Suite 501

New York, NY 10007

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THE CITY OF NEW YORK
MANHATTAN COMMUNITY BOARD 3

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

Paul Rangel, 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 Friday 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.
Notice of proposed business to block or tenant association if one exists.
Proof of conspicuous posting of notices at the site for 7 days prior to the meeting.

*Check which you are applying for:

- new liquor license, alteration of an existing liquor license, corporate change, Method of Operation Change application

Check if either of these apply:

- sale of assets, upgrade (change of class) of an existing liquor license

Today's Date: 3/27/2026

Is location currently licensed? [X] Yes [] No Type of license: OP

If alteration, describe nature of alteration: n/a

Previous or current use of the location: Restaurant

Corporation and trade name of current license: Tramps Like Us LLC d/b/a Smithereens

APPLICANT:

Premise address: 412-414 East 9th Street, New York, NY 10009

Cross streets: 1 AVENUE, AVENUE A

Name of applicant and all principals: Tramps Like Us LLC
Nicholas Tamburo and Nikita Malhotra

Trade name (DBA): Smithereens

PREMISE:

Type of building and number of floors: Mixed Residential & Commerical Building ; 5 floors

Does premise have a valid Certificate of Occupancy, including for any back/side yard or roof use?

LNO Yes No What is maximum NUMBER of people permitted 74

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): R8B

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) Monday - Saturday 5pm - 12am, Sunday 12pm - 12am

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? 11 Total number of indoor seats? 45

How many stand-up bars/bar seats are located on the premise (number, length, and location) _____
1 customer bar on ground floor, L shaped, 17' 6" on one side and 7' 10" on the other

(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 See Menu Attached

What are the hours the kitchen will be open? All hours of operation

Will a manager or principal always be on site? Yes No If yes, which? Nicholas Tamburo and Nikita Malhotra

How many employees will there be? 10

Do you have or plan to install French doors accordion doors or windows? NONE

Will there be TVs/monitors? Yes No (If Yes, how many?) _____

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: Small overhead speakers spaced throughout dining room will be installed

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? NONE

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.") _____

*Reservations will be taken to avoid crowds

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. Applicant has trained staff to ensure that noise volume is in compliance with all local laws and regulations.

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: Tramps Like Us LLC

Address: 412-414 E 9th Street, New York, NY 10009 Community Board # 3

Dates of operation: 10/2024 - Present

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.

Please see attached work experience for Nicholas Tamburo and Nikita Malhotra.

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? 5

How many On-Premise (OP) liquor licenses are within 500 feet? 29

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)
Seafood 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 5pm - 12am ; Tue 5pm - 12am ; Wed 5pm - 12am ;
Thu 5pm - 12am ; Fri 5pm - 12am ; Sat 5pm - 12am ;
Sun 12pm - 12am . (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
 My sidewalk café hours or other outside hours (including Open Restaurants) will be

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 participate in pub crawls or have party buses come to my establishment.
11. I will not have unlimited drink specials, including boozy brunches, with food.
12. 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 _____.
13. I will not have wait lines outside. I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
14. I will conspicuously post this stipulation form beside my liquor license inside of my business.
15. 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.

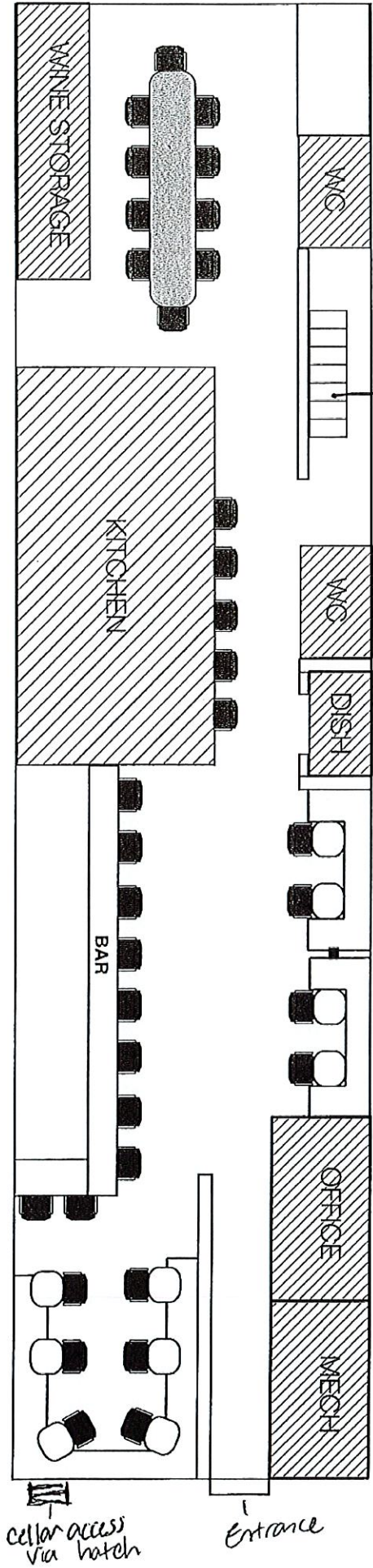
Name: Nicholas Tamburo

Phone Number: 781-985-2731

414 E 9th

Tramps Like US LLC

Ground Floor



Step down to bathroom

cellar access via hatch

Entrance

MENU

Tramps Like us LLC d/b/a SMITHEREENS

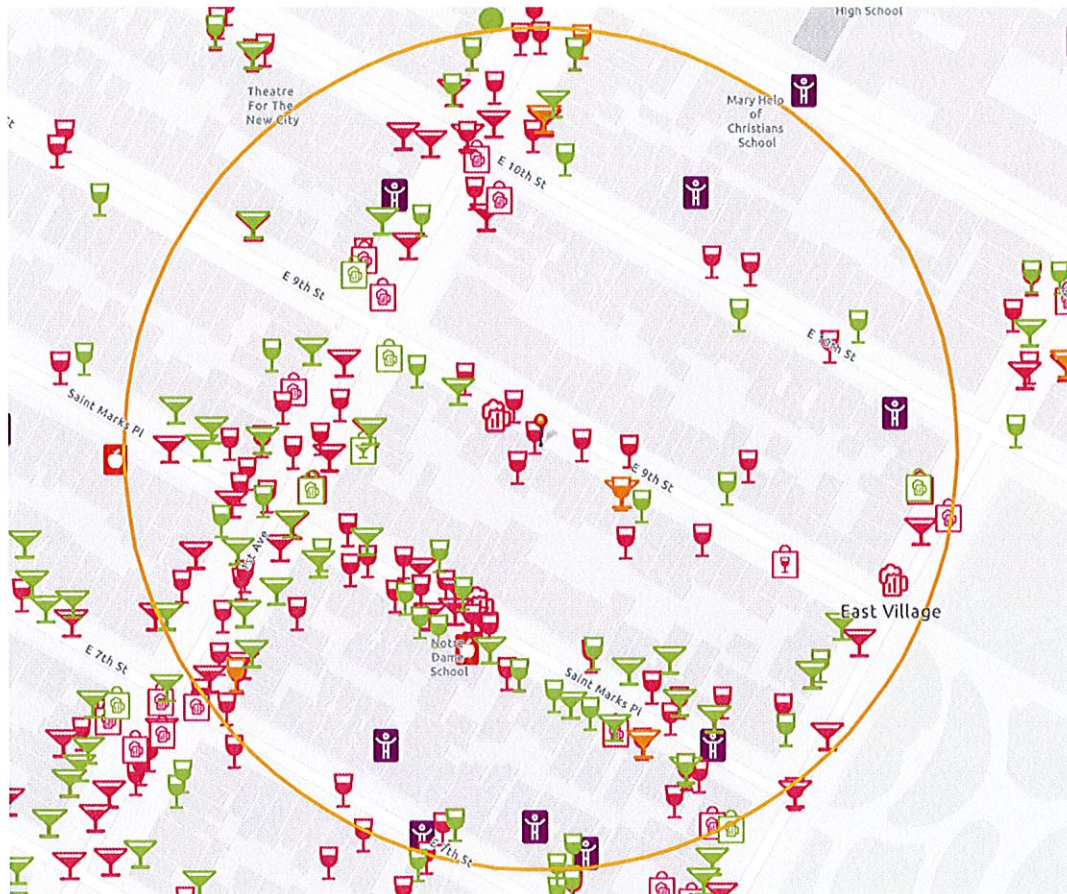
anadama bread with seaweed butter	9
buckwheat pancake with smoked bluefish	24
golden eye snapper with beets & yuzu	26
bay scallops with citrus & wasabi	29
kohada with toasted milk bread & sake butter	24
chicory with anchovy, date & meyer lemon	23
fried whiting with tartar sauce & lemon	19
abalone skewers with shiitake & egg yolk	32
jonah crab with peas, almond & chartreuse	34
lobster roll	42
rice with quahog clams & chowder	26
amberjack with red shrimp & turnips	44
black cod with maitake mushrooms & chili	47
whole bbq mackerel	58

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

500 ft Diagram

Tramps Like Us LLC

412-414 East 9th Street, New York, NY 10009



Active On Premises Liquor Licenses within 500 feet

Name	Address	Distance
Tramps Like Us LLC License ID: 0340-25-103562 Legacy Serial No.: 6053021	412-414 E 9th St New York, New York 10009	118 ft
BIG LEE AND SASHAS INC License ID: 0370-24-103287 Legacy Serial No.: 6011270	140 1ST AVE NEW YORK, New York 10009	205 ft
RIVKA INC License ID: 0340-22-107112 Legacy Serial No.: 1155091	101 ST MARKS PLACE NEW YORK, New York 10009	236 ft
SADA THREE LLC License ID: 0340-22-111058 Legacy Serial No.: 1280002	132 ST MARKS PL NEW YORK, New York 10009	248 ft

Active On Premises Liquor Licenses within 500 feet

Name	Address	Distance
CRIF DOGS ST MARKS LLC License ID: 0370-23-130584 Legacy Serial No.: 1333902	113 ST MARKS PL NEW YORK, New York 10009	285 ft
BAC 115 CORP License ID: 0340-23-133952 Legacy Serial No.: 1287332	115 ST MARKS PL STORE 1 NEW YORK, New York 10009	295 ft
Eighteen To One LLC License ID: 0370-26-133274 Legacy Serial No.: 6083656	143 1st Ave North Store New York, New York 10003	296 ft
ANIMALS GROUP INC License ID: 0340-22-112472 Legacy Serial No.: 1323698	90 ST MARKS PL AKA 132 1ST AVE NEW YORK, New York 10009	299 ft
118 RESTAURANT LLC License ID: 0340-23-138322 Legacy Serial No.: 1322976	118 SAINT MARKS PL NEW YORK, New York 10009	308 ft
LITTLE REBEL INC License ID: 0370-23-138770 Legacy Serial No.: 1285359	134 1ST AVE NEW YORK, New York 10009	312 ft
Fuwa Fuwa New York Inc License ID: 0340-25-111364 Legacy Serial No.: 6060994	153 1st Ave New York, New York 10003	329 ft
First Avenue Dining LLC License ID: 0340-25-124673 Legacy Serial No.: 6074910	135 1st Ave New York, New York 10003	333 ft
BUA NEW YORK LLC License ID: 0370-24-131807 Legacy Serial No.: 6040513	122 SAINT MARKS PLACE NEW YORK, New York 10009	343 ft
King Me Kong LLC License ID: 0340-22-109058 Legacy Serial No.: 1310387	119 SAINT MARKS PL STORE #2 OR FRNT2 NEW YORK, New York 10009	345 ft
NOREETUH RESTAURANT LLC License ID: 0340-22-108213 Legacy Serial No.: 1337700	128 1ST AVE NEW YORK, New York 10009	359 ft
241 ON ST MARKS CORP License ID: 0370-23-161739 Legacy Serial No.: 6004105	121 ST MARKS PL NEW YORK, New York 10009	382 ft
NUDIBRANQUIO LLC License ID: 0340-22-108365 Legacy Serial No.: 1340390	125 127 1ST AVE NEW YORK, New York 10003	382 ft
TAQUERIA SAINT MARKS PLACE INC License ID: 0340-23-139171 Legacy Serial No.: 1282265	79 SAINT MARKS PL NEW YORK, New York 10003	394 ft
BARMAR, L.L.C. License ID: 0340-22-109758 Legacy Serial No.: 1108851	77 ST MARKS PLACE NEW YORK, New York 10003	406 ft
1465 CDM INCORPORATED License ID: 0370-23-132483 Legacy Serial No.: 1140940	126 1ST AVENUE NEW YORK, New York 10009	407 ft
CGJC HOLDINGS LLC License ID: 0340-22-109281 Legacy Serial No.: 1305172	168 1ST AVE NEW YORK, New York 10009	409 ft

Active On Premises Liquor Licenses within 500 feet

Name	Address	Distance
130 SAINT MARKS LLC License ID: 0340-25-100936 Legacy Serial No.: 6050349	130 ST MARKS PL WESTERLY STORE NEW YORK, New York 10009	419 ft
WISHBONE PRODUCTIONS INC License ID: 0370-24-106677 Legacy Serial No.: 6014701	141 AVENUE A AKA 442 E 9TH STREET NEW YORK, New York 10009	419 ft
MALA PROJECT EAST VILLAGE LLC License ID: 0340-22-112812 Legacy Serial No.: 1319413	122 1ST AVE NEW YORK, New York 10003	423 ft
LucysNYC LLC License ID: 0370-25-107359 Legacy Serial No.: 6056884	135 Avenue A New York, New York 10009	424 ft
IMMIGRANT TAP ROOM INC License ID: 0370-23-163009 Legacy Serial No.: 6005383	341 E 9TH ST WEST STORE NEW YORK, New York 10003	435 ft
THE IMMIGRANT WINE BAR L.L.C. License ID: 0370-24-137494 Legacy Serial No.: 6046352	341 E 9TH ST NEW YORK, New York 10003	435 ft
75 ST MARKS PLACE LLC License ID: 0370-24-113407 Legacy Serial No.: 6021649	75 ST MARKS PL NEW YORK, New York 10003	439 ft
ARIARI NYC LLC License ID: 0340-23-135931 Legacy Serial No.: 1352665	119 1ST AVE NEW YORK, New York 10003	491 ft

TEAM

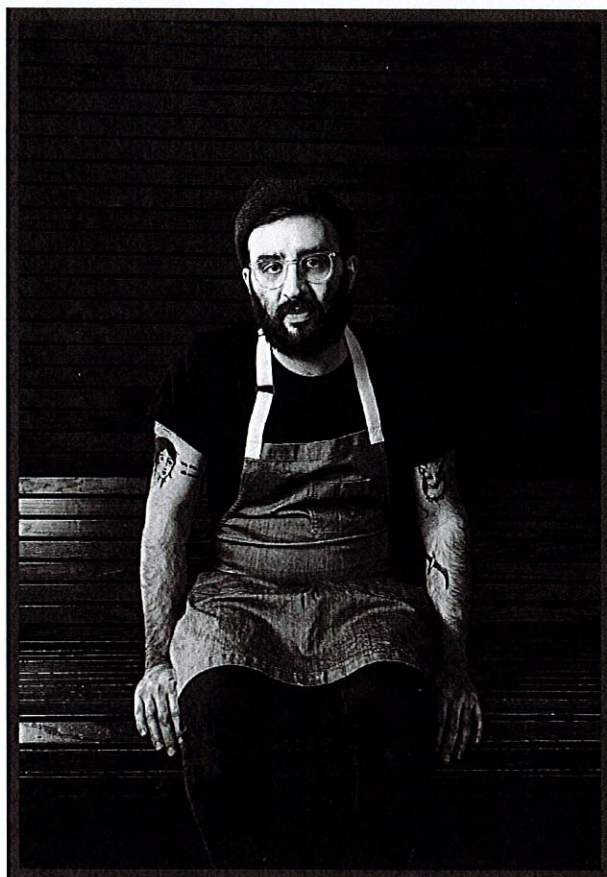
Nick Tamburo grew up in coastal Massachusetts, a place where he first developed an interest in food. After attending Emerson College in Boston, where he earned a degree in visual arts, Nick moved to NYC to pursue his culinary career.

In 2013, Nick staged at Kobe Desremault's seminal restaurant in the Belgian countryside, **In de Wulf**. Upon returning to New York he joined the team at **Momofuku Ko**, a **two Michelin starred restaurant** where he would work for over three years, first as a cook, and then as a sous chef.

Later, after a brief period at **Blanca**, Carlo Mirarchi's two starred restaurant in Bushwick, **Nick rejoined the Momofuku team as the executive chef at Nishi**.

Two and a half years later, Nick relocated to Napa Valley where he opened the restaurant at **The North Block Hotel** in Yountville as the executive chef, a restaurant that focused on California produce and wood fired cooking. **The restaurant received universal praise and was included in the Michelin Guide for 2022**.

Upon returning to New York City in 2022, Nick joined his friends Chase Sinzer and Joshua Pinsky to help open their restaurant **Claud** as the chef de cuisine. The restaurant went on to earn **three stars from Pete Wells at the New York Times and was ranked #25 on his list of NYC's top 100 restaurants**.



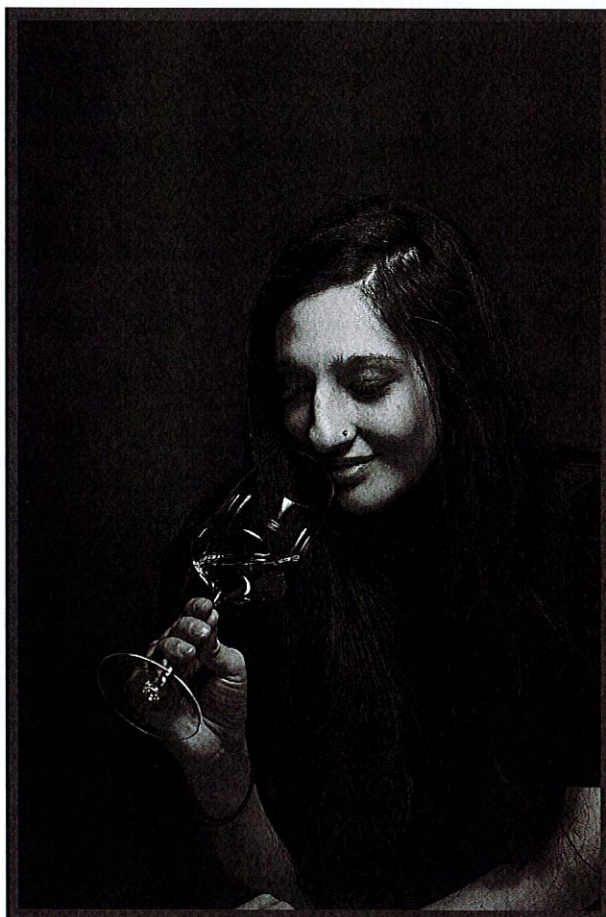
TEAM

Nikita Malhotra was born and raised in New York City and went to Rudolf Steiner School, a Waldorf School. This education informed her about biodynamic farming, which imbued her early career in the wine world with a purpose to seek out sustainable and responsible vignerons.

During high school she started working at an academic bookstore and quickly knew she wanted to major in Philosophy once she got to Goucher College outside Baltimore.

At the age of 25 she became the General Manager and Wine Director of Tangled Vine, a wine bar with around 150 selections of all organic or biodynamic from the old world. After a year she joined the wine team at Tribeca Grill, working under David Gordon and being part of a Wine Spectator Grand Award winning program.

Five year later she found herself at **Momofuku, as the Head Sommelier at Wayo.** With the pandemic she shifted to retail and consulting and **in 2021 came back to Momofuku as the Beverage Manager for Ko.** During her tenure the list has grown, and **she has been recognized as New York's best Sommelier by the Michelin Guide in 2022** and the list won the **Grand Prix Star Wine List Award for New York City in 2023.** She currently works for Daniel Johannes with projects like **La Paulée, La Fête du Champagne, La Tablee and Pressoir.**









----- Forwarded message -----

From: **9th Street A-1 Block Association** <9a1blockassociation@gmail.com>
Date: Fri, Jan 30, 2026 at 5:47 PM
Subject: Re: Smithereens Update
To: Nikita Malhotra <nmalhotra@smithereensnyc.com>
Cc: Nicholas Tamburo <ntamburo@smithereensnyc.com>

Hi Nikita,

First, congratulations to you both, and your team, on your successful first year+!

Then thanks so much for letting us know of your plan to expand service to include Sunday lunch. Judy and I have no problem with it, but we did also want to poll our core group of about twenty neighbors. As we anticipated, everyone is on board as we all agree that you've been very good neighbors.

Here's to another successful year - and many more - and we'll make a plan visit again soon!

Best wishes,
Kate and Judy

--

The 9th Street A-1 Block Association

On Tue, Jan 27, 2026 at 3:08 PM Nikita Malhotra <nmalhotra@smithereensnyc.com> wrote:

Hi Judy + Kate,

Hope all is well and that you both enjoyed the snow days we had. Smithereens has been open for a year and change now, which is hard to believe, but has truly been an amazing experience. Our team has grown and Nick and I are looking at options to expand in some ways. We are looking to open Sunday lunch as an additional service, and we want to utilize the Tompkins Square Greenmarket for the menu.

We wanted to let you know as well as listen to any feedback you might have in regards to opening for this additional service.

Best,
Nikita

Also! I believe you had tried to reach out to me but my email address was somehow incorrect, so happy I can share my contact info again just in case you need to reach me for anything.

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The logo for Smithereens, featuring the word "SMITHEREENS" in a stylized, hand-drawn font. The letters are arranged in a slightly curved, arch-like shape.

Nikita Malhotra
Wine / Owner
917 340 0027