

Valerie De La Rosa, *Chair*  
Eugene Yoo, *First Vice Chair*  
Donna Raftery, *Second Vice Chair*  
Mark Diller, *District Manager*



Antony Wong, *Treasurer*  
Emma Smith, *Secretary*  
Brian Pape, *Assistant Secretary*

## COMMUNITY BOARD No. 2, MANHATTAN

3 WASHINGTON SQUARE VILLAGE

NEW YORK, NY 10012-1899

[www.manhattancb2.org](http://www.manhattancb2.org)

P: 212-979-2272 F: 212-254-5102 E: [info@manhattancb2.org](mailto:info@manhattancb2.org)

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:

- Included** 1. A list of all other licensed premises (including Beer and Wine) within 500 ft. of this location.
- Included** 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.
- Included** 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.
- Included** 4. Proposed menu with general price ranges, if applicable.
- Included** 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.
- N/A** 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.
- N/A** 7. Letter of Understanding or Letter of Intent from the Landlord.

- Included 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.)
- Included 9. A copy of your NYS Liquor Authority application as it will be submitted to the SLA (excluding financial information).
- N/A 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.
- N/A 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.
- N/A 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:** December 2/December 4, 2025

**APPLICANT INFORMATION:**

Name of applicant(s):

DH 9 Crosby LLC & Crescent Hotel Management Services, LLC

Trade name (DBA):

Nomo Soho

Premises address:

9 Crosby St. New York, NY 10013

Cross Streets and other addresses used for building/premise:

Crosby Street (Between Howard Street and Grand Street); 150 Lafayette Street

**CONTACT INFORMATION:**

**Principal(s) Name(s):**

See below

Office or Home Address: 9 Crosby St.

City, State, Zip: New York, NY 10013

Telephone #: [REDACTED]

email : [REDACTED]

**Landlord Name / Contact:**

PENDING - applicant

Landlord's Telephone and Fax: \_\_\_\_\_

**NAMES OF ALL PRINCIPAL(s):**

**NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD**

Eitan Sasson (DH 9 Crosby LLC)

N/A

Shlomo Tahan (DH 9 Crosby LLC)

N/A

Avishai Matza (DH 9 Crosby LLC)

N/A

Michael George (Crescent Hotel Management)

Rider of licenses attached at end of questionnaire

Caroline George (Crescent Hotel Management)

Seth Zachary (Crescent Hotel Management)

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

The applicant has acquired the existing and currently-operating Nomo Soho Hotel; the method of operation

will remain the same; moreover, the current hotel management company, Crescent Hotel Management Service LLC

will continue to manage the hotel.

**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.)

N/A

---

---

---

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

Hotel

---

---

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: \_\_\_\_\_

9 CROSBY LLC, HIGHGATE HOTELS LP & DVLSOHO LLC (0343-23-121980; Serial 1284551)

Expires 3/31/27

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: 27 Year Built : 1914

Describe neighboring buildings:  
Mixed Commercial and Residential Buildings

Zoning Designation: M1-5/R10; M-15/R7X

Zoning Overlay or Special Designation (applicable) SNX

Block and Lot Number: 233 / 2

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? Approx. 1000

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? Approx. 1000

If yes, what is the use group for the premises? J-1; and various

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: N/A

## INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 121,165 SF

If more than one floor, please specify square footage by floors: approx. 5,000 sq.ft.

If there is a sidewalk café, rear yard, rooftop, or outside space, what is the square footage of the area?  
approx. 5,000 sq.ft.

If more than one floor, what is the access between floors? elevator/stairwell

How many entrances are there? 2 How many exits? several How many bathrooms ? 10

Is there access to other parts of the building?  no  yes, explain: \_\_\_\_\_

## OVERALL SEATING INFORMATION:

Total number of tables? 69 Total table seats? 181

Total number of bars? 3 Total bar seats? 17

Total number of "other" seats? N/A please explain : N/A

Total OVERALL number of seats in Premises : Approx. 200

## BARS:

How many \*stand-up bars / bar seats are being applied for on the premises? Bars 3 Seats 17

How many service bars are being applied for on the premises? 3

Any food counters?  no  yes, describe : N/A

### *For Alterations and Upgrades:*

Please describe all current and existing bars / bar seats and specific changes: \_\_\_\_\_  
N/A

\* 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: \_\_\_\_\_

Restaurant: 9am-11pm (Sun-Weds.) 9am-12am - (Thurs-Sat)  
Lobby Bar: 9am-1am;  
Lounge: 9am-2am;  
Penthouse: 9am-1am

What are the Hours of Operation?

Sunday: \_\_\_\_\_ to \_\_\_\_\_ Monday: \_\_\_\_\_ to \_\_\_\_\_ Tuesday: \_\_\_\_\_ to \_\_\_\_\_ Wednesday: \_\_\_\_\_ to \_\_\_\_\_ Thursday: \_\_\_\_\_ to \_\_\_\_\_ Friday: \_\_\_\_\_ to \_\_\_\_\_ Saturday: \_\_\_\_\_ to \_\_\_\_\_

Will the business employ a manager?  no  yes, name / experience if known : Crescent Hotel Management

Will there be security personnel?  no  yes( if yes, what nights and how many?) all nights; TBD  
Do you have or plan to install French doors, accordion doors or windows that open?  no  yes

If yes, please describe : existing

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: existing

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: Jonathan Soloff Phone: ██████████

Address: 9 Crosby St. New York, NY

Email : ██████████

Application submitted on  
behalf of the applicant by:

*Barbara Kwon*

\_\_\_\_\_  
Signature

Print or Type Name Barbara Kwon

Title Attorney

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

**PUBLIC INTEREST STATEMENT**  
**DH 9 Crosby LLC & Crescent Hotel Management Services, LLC**  
**Application for On-Premises Hotel Liquor License**

I. Background of the Premises and Applicant

The Applicant intends to operate the hotel located at 9 Crosby Street, New York, NY 10013 (the "Premises"). The Premises is an existing hotel property consisting of a ground floor, 26 additional floors, including hotel rooms and a penthouse, all totaling nearly 121,165 square feet of space.

The applicant, DH 9 Crosby LLC, will continue to work with Crescent Hotel Management Services, LLC ("Crescent"), which is the current hotel management company. The hotel will continue to operate as "Nomo Soho." The principals are reputable and experienced hotel operators. As the existing hotel management company, Crescent will continue operating the hotel in such a way that is accommodating and responsive to the neighborhood and community.

II. Impact

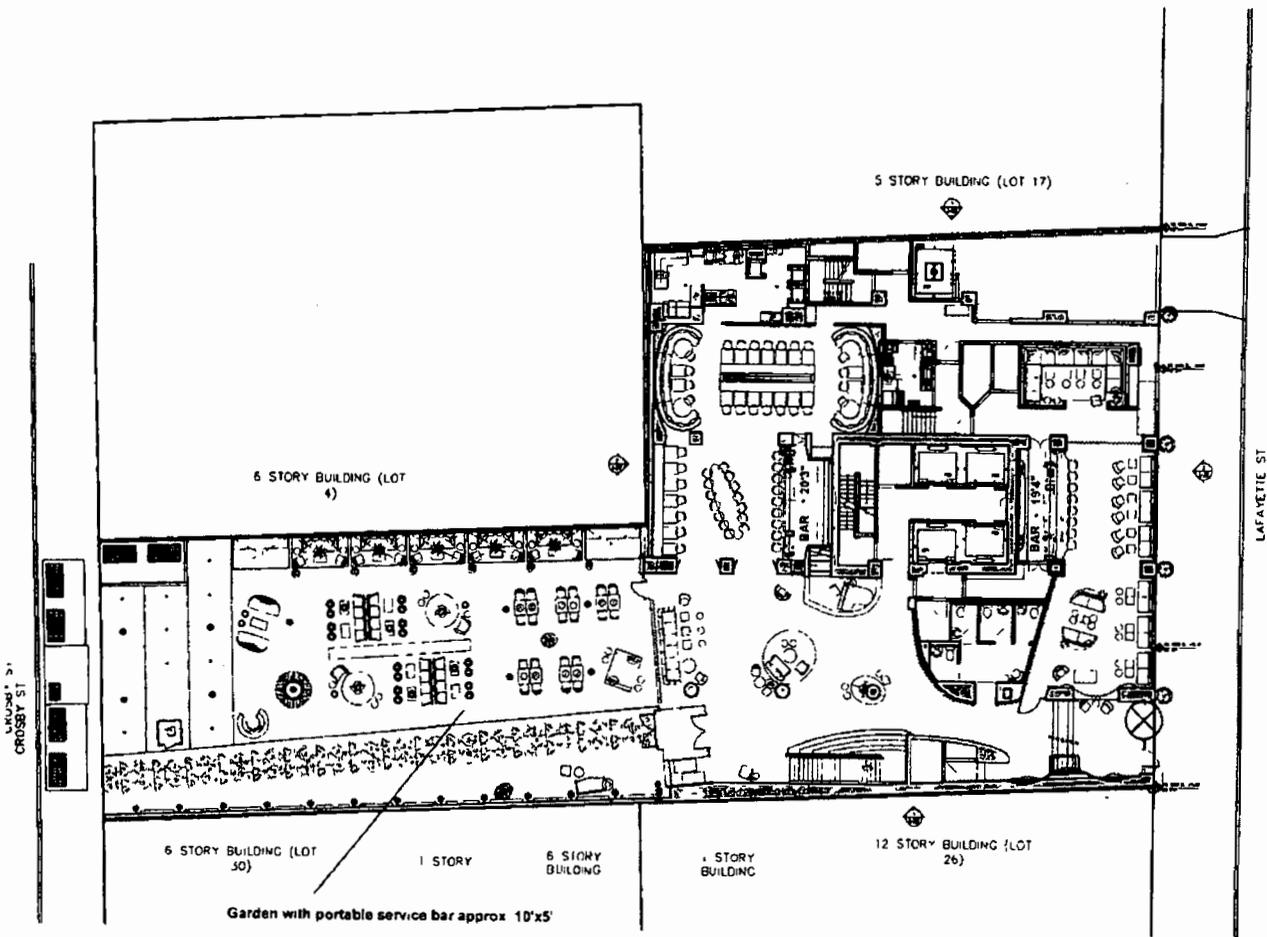
The method of operation will not change, and all agreed-upon stipulations will be adhered to. As an existing premises, the applicant has not been made aware of any complaints regarding vehicular traffic, pedestrian traffic, or excessive noise as a result of any hotel operations – this will not change.

IV. Community

The Applicant sent the required notice to CB2 on October 29, 2025; in advance of the committee meeting, the applicant also conducted various outreach through local delivery of outreach letters, emails to the relevant block associations and alliances, and the gathering of petition signatures. [PENDING: The applicant did not receive any negative feedback or concerns regarding its anticipated submission; further, the Community Board has not objected to the granting of this liquor license. All parties have reached a mutually beneficial and agreed-upon resolution.]

V. Conclusion

For all of the reasons set forth above, it is clear that the Authority's approval of the Applicant's application for an on-premises liquor license will be in the public interest, convenience, and advantage of the community. Accordingly, we respectfully request that the Authority grant the issuance of the on-premises liquor license to the Applicant.



**PROGRESS DRAWING**

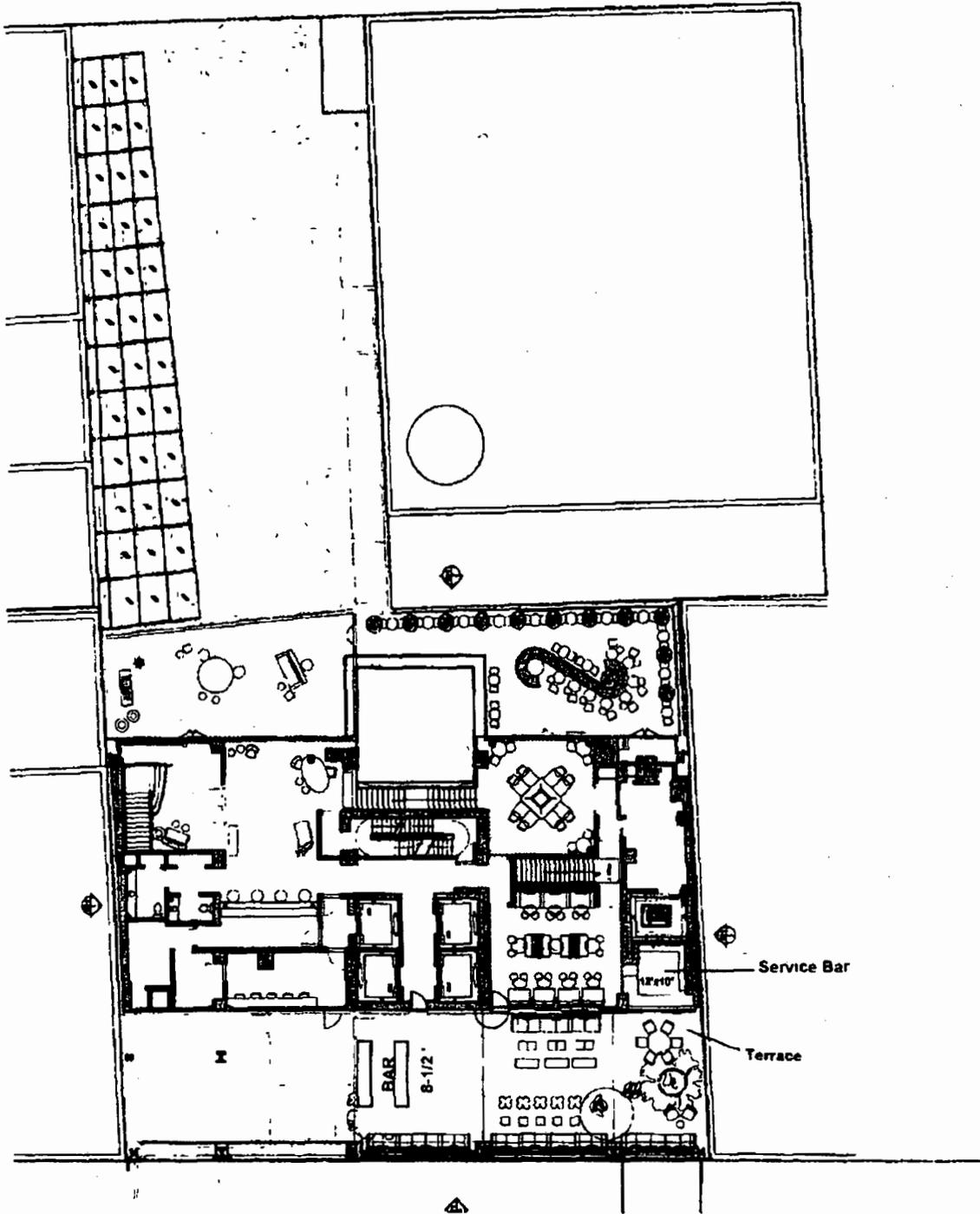
OWNER: INC  
 DATE: 01/21/20

TITLE: 12 STORY BUILDING FLOOR PLAN  
 PROJECT: [unreadable]  
 SCALE: 1/8" = 1'-0"



REVISIONS:  
 NO. DATE DESCRIPTION  
 1 01/21/20 [unreadable]  
 2 01/21/20 [unreadable]  
 3 01/21/20 [unreadable]  
 4 01/21/20 [unreadable]  
 5 01/21/20 [unreadable]  
 6 01/21/20 [unreadable]  
 7 01/21/20 [unreadable]  
 8 01/21/20 [unreadable]  
 9 01/21/20 [unreadable]  
 10 01/21/20 [unreadable]  
 11 01/21/20 [unreadable]  
 12 01/21/20 [unreadable]  
 13 01/21/20 [unreadable]  
 14 01/21/20 [unreadable]  
 15 01/21/20 [unreadable]  
 16 01/21/20 [unreadable]  
 17 01/21/20 [unreadable]  
 18 01/21/20 [unreadable]  
 19 01/21/20 [unreadable]  
 20 01/21/20 [unreadable]  
 21 01/21/20 [unreadable]  
 22 01/21/20 [unreadable]  
 23 01/21/20 [unreadable]  
 24 01/21/20 [unreadable]  
 25 01/21/20 [unreadable]  
 26 01/21/20 [unreadable]  
 27 01/21/20 [unreadable]  
 28 01/21/20 [unreadable]  
 29 01/21/20 [unreadable]  
 30 01/21/20 [unreadable]  
 31 01/21/20 [unreadable]  
 32 01/21/20 [unreadable]  
 33 01/21/20 [unreadable]  
 34 01/21/20 [unreadable]  
 35 01/21/20 [unreadable]  
 36 01/21/20 [unreadable]  
 37 01/21/20 [unreadable]  
 38 01/21/20 [unreadable]  
 39 01/21/20 [unreadable]  
 40 01/21/20 [unreadable]  
 41 01/21/20 [unreadable]  
 42 01/21/20 [unreadable]  
 43 01/21/20 [unreadable]  
 44 01/21/20 [unreadable]  
 45 01/21/20 [unreadable]  
 46 01/21/20 [unreadable]  
 47 01/21/20 [unreadable]  
 48 01/21/20 [unreadable]  
 49 01/21/20 [unreadable]  
 50 01/21/20 [unreadable]  
 51 01/21/20 [unreadable]  
 52 01/21/20 [unreadable]  
 53 01/21/20 [unreadable]  
 54 01/21/20 [unreadable]  
 55 01/21/20 [unreadable]  
 56 01/21/20 [unreadable]  
 57 01/21/20 [unreadable]  
 58 01/21/20 [unreadable]  
 59 01/21/20 [unreadable]  
 60 01/21/20 [unreadable]  
 61 01/21/20 [unreadable]  
 62 01/21/20 [unreadable]  
 63 01/21/20 [unreadable]  
 64 01/21/20 [unreadable]  
 65 01/21/20 [unreadable]  
 66 01/21/20 [unreadable]  
 67 01/21/20 [unreadable]  
 68 01/21/20 [unreadable]  
 69 01/21/20 [unreadable]  
 70 01/21/20 [unreadable]  
 71 01/21/20 [unreadable]  
 72 01/21/20 [unreadable]  
 73 01/21/20 [unreadable]  
 74 01/21/20 [unreadable]  
 75 01/21/20 [unreadable]  
 76 01/21/20 [unreadable]  
 77 01/21/20 [unreadable]  
 78 01/21/20 [unreadable]  
 79 01/21/20 [unreadable]  
 80 01/21/20 [unreadable]  
 81 01/21/20 [unreadable]  
 82 01/21/20 [unreadable]  
 83 01/21/20 [unreadable]  
 84 01/21/20 [unreadable]  
 85 01/21/20 [unreadable]  
 86 01/21/20 [unreadable]  
 87 01/21/20 [unreadable]  
 88 01/21/20 [unreadable]  
 89 01/21/20 [unreadable]  
 90 01/21/20 [unreadable]  
 91 01/21/20 [unreadable]  
 92 01/21/20 [unreadable]  
 93 01/21/20 [unreadable]  
 94 01/21/20 [unreadable]  
 95 01/21/20 [unreadable]  
 96 01/21/20 [unreadable]  
 97 01/21/20 [unreadable]  
 98 01/21/20 [unreadable]  
 99 01/21/20 [unreadable]  
 100 01/21/20 [unreadable]

First Floor - Ground Floor



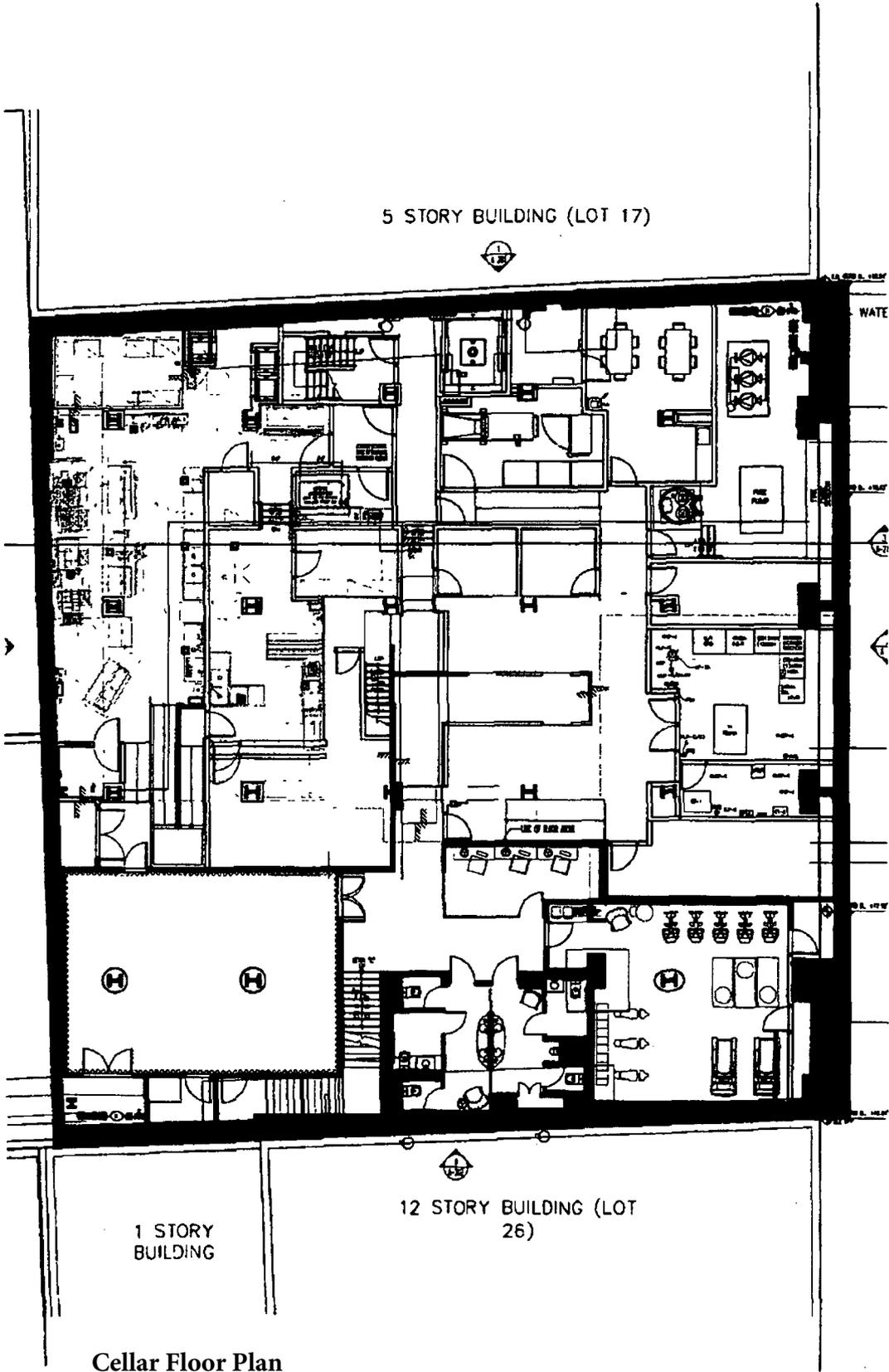
### Second Floor



TITLE SECOND FLOOR FURNITURE FLOOR PLAN  
 PROJECT MONORAN HOTEL, NYO  
 SCALE 1/8" = 1'-0"

DRAWN BY LJO  
 DATE 0 23 08

BERLANN HORNIG ORTE, LLC 78 SPRING STREET NEW YORK NY 10012 © 2008 BERLANN HORNIG ORTE, LLC WWW.BERLANNHORNIG.COM 6 BERLANN HORNIG ORTE, LLC  
 ALL RIGHTS RESERVED. THIS DOCUMENT IS THE PROPERTY OF BERLANN HORNIG ORTE, LLC. IT IS TO BE USED ONLY FOR THE PROJECT AND SITE SPECIFICALLY IDENTIFIED HEREIN. NO PART OF THIS DOCUMENT IS TO BE REPRODUCED, COPIED, OR TRANSMITTED IN ANY FORM OR BY ANY MEANS, ELECTRONIC OR MECHANICAL, INCLUDING PHOTOCOPYING, RECORDING, OR BY ANY INFORMATION STORAGE AND RETRIEVAL SYSTEM, WITHOUT THE WRITTEN PERMISSION OF BERLANN HORNIG ORTE, LLC. THE USER OF THIS DOCUMENT AGREES TO HOLD BERLANN HORNIG ORTE, LLC HARMLESS FROM AND AGAINST ALL LIABILITY, INCLUDING REASONABLE ATTORNEY'S FEES, FOR ANY AND ALL DAMAGES, LOSSES, AND EXPENSES, INCLUDING REASONABLE ATTORNEY'S FEES, ARISING OUT OF OR RESULTING FROM THE USE OF THIS DOCUMENT. THE USER OF THIS DOCUMENT AGREES TO HOLD BERLANN HORNIG ORTE, LLC HARMLESS FROM AND AGAINST ALL LIABILITY, INCLUDING REASONABLE ATTORNEY'S FEES, ARISING OUT OF OR RESULTING FROM THE USE OF THIS DOCUMENT.



Cellar Floor Plan



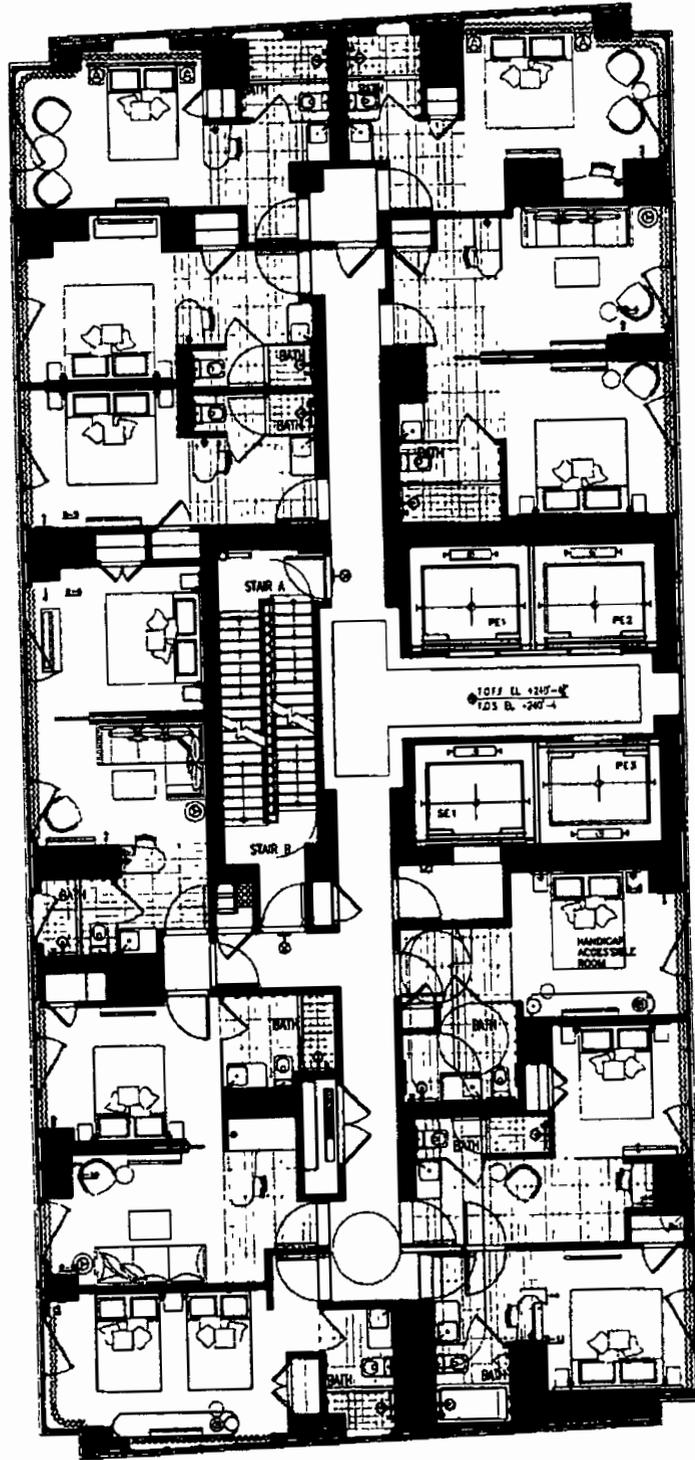
TITLE CELLAR FLOOR PLAN  
 PROJECT MONDRAN HOTEL NYC  
 SCALE NTS

DRAWN BY LJO  
 DATE 01.21.08

ID-C1

BOFAMANN, NORDEGA ORTIZ, LLC 76 SPRING STREET NEW YORK NY 10012 P. 212.343.8708 F. 212.343.8283 WWW.BOFAMANN.COM  
 ALL RIGHTS RESERVED. THIS DOCUMENT IS THE PROPERTY OF BOFAMANN, NORDEGA ORTIZ, LLC. NO PART OF THIS DOCUMENT MAY BE REPRODUCED OR TRANSMITTED IN ANY FORM OR BY ANY MEANS, ELECTRONIC OR MECHANICAL, WITHOUT THE WRITTEN PERMISSION OF BOFAMANN, NORDEGA ORTIZ, LLC. THE DESIGNER ASSUMES NO LIABILITY FOR THE ACCURACY OF THE INFORMATION PROVIDED HEREIN. THE USER OF THIS DOCUMENT SHALL BE RESPONSIBLE FOR THE ACCURACY OF THE INFORMATION PROVIDED HEREIN. THE DESIGNER ASSUMES NO LIABILITY FOR THE ACCURACY OF THE INFORMATION PROVIDED HEREIN. THE USER OF THIS DOCUMENT SHALL BE RESPONSIBLE FOR THE ACCURACY OF THE INFORMATION PROVIDED HEREIN.





Floors 19-23



TITLE FLOORS 19 THRU 23  
 PROJECT MONDRIAN HOTEL NYC  
 SCALE 1/8" = 1'-0"

DRAWN BY MJC  
 DATE 01.21.08

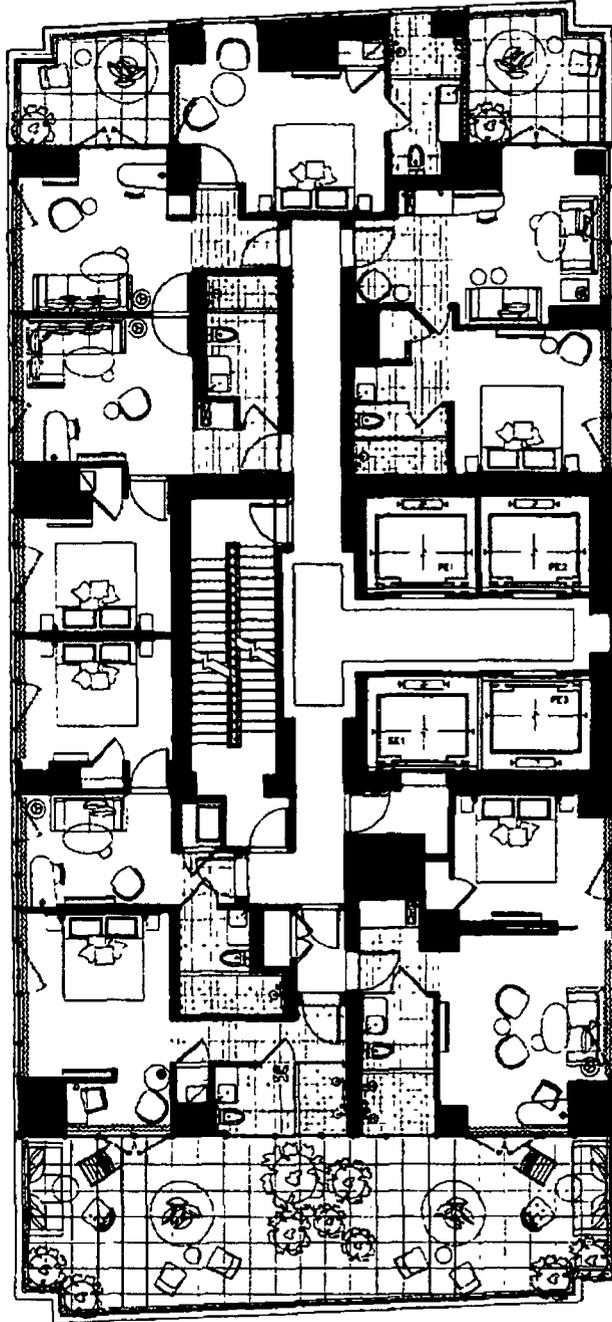
BENJAMIN NORDEGA ORTEGA, LLC 75 SPRING STREET, NEW YORK, NY 10013 972 2 843 8708 • P/E, S.A., S.E. WWW.BENJAMINORTEGA.COM © 2008 BENJAMIN NORDEGA ORTEGA, LLC  
 ALL RIGHTS RESERVED. THIS DOCUMENT IS THE PROPERTY OF BENJAMIN NORDEGA ORTEGA, LLC. NO PART OF THIS DOCUMENT MAY BE REPRODUCED OR TRANSMITTED IN ANY FORM OR BY ANY MEANS, ELECTRONIC OR MECHANICAL, WITHOUT THE WRITTEN PERMISSION OF BENJAMIN NORDEGA ORTEGA, LLC. THE USER OF THIS DOCUMENT AGREES TO HOLD BENJAMIN NORDEGA ORTEGA, LLC HARMLESS FROM AND AGAINST ALL CLAIMS, DAMAGES, LOSSES AND EXPENSES, INCLUDING REASONABLE ATTORNEY'S FEES, THAT MAY BE ASSERTED AGAINST OR INCURRED BY BENJAMIN NORDEGA ORTEGA, LLC OR ITS AFFILIATES, AGENTS, CONTRACTORS, OR SUBCONTRACTORS, IN CONNECTION WITH THE USE OF THIS DOCUMENT. THE USER OF THIS DOCUMENT AGREES TO HOLD BENJAMIN NORDEGA ORTEGA, LLC HARMLESS FROM AND AGAINST ALL CLAIMS, DAMAGES, LOSSES AND EXPENSES, INCLUDING REASONABLE ATTORNEY'S FEES, THAT MAY BE ASSERTED AGAINST OR INCURRED BY BENJAMIN NORDEGA ORTEGA, LLC OR ITS AFFILIATES, AGENTS, CONTRACTORS, OR SUBCONTRACTORS, IN CONNECTION WITH THE USE OF THIS DOCUMENT.

88

RECEIVED  
NY STATE LIQUOR AUTHORITY

MAR - 9 2015

NEW YORK, NY  
LICENSING BUREAU



24th Floor



TITLE 24th FLOOR PLAN  
 PROJECT MONDRIAN HOTEL NYC  
 SCALE 1/4" = 1'-0"

DRAWN BY MJS  
 DATE 01.21.09

BENJAMIN MOREGA ORTIZ, L.L.C. 15 SPINND STREET NYC, YORK NY 10012 P 212 343 8780 F 212 343 8262 WWW.BENJAMINORTIZ.COM © 2009 BENJAMIN MOREGA ORTIZ, L.L.C.  
 ALL RIGHTS RESERVED. THIS DOCUMENT IS THE PROPERTY OF BENJAMIN MOREGA ORTIZ, L.L.C. AND IS TO BE USED ONLY FOR THE PROJECT AND SITE SPECIFICALLY IDENTIFIED HEREIN. ANY REPRODUCTION OR TRANSMISSION OF THIS DOCUMENT WITHOUT THE WRITTEN PERMISSION OF BENJAMIN MOREGA ORTIZ, L.L.C. IS STRICTLY PROHIBITED. THE USER OF THIS DOCUMENT ASSUMES ALL LIABILITY FOR ANY AND ALL DAMAGES, INCLUDING REASONABLE ATTORNEY'S FEES, ARISING FROM THE USE OF THIS DOCUMENT. THE USER OF THIS DOCUMENT ASSUMES ALL LIABILITY FOR ANY AND ALL DAMAGES, INCLUDING REASONABLE ATTORNEY'S FEES, ARISING FROM THE USE OF THIS DOCUMENT. THE USER OF THIS DOCUMENT ASSUMES ALL LIABILITY FOR ANY AND ALL DAMAGES, INCLUDING REASONABLE ATTORNEY'S FEES, ARISING FROM THE USE OF THIS DOCUMENT.





## HANDHELDS

### MAITAKE MUSHROOM AND EGG // 23

Maitake Mushroom | Fresh Spinach | Peppered Bacon | Provolone | Piquillo Peppers | Chimichurri Aioli | Toasted Ciabatta

### BREAKFAST CROISSANT // 18

Fluffy Eggs | American Cheese | Bacon | Truffled Potato Crunch | Toasted Croissant

### SPIKED SAUSAGE AND EGG // 18

Hot Honey Sausage | Whipped Ricotta | Fluffy Eggs | Crispy Onions | Toasted Brioche Roll

## STARTERS

### STEEL CUT OATS // 12

Cashew Butter | Toasted Almonds | Vermont Maple Syrup | Fresh Berries

### YOGURT PARFAIT // 13

Greek Yogurt | Citrus Honey | Granola | Fresh Fruit | Mint

### SEASONAL ACAI BOWL // 16

Fresh Berries | Oat Crumble | Shaved Coconut | Toasted Pumpkin Seeds | Cashew Butter | Organic Honey | Bananas

## EGGS

### ALL AMERICAN BREAKFAST // 23

2 Eggs (any way) | Crispy Potato Succotash | Choice of Bread | Choice of Meat: Pork Sausage, Bacon Turkey Bacon +\$2

### 3 CHEESE OMELET // 21

Cheddar | Mozzarella | Smoked Gouda | Served with Crispy Succotash

**ADD** Sausage \$6 | Bacon \$6 | ½ Avocado \$6 | Smoked Salmon \$8

### EGG SALMON FLORENTINE // 24

2 Soft Poached Eggs | English Muffin Toast | Sautéed Spinach | Smoked Salmon | Hollandaise Sauce

### EGG BENEDICT // 23

2 Soft Poached Eggs | Canadian Bacon | Fresh Spinach | Hollandaise | Toasted English Muffin

## BREAKFAST FAVORITES

### STEAK AND EGGS // 30

8oz Skirt Steak | Choice of 2 Eggs | Sea Salted Fries | Chimichurri

### NOMO PANCAKES // 24

Lemon Sweet Ricotta | Mixed Berries | Candied Pistachios | Maple Syrup

### AVOCADO TOAST // 18

9 Grain Toast | Winter Radish | EVOO | Himalayan Salt | Pickled Onion | Everything Spice

**ADD** Bacon Crumbles \$3 | Add Egg \$3

## SIDES

### CRISPY POTATO SUCCOTASH // 8

EGG // 4

EGG WHITES // 6

BACON (REG OR TURKEY) // 6

SMOKED SALMON // 12

FRESH CUT FRUIT // 10

SEA SALTED FRIES // 8

TOAST // 4

## DRINKS

COFFEE // 4

CAPPUCCINO // 6

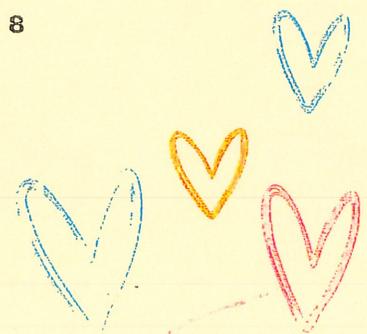
LATTE // 6

HOT TEA // 4

JUICE // 6

MILK // 5

**BREAKFAST**



## THE ESSENTIALS SHAREABLES

**GREENHOUSE FLIGHT // 19**  
French Onion Dip, Spinach Dip, White Bean Dip,  
Garden Vegetables, Toasted Pita

**CHEESE AND MEAT BOARD // 25**  
Pâté de Campagne, Prosciutto, Salami, Chef's Choice  
Cheese, Fig Jam, Toasted Country Bread

**CAVIAR FRIES // 29**  
Fries, Caviar, Kombu, Whipped Crema, Herbs

**RELISH ROYALE // 29**  
House Pickled Cucumber, Cauliflower, Tokyo Turnips,  
Pickled Egg, NOMO Martini

## THE ATELIER SNACKS

**PORK BELLY CHICHARRONS // 19**  
Mole, Smashed Plantain

**NOMO TARTAR // 25**  
Fried Polenta, Beef Tartare, Avocado, Pickled  
Mustard Seeds

**CRISPY CALAMARI // 18**  
Peppadews, Goddess Sauce

**REUBEN BITES // 19**  
House Pastrami, Sauerkraut, Swiss Cheese,  
House Sauce, Marble Rye

**AREPA SLIDERS // 18**  
Braised Pork Belly, Mozzarella cheese, Sesame  
Pickled Cucumbers, Black Bean Sauce

**BRUSSELS & SHISHITO // 16**  
Pickled Serrano Peppers, Stracciatella Cheese

**KARAAGE CHICKEN // 18**  
Kewpie Tartar, Pickled Turnips

**BURRATA & WINTER SQUASH SALAD // 20**  
Delicata & Honeynut Squash, Shaved Brussels, Sage  
Pecan Pesto, Bread Crisps

**KALE CAESAR SALAD // 22**  
Lacinato Kale, Focaccia Croutons, Parmesan  
Reggiano, Caesar Dressing

**WEDGE SALAD // 20**  
Roasted Cherry Tomatoes, Bacon Lardons, Red  
Onions, Fresh Herbs, Blue Cheese Dressing

**ADD ONS**  
Chicken \$8 • Shrimp \$10 • Salmon \$14 • Steak \$15

## THE LAYERS FLATBREADS

**THE CROSBY PEAR // 22**  
Roasted Pear, Brie, Arugula, Truffle Oil

**WINTER GREENHOUSE // 22**  
Delicata Squash, Roasted Mushrooms, Shaved Brussels  
Sprouts, Red Onion, Ricotta, Sage Oil

## THE STATEMENT ENTREES

**MOULES FRITES // 21**  
PEI Mussels, Tomato Saffron Broth, Tarragon, Grilled  
Bread

**NOMO BURGER // 25**  
8oz CAB, Aged Cheddar Cheese, Bibb Lettuce,  
Tomato, Caramelized Onion, Garlic Aioli

**RIGATONI BOLOGNESE // 28**  
Slow Cooked Pork & Beef Bolognese, Ricotta,  
Parmesan

**STEAK FRITES // 34**  
Marinated Grilled Hanger Steak, French Fries,  
Peppercorn Jus

**HALF ROASTED CHICKEN // 30**  
Fregola, Maitake Mushrooms, Roasted Romanesco,  
Kalamata Olives, Chicken Jus

**PAN SEARED SALMON // 34**  
Parsnip Puree, Baby Carrots, Preserved Lemon  
Beurre Blanc



## THE FINERY DESSERTS

**NY STYLE CHEESECAKE // 15**  
Blueberries, Lemon Zest, Crispy Wafer

**WARM STICKY TOFFEE PUDDING // 16**  
Roasted Pecans, Chocolate Dust

**CHOCOLATE LAVÉ CAKE // 14**  
Vanilla Bean Ice Cream, Toasted Almonds

# DINNER

NOMO  
KITCHEN  
SUHO

# BUNGF

SAT & SUN 9AM - 4PM



**NOMO**  
KITCHEN  
**SUMU**

## BREAKFAST FAVORITES

- STEEL CUT OATS // 15**  
Fresh Berries, Roasted Almonds, Cashew Butter, Pinch of Cinnamon, Vermont Maple Syrup
- YOGURT PARFAIT // 15**  
Triple Cream Greek Yogurt, Citrus Honey, Hearty House-Made Mixed-Nut Granola, Mint
- NYC BAGEL // 16**  
Baked Bagel, Hickory Smoked Atlantic Salmon, Whipped Cream Cheese, Red Onion, Capers, Everything Bagel Seasoning
- NOMO AVOCADO TOAST // 18**  
Sourdough toast, Tomato Jam, Avocado, Radish  
ADD ONE Egg \$3 • Bacon \$4
- TOASTED MARSHMALLOW**
- FRENCH TOAST // 24**  
Brick-Cut Brioché, Toasted Marshmallow, Sweet Banana, Macadamia Nut Crunch
- NOMO PANCAKES // 24**  
Ricotta, Blackberries, Raspberries, Candy Pistachio, Mascarpone, Powdered Sugar
- CLASSIC EGG BENEDICT // 23**  
Poached Egg, Griddle-Cooked Canadian Bacon, English Muffin, Lemon Hollandaise
- EGG-SALMON FLORENTINE // 24**  
Poached Egg, Cured Atlantic Salmon, Sautéed Spinach, Spicy Hollandaise
- SIDES**
- Eggs Any Style // 4  
Egg Whites // 6  
Sweet Potato Fries // 9  
served with basil dip  
Fries // 9  
Grilled Broccolini // 9
- Seasonal Fruit Platter // 16  
Smoked Salmon // 14  
Bacon Strips // 6  
Breakfast Sausage // 6

## FROM THE OVEN

- SHAKSHUKA // 16**  
Farm-Poached Egg, Cilantro, Feta Cheese, Sourdough Toast
- CAPRESE FLATBREAD // 22**  
Grape Tomato, Grape Confit, Burrata, Basil Pesto, Toasted Flatbread, Micro Basil
- BREAKFAST PIZZA // 22**  
Prosciutto, Shaved Melon, Mascarpone, Arugula, Baked Egg, Radish Sprouts
- MAINS**
- GREEK PITA SANDWICH // 20**  
Cucumber, Tomato, Capsicum, Kalamata Olives, Feta Cheese, Tossed in Lemon, Oregano and EVOO, Stuffed in a Warm Pita, Tzatziki Sauce
- CHICKEN PESTO SANDWICH // 20**  
Herb-Marinated Chicken Breast, Caramelized Onions, Roasted Red Peppers, Provolone, Basil Pesto Dressed Ciabatta, Arugula, Hot Honey
- BRUNCH BURGER // 26**  
8 oz. CAB, Aged Sharp White Cheddar, Bibb Lettuce, Tomato, Caramelized Onion, Garlic Aioli, Fried Egg
- CHICKEN AND WAFFLES // 24**  
Double-Fried Chicken, Waffles, Matcha Maple Mascarpone Cream, Pear BBQ Honey Mustard, Crispy Slaw
- STEAK, EGGS AND POTATOES // 30**  
8 oz. Marinated Skirt Steak, Rosemary Potatoes and Winter Vegetables, Chimichurri

## STARTERS

- SOUP OF THE DAY // 12**
- RUSTIC HUMMUS // 14**  
Spiced Hummus, Tomato, Cucumber, Dill, Toasted Focaccia
- GREENHOUSE FLIGHT // 19**  
French Onion Dip, Spinach Dip, White Bean Dip, Garden Vegetables and Toasted Pita
- CHEESE AND MEAT BOARD // 25**  
Pate de Champagne, Prosciutto, Salami, Chef's Choice Cheese, Fig Jam, Toasted Country Bread

## SALADS

- BERRIES AND ARUGULA SALAD // 21**  
Seasonal Berries, Arugula, Shaved Grana Padano, Golden Kiwi Vinaigrette
- KALE CAESAR SALAD // 20**  
Lacinato Kale, Focaccia Coultons, Parmigiano Reggiano
- COBB SALAD // 22**  
Cherry Tomatoes, Cubed Cucumber, Thick-Cut Smoky Bacon, Bleu Cheese Crumbles, Boiled Egg, Avocado, Red Wine Vinaigrette
- ADD ON'S**  
Chicken \$8 • Salmon \$14 Steak \$15

## SWEETS

- NY STYLE CHEESECAKE // 15**  
Blueberries, Lemon Zest, Crispy Wafer
- WARM STICKY TOFFEE PUDDING // 16**  
Roasted Pecans, Chocolate Dust
- CHOCOLATE LAYE CAKE // 14**  
Vanilla Bean Ice Cream, Toasted Almonds

20% GRATUITY IS ADDED FOR PARTY OF 6 GUESTS AND ABOVE TO BE DISTRIBUTED ENTIRELY AMONGST SERVERS / CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

**THE ACCESSORIES SHAREABLES**

**CHEESE AND CHARCUTERIE BOARD // 25**  
Pate de Champagne, Prosciutto, Salami, Chefs Choice Cheese, Toasted Country bread

**GREENHOUSE FLIGHT // 19**

French Onion Dip, Spinach Dip, White Bean Dip, Garden Vegetables and Toasted Pita

**BRAVA POTATOES // 14**

Smashed and Fried Fingerlings, Ricotta Salada Cheese, Tomato Aioli

**BRUSSELS & SHISHITO // 16**

Pickled Serrano Peppers, Stracciatella Cheese

**CRISPY BUFFALO HOT HONEY CHICKEN WINGS // 5PC 12 | 10PC 22**

Buffalo Sauce, Hot Honey, Chives

**FISH TACOS // 18**

Cod, Kale and Carrot Slaw, Cilantro Tartar Sauce, Avocado Sauce

**CRISPY CALAMARI // 18**

Peppadews, Goddess Sauce

**THE EDIT SALADS**

**ADD ON:** Chicken 8, Salmon 14, Shrimp 10, Steak 15

**BURRATA & WINTER SQUASH SALAD // 20**

Delicate and Honey Nut Squash, Shaved Brussels, Sage Pecan Pesto, Bread Crisps

**KALE CAESAR SALAD // 20**

Lacinato Kale, Focaccia Croutons, Parmesan Reggiano, Caesar Dressing

**COBB SALAD // 22**

Romaine Lettuce, Tomato, Bacon, Hard Boiled Egg, Avocado, Blue Cheese, Red Wine Vinaigrette

**THE CANVAS FLATBREADS**

**MARGHERITA // 19**

Mozzarella, Cherry Tomatoes, Basil

**GENOA // 22**

Imported Salami, Marinara, Pecorino Romano

**THE CROSBY PEAR // 22**

Roasted Pear, Brie, Arugula, Truffle Oil

**WINTER GREENHOUSE // 22**

Delicata Squash, Roasted Mushrooms, Brussels, Red Onion, Ricotta, Sage Oil

**THE COLLECTION ENTREES**

**PAN SEARED SALMON // 34**

Parship Puree, Baby Carrots, Preserved Lemon Buerre Blanc

**RIGATONI RAGU // 28**

Slow Cooked Pork and Beef Bolognese, Ricotta Parmesan

**MOULES FRITES // 21**

PEI Mussels, Tomato Saffron Broth, Tarragon, Grilled Bread

**HALF ROASTED CHICKEN // 30**

fregola, maitake mushrooms, delicata squash, Chicken jus

**STEAK FRITES // 34**

Marinated Grilled Hanger Steak, French Fries



**THE CLUTCH HANDHELDS**

**LAFAYETTE GRILLED CHEESE // 24**

Short Rib Grilled Cheese, Aged Cheddar, Caramelized Onion, Piquillo Peppers, House Made Focaccia

**NOMO BURGER // 25**

8oz CAB, Aged Cheddar Cheese, Bibb Lettuce, Tomato, Caramelized Onion, Garlic Aioli

**PATTY MELT // 23**

Two Smashed Patties, Red Onion, Shredded Lettuce, Cheddar Cheese, House Sauce, Pullman Brioche Toast

**BUFFALO FRIED CHICKEN SANDWICH // 23**

House Slaw, Gorgonzola Sauce, Pickles, Brioche Bun

**SIDES // 9 EACH**

**FRIES**

**SWEET FRIES**

**MASHED POTATOES**

**BRAISED SWISS CHARRED BROCCOLLINI**

**THE FINERY DESSERT**

**NY STYLE CHEESECAKE // 15**

Blueberries, Lemon Zest, Crispy Wafer

**WARM STICKY TOFFEE PUDDING // 16**

Roasted Pecans, Chocolate Dust

**CHOCOLATE LAVE CAKE // 14**

Vanilla Bean Ice Cream, Toasted Almonds

## BUMPS & BUBBLES

**MIONETTO PROSECCO // 10**

**CAVIAR BUMP // 10**

Housemade Chip, Crème Fraiche, Caviar, Chives

## WINE // 10

Rabble Rose, *Oregon*

Stoneleigh Sauvignon Blanc, *New Zealand*

Calera Chardonnay, *California*

J Lohr Pinot Noir, *California*

Rodney Strong Cabernet Sauvignon, *California*

## BEER // 7

Coors Light / Heineken / Peroni

## COCKTAILS // 10

### CRIME OF PASSION

Wheatley Vodka, Vanilla Liqueur, Passionfruit Lemon, Mionetto Avantgarde Prosecco

### NOT YOUR MOM'S LYCHEE MARTINI

Empress 1908 Gin, J.F. Haden's Lychee Liqueur, Jean-Luc Paquet, Pineau Des Charentes, Absinthe

### MANGO HERE, MANGO ANYWHERE

Tromba Tequila Blanco, Jf Haden's Mango Liqueur, Lime, Salt

### BLOOD FEUD

Wild Turkey 101 Rye, Campari, Carpano Dry Vermouth, Blood Orange

## CHEF'S SELECT BITES

### GREENHOUSE FLIGHT // 9.50

French Onion Dip, Spinach Dip, White Bean Dip, Garden Vegetables, Toasted Pita

### AREPA SLIDERS // 9

Braised Pork Belly, Mozzarella Cheese, Sesame Pickled Cucumbers, Black Bean Sauce

### BRUSSELS & SHISHITO // 8

Pickled Serrano Peppers, Stracciatella Cheese

### MARGARITA FLATBREAD // 8

Mozzarella, Cherry Tomato, Basil

### CRISPY HOT HONEY BUFFALO WINGS

**5 PC / 6 10PC / 11**

Buffalo Sauce, Hot Honey, Chives

## BUMPS & BUBBLES

**MIONETTO PROSECCO // 10**

**CAVIAR BUMP // 10**

Housemade Chip, Crème Fraiche, Caviar, Chives

## WINE // 10

Rabble Rose, *Oregon*

Stoneleigh Sauvignon Blanc, *New Zealand*

Calera Chardonnay, *California*

J Lohr Pinot Noir, *California*

Rodney Strong Cabernet Sauvignon, *California*

## BEER // 7

Coors Light / Heineken / Peroni

## COCKTAILS // 10

### CRIME OF PASSION

Wheatley Vodka, Vanilla Liqueur, Passionfruit Lemon, Mionetto Avantgarde Prosecco

### NOT YOUR MOM'S LYCHEE MARTINI

Empress 1908 Gin, J.F. Haden's Lychee Liqueur, Jean-Luc Paquet, Pineau Des Charentes, Absinthe

### MANGO HERE, MANGO ANYWHERE

Tromba Tequila Blanco, Jf Haden's Mango Liqueur, Lime, Salt

### BLOOD FEUD

Wild Turkey 101 Rye, Campari, Carpano Dry Vermouth, Blood Orange

## CHEF'S SELECT BITES

### GREENHOUSE FLIGHT // 9.50

French Onion Dip, Spinach Dip, White Bean Dip, Garden Vegetables, Toasted Pita

### AREPA SLIDERS // 9

Braised Pork Belly, Mozzarella Cheese, Sesame Pickled Cucumbers, Black Bean Sauce

### BRUSSELS & SHISHITO // 8

Pickled Serrano Peppers, Stracciatella Cheese

### MARGARITA FLATBREAD // 8

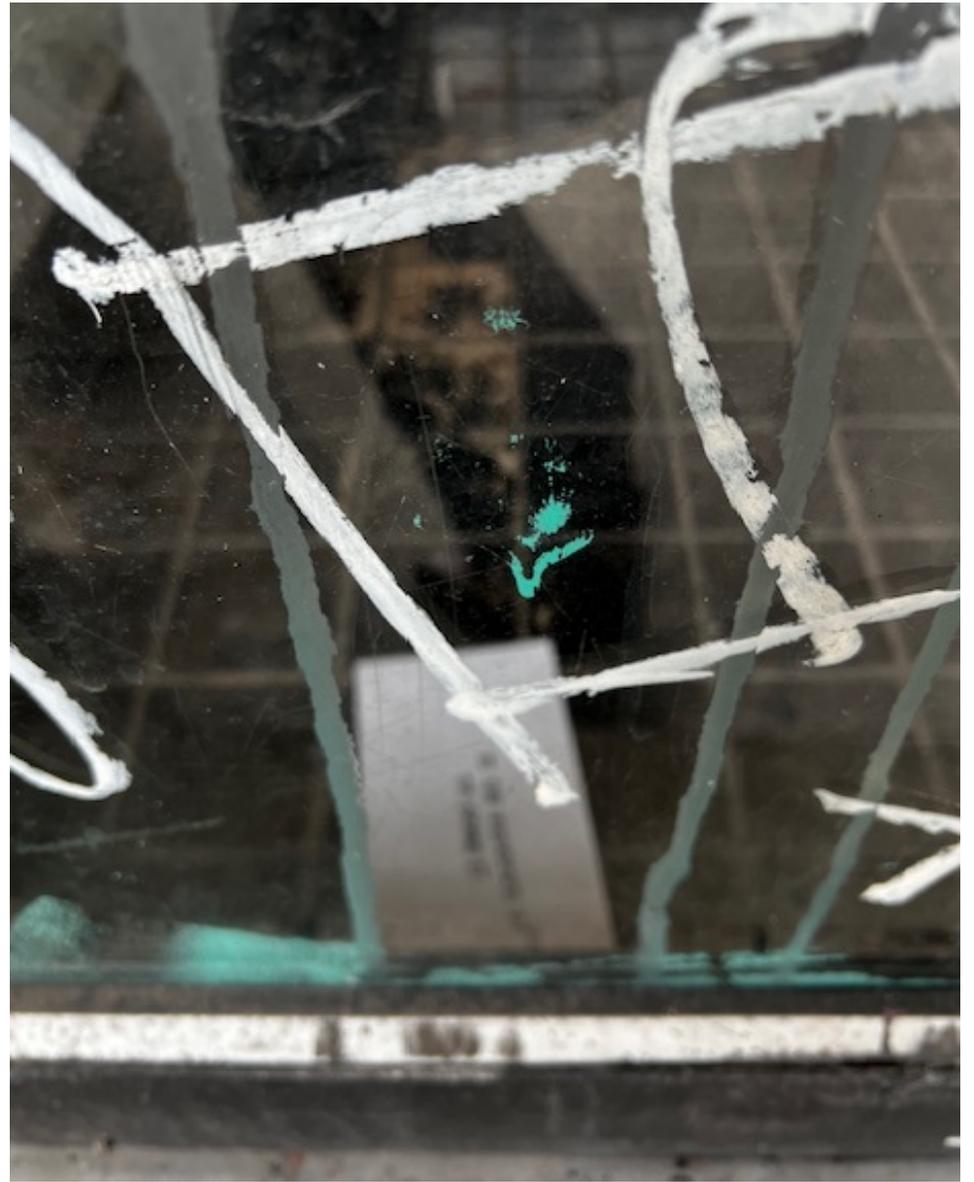
Mozzarella, Cherry Tomato, Basil

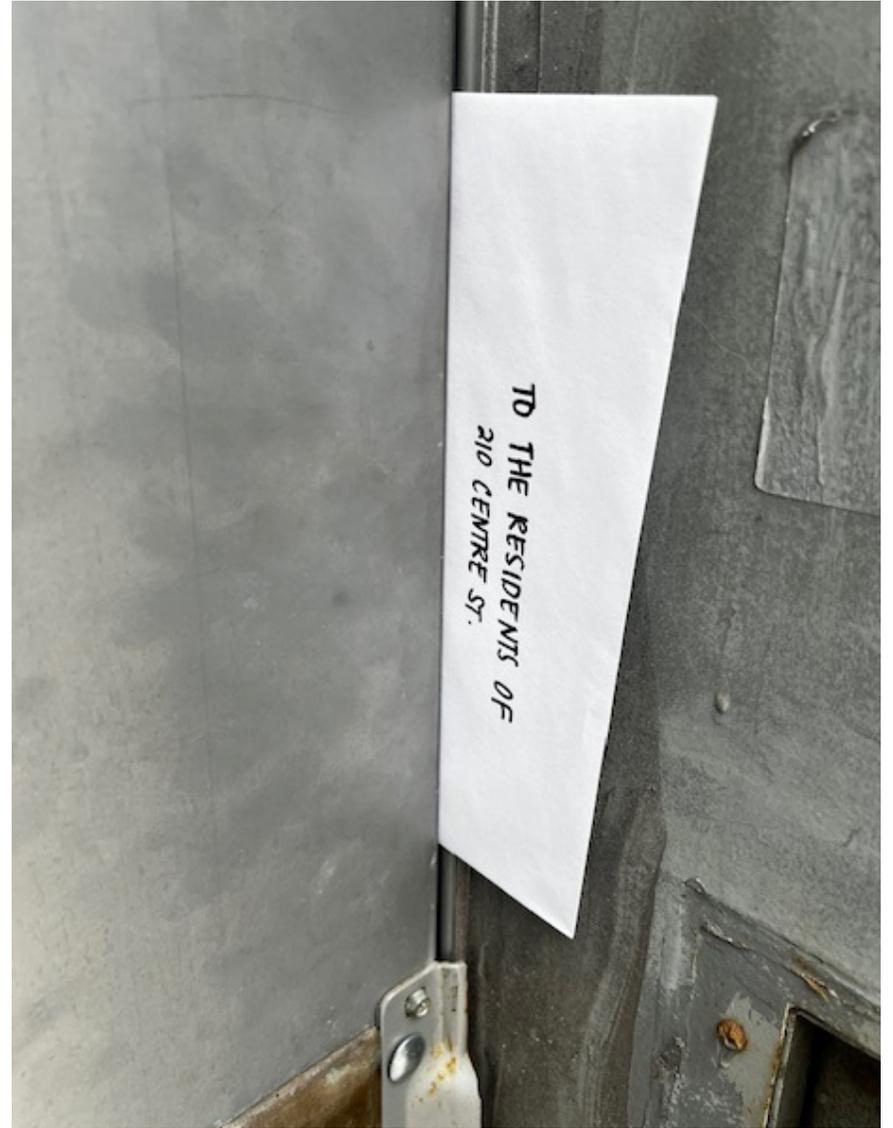
### CRISPY HOT HONEY BUFFALO WINGS

**5 PC / 6 10PC / 11**

Buffalo Sauce, Hot Honey, Chives









TO THE RESIDENTS OF  
123 LAFAYETTE