



SOUPS & SALADS

CHEF INSPIRED DAILY SOUP	\$7.5
GOULASH SOUP with beef, carrots, potatoes, peppers & paprika spice	\$10
(v) PRAGUE SALAD with greens, tomatoes, cucumber, egg, blue cheese, walnuts, ranch dressing	\$12
(v) MIXED GREEN SALAD with greens, radishes, carrot, raw beets and red wine vinaigrette	\$10
(v) BEET SALAD with greens, roasted and raw beets, feta cheese, toasted sunflower seeds, lemon & olive oil dressing	\$12
CLASSIC CAESAR SALAD with smoked bacon, croutons, creamy garlic dressing, Parmigiano-Reggiano	\$12
(v) VEGAN QUINOA POWER BOWL with greens, roasted beets, crispy chickpeas, toasted sunflower seeds, strawberries and tahini dressing	\$16
Add grilled Chicken Breast \$8 Add half of the Pork Schnitzel \$8 Add Atlantic Salmon \$12	

SNACKS & APPETIZERS

MEAT & CHEESE BOARD selection of European and local sausages, cured meats, cheeses, pickled vegetables, mustard and horseradish	\$24
(v) BREADED MUSHROOMS (8-10 pcs white button mushrooms) served with house made tartar sauce	\$13
(v) CRISPY PICKLES served with house made spicy mayo	\$12
PIEROGI (5pc) filled with potato & cheddar, topped with smoked bacon, crispy onions and sour cream	\$12.5
(v) FRIED CHEESE served with house made tartar sauce	\$13
Make it a main dish served with Yukon gold fries \$18	
KLOBASA Debreziner pork sausage served with sauerkraut, pickled vegetables, mustard and horseradish	\$14
(v) TOPINKY (3pcs.) fried rye bread with fresh cloves of garlic	\$7
(v) YUKON GOLD FRIES served with house made roasted garlic mayo	\$8
(v) SWEET POTATO FRIES served with house made spicy mayo	\$9

SANDWICHES

Served with Yukon gold fries or mixed greens

PORK SCHNITZEL SANDWICH with sauerkraut, lettuce, tomato, red onion, pickle, tartar sauce	\$17
CHICKEN SCHNITZEL SANDWICH with lettuce, tomato, red onion, pickle, hot peppers, spicy mayo	\$17
CLASSIC CHEESEBURGER handcrafted in house, with our secret mayo, lettuce, tomato, red onion and pickle	\$16

SCHNITZELS

Best quality meats freshly pounded, breaded and fried until golden crispy

SHARING PLATTER FOR TWO

Wiener schnitzels, chicken schnitzels, Debreziner sausage, potato salad, Yukon gold fries, creamy slaw, green salad, tartar sauce, roasted garlic mayo	\$57
PRAGUE SCHNITZEL pork schnitzel with 2 fried eggs and house made gravy	\$24
WIENER SCHNITZEL pork cutlet	\$19
CHICKEN SCHNITZEL chicken cutlet	\$18
GARLIC SCHNITZEL pork schnitzel with garlic	\$19.5

(v) vegetarian dish

Ask your server about our gluten-free options.





BRIE CHEESE SCHNITZEL pork schnitzel stuffed with Brie cheese	\$23
HAM & CHEESE SCHNITZEL pork schnitzel stuffed with smoked ham & Mozzarella cheese	\$23
MUSHROOM SCHNITZEL pork schnitzel topped with creamy mushroom sauce	\$23.5
BLUE CHEESE SCHNITZEL chicken schnitzel topped with creamy blue cheese sauce	\$23

All Schnitzels are served with ONE choice of home fried potatoes, Yukon gold fries, potato salad.

Substitute your side: spätzle with gravy, sweet potato fries, beet salad, Prague salad, Caesar salad, sauerkraut, red cabbage **\$2**

Add on extra side dish: Yukon gold fries, sweet potato fries, home fries, potato salad, sauerkraut, red cabbage, creamy slaw, spätzle with gravy **\$4.5**

Add gravy **\$2.5** Add mushroom sauce **\$3.5**

CLASSICS & ENTREES

BOHEMIAN PLATTER FOR TWO

Wiener schnitzels, pork roast, Debreziner (pork) sausage, sauerkraut, red cabbage, dumplings, home fried potatoes, gravy and tartar sauce	\$53
BRAMBORAK & GOULASH potato pancake filled with beef goulash	\$27
BEEF GOULASH slowly braised beef pieces in tangy paprika sauce served with Karlsbadn dumplings	\$23.5
KOLENO pork hock slowly braised in dark Czechvar beer served with home fries, sauerkraut, pickled vegetables, mustard, horseradish	\$30
PORK ROAST (national Czech dish) served with sauerkraut, Czech style dumplings and house made gravy	\$22
SEGEDIN GOULASH tender pork pieces braised with paprika spices, sauerkraut, sour cream and served with spätzle	\$22
ATLANTIC SALMON served with creamy dill lemon sauce, jasmine rice, green salad	\$26
FISH & CHIPS (Czech style) crispy haddock with creamy slaw, tartar sauce and Yukon gold fries	\$19
PIEROGI (8pcs) stuffed with cheddar & potato, topped with smoked bacon, crispy onions and sour cream	\$17

KIDS MENU

(v) SPRING ROLLS (4 pcs) with plum sauce	\$10
CHICKEN FINGERS with Yukon gold fries, plum sauce and ketchup	\$13
KIDS PIEROGI (5pcs) filled with potato & cheddar, topped with smoked bacon, crispy onions and sour cream	\$12.5

SPECIAL ORDER

QUARTER OF ROASTED DUCK served with red cabbage and Czech bread dumplings (48 hrs advance order notice required, minimum of 4 orders)	MP
BEEF TARTARE served with Topinky	MP
(48 hrs order notice required, minimum of 2 orders)	
Market Price (MP)	

Please inform us of any allergies. We will do our best to accommodate, although we are unable to guarantee an allergen-free kitchen.

A gratuity of 18% will be added automatically for parties of 8 or more.



(v) vegetarian dish

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