



HAPPY HOUR
DAILY 4 - 6

COCKTAILS 7

CARIBBEAN CURSE
rum, triple sec, orgeat,
lime

THE LOST TEMPLE
rye whiskey,
alpine liqueur,
velvet falernum, lemon

THE HAUNTED MANSION
brandy, lemon, simple

THAT PINK DRINK
vodka, cucumber, aperol,
lemon

TIN MAN
bourbon, ginger, lemon

2 FOR 5
INFUSED VODKAS

MALINOVKA COSMO 6
berry vodka, triple sec,
lime

ROTATING DRAFT 5

ZYWIEC 5
polish pale lager

SMALL BITES 8

truffle fries
crispy fried pierogi
dill pickle chips
classic cheeseburger



COCKTAILS

CARIBBEAN CURSE 10

rum, orange curacao, orgeat, lime

THE LOST TEMPLE 10

rye whiskey, alpine liqueur, velvet falernum, limon

THE HAUNTED MANSION 10

brandy vsop, lemon, simple

THAT PINK DRINK 10

vodka, cucumber, aperol, lemon

THE TIN MAN 10

bourbon, elderflower, lemon, ginger

COIN MARG 10

Blanco Tequila, triple sec, fresh lime

INFUSED VODKAS

Sweet: peach, blueberry, strawberry, raspberry, mixed berry, caramel, white or dark chocolate

Savory: pickle, pepperoncini, cherry pepper, jalapeño, garlic, horseradish, habanero

Single Shot 4 Double Shot 7

POLISH BEER 9

Zywiec Pale

Zywiec Porter

Lomza - All malt lager

Warka - Amber

MALINOVKA COSMO 11

House berry infused vodka, triple sec, fresh limon juice

BULLEIT BOURBON ICED TEA 11

Bulleit Bourbon, fresh limon, orange bitters, agave & iced tea

SPICY CUCUMBER-PINEAPPLE

MARG 10

Blanco tequila, Pineapple & Jalapeño, triple sec, fresh limon

THE LAST WORD 12

gin, chartreuse, luxardo maraschino, limon

DOMESTIC 4

Bud Light

Budweiser

Coors Banquet

Michelob Ultra

Miller High Life

PBR

St Pauli Girl N/A

White Claw

PREMIUM 5 - 7

Corona

Guinness

Heineken

Lagunitas IPA

Modelo

Pilsner Urquell

Strongbow

Topo Chico Strawberry

Guava



APETIZERS



CRISPY FRIED PIEROGI 10

six crispy pierogies served w/ sour
cream & chives
choose 2 or mixed

potato & cheese
potato, bacon & kraut
spinach & feta
kraut & mushroom
pork

KIELBASA & BIGOS 12

red smoked sausage, hunter stew &
grilled bread

TRUFFLE FRIES 10

thin cut potatoes w/ truffle oil &
pecorino cheese

WINGS 12

your choice of thai chili, bbq, buffalo
hot w/ ranch or blue cheese

POTATO PANCAKES 11

three potato cakes served w/ apple
sauce & sour cream

GOLABEK 9

beef & rice stuffed cabbage roll,
traditional tomato sauce

DILL PICKLE CHIPS 11

breaded pickle chips served w/ ranch
dressing

SPRING SALAD 10

spring mix, fresh strawberry, red
onions & candied pecans w/ house
raspberry dressing

BURGER w/ FRIES 14

served w/ lettuce, tomato & onion

SCHNITZEL BURGER

pork or chicken, cheese, spicy
mustard

BACON CHEESEBURGER*

beef patty, american cheese, bacon

KIELBASA SANDWICH

sausage, cheese, caramelized onions,
hunter stew, spicy mustard

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness



ENTREES



CHEF'S PIEROGI 16

sautéed potato & cheese pierogi w/
sausage, mushrooms, onions & sour
cream

PORK SCHNITZEL 17

crispy breaded pork, mushroom gravy,
cucumber salad & house fries

CHICKEN SCHNITZEL 17

crispy breaded chicken, cabbage,
cucumber salad

BROWN BUTTER PIEROGI SAMPLER 16

mixed pan-fried pierogis topped w/
sautéed onions & sour cream

GOLABKI 17

two beef & rice stuffed cabbage rolls,
tomato sauce, house fries

GRILLED KIELBASA 18

red smoked sausage, hunter stew,
whole-grain mustard, house fries

POLISH PLATTER FOR TWO 31

pork schnitzel, beef meatball,
mushroom gravy, kielbasa, golabek,
pierogi, cabbage roll, cucumber salad

POLISH PLATE 18

red smoked sausage, bigos, steamed
pierogi, cabbage roll

DESSERT 8

CRÊPES

sweet cheese filled served w/ raspberry & ice cream

BREAD PUDDING

seasonal

HOUSE APPLE PIE

served w/ ice cream & caramel sauce



BRUNCH MENU

ALL YOU CAN EAT PIEROGI 15

boiled or crispy, served w/ sour cream
choose 2 or mixed

potato & cheese
potato, bacon & kraut
spinach & feta
kraut & mushroom
pork

SIDES 4

bacon, sausage, fried egg*, french toast,
potato pancake

SINGLE ORDER of PIEROGI 7.5

FARMHOUSE SCRAMBLE* 12

cage free eggs, tomato, caramelized onion &
mushroom, potato pancake

BREAKFAST PIEROGI* 14

potato & cheese pan-fried pierogi, bacon,
fried egg, onion & sour cream

BISCUITS & GRAVY* 12

fluffy buttermilk biscuits smothered in
creamy pork sausage gravy w/ house
potatoes, egg

CLASSIC BREAKFAST* 10

2 eggs, house potatoes, grilled bread & your
choice of bacon, ham or sausage

FRENCH TOAST 12

thick cut brioche w/ maple syrup, fresh strawberries, choice of bacon, ham or sausage

CREPES 10

sweet cheese filled served w/ raspberry & ice cream

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BRUNCH COCKTAILS



BY THE GLASS

BERRY VODKA MIMOSA 8
mixed berry vodka, champagne, splash oj

THAT PINK DRINK 10
vodka, cucumber, aperol, lemon

CAMPARI SPRITZ 8
campari, champagne, soda

BAILEYS & COFFEE 8
hot or iced

BREWMOSA 7.5
coors light & fresh oj

MICHELADA 7.5
pacífico & bloody-mary mix

BOTTOMLESS

MIMOSA & BLOODY MARY BAR 15
build your own

VODKA INFUSIONS for BLOODY
pickle, peperoncini, cherry pepper, green
olive, horseradish, garlic, jalapeño,
habanero

+ FLAVORED SHOT TO MIMOSA 2
ginger, strawberry, mixed berry, raspberry,
peach