ALL DAY MENU
Please enjoy our ingredients grown, raised and caught by the finest suppliers in our industry that share our commitment to serving great food.

SMALL PLATES

SOUP - CHEF’S DAILY SPECIALTY 8
SHRIMP COCKTAIL 16
CHIPS & SALSA 9
NACHOS 15
Chili, Pico de Gallo, cream, mixed cheeses
HOT DOG 8
CRISPY GREEK SPINACH PIES 14
CRISPY CALAMARI 15
Mediterranean sea imported, marinara sauce
PLAIN, BBQ OR BUFFALO CHICKEN WINGS 16
CHICKEN TENDERS & FRIES 15
SMOKED BACON MEATBALLS 14
HOUSEMADE CHILI - TORTILLA CHIPS 14
ROCK SHRIMP 17
Tempura style, sweet & spicy aioli
CAST IRON LOBSTER MAC & CHEESE 23
Maine lobster, mixed cheeses

BOHEMIAN’S GIANT PRETZEL 16
Beer cheese sauce

CZECH & SLOVAK CLASSICS

LANGOS 13
Czechoslovak style fried flat bread, garlic oil & cheese
FRIED CHEESE 14
Side choice, Tartar sauce
POTATO PANCAKES 12
Sour cream & apple sauce
PIEROGIES 16
Choice of:
Potato & Cheddar - Jalapeno - Spinach & Feta, Mac & Cheese +2 - Mushroom Truffle +2

SIDE DISHES

GUACAMOLE, TORTILLA CHIPS 9
CAST IRON BACON MAC & CHEESE 12
CZECH DUMPLINGS OR CHILLED POTATO SALAD 5
FIELD GREEN SALAD OR ONION RINGS 8
SAUERKRAUT OR COOL PICKLES 6
GRILLED SEASONAL VEGETABLES 7
SWEET POTATOE FRIES OR FRENCH FRIES 8
TRUFFLE FRIES, PARMESAN, HERBS 11

CURED MEATS & ARTISANAL CHEESE SELECTION
(2 for 18) (4 for 36) (6 for 54)
Ask your server for our daily offerings

SALADS

AND: GRILLED CHICKEN +4 - GRILLED SHRIMP +5
GREEK SALAD 14
Vine ripe tomatoes, cucumbers, red onions, olives, peppers, Barrel feta cheese, oregano, aged balsamic, evoo
BOHEMIAN FIG SALAD 15
Mixed field greens, prosciutto di Parma, grilled manouri cheese, fig compote, Honey balsamic vinaigrette
KALE CAESAR SALAD 13
Kale mix salad, classic Caesar dressing, herb crotons

BURGERS - SANDWICHES - TACOS

Choice of: Fries or Field green salad
BOHEMIAN SIGNATURE BURGER 19
Natural ground beef, caramelized onions, beefsteak tomato, Munster cheese, paprika aioli
VEGGIE BURGER 18
House made split pea, lentil & vegetables patty, mushroom, beefsteak tomato, lettuce, paprika aioli
GRILLED CHICKEN WRAP 19
Chicken breast, roasted peppers, sweet & spicy aioli
TACOS 24
Choice of: Shrimp or Steak
Sweet & spicy aioli * Chimichurri puree

CZECH & SLOVAK CLASSIC ENTREES

2 CZECH SAUSAGES & FRIES 15
Choice of: RYE - PRETZEL - HOT DOG BREAD
Choice of: KOBASA, BRATWURST OR ANDOUILLE
GRILL PARTY MIX 31 (2-3 pps.)
Kobasa, Bratwurst, Andouille, Portobello, Fries, Pickles
SCHNITZEL 24
Choice of: Chicken or Pork
Choice of: Fries, Sweet Fries, Potato Salad or Vegies
PILSNER BEEF Goulash & Dumplings 25
BREADED STUFFED CHEESE WITH HAM, TARTAR SAUCE 25
CAULIFLOWER STEAK, CRISPY & BREADED, TARTAR SAUCE 24

ENTREES

FISH & CHIPS, TARTAR SAUCE 22
RIGATONE BOLOGNESE 24
Natural ground beef, herbed sauce, ricotta cheese, parsley
LOBSTER PASTA 34
Main Lobster braised in tomato, white wine & light cream herbed sauce
CHICKEN SOUVLAKI 25
Chicken breast kebob, fresh cut fries, tzatziki dip, pita
TAGLIATA NY STRIP STEAK 37
Peppercorn Brandy cream sauce, truffle fries, herbs

EXECUTIVE CHEF: JOHNNY ALVARENA

FOR PRIVATE EVENTS PLEASE CONTACT MANAGER ON DUTY OR VISIT US AT: WWW.BOHEMIANHALL.COM - T. 718.274.4925
### Craft Cocktails 15

**Bohemian Negroni**  
Monkey 47 gin, Campari, martini Rosso, orange peel

**Mykonos Mule**  
Figenza fig vodka, passion fruit Puree, ginger beer, lime juice

**Bon Voyage**  
Hendricks gin, cucumber, St. Germaine, basil, lime, soda

**Ocean Blue**  
Malibu rum, blue curacao, cream of coconut, pineapple juice

---

**Skiny Rosa Margarita**  
Codigo 1530 Rose tequila, watermelon, lime juice, pink grapefruit juice, mint

**Passion Margarita**  
Casamigos blanco tequila, Cointreau, lime, passion fruit puree

**Strawberry Mojito**  
Bacardi, muddled strawberries & mint, lime juice, 7 up

**Henny Colada**  
Hennessey, cream of coconut, pineapple juice

---

### Sangrias 14 / 65

**Draft Beers 0.5 LT 8 / Pitcher 22**

<table>
<thead>
<tr>
<th>Country</th>
<th>Beer</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Czech Republic</strong></td>
<td>Chechvar, light lager   Krusovice, golden lager  Pilsner Urquell, original</td>
</tr>
<tr>
<td><strong>Germany - Belgium - France</strong></td>
<td>Erdinger Weissbrau, Hofeweizen, DE  Hofbrau Dunkel, dark, DE  Hofbrau Original, lager, DE</td>
</tr>
<tr>
<td></td>
<td>Romilly, Normandie, FR Cider 8oz $10  Spaten, Octoberfest, DE  Stella Artois, light lager, BE</td>
</tr>
<tr>
<td></td>
<td>Veltins, light lager, DE  Weihenstephaner, special lager, DE</td>
</tr>
<tr>
<td><strong>USA &amp; Mexico</strong></td>
<td>Blue Moon, wheat beer  Lagunitas, IPA  Merman NY, IPA</td>
</tr>
<tr>
<td></td>
<td>Modelo Especial, light lager, MX  Sam Adams, Cold Snap, lager</td>
</tr>
</tbody>
</table>

**OFF THE LINE - Seltzers & Ciders & Beers**

- White Claw: Mango, Watermelon, Raspberry, Black Cherry, Grapefruit 7
- 1911 Cider: Original, Raspberry, Rose 9
- Paulaner: Grapefruit, Radler 8  
- Merman NY, IPA

**Reeds Ginger Beer 7**  
Duvel 14

- Amstel Light - Budweiser - Corona - Fix Lager - Heineken - Kroonenberg l664 Blanc - Clausthaler N/A 8

### White Wines

- Sauvignon blanc, Brancott, NZ 12 / 45  
- Sauvignon blanc, La Perriere, Sancerre, FR 95
- Assyrtiko, Chateau Julia, Drama, GR 12 / 45
- Chardonnay, Chateau Julia, Drama, GR 12 / 45

**Grenache, Cote Roses, Provence, FR 12 / 45**

### Rose Wines

**Pinot Grigio, Santa Christina, Antinori, IT 12 / 45**

**Pinot Grigio, Santa Margherita, Alto Adige, IT 95**

**Riesling, Chateau Saint Michelle, WA, US 12 / 45**

**Chardonnay, Cakebread, Napa, CA, US 135**

### Red Wines

**Cabernet Sauvignon, Replica, Ukiah, CA 12 / 45**

**Super Tuscan, Ruffino, il Ducale, IT 12 / 45**

**Agiorgitiko, Flowers, GWC, Nemea, GR 12 / 40**

**Malbec, Dona Paola, Mendoza, AG 12 / 45**

**Cabernet Sauvignon, Bonanza by Caymus, LOT 2,CA 85**

### Champagne

- **Veuve Clicquot, brut, Yellow, Champagne, FR 135**
- **Moët & Chandon, brut, Imperial, Champagne, FR 125**
- **Veuve Clicquot, brut, Rose, Champagne, FR 145**
- **Moët & Chandon, brut, Imp. Rose, Champagne, FR 145**

---

For private events please contact manager on duty or visit us at: www.bohemianhall.com  
718.274.4925