

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

SHRIMP COCKTAIL 16

CHIPS & SALSA 9

NACHOS 15

Chili, Pico de Gallo, cream, mixed cheeses

CLASSIC HOT DOG 8

BAKED GREEK SPINACH PIES 14

CRISPY CALAMARI 15

PLAIN, BBQ OR BUFFALO CHICKEN WINGS 16

GUACAMOLE, TORTILLA CHIPS 9

CAST IRON BACON MAC & CHEESE 12

HAND MADE PIZZA 14

Plain, Pepperoni +2, White/Spinach +2, Vegetarian +2

STRING BEANS TEMPURA 12

CHICKEN TENDERS & FRIES 15

HOUSEMADE CHILI - TORTILLA CHIPS 14

ROCK SHRIMP TEMPURA 17

CAST IRON LOBSTER MAC & CHEESE 23

BOHEMIAN'S GIANT PRETZEL 16

Beer cheese sauce

CZECH & SLOVAK CLASSICS

FRIED CHEESE 14

Side choice, Tartar sauce

POTATO PANCAKES 12

Sour cream & apple sauce

PIEROGIES 16

CHOICE OF:

Potato & Cheddar - Jalapeno - Spinach & Feta,
Mushroom Truffle +2

BOHEMIAN'S SIGNATURE SAUSAGE 15

Klovel heirloom recipe, rye bread, spicy mustard, HR

SIDE DISHES

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

SALADS

ADD: 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

CAESAR SALAD 13

Romaine mix salad, classic Caesar dressing, herbed croutons

BURGERS - SANDWICHES - TACOS

CHOICE OF FRIES OR FIELD GREEN SALAD, TRUFFLE FRIES +3

BOHEMIAN SIGNATURE BURGER 19

Caramelized onions, beefsteak tomato, Munster cheese, paprika aioli

VEGGIE BURGER 18

House made patty, mushroom, beefsteak tomato, lettuce, paprika aioli

GRILLED CHICKEN WRAP 19

Chicken breast, roasted peppers, sweet & spicy aioli

CHICKEN BLT SANDWICH 19

Grilled Chicken breast, blt, sweet & spicy aioli

MEXICAN TACOS 19

CHOICE OF SHRIMP OR STEAK

Sweet & spicy aioli * Chimichurri puree

THE LOBSTER ROLL 23

Main lobster, mayo-celery-chives-lemon sauce, fries

CZECH & SLOVAK CLASSIC ENTREES

2 CZECH SAUSAGES & FRIES 15

CHOICE OF RYE - PRETZEL - HOT DOG BREAD

CHOICE OF KLOBASA, BRATWURST OR ANDOUILLE

GRILL PARTY MIX 31 (2-3 PPL)

Klobasa, Bratwurst & Andouille sausages, portobello, Fries, pickles

SCHNITZEL 24

CHOICE OF CHICKEN OR PORK

CHOICE OF FRIES, SWEET FRIES, POTATO SALAD OR VEGIES

PILSNER BEEF GOULASH & DUMPLINGS 25

CAULIFLOWER STEAK, CRISPY & BREADED, TARTAR SAUCE 24

ENTREES

FISH & CHIPS, TARTAR SAUCE 22

1/2 RACK BBQ SPARE RIBS 28

Grilled bbq pork ribs, hand cut fries

CHICKEN SOUVLAKI 25

Chicken breast kebob, fresh cut fries, tzatziki dip, pita

EXECUTIVE CHEF JOHNNY ALVARENGA

A 3.5% CREDIT CARD FEE WILL BE ADDED TO THE PRICES ABOVE - A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

CRAFT COCKTAILS 15

BOHEMIAN NEGRONI
MONKEY 47 GIN, CAMPARI, MARTINI ROSSO

MYKONOS MULE
FIGENZA FIG VODKA, PASSION FRUIT PUREE, GINGER BEER, LIME

ESSPRESSO MARTINI
ABSOLUT VANILIA, KAHLUA, FRESH COFFEE

OCEAN BLUE
MALIBU, BLUE CURACAO, COCONUT PUREE, PINEAPPLE JUICE

CRAFT COCKTAILS 15

SKINY ROSA MARGARITA
CODIGO 1530 ROSA TEQUILA, MONK FRUIT SYRUP, MINT

PASSION MARGARITA
ALTOS BLUE AGAVE TEQUILA, PASSION FRUIT PUREE,
COINTREAU, LIME

BUMBU PUNCH
BUMBU RUM, PINEAPPLE JUICE, OJ, CRANBERRY JUICE, MINT

HENNY COLADA
HENNESSY, CREAM OF COCONUT, PINEAPPLE JUICE

SANGRIAS 14 / 48

FROZEN DRINKS 14

DRAFT BEERS 8 / 22

CZECHVAR, LIGHT LAGER, CZ
PILSNER URQUELL, ORIGINAL, CZ
PAULANER, SEASONAL, DE
HOFBRAU ORIGINAL LAGER, DE
HOFBRAU DUNKEL, DE
SPATEN, OKTOBERFEST, DE
WEIHENSTEPHANER, LAGER, DE
STELLA ARTOIS, PALE LAGER, BE
ERDINGER WEISSBRAU, HEFEWEIZEN, DE
BLUE MOON, WHEAT BEER, USA
SAM ADAMS, SEASONAL, LAGER, USA
CONEY ISLAND, MERMEN IPA, USA
MODELO ESPECIAL, LIGHT LAGER, MX
SCHOFFERHOFER, GRAPEFRUIT, DE

BUBBLES

PROSECO, ASTORIA, IT 12 / 55
MARQUIS DE LA TOUR, BRUT, LOIRE, FR 13 / 60
MARQUIS DE LA TOUR, ROSE, LOIRE, FR 14 / 65
MOET CHANDON, BRUT, CHAMPAGNE, FR 33 / 125
VEUVE CLIQUOT, BRUT, CHAMPAGNE, FR 135
MOET CHANDON, ROSE, CHAMPAGNE, FR 37 / 135
VEUVE CLIQUOT, ROSE, CHAMPAGNE, FR 145

BOTTLED BEERS 7

BUDWEISER / HEINEKEN / CORONA
GAFFEL KOLSCH / WEIHENSTEPHANER HELLES
KRONENBOURG 1664 BLANC / COORS LIGHT
MYTHOS LAGER / REEDS, GINGER BEER
PAULANER GRAPEFRUIT RADLER / DAURA G.F.
PERONI 0.0 / CLASTHAUER N/A
DUVEL 12

WINES

SAUVIGNON BLANC, BRANCOT, NZ 12/47
SANCERE, LA PERRIERE, FR 95
ASSYRTIKO, CHATEAU JULIA, GR 12/47
CHARDONNAY, CHATEAU JULIA, GR 12/47
PINOT GRIGIO, ANTINORI, SANTA CHRISTINA, IT 12/47
PINOT GRIGIO, SANTA MARGHERITA, IT 95
RIESLING, CHATEAU ST. MICHELLE, US, 12/47
CHARDONNAY, CAKEBREAD, US, 135

ROSE, GRENACH, BODVAR NO 9, FR 12/47
ROSE. GRENACH, WHISPERING ANGEL, FR 16 / 95

PINOT NOIR, LE GRAND NOIR, FR 11/45
MERLOT, PLOES, LAZARIDI, GR 11/45
BORDAUX, HARAS, CA 12/47
SUPER TUSCAN, RUFFINO, IT 12/47
AGIORGITIKO, FLOWERS, GR 12/47
MALBEC, DONA PAOLA, AG 12/47
CABERNET SAUVIGNON, REPLICIA, US 12/47
CABERNET SAUVIGNON, BONANZA BY CAYMUS, US 85

SELTZERS & CIDERS

WHITE CLAW 8 : MANGO, BLACK CHERRY, GRAPEFRUIT
1911 CIDER 9 : ORIGINAL, RASPBERRY, ROSE
ONDA TEQUILA 9 : GUAVA, COCONUT, PEACH, P.APPLE
TWISTED TEA 9
TRULLY VODKA CANS 8 :
PINEAPPLE & CRANBERRY, BLACKBERRY & LEMON