

FOR THE TABLE	
VARENYKY DUMPLINGS WITH POTATOES, CABBAGE OR FARMER CHEESE	15
PELMENI DUMPLINGS CHICKEN OR BEEF & PORK	15
MEAT BLINTZES FOUR ROLLED CREPES WITH CHICKEN, SOUR CREAM	16
CHEBUREKI A PAIR OF TURNOVERS, CILANTRO AND MIX OF SPICES	
LAMB 15 CHICKEN 13	
POTATO PANCAKES ‘MYKILSKI’ PAN FRIED POTATO DERUNY, GARLIC SOURCREAM SIDE	16
BEEF TONGUE BOILED WITH HERBS, CHILLED AND SERVED WITH GARLIC MAYO	18
CHOPPED BEEF LIVER PATE	12
HOUSE CURED HERRING	13
GARLIC PAN FRIED POTATOES	16
SOLINYA SEASONAL PICKLED AND MARINATED VEGATEBLE PLATE	12
SOUPS & SALADS	
UKRAINIAN HOT BORSCHT BEETS, CHICKEN, CABBAGE, CARROTS AND GREENS	10
SEASONAL SOUP OF THE DAY ASK YOUR SERVER	MP
HOLIDAY POTATO SALAD EASTERN EUROPEAN POTATO SALAD WITH BAKED CHICKEN, PEAS, CARROTS, EGGS, PICKLES, MAYO DRESSING	17
UKRAINIAN BEET SALAD BEETS, POTATOES, CARROTS, PICKLES, GREEN ONIONS, PEAS, VINAGRETTE DRESSING	15
SHAVED CABBAGE CABBAGE, CARROTS, DILL, TOSSED WITH O&V	12
SHOPSKA SALAD TOMATOES, CUCUMBERS, BELL PEPPERS, ONIONS, FETA, OREGANO & BALSAMIC VINAIGRETTE	14
KHERSON SUMMER SALAD TOMATOES, CUCUMBERS, RADISH, GREEN ONIONS & SOUR CREAM DRESSING	14
MEAT & FISH	
BEEF STROGANOFF FILLET OF BEEF, SOUR CREAM-TOMATO SAUCE, MUSHROOMS, NOODLES	28
CABBAGE ROLLS CABBAGE LEAVES STUFFED WITH GROUND CHICKEN & BEEF, TOMATO SAUCE, SOUR CREAM SIDE	31
GOULASH BEEF TENDER BEEF, SAVORY PAPRIKA SAUCE, CREAMY BUTTER MASHED POTATOES	32
LAMB STUFFED BELL PEPPERS GROUND LAMB WITH ROOT VEGGIES, TOMATO SAUCE, SOUR CREAM SIDE	33
CHICKEN TAPAKA CRISPY PRESSED PAN ROASTED CORNISH HEN, GARLIC BUTTER, FRIES	29
LAMB UKRAINIAN KEBAB ALL NATURAL GRASS FED LAMB	33
CHICKEN UKRAINIAN KEBAB FREE RANGE CHICKEN	26
GRILLED SALMON GRILLED ALASKAN SALMON, SHAVED BEET SALAD, GRILLED ASPARAGUS	32
BESSARABIAN PAN FRIED FISH CHEF'S CHOICE FLOUR DUSTED PAN FRIED FISH, GRILLED ASPARAGUS, SHAVED CABBAGE SALAD	31
DESSERT	
NAPOLEON CAKE TRADITIONAL EASTERN EUROPEAN DESSERT OF LAYERED BUTTERY PUFF PASTRY WITH SWEET CREAMY CUSTARD	12
HONEY CAKE CARAMELIZED HONEY FLAVORED LAYERS WITH SWEET CREAM	13
CHERRY VARENIKI PIEROGIES WITH SWEET TART CHERRIES, CHERRY SAUCE	14
FARMERS CHEESE BLINTZES FOUR BLINTZES, HOUSE-MADE CHERRY SAUCE	16
ASSORTED GELATO VANILLA, CHOCOLATE, PISTACHIO, STRAWBERRY	10
FOOD PREPARED IN OUR RESTAURANT MAY CONTAIN THE FOLLOWING INGREDIENTS: MILK, EGGS, WHEAT, PEANUTS, AND TREE NUTS	

WINE | BY THE GLASS

WHITE

PINOT GRIGIO	10
MATTEO BRAIDOT 2020, ITALY	
SAUVIGNON BLANC	13
TIKI ESTATE 2022, NEW ZEALAND	
CHARDONNAY	11
PARIS VALLEY 2018, PASO ROBLES	
PROSECCO	12
CANTINE BORGA 2023, ITALY	
ROSE	14
PIERRE & ANTONIN 2022, FRANCE	
MOSCATO D'ASTI	10
VALLEBELBO VAN GOGH 2021, ITALY	

RED

CABERNET SAUVIGNON	12
CHIME CELLARS 2020, WASHINGTON	
COTES DU RHONE	11
CELLIER DES DAUPHINS 2019, FRANCE	
CHIANTI	12
FATTORIE PARRI 2017, ITALY	
MALBEC	12
FUNCKENHAUSEN 'LA ESPERA' 2020, ARGENTINA	
ZINFANDEL	14
PAINTED FIELDS 2021, CALIFORNIA	
PINOT NOIR	11
CHIME CELLARS 2020, WASHINGTON	

HOUSE VODKA INFUSIONS

CHERRY	7/12
TART CHERRY VODKA INFUSION	
SEASONAL	7/12
SEASONAL VODKA INFUSION	
HORSERADISH & HONEY	7/12
HORSERADISH & HONEY VODKA INFUSION	
ALL 3 FLIGHT	15
CHERRY, HORSERADISH & HONEY. SEASONAL VODKA FLIGHT	

CRAFT COCKTAILS

MULLED WINE 'GLÜHWEIN'	14
WARMED RED WINE WITH SPICES AND CITRUS	
SPIKED HOT APPLE CIDER	14
APPLE CIDER, SPICED RUM, AMARETTO	
WIEN ESPRESSO MARTINI	14
JULIUS MEINL ESPRESSO, KETTEL ONE VANILLA, BAILEYS, ESPRESSO LIQUOR	
CRANBERRY ORANGE MOJITO	14
WHITE RUM, MINT, LIME, CRANBERRY, ORANGE	
COMPOTE COCKTAIL	12
HOUSEMADE SEASONAL COMPOTE WITH UKRAINIAN VODKA, ICED LONG DRINK	
APPLE KYIV MULE	12
KOZAK VODKA, LIME, APPLE CIDER, GINGER	
HIGHLANDHATTEN	16
WOODFORD RESERVE, ANTICA FORMULA, DRY CURACAO, PEACH BITTERS	

BOTTLED BEER

LVIVSKE 1715	8
LAGER, UKRAINE	
ZLATA PRAHA	7
LAGER, CZECH REPUBLIC	
GRICKA VJESTICA	8
DOPPELBOCK, CROATIA	
CRNA KRALJICA	8
DARK LAGER, CROATIA	

DRAFT BEER

OBOLON PREMIUM	10
LAGER, UKRAINE	
HEINEKEN	10
LAGER, NETHERLANDS	
HAKER PSCHORR	10
WEISEE, GERMANY	
REVOLUTION ANTI-HERO	11
IPA, USA	

CORKAGE FEE 20