

Veselka Enterprises Ltd

Community Board SLA License Questionnaire
for a Class Change Application

Pesetsky & Bookman

Applicant's Alcoholic Beverage Counsel

325 Broadway, Suite 501

New York, NY 10007

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THE CITY OF NEW YORK
 MANHATTAN COMMUNITY BOARD 3
 59 East 4th Street - New York, NY 10003
 Phone (212) 533-5300
 www.cb3manhattan.org - mn03@cb.nyc.gov

Andrea Gordillo, Board Chair

Susan Stetzer, District Manager

Community Board 3 Liquor License Application Questionnaire

NOTE: ALL ITEMS MUST BE SUBMITTED FOR APPLICATION TO BE CONSIDERED.

The following items and questionnaire package are due by date listed in email invite:

- Schematics, floor plans or architectural drawings of the inside of the premise.
- A proposed food and or drink menu.

The following items are due by noon Wednesday before the meeting:

- Petition in support of proposed business or change in business with signatures from residential tenants at location and in buildings adjacent to, across the street from and behind proposed location. Petition must give proposed hours and method of operation. For example: restaurant, sports bar, combination restaurant/bar. (petition provided)
- Notice of proposed business to block or tenant association if one exists. You can find community groups and contact information on the CB 3 website:
<https://www1.nyc.gov/site/manhattancb3/resources/community-groups.page>
 (this is not required but strongly suggested if a relevant group exists)
- Proof of conspicuous posting of notices at the site for 7 days prior to the meeting (please include newspaper with date in photo or a timestamped photo).

Check which you are applying for:

- new liquor license alteration of an existing liquor license corporate change

Check if either of these apply:

- sale of assets upgrade (change of class) of an existing liquor license

Today's Date: 12/19/2025

Is location currently licensed? Yes No Type of license: Beer and Wine License

If alteration, describe nature of alteration: N/A

Previous or current use of the location: Coffee Shop

Corporation and trade name of current license: Veselka Enterprises LTD d/b/a Veselka Coffee Shop

APPLICANT:

Premise address: 144 Second Avenue, New York, NY 10003

Cross streets: East 9th Street and St. Marks Place

Name of applicant and all principals: Jason Birchard; Justin Birchard; and Thomas Birchard

Trade name (DBA): Veselka Coffee Shop

PREMISE:

Type of building and number of floors: Multi-Unit with 3 floors

Does premise have a valid Certificate of Occupancy, including for any back/side yard or roof use?

Yes No What is maximum NUMBER of people permitted 106

What is the zoning designation (check zoning using map: <http://gis.nyc.gov/doitt/nycitymap/> - please give specific zoning designation, such as R8 or C2): R7A R8B C1-5

PROPOSED METHOD OF OPERATION:

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space, if applicable) 8am-4am, 7 days a week

Sidewalk Cafe and Roadway Seating Hours of Operation: 8am-10pm, Sunday to Saturday

Will any other business besides food or alcohol service be conducted at premise, i.e., retail? Yes No

If yes, please describe what type: N/A

Number of indoor tables? 25 Total number of indoor seats? 60

How many stand-up bars/bar seats are located on the premise (number, length, and location) One stand-up bar; 15 Feet; square/rectangular shaped/ground floor

*(A **stand-up bar** is any bar or counter -with seating or not- where you can order, pay for, and receive alcohol)*

Does premise have a full kitchen? Yes No

Does it have a food preparation area? Yes No (If any, show on diagram)

Is food available for sale? Yes No If yes, describe type of food and submit a menu _____

Ukrainian Cuisine

What are the hours the kitchen will be open? All hours of operation

Will a manager or principal always be on site? Yes No If yes, which? _____

How many employees will there be? 70

Do you have or plan to install French doors accordion doors or windows? N/A

Will there be TVs/monitors? Yes No (If Yes, how many?) _____

Will premise have music? Yes No

If Yes, what type of music? Live musician DJs Streaming services/playlists N/A

If other type, please describe N/A

What will be the music volume? Background (conversational) Entertainment (live music venue level) Please describe your sound system: N/A

Will you host any promoted events, scheduled performances, or any event at which a cover fee is charged? If Yes, what type of events or performances are proposed and how often? _____

N/A

If promoted events, please explain the nature in which you plan to promote? Social media / online ads / outside promoters? N/A

How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? Please attach plans. (Please do not answer "we do not anticipate congestion.") The existing method of operation is low impact with no anticipation of crowds.

Will there be security personnel? Yes No (If Yes, how many and when) _____

How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans. The applicant will train staff to ensure that noise levels are in compliance with all local laws and regulations.

Is sound proofing installed? Yes No

If not, do you plan to install sound proofing? Yes No

Are there current plans to use the Open Restaurants program for the sale or consumption of alcoholic beverages outdoors? (includes roof & yard) Yes No If Yes, describe and show on diagram: Licensee has been conditionally approved to operate a sidewalk cafe and roadway (seasonal) seating under the DOT Outdoor Dining Program and has been approved by SLA to add the sidewalk cafe and roadway seating to its liquor license.

APPLICANT HISTORY:

Has this corporation or any principal been licensed for sale of alcohol previously? Yes No

If yes, please indicate name of establishment: Veselka Coffee Shop/Veselka Restaurant/Veselka

Address: 144 2nd Avenue/60 Grand Central Terminal/646 Lorimer Street Community Board # Man CB3 and 5/ BK CB1

Dates of operation: 2002-Present/2024-Present/2023-Present

Has any principal had work experience similar to the proposed business? Yes No If Yes, please attach explanation of experience or resume. Note: failure to disclose previous experience or information hampers the ability to evaluate this application.

Does any principal have other businesses in this area? Yes No If Yes, please give trade name, address and describe the business No

Has any principal had SLA reports or action within the past 5 years? Yes No If Yes, attach list of violations and dates of violations and outcomes, if any.

Attach a separate diagram that indicates the location (**name and address**) and total number of establishments selling/serving beer, wine (B/W) or liquor (OP) for 2 blocks in each direction. Please indicate whether establishments have On-Premise (OP) licenses. Please label streets and avenues and identify your location. Use letters to indicate **Bar, Restaurant**, etc. The diagram must be submitted with the questionnaire to the Community Board before the meeting.

LOCATION:

How many licensed establishments are within 1 block? 3

How many On-Premise (OP) liquor licenses are within 500 feet? 21

Is the premise within 200 feet on the same street of any school or place of worship? Yes No

COMMUNITY OUTREACH:

Please see the Community Board website to find block associations or tenant associations in the immediate vicinity of your location for community outreach. Applicants are encouraged to reach out to community groups, but it is not required. Also use provided petitions, which clearly state the name, address, license for which you are applying, and the hours and method of operation of your establishment at the top of each page. (Attach additional sheets of paper as necessary)

We are including the following questions to be able to prepare stipulations and have the meeting be faster and more efficient. Please answer per your business plan; do not plan to negotiate at the meeting.

1. My license type is: beer & cider wine, beer & cider liquor, wine, beer & cider
2. I will operate a full-service restaurant, specifically a (type of restaurant) Ukrainian Cuisine restaurant, or
 I will operate a _____,
 with a kitchen open and serving food during all hours of operation OR with less than a full-service kitchen but serving food during all hours of operation OR Other

3. **My hours of operation will be:**
Mon 8am-4am; Tue 8am-4am; Wed 8am-4am;
Thu 8am-4am; Fri 8am-4am; Sat 8am-4am;
Sun 8am-4am. (I understand opening is "no later than" specified opening hour, and all patrons are to be cleared from business at specified closing hour.)
4. I will not use outdoor space for commercial use (including Open Restaurants) OR
 I will close all outdoor dining allowed under the temporary Open Restaurants program and any other subsequent uses by 10:00 P.M. all days and not have any speakers or TV monitors outdoors
5. I will employ a doorman/security personnel: N/A
6. I will install soundproofing, N/A

7. I will close any front or rear façade doors and windows at 10:00 P.M. every night or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances, or during unamplified performances or televised sports. I will have a closed fixed façade with no open doors or windows except my entrance door, which will close by 10:00 P.M. or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances, or during unamplified performances or televised sports.
8. I will not have DJs, live music, third-party promoted events, any event at which a cover fee is charged, scheduled performances, more than _____ DJs per _____, more than _____ private parties per _____
9. I will play ambient recorded background music only.
10. I will not apply for an alteration to the method of operation or for any physical alterations of any nature without first coming before CB 3.
11. I will not seek a change in class to a full on-premises liquor license without first obtaining approval from CB 3.
12. I will not participate in pub crawls or have party buses come to my establishment.
13. I will not have unlimited drink specials, including boozy brunches, with food.
14. I will not have a happy hour or drink specials with or without time restrictions OR I will have happy hour and it will end by _____.
15. I will not have wait lines outside. I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
16. I will conspicuously post this stipulation form beside my liquor license inside of my business.
17. Residents may contact the manager/owner at the number below. Any complaints will be addressed immediately. I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.

Name: Jason BIRCHARD

Phone Number: 917.613.0494

SPECIALTY DRINKS

CRANBERRY APPLE KOMPOT7	APEROL SPRITZ16
Add a Prosecco float.....6	Prosecco, Aperol, soda water & an orange garnish.....16
MINOSA13	

BEER

<i>Draft (20 Ounce)</i>	
VESELKA PILSNER10	Three brewing, NY. All proceeds donated to Ukrainian relief.....10
ZYWIEC9	Poland.....9
WORLD GONE HAZY IPA10	Bronx Brewery, NY.....10

Bottled

YSLA HARD CIDER9	Ukraine.....9
LWYSKE 17158	Ukraine.....8

Canned

GOOD TIME IPA, NON-ALCOHOLIC8	Good Time Brewing Co, NY.....8
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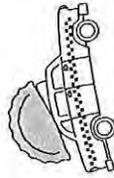


BEVERAGES

COFFEE/TEA (FREE REFILLS)4	
ESPRESSO4	Coke, Diet Coke, Sprite, Ginger Ale, or Root Beer.....3
CAPPUCINO/MOCHA5	
HOUSE-MADE COLD BREW6	
ICED TEA4	
HOT CHOCOLATE5	
ORANGE JUICE5	
CRANBERRY OR APPLE JUICE4	

CLASSIC BEVERAGES

FOUNTAIN SODA (FREE REFILLS)3	
RASPBERRY LEMONADE6	
LIME RICKEY5	
MILKSHAKE10	
EGG CREAM (VANILLA OR CHOCOLATE)5	



NATIONWIDE SHIPPING

SHOP FOOD OR MERCHANDISE TODAY AT VESELKA.COM

UKRAINIAN
SOUL FOOD

VESELKA

ESTD 1954
New York

HANDMADE VARENYKY/PIEROGI

UKRAINIAN DUMPLINGS, SERVED BOILED OR FRIED WITH FRIED ONIONS & SOUR CREAM

CHOICE OF
Four \$11

- POTATO
- BRAISED BEEF
- SAUERKRAUT & MUSHROOM
- BACON, EGG & CHEESE

CHOICE OF
Eight \$20

- ARUGULA & GOAT CHEESE
- CHICKEN & VEGETABLE
- ADD CARAMELIZED ONION, GRILLED KIELBASA AND SLAB BACON TOPPING \$4

STAND WITH UKRAINE BOWL

A portion of proceeds will be donated to Ukrainian relief

Two potato, two braised beef short rib pierogi, and two sauerkraut & mushroom pierogi topped with caramelized onion, grilled kielbasa, and slab bacon

\$23

VESELKA CLASSICS

BEEF STROGANOFF*27	Slow simmered beef in a mushroom cream sauce, served over egg noodles.....27
HOLUBTSI (STUFFED CABBAGE)20	Stuffed cabbage smothered in homemade mushroom gravy or savory tomato sauce Choice of Vegetarian (Rice with Sauerkraut and Mushroom) or Choice of Meat (Pork and Rice).....20
CHICKEN PAPRIKASH*25	Chicken & red bell peppers braised in a paprika cream sauce served over egg noodles.....25
UKRAINIAN MIXED GRILL27	Three types of smoked-cured pork sausages: kabanos, krayana & garlic kielbasa, served with a side of sauerkraut.....27
UKRAINIAN MEATBALLS24	Two tender house-made meatballs made with beef and pork served with your choice of rich mushroom gravy or bright tomato sauce. Served with mashed potatoes.....24
BIGOS22	Classic hunter's stew of kielbasa, roasted pork, sauerkraut, and onions served with mashed potatoes.....22
CHICKEN SCHNITZEL24	Panko crusted crispy chicken breast served with mashed potatoes.....24
GRILLED CHICKEN22	Herb, citrus & onion marinated grilled chicken breast served with mashed potatoes.....22

**Not gluten-free! Order it over mashed potatoes or kasha instead*



A 3-course meal served with a glass of traditional kompot \$40

STARTER

Your choice of any cup of soup, mixed greens salad or a potato pancake

ENTRÉE

Your choice of Vegetarian or Meat combo plate, Chicken Paprikash or Beef Stroganoff

DESSERT

Your choice of Medovik, Pyrusa Vismnia or a single blintz

CLASSIC BLINTZES

Our award-winning Ukrainian-style crepes filled with lightly sweetened farmer's cheese, folded and griddled.....Single 10 / plate 17
Add raspberry sauce.....3

COMBO PLATES

Served with cup of soup or a green salad (no substitutions, boiled pierogi only)

MEAT PLATE27	Two braised beef short rib pierogi, two potato pierogi, one meat stuffed cabbage (pork with rice) with mushroom gravy or tomato sauce or with a side of burachky (beets & horseradish).....27
DELUXE MEAT PLATE29	One braised beef short rib pierogi, one potato pierogi, one sauerkraut mushroom pierogi, one meat stuffed cabbage (pork with rice), grilled kielbasa, with mushroom gravy or tomato sauce with a side of burachky (beets & horseradish) and a side of sour cream.....29
VEGETARIAN PLATE25	Two cheese pierogi, two potato pierogi, one vegetarian stuffed cabbage (rice with sauerkraut and mushrooms) or tomato sauce or mushroom gravy or tomato sauce and a side of sour cream.....25
DELUXE VEGETARIAN PLATE26	One cheese pierogi, one potato pierogi, one sauerkraut mushroom pierogi, one vegetarian stuffed cabbage (rice with sauerkraut and mushrooms) or tomato sauce with mushroom gravy or tomato sauce, a side of kasha, and a side of sour cream.....26

SIDES

FRESH FRUIT SALAD6	BACON SAUSAGE OR KIELBASA8
MASHED POTATOES6	SWEET POTATO / FRENCH FRIES6
COLESLAW6	HOUSEMADE CHIPS6
SAUERKRAUT6	EGG NOODLES5
MIXED GREENS SALAD6	BURACHKY5
KASHA5	Beets & Horseradish.....5
BUCKWHEAT5	
GARLIC BUTTER BROCCOLI6	



GLUTEN FREE COVAINUS NUTS VEGETARIAN VEGAN

Our kitchen utilizes common allergens such as tree nuts, gluten, and other common ingredients and we cannot guarantee that cross contamination has not taken place. For more information, please ask your server.



LATKES

- POTATO PANCAKES** ☉
Pan-fried, served with applesauce single 8 / plate 22
- VEGETARIAN REUBEN POTATO PANCAKES** ☉
Two potato pancakes topped with housemade sauerkraut, house special dressing and melted Swiss cheese 22
- POTATO PANCAKE COMBO PLATE** ☉
One of our potato pancakes served with Beef Stroganoff, Chicken Paprikash or Bigos. Includes your choice of any cup of soup 23

SALADS

- Dressings:**
CREAMY DILL • BLUE CHEESE • BALSAMIC VINAIGRETTE
• UKRAINIAN DRESSING • LEMON VINAIGRETTE

Add Grilled Chicken ☉ \$7 | Add Chicken Schnitzel \$9

- MIXED GREENS SALAD** ☉
Served with a scoop of tuna salad 16
- LENTIL SALAD** ☉
Brinza feta cheese, tomatoes, cucumbers, bell peppers, and carrots over mixed greens 17
- ROASTED BEET & GOAT CHEESE SALAD** ☉ ☉
Toasted walnuts, sunflower seeds and peppitas over mixed greens 18
- UKRAINIAN FATTOUSH SALAD** ☉
Fresh cucumber, heirloom tomatoes, pickled beets, Brinza feta, fried challah croutons and fresh dill over mixed greens 16
- COBB SALAD** ☉
Avocado, blue cheese, hard boiled egg, double smoked bacon, cucumbers and cherry tomatoes over mixed greens 20

THE STORY OF VESELKA

Veselka was founded in the Ukrainian Village in 1954 by Ukrainian immigrants, Wolodymyr and Ona Darmochwal. Today, three generations later, it remains a family-owned business that draws inspiration from the small candy store and coffee shop roots our ancestors first established.

As the grandson of Wolodymyr and Ona, I run the restaurant with the help of many including my first cousin, Justin, and we're proud to have become the iconic neighborhood restaurant we are today. We've seen many changes throughout our years and are thrilled to have been able to expand recently into Grand Central and Williamsburg, as well as ship our products nationally and offer our frozen foods in grocery stores. Our simple, homemade Eastern European cuisine delights our customers both young and old. We're proud to carry on the traditions of the past blended with influences from the community today. We thank you, our customers, for your patronage over the years and look forward to serving you in NYC and beyond for many years to come.

СМАЧНОГО - Jason Birchard



Follow us!
@VESELKANYC | #VESELKANYC | VESELKA.COM
veselkanyc on instagram to post your photos on our website!

UKRAINIAN
SOUL FOOD

VESELKA

ESTD 1954
New York

HOMEMADE SOUPS

CUP \$7 / BOWL \$13 / TO-GO PINT \$9 / QUART \$15

- UKRAINIAN BORSCHT ☉
- CHICKEN NOODLE MATZOH BALL
- MUSHROOM BARLEY ☉



WEEKDAY LUNCH SPECIAL

Available Monday - Friday, 11am - 5pm. Dine in only
Your choice of four pierogi, boiled or fried and a cup of soup.

\$16

SANDWICHES & BURGERS

WANT TO MAKE IT DELUXE? ADD FRENCH FRIES, SWEET POTATO FRIES, HOMEMADE POTATO CHIPS, OR A SIDE SALAD FOR AN ADDITIONAL \$4

* MAKE ANY OF OUR SANDWICHES GLUTEN FREE FOR AN ADDITIONAL \$3

- VESELKA REUBEN**
Sliced Krakovska ham, sauerkraut, Swiss cheese, Ukrainian dressing, and pickles on rye bread 19
- MADAME ALEXANDER**
Smoked turkey, Vermont sharp cheddar and chipotle cranberry chutney on walnut raisin bread 19
- CHICKEN SCHNITZEL**
Crispy panko-crusted chicken breast, served with lemon pepper mayo, baby arugula and sliced pickles on a sesame seed bun 19
- GRILLED CHEESE** ☉
Vermont Cheddar / Swiss / American 13
- CLASSIC BLT**
Add smoked turkey 15
- BLUE PLATE SPECIAL**
Cup of soup and 1/2 tuna salad sandwich 17
- VEGgie BURGER** ☉
Lettuce, tomatoes and onions served with Ukrainian dressing on a sesame seed bun 16
- GRILLED CHICKEN SANDWICH**
Grilled chicken, sautéed peppers & onions, melted Swiss and lemon pepper mayo on toasted rye bread served with coleslaw and a pickle 17
- SMOKED SALMON ON A BAGEL**
Cream cheese, sliced tomato, red onion and cucumber with capers and dill 18
- ALBACORE TUNA SALAD**
Make it a Tuna Melt 16
- VESELKA BURGER (3)**
Choice of buttermilk or buckwheat. Add bananas, blueberries or chocolate chips 15
- RASPBERRY PANCAKES**
\$4. Bacon, egg & cheese pierogi, boiled or fried, served with spicy ketchup 16
- BUTTERMILK WAFFLE**
Upgrade to 100% pure Vermont maple syrup 13
- CHALLAH FRENCH TOAST**
Fried egg, breakfast sausage, sharp cheddar, and baby arugula on a challah roll 15
- FRIED EGG SANDWICHES**
INCLUDES YOUR CHOICE OF DRIP COFFEE OR TEA
- EAST VILLAGE CLASSIC**
Fried egg, American cheese and crispy bacon on a challah roll 11
- VESELKA GCT**
Fried egg, breakfast sausage, sharp cheddar, and baby arugula on a challah roll 12
- VESELKA WILLIAMSBURG**
Fried egg, smoked ham, red bell peppers, onions, baby spinach and Swiss on a challah roll 13
- VEGIE BURGER**
Lettuce, tomatoes and onions served with Ukrainian dressing on a sesame seed bun 16
- GRILLED CHICKEN SANDWICH**
Grilled chicken, sautéed peppers & onions, melted Swiss and lemon pepper mayo on toasted rye bread served with coleslaw and a pickle 17
- SMOKED SALMON ON A BAGEL**
Cream cheese, sliced tomato, red onion and cucumber with capers and dill 18
- ALBACORE TUNA SALAD**
Make it a Tuna Melt 16
- VESELKA REUBEN**
Sliced Krakovska ham, sauerkraut, Swiss cheese, Ukrainian dressing, and pickles on rye bread 19
- MADAME ALEXANDER**
Smoked turkey, Vermont sharp cheddar and chipotle cranberry chutney on walnut raisin bread 19
- CHICKEN SCHNITZEL**
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- CLASSIC BLT**
Add smoked turkey 15
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- VESELKA GCT**
Fried egg, breakfast sausage, sharp cheddar, and baby arugula on a challah roll 12
- VESELKA WILLIAMSBURG**
Fried egg, smoked ham, red bell peppers, onions, baby spinach and Swiss on a challah roll 13

BREAKFAST

Served all day, every day

EGGS & OMELETTES

Served with your choice of kasha, potato pancake or sliced tomato and toast. Want to make it deluxe? Add bacon, breakfast sausage or kielbasa for an additional \$4

- TWO EGGS ANY STYLE** ☉ ☉
Add an additional egg 11
- PLAIN OMELETTE** ☉
Add Kielbasa, bacon, sausage, or Krakovska ham 12
- WESTERN OMELETTE** ☉
Add Vermont cheddar, Swiss, American 2
- UKRAINIAN OMELETTE** ☉ ☉
Herb roasted tomatoes, Brinza feta and dill 14
- UKRAINIAN BREAKFAST BURRITO**
Our potato pancake, kielbasa, melted cheddar, scrambled eggs and Ukrainian dressing, rolled into a toasted flour tortilla 18
- WEEKDAY BREAKFAST BOWL** *Available Monday - Friday*
Four boiled potato pierogi, topped with two eggs any style and your choice of bacon, breakfast sausage, kielbasa, or avocado. Served with a side of burachky (beets & horse radish) 18
- BEC PIEROGI BOWL**
\$4. Bacon, egg & cheese pierogi, boiled or fried, served with spicy ketchup 16

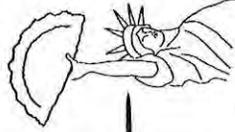
PANCAKES, WAFFLES & MORE

Want to make it deluxe? Add bacon, breakfast sausage or kielbasa for an additional \$4

- PANCAKES (3)**
Choice of buttermilk or buckwheat. Add bananas, blueberries or chocolate chips 15
- RASPBERRY PANCAKES**
\$4. Bacon, egg & cheese pierogi, boiled or fried, served with spicy ketchup 18
- BUTTERMILK WAFFLE**
Upgrade to 100% pure Vermont maple syrup 13
- CHALLAH FRENCH TOAST**
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- VESELKA WILLIAMSBURG**
Fried egg, smoked ham, red bell peppers, onions, baby spinach and Swiss on a challah roll 13
- BREAKFAST SIDES**
BAGEL WITH A SCHMEAR 4
FRESH FRUIT SALAD 6
BACON, BREAKFAST SAUSAGE, OR KIELBASA 8

BRUNCH MENU

UKRAINIAN
SOUL FOOD
VESELKA
ESTD New York 1954



Get your
Bunch on!

SERVED SATURDAYS & SUNDAYS 9am to 3pm

BRUNCH SPECIALS

- MIMOSA 13
- PROSECCO 13
- VESELKA'S "BRUNCH" PIEROGI (Varanyky)
Eight homemade varanyky filled with bacon, scrambled eggs, Vermont cheddar and potatoes. Served with a side of creamy chipotle ketchup..... 20
- CLASSIC LATKE EGGS BENEDICT
Two poached eggs with ham served on top of potato pancakes with hollandaise sauce. Includes your choice of drip coffee or tea..... 22
- Add a small side of fruit salad..... 3

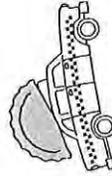
- SMOKED SALMON LATKE EGGS BENEDICT
Two poached eggs with smoked salmon served on top of potato pancakes with hollandaise sauce. Includes your choice of drip coffee or tea..... 25
- Add a small side of fruit salad..... 3

- UKRAINIAN BREAKFAST BURRITO
Our potato pancake, kielbasa, melted cheddar, scrambled eggs and Ukrainian dressing, rolled into a toasted flour tortilla..... 18

- VESELKA'S BREAKFAST COMBO
Two eggs fried or scrambled with your choice of pancakes (buttermilk or buckwheat) or challah french toast and your choice of bacon, pork sausage or Kielbasa..... 21
- Add blueberries, bananas or chocolate chips..... 2

- VESELKA "Kogal" BREAKFAST BOWL
Four potato pierogi, topped with two eggs any style, choice of bacon, sausage, Kielbasa or avocado. Served with a side of burachky (beets and horseradish)..... 19

- SYRNYKY
Three mini handmade Ukrainian farmers cheese pancakes served with tart cherry sauce and powdered sugar..... 15



NATIONWIDE SHIPPING
SHOP FOOD OR MERCHANDISE TODAY AT VESELKA.COM

BREAKFAST

WANT TO MAKE IT DELUXE? ADD BACON, BREAKFAST SAUSAGE OR KIELBASA FOR AN ADDITIONAL \$4

EGGS & OMELETTES

- Served with toast and your choice of kasha, potato pancake or sliced tomato.
- TWO EGGS ANY STYLE 11
- Add an additional egg..... 3
- WESTERN OMELETTE
Bell peppers, onions and ham..... 15
- UKRAINIAN OMELETTE
Half roasted tomatoes, Brinza cheese and dill..... 14
- BEC PIEROGI BOWL
Six bacon, egg & cheese pierogi, boiled or fried, served with spicy ketchup..... 16

PANCAKES, WAFFLES & MORE

want to make it deluxe? Add bacon, breakfast sausage or kielbasa for an additional \$4

- PANCAKES (3)
Choice of buttermilk or buckwheat. Add bananas, blueberries or chocolate chips..... 2
- RASPBERRY PANCAKES 18
- BUTTERMILK WAFFLE 13
- CHALLAH FRENCH TOAST
Upgrade to 100% pure Vermont maple syrup..... 4

FRIED EGG SANDWICHES

INCLUDES YOUR CHOICE OF DRIP COFFEE OR TEA

- EAST VILLAGE CLASSIC
Fried egg, American cheese and crispy bacon on a challah roll..... 11
- VESELKA GCT
Fried egg, breakfast sausage, sharp cheddar, and baby arugula on a challah roll..... 12
- VESELKA WILLIAMSBURG
Fried egg, smoked ham, red bell peppers, onions, baby spinach and Swiss on a challah roll..... 13

PUMPERNICKEL EVERYTHING BAGEL

Smoked salmon, horseradish, dill & lemon zest cream cheese, shaved cucumbers and pickled red onions

\$18 (tax)

HOMEMADE CORNED BEEF HASH

Served with two eggs, fried or scrambled, a simple green salad and a dill pickle

BREAKFAST ADDITIONS

- BAGEL WITH A SCHMEAR 4
- SLICE OF CHALLAH OR TOAST
White, wheat, 7 grain or rye..... 1
- FRESH FRUIT SALAD 6
- BACON, BREAKFAST SAUSAGE, OR KIELBASA 8

SPECIALTY DRINKS

- CRANBERRY APPLE KOMPOT 7
- APEROL SPRITZ
Prosecco, Aperol, soda water & an orange garnish..... 6
- MIMOSA 13

BEER

- Draft (20 Ounces)*
- VESELKA PILSNER
Threea Brewing, NY. All proceeds donated to Ukrainian relief..... 10
- ZYWIEC
Poland..... 9
- WORLD GONE HAZY IPA
Bronx Brewery, NY..... 10

WINE

- Sparkling*
- PROSECCO 13/45
- Whites*
- SPASSO PINOT GRIGIO
Refreshing, floral aroma, Italy..... 12/48
- SANTA CAROLINA SAUVIGNON BLANC
Fresh, lively and light-bodied, Chile..... 13/52
- PAVETTE CHARDONNAY
Fruity and fresh profile, California..... 12/48
- Reds*
- DOMAINE BRUSSET CÔTES DU RHÔNE
Salty and full-bodied red, France..... 13/52
- LES JAMELLES PINOT NOIR
Fruity character, medium-bodied, dry, France..... 13/52
- CONTOUR CABERNET SAUVIGNON
Dense fruits and firm, robust texture California..... 12/48

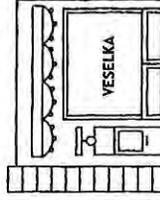


BEVERAGES

- FOUNTAIN SODA (FREE REFILLS)
Coke, Diet Coke, Sprite, Ginger Ale, or Root Beer..... 3
- COFFEE/TEA (FREE REFILLS)
ESPRESSO..... 4
- CAPPUCCINO/MOCHA..... 5
- LATTE..... 5
- HOUSE-MADE COLD BREW..... 6
- ICED TEA..... 4
- HOT CHOCOLATE..... 5
- ORANGE JUICE..... 5
- CRANBERRY OR APPLE JUICE..... 4

CLASSIC BEVERAGES

- RASPBERRY LEMONADE..... 6
- LIME RICKEY..... 5
- MILKSHAKE..... 10
- EGG CREAM (VANILLA OR CHOCOLATE)..... 5



Our kitchen utilizes common allergens such as tree nuts, gluten, and other common ingredients and we cannot guarantee that cross contamination has not taken place. For more information, please ask your server.

GLUTEN FREE VEGAN

HOMEMADE SOUPS

CUP \$7 / BOWL \$13 / TO-GO PINT \$9 / QUART \$15

- UKRAINIAN BORSCHT
- CHICKEN NOODLE
- MATZOH BALL
- MUSHROOM BARLEY



SALADS

Dressings:

- CREAMY DILL • BLUE CHEESE • BALSAMIC VINAIGRETTE
- CHICKEN NOODLE
- MATZOH BALL
- MUSHROOM BARLEY

Add Grilled Chicken \$7 / Add Chicken Schnitzel \$9

MIXED GREENS SALAD

Served with a scoop of tuna salad.....16

LENTIL SALAD

Brinza lettuce, tomatoes, cucumbers, bell peppers, and carrots over mixed greens.....17

ROASTED BEET & GOAT CHEESE SALAD

Tossed walnuts, sunflower seeds and peeps over mixed greens.....18

UKRAINIAN FATTOUSH SALAD

Fresh cucumber, heirloom tomatoes, pickled beets, Brinza feta, fried chialish croutons and fresh dill over mixed greens.....16

COBB SALAD

Avocado, blue cheese, hard boiled eggs, double smoked bacon, cucumbers and cherry tomatoes over mixed greens.....20

SANDWICHES

WANT TO MAKE IT DELUXE? ADD FRENCH FRIES, SWEET POTATO FRIES, HOMEMADE POTATO CHIPS, OR A SIDE SALAD FOR AN ADDITIONAL \$4

* MAKE ANY OF OUR SANDWICHES GLUTEN FREE FOR AN ADDITIONAL \$3

CHICKEN SCHMITZEL

Crispy panko-crusted chicken breast, served with lemon pepper mayo, baby arugula and sliced pickles on a sesame seed bun.....19

CLASSIC BLT

Add smoked turkey.....15

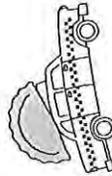
.....2

ADD TOPPINGS

Sliced Tomato / Onion.....1

Vermont Cheddar / Swiss / American.....2

Bacon / Avocado.....4



NATIONWIDE SHIPPING

SHOP FOOD OR MERCHANDISE TODAY AT VESELKA.COM

UKRAINIAN
SOUL FOOD

VESELKA

ESTD 1983
New York

HANDMADE VARENYKY / PIEROGI

UKRAINIAN DUMPLINGS, SERVED BOILED OR FRIED WITH FRIED ONIONS & SOUR CREAM

CHOICE OF
Four \$11

- POTATO & MUSHROOM
- CHICKEN & CHEESE
- BACON, EGG & CHEESE

ADD CARAMELIZED ONION, GRILLED KIELBASA AND SLAB BACON TOPPING \$4

CHOICE OF
Eight \$20

- ARUGULA & GOAT CHEESE
- CHICKEN & VEGETABLE

STAND WITH UKRAINE BOWL

A portion of proceeds will be donated to Ukrainian relief

Two potato, two braised beef short rib pierogi, and two sauerkraut & mushroom pierogi topped with caramelized onion, grilled kielbasa, and slab bacon

\$23

COMBO PLATES

Served with cup of soup or a green salad (no substitutions, boiled pierogi only)

MEAT PLATE

Two braised beef short rib pierogi, two pots to pierogi, one meat stuffed cabbage (pork with rice) with mushroom gravy or tomato sauce, with a side of burachky (beets & horseradish) and a side of sour cream.....27

DELUXE MEAT PLATE

One braised beef short rib pierogi, one potato pierogi, one sauerkraut mushroom pierogi, one meat stuffed cabbage (pork with rice), grilled kielbasa, with mushroom gravy or tomato sauce, with a side of burachky (beets & horseradish) and a side of sour cream.....29

VEGETARIAN PLATE

Two cheese pierogi, two potato pierogi, one vegetarian stuffed cabbage (rice with sauerkraut and mushrooms) or tomato sauce, and a side of sour cream.....25

DELUXE VEGETARIAN PLATE

One cheese pierogi, one potato pierogi, one sauerkraut mushroom pierogi, one vegetarian stuffed cabbage (rice with sauerkraut and mushrooms) or tomato sauce, with mushroom gravy or tomato sauce, and a side of sour cream.....26

CLASSIC BLINTZES

Our award-winning Ukrainian-style crepes filled with lightly sweetened farmer's cheese, folded and griddled. Add raspberry sauce.....3

VESELKA CLASSICS

BEEF STROGANOFF*

Slow simmered beef in a mushroom cream sauce, served over egg noodles.....27

HOLUBTSI (STUFFED CABBAGE)

Stuffed cabbage smothered in homemade mushroom gravy or savory tomato sauce Choice of Vegetarian (Rice with Sauerkraut and Mushroom) or Choice of Meat (Pork and Rice).....20

.....22

CHICKEN PAPRIKASH*

Chicken & red bell peppers braised in a paprika cream sauce served over egg noodles.....25

UKRAINIAN MIXED GRILL

Three types of smoked-cured pork sausages: kabanos, krayana & garlic kielbasa, served with a side of sauerkraut.....27

UKRAINIAN MEATBALLS

Two tender house-made meatballs made with beef and pork served with your choice of rich mushroom gravy or bright tomato sauce. Served with mashed potatoes.....24

.....22

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.....24

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.....22

LATKES

PAN-FRIED, SERVED WITH SOUR CREAM AND APPLESAUCE.....single 8 / plate 22

.....22

.....22

.....23

.....23

.....23

.....23

SIDES

FRESH FRUIT SALAD.....6

BACON, SAUSAGE OR KIELBASA.....8

MASHED POTATOES / FRENCH FRIES.....6

COLESLAW.....6

HOUSEMADE CHIPS.....6

SAUERKRAUT.....6

EGG NOODLES.....5

MIXED GREENS SALAD.....6

BURACHKY.....5

Beets & Horseradish.....5

KASHA.....5

Buckwheat.....5

Garlic Butter Broccoli.....6

.....6

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GLUTEN FREE • COCONUTS NUTS • VEGETARIAN • VEGAN

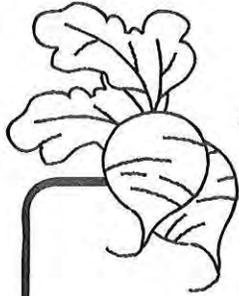
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SEASONAL SPECIALS

UKRAINIAN
Soul FOOD

VESELKA

ESTD *New York* 1954



SEASONAL SPECIALS

KUTYA **V**

A traditional grain pudding served around the holiday season. Flavorful wheat berries, Honey, poppy butter, walnuts and golden raisins. **\$8**

CHRISTMAS BORSCHT WITH VUSHKA **V GF**

Rich beet broth served with Vushka, delicate mushroom-filled dumplings, traditionally served on Christmas eve in Ukraine.

Cup \$8 / Bowl \$14

WINTER SALAD **V**

Seasonal chicories, segmented citrus, pickled beets, rioctta, toasted pistachio gremolata. **\$16**

BEEF CHILI

Veselka's hearty beef chili made with black, kidney and white beans.

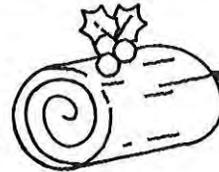
Cup \$11 / Bowl \$18

Add ons:

Onions +1 Cheddar +2 Avocado +4

HOLIDAY CHOCOLATE

*** *Yule Log* ***



Soft chocolate cake wrapped around a smooth mousse-like filling, covered in dark ganache with festive textures. Decadent and perfect for celebrating. **\$12**

Thirsty? TRY OUR SEASONAL WINTER SPRITZ!

Prosecco, elderflower liquor, white cranberry juice, pomegranite juice, soda water. Garnished with rosemary sprig and pomegranite seeds. **\$16**

V VEGETARIAN

GF GLUTEN FREE