

Hoboken Now

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Stacks, Hoboken's new pancake shop, draws crowds

By [Amy Sara Clark/The Jersey Journal](#)

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Amy Sara Clark / Hoboken

NowStacks, Hoboken's new pancake shop. Hoboken's new pancake shop, Stacks, opened three weeks ago, and Hoboken Now thought we'd check in on them to see how the Washington Street shop is doing.

According to co-owner Scott Handler, "community response has been overwhelming."

"The store is wild. They're lined up every day," he said.

The pancake shop, which replaced Junior's Papaya at 506 Washington St., opened its doors Dec. 11.

The restaurant adds a few innovations to standard pancake fare, such as pancakes cut into shapes – such as trucks, airplanes, and Mickey Mouse – for children, the pizza-sized Mama's family-sized pancake, designed to feed four, and pancake wraps filled with eggs, ham, cheese and other omelet fare. The restaurant also serves eggs, French toast and waffles, plus sandwiches, salads, burgers and milkshakes.

If this sounds like the perfect place for a post-bar wind-down, you'll have to wait. Although the restaurant was originally going to be open until 4 a.m. on weekends, the owners decided to start off with hours of 6 a.m. to 9 p.m. They hope to add the late-night hours by Valentine's Day, Handler said.



Amy Sara Clark / Hoboken
NowCo-owners Scott Handler, left, and Andrew Cohen at Stacks shortly before the opening. The third owner, Elliot Cohen is not pictured.

The restaurant is owned by Andrew Cohen, his father, Elliot Cohen, and Scott Handler. Cohen and Handler own a chain of bagel shops – “Wide World of Bagels” in Bergen County. They decided to expand into Hoboken, but realized that the Mile Square bagel market was well saturated. They looked for an unfilled niche and the idea for Stacks was born, Handler said.

“We do bagels very well, but we feel we can do pancakes even better,” Handler said.

Although customers have been coming in droves, the opening hasn’t been problem-free. On Dec. 12 a [reader posted a comment](#) complaining of slow service and other opening weekend problems.

Handler said the store wasn’t prepared for the volume of customers in the beginning but has since hired more staff.

He added, however, that unlike many pancake restaurants where the pancakes are made in advance and extra ingredients, such as blueberries or bananas are put on top, Stacks, makes all pancakes fresh with the ingredients mixed in. It takes between 10-15 minutes for the food to be prepared.

If you want to avoid the lines, try coming before 9:30 a.m. or after 2, when the store is least crowded.

Stacks Pancake House & Café, 506 Washington St., is open 6 a.m. to 9 p.m. seven days a week. They also deliver. Their menu is available at www.stacksofhoboken.com.