

Specialty Craft Cocktails

Sting Like A 12

boardroom gin, honey, lemon, ginger

“Honey, Don’t” 12

boardroom tequila, del maguey mezcal, lime,
honeydew, orange liquor

Enzoni 12

boardroom gin, aperol, grape, lemon

Spice on Ice 12

boardroom bourbon, spiced syrup, aromatic and
orange bitters

Rum Me Over 13

dark rum, light rum, coconut cream, orange,
pineapple, nutmeg

Wake Up Call 12

boardroom vodka, averna, espresso, vanilla bean

Follow us to keep up with our events coming up!

Facebook: Gypsyblu

Instagram: Gypsybluambler

Wine on Tap

White

Chardonnay, Raywood Winery, CA 10
Pinot Grigio, Pio Cuvee, Italy 10
Prosecco, Freschissimo, Italy 10
Sauvignon Blanc, Raywood Winery, CA 10
Rose, Chapel Idiart, France 10

Red

Cabernet Sauvignon, Raywood Winery, CA 10
Pinot Noir, Camelot Vineyards, Sonoma, CA 10
Red Blend, Charles and Charles, WA 12

Wine by Glass/Bottle

White

Riesling, Prost, Germany 11/45
Chardonnay, The Crusher, CA 12/48
Sauvignon Blanc, Arona, New Zealand 11/45
Rose, Broadbent, Portugal 10/42
Prosecco, Ruffino, Italy 14 (Splitz)

Red

Montepulciano, Valle Tritana, Italy 12/45
Pinot Noir, Unsorted, CA 12/50
Cabernet Sauvignon, Alias, CA 12/50

Bottle Beer

Arizona Hard Tea 5%
(green tea, peach, lemon)
Bud Light 4.2%
Budweiser 5%
Coors Light 4.2%
Corona 4.6%
Corona Light 4.0%
Deschutes Fresh Squeezed IPA 6.4%
Fat Heads Head Hunter IPA 7.5%
Founders Robust Porter 6.5%
Heineken 5%
Heineken 00 Alcohol Free
Miller Lite 4.2%
Michelob Ultra 4.2%
Modelo Especial 4.4%
PBR (16 oz) 4.8%
Sea Isle Spiked Iced Black Tea 6%
Sea Isle Spiked Iced Peach Tea 6%
Stateside Vodka Seltzers 4.5%
(black cherry, orange, pineapple,
lemon cucumber mint)
Smithwick’s Red Ale 4.5%
Twisted Tea 5%
Yuengling Lager 4.5%

**Take a look at our upstairs catering space to
host your next private event**

**We have four different areas to accommodate
your party.**

Smalls

Deviled Eggs (GF) 9

6 egg halves with creamy filling, topped with bacon

Buffalo Cauliflower (V) 12

house blu dip

Delicata Squash Burrata 13

fresh squash, creamy burrata, pesto, sage oil, crostini

Marinated Seared Ahi Tuna Steak (GF) 19

scallions, black sesame seeds, ponzu, wasabi

Steamed Mussels 16

garlic, butter, white wine or marinara sauce, crostini

Gypsy Chips 7

with scallions and blu cheese 9

with cheese sauce, pico and cilantro 10

with brisket and cheese sauce 12

Smoky Grilled Shrimp w/ Andouille Sausage (GF) 18

bourbon glaze

Gypsy Wings 18

house hot or ginger-honey

Mediterranean Plate (Vegan) 14

weekly hummus, cucumbers, falafel, tomatoes, carrots, peppers, warm pita

Soups

Johnnie's French Onion Soup 8

Mama Mary's Chili 8

cheddar

Chef: John Mueller

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Salads

Beet and Spinach Salad (GF) 14

oranges, candied bacon, goat cheese, balsamic

Caesar 13

romaine, red leaf, house croutons, shaved parm

Protein Bowl (Vegan) 14

seasonal grain, sweet potatoes, baby kale, red leaf, edamame, lemon thyme tofu, fat-free raspberry vinaigrette

Harvest Cobb (GF) 15

mixed greens, bacon, craisins, egg, roasted squash, blu cheese crumbles, apples, bacon-dijon dressing

Ahi Tuna Niçoise Salad 18

seared ahi tuna, spring mix, veggies, egg, crispy wonton noodles, soy-sesame ginger dressing

add chicken 7 add shrimp 9

add scallops 10 add ahi tuna 9

Burgers

Served with your choice of shoestring fries, gypsy spuds, gypsy chips, slaw, house salad, or caesar salad

House Burger 18

lettuce, tomato, pickled onions, cheddar

Gypsy Lamb Burger 18

ground lamb, tzatziki, goat cheese, pickled onions on a pub grain bun

Hot Mess 19

burger, brisket, cheese sauce, fried egg

Turkey Burger 18

turkey burger, spinach, feta, tzatziki, pub grain bun

Beyond Burger (V) 20

plant-based burger, lettuce, tomato, pickled onions, cheddar

Flatbreads

Roasted Cauliflower- cauliflower puree, roasted cauliflower, candied bacon **16**

Fig & Prosciutto – fig jam, goat cheese, caramelized onions, arugula, balsamic drizzle **18**

Short Rib – braised short rib, bbq sauce, mozzarella, scallions **18**



Sammiches

Fried Chicken 'n Pickles 16

chicken thigh, brioche bun, spicy mayo, slaw

Smoked Brisket Sammich 18

8-hour smoked brisket, bbq-brisket sauce, crispy onions, hoagie roll

Shrimp Tacos 17

spicy shrimp, soft flour tortillas, pico di gallo, slaw, cotija cheese, cilantro

Eggplant Sammich (Vegan) 15

grilled eggplant, dill vegan mayo, hummus, cucumber, arugula, tomato on house zaatar

Mains

Short Ribs 29

red wine braised short ribs, gypsy spuds, green beans

Pan Seared Chilean Sea Bass (GF) 38

cauliflower puree, broccolini

Gypsy's Crab Cakes 34

topped with spinach and seared scallop, house salad, home-made tartar

Chicken Pot Pie 23

veggies, pulled chicken, puff pastry

Wild Mushroom Risotto (V) 26

homemade, creamy risotto, wild mushrooms, portobello, parm

Veggie Lasagna (V) 25

house made lasagna in marinara sauce, ricotta, mozzarella

add meatball or sausage \$3

Marinated Chimichurri Flank Steak 34

grilled and sliced, green beans, fingerling potatoes

20 oz Bone-In Ribeye 43

fingerling potatoes, broccolini