

Specialty Craft Cocktails

Walnut & Broad 12

boardroom gin, aperol, raspberry, lemon

Cool Me Down 11

boardroom rum, cucumber, lemon, prosecco

Florencia 12

boardroom tequila, hibiscus lavender, orange
liqueur, lemon

Tea Time 12

boardroom bourbon, earl grey, aromatic and plum
bitters

One In A Melon 11

boardroom vodka, watermelon, lemon, simple

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%

(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%

Heineken 5%

Heineken 00 Alcohol Free

Miller Lite 4.2%

Michelob Ultra 4.2%

Modelo Especial 4.4%

PBR (16 oz) 4.8%

Stateside Vodka Seltzers 4.5%

(black cherry, orange, pineapple,
lemon cucumber mint)

Smithwick's Red Ale 4.5%

Surfside Iced Teas 4.5%

(half & half, peach)

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

Seasonal Burrata (V) 13

creamy burrata cheese, arugula, roasted peppers, tomato confit, balsamic glaze, arugula pesto

Ahí Tuna Tartare (GF) 18

avocado, cilantro, sesame seeds, chili sauce, wasabi crackers

Little Neck Clams in Wine Broth 15

garlic, butter, white wine, crostini

Gypsy Chips 7

with scallions and blu cheese 8

with cheese sauce, pico and cilantro 9

with chorizo, jalapenos and cheese sauce 10

Duck Wings 18

bourbon molasses, siracha ranch

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

Tomato Bisque 8

grilled cheese croutons

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

Susie's Strawberry Salad (Vegan) 15

spinach, strawberries, red onion, toasted almonds, balsamic 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

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, chorizo, 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

Chorizo Jalapeño 17 – salsa fresca, mozzarella, crumbled chorizo, peppers & onions, jalapeño, spicy mayo

Hot Honey Pep 16 – charred pepperoni, mozzarella & cheddar, marinara, hot-honey drizzle

Roasted Broccoli & Tomatoes (V) 16 – whipped ricotta, roasted broccoli, tomato confit, garlic aioli



Sammiches

served with your choice of shoestring fries, gypsy spuds, gypsy chips, slaw, house salad

Fried Chicken 'n Pickles 16

panko chicken breast, brioche bun, spicy mayo, slaw

Chicken Salad Croissant 15

house made chicken salad, lettuce, tomato, croissant

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

Maple-Ginger Cedar Plank Salmon 28 *

cauliflower puree, broccolini

Gypsy's Crab Cakes 34

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

Tofu Stir-Fry (V) 24

Marinated tofu, broccoli, orange and yellow carrots, snap peas, cranberries, jasmine rice

Add chicken \$7 or shrimp \$9

Chicken Florentine 23 *

spinach cream sauce over egg noodles

Beef Birria Pasta 23 *

rigatoni, slow-stewed beef with chilis in a tomato-based sauce

20 oz Bone-In Ribeye 43 *

gypsy spuds, broccoli