

Specialty Craft Cocktails

Lady Wyndham 12

boardroom gin, ginger, orange liquor, lemon

Orange You Glad 12

boardroom vodka, blood orange, aperol, lemon

Gypsy Sangria 11

boardroom rum, lemon, simple, sauv blanc

Beans and Bourbon 12

boardroom bourbon, vanilla bean, aromatic bitters

Tequito 12

hornitos tequila, lemon, mint, orange liquor

Perfect Pear 11

Boardroom gin, lemon, crème de violette, desert pear, prosecco

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

Red

Cabernet Sauvignon, Raywood Winery, CA 10

Pinot Noir, Camelot Vineyards, Sonoma, CA 10

Red Blend, Charles and Charles, WA 12

Malbec, Santa Julia, Argentina 12

Wine by Glass/Bottle

White

Riesling, Prost, Germany 11/45

Chardonnay, Aviary, CA 12/50

Sauvignon Blanc, Arona, New Zealand 11/45

Rose, Broadbent, Portugal 10/42

Red

Montepulciano, Valle Tritana, Italy 12/45

Pinot Noir, Unsorted, CA 12/50

Cabernet Sauvignon, Alias, CA 12/50

Bottle Beer

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, Lemon

Cucumber Mint, Pineapple)

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

Whipped Ricotta (V) 12

creamy ricotta, roasted peppers, tomato confit, balsamic, basil, arugula, crostini

Tuna Tartare (GF) 18

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

Cold Smoked Salmon 17

chilled smoked salmon, pickled onions, crostini, creamy arugula sauce

Gypsy Chips 7

with scallions and blu cheese 9

with cheese sauce, pico and cilantro 10

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

Melon Gazpacho 8 (Vegan)

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, red leaf, edamame, lemon thyme tofu, kale, fat-free raspberry vinaigrette

Susie's Strawberry Salad (V) 14

spinach, strawberries, red onion, almonds, balsamic vinegarette

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 salmon 9 add scallops 9

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, bacon, 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

Chicken Caesar- romaine, parm, caesar dressing 18

Grilled Veggie Pesto (V) – pesto spread, grilled veggies 17

Summer Pie – peaches, prosciutto, arugula, balsamic, whipped ricotta 16



Sammiches

Fried Chicken 'n Pickles 16

chicken thigh, brioche bun, spicy mayo, slaw

Chicken Salad Croissant 16

homemade chicken salad, fresh croissant, lettuce, tomato

Shrimp Tacos 17

spicy shrimp, soft flour tortillas, pico di gallo, slaw, cojita 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

Grilled Swordfish Chop 32

purple sweet potato and parsnip puree, sauteed chard, brown butter sauce

Gypsy's Crab Cakes 34

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

Chicken Marsala 28

pan seared chicken, mushrooms, served over egg noodles

Pesto Shrimp Pasta 27

shrimp, creamy pesto, tomatoes, fettuccine

Veggie Stir Fry (Vegan) 21

sauteed veggies, marinated tofu, soy sauce over jasmine rice add chicken 7 add shrimp 9

Gypsy Ribs 29

½ rack smoked ribs, slaw, shoestring fries

20 oz Bone-In Ribeye 42

roasted potatoes, brussels sprouts