



SMALLS

deviled eggs (gf) **10**

6 egg halves with creamy filling, topped with bacon

buffalo cauliflower (v) **12**

house blu dip

little neck clams fra diavolo **16**

garlic, marinara, red pepper flakes, red wine, garlic toasts

gypsy chips **7**

blu cheese & scallions **8**

street corn **10**

cheese sauce, pico de gallo, cilantro **9**

mediterranean plate (vegan) **14**

hummus, cucumbers, falafel, tomatoes, carrots, peppers, zaatar pita

seasonal burrata **11**

, crostini

duck wings (gf) **18**

bourbon molasses and sriracha ranch

gypsy wings **18**

house hot or honey ginger or garlic parm

SOUPS

french onion soup **8**

chicken noodle soup **8**

SALADS

beet & spinach (gf) **14**

oranges, candied bacon, goat cheese, balsamic

caesar (v) **13**

romaine, house croutons, shaved parm

protein bowl (vegan) **14**

seasonal grain, butternut squash, baby kale, edamame, lemon-thyme tofu, fat-free raspberry vinaigrette

arugula Salad (v) **13**

arugula, chickpeas, red onion, parm crisps, sherry shallot vinaigrette

ahi tuna nicoise **18**

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

chicken **7** scallops **10**

ahi tuna **9** crab cake **10**

shrimp **9**

FLATBREADS

street corn (v) **16**

sour cream, corn, cotija, tajin

hot honey pepperoni **16**

pepperoni, marinara, whipped ricotta, hot-honey drizzle

bbq chicken **16**

pulled chicken, bbq sause, mozzarella, red onion

BURGERS & SAMMICHES

served with your choice of side

shoestring fries, gypsy spuds, gypsy chips, slaw or house salad

house burger **18 ***

lettuce, tomato, pickled onions, cheddar

lamb burger **18 ***

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

smash burger **16 ***

two smashed patties, gypsy sauce, caramelized onions, american cheese

turkey burger **18**

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

beyond burger (v) **20**

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

fried chicken & pickles **16**

panko chicken breast, brioche bun, spicy mayo, slaw

make it hot honey +2

shrimp tacos **17**

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

eggplant sammich (vegan) **15**

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

blackened chicken **15 ***

blackened chicken, lettuce, red onion, chipotle ranch on a hoagie roll

MAINS

short ribs **29**

red-wine braised short ribs, spuds, green beans

blackened mahi (gf) **30 ***

butternut squash risotto

gypsy crab cakes **34**

topped with spinach and seared scallop, house salad, tartar

cacio e pepe **24**

fettuccini, creamy black pepper sauce, andouille sausage

sweet & sour chicken **23 ***

jasmine rice, veggie blend, scallions

steff's meatloaf **25**

beef meatloaf, cauliflower puree, crispy onions, glazed carrots, balsamic glaze

20 oz bone-in ribeye (gf) **43 ***

grilled 20 oz bone-in ribeye served with spuds and green beans

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

Specialty Cocktails

bee's knees **11**

boardroom gin, lemon, honey

un poco picante **12**

hornitos black barrel tequila, ancho reyes, pineapple, lime, tajin-salt rim

banana daiquiri **11**

captain morgan spiced rum, banana, lime, simple

taken for granted **12**

boardroom vodka, pomegranate, luxardo, lime, simple

berry me **12**

boardroom bourbon, aperol, berry, lemon

wake up call **12**

boardroom vodka, mr. black cold brew coffee liqueur, la colombe espresso, vanilla bean

Wine on Tap

White

chardonnay **10**

raywood winery, ca

pinot grigio, **10**

pio cuvee, italy

sauvignon blanc **10**

raywood winery, ca

rose **10**

chapel idiart, france

prosecco **10**

freschissimo, italy

Red

cabernet sauvignon **10**

raywood winery, ca

pinot noir **10**

camelot vineyards, sonoma, ca

Cocktail on Tap

pink jawn **11**

boardroom vodka, aperol, lemon, simple

Wine by the Glass

White

rose **10/42**

broadbent, portugal

chardonnay **11/45**

the crusher, ca

sauvignon blanc **11/45**

arona, new zealand

riesling **11/45**

prost, germany

Red

cabernet sauvignon **12/50**

alias, ca

montepulciano **12/45**

valle tritana, italy

pinot noir **12/50**

unsorted, ca

Sparkling

prosecco (splitz) **14**

ruffino, italy

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%

deschutes fresh squeezed N/A

fat heads head hunter wc ipa 7.5%

heineken 5%

heineken 00 N/A

miller lite 4.2%

michelob ultra 4.2%

modelo especial 4.4%

pbr (16 oz) 4.8%

stateside vodka seltzer varieties 4.5%

black cherry, orange,

lemon cucumber, pineapple

smithwick's red ale 4.5%

surfside varieties 4.5%

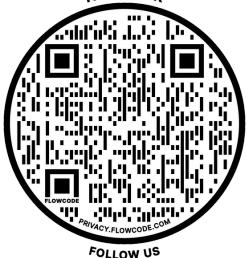
iced tea+vodka, green tea+vodka

twisted tea 5%

yuengling lager 4.5%

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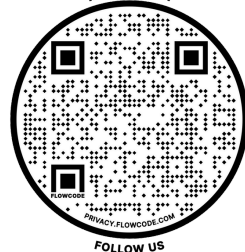
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