



## 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, crostini

### gypsy chips 7

blu cheese & scallions 8

street corn - sour cream, corn, cotija, tajin 9

beer cheese, pico de gallo, cilantro 9

### mediterranean plate (vegan) 14

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

### seasonal burrata (v) 11

arugula, peaches, roasted tomatoes, balsamic glaze, crostini

### duck wings 18

bourbon molasses and sriracha ranch

### gypsy wings 18

house hot, honey ginger, garlic parm or henney bbq

### short rib tacos 14

two flour tortillas, slaw, short rib, pickled onions, spicy mayo, shaved 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, corn, 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) 15

sour cream, corn, cotija, jalapenos, tajin

add bacon +2

### hot honey pepperoni 16

pepperoni, marinara, mozzarella, hot-honey drizzle

### bbq chicken 16

pulled chicken, bbq sauce, 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, portobello mushroom, arugula, on house zaatar pita bread

### caprese sammich 16 \*

grilled chicken, tomato, mozzarella, spring mix, pesto on a ciabatta roll

## MAINS

### short ribs 29

red-wine braised short ribs, spuds, green beans

### honey ginger salmon 30 \*

skin on salmon, honey-ginger glaze, asparagus, jasmine rice

### gypsy crab cakes 34

topped with spinach and seared scallop, house salad, tartar

### wild mushroom risotto 26

homemade risotto, portobello and shitake mushrooms, parm

### cajun chicken pasta 25\*

chicken, fettuccini in a cajun cream sauce

### 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

## got her on speed dial **13**

dad's hat rye, aperol, lemon, blueberry,  
egg white, aromatic bitters

## the ex-girlfriend **12**

boardroom gin, lemon, ginger, aperol,  
prosecco

## i needed this **12**

highlands boardroom tequila, lemon,  
lavender

## pink pony club **11**

boardroom citrus vodka, lemon, hibiscus

## 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

## she's a runner **11**

boardroom rum, dark rum, vanilla, pineapple,  
lime, orange

## oldie but a goodie **12**

boardroom bourbon, orange,  
aromatic bitters

## wake up call **12**

boardroom vodka, coffee liqueur, la colombe  
espresso, vanilla bean

## crush of the week **10**

ask your server for the flavor of the week

## 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%

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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