

Specialty Craft Cocktails

Pink Lady 12

boardroom gin, elderflower, hibiscus lavender, lemon

Spring Garden Spritz 12

aperol, lillet blanc, lemon, prosecco

Touch of Pineapple 11

habanero tequila, lime, pineapple, club soda

Bourbon Blu 12

boardroom bourbon, blueberry, orange and aromatic bitters

Baby Got Basil 11

boardroom vodka, basil, lemon, foam head

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, Volio Wines, Italy **10**

Sauvignon Blanc, Raywood Winery, CA **10**

Red

Cabernet Sauvignon, Raywood Winery, CA **10**

Pinot Noir, Camelot Vineyards, Sonoma, CA **10**

Sangria, Pinnacle Ridge, PA **10**

Malbec, Saint Julia, Argentina **13**

Wine by Glass/Bottle

White

Riesling, Prost, Germany **11/45**

Chardonnay, Domaine De La Patience, France, **9/45**

Chardonnay, Domaine Le Chai Duchet, France, **10/50**

Chardonnay, Lulumi, France **11/45**

Sauvignon Blanc, Giesen, 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**

Cabernet, Parker Station, CA **10/40**

Merlot, Washington Hills, WA **8/35**

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

Seasonal Burrata 13

creamy burrata ball, roasted peppers, tomato confit, balsamic, basil, arugula, crostini

Tuna Tartare (GF) 18

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

Drunken Clams w/ Sausage (GF) 16

white wine garlic sauce

Gypsy Chips 7

with scallions and blu cheese 9

with pulled pork and cheese sauce 11

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, kalamata olives, tomatoes, carrots, peppers, warm pita

Soups & Salads

Johnnie's French Onion Soup 8

Tomato Bisque 8 (V)

grilled cheese croutons

Beet and Spinach Salad (GF) 14

oranges, candied bacon, goat cheese, balsamic

Caesar 13

romaine, house croutons, shaved parm

Protein Bowl (Vegan) 14

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

Arugula Salad (V) 14

arugula, chick peas, red onions, parm crisps, sherry shallot vinegarett

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 bacon 7 add tofu 7

add ahi tuna 9 add scallops 9

Sammiches

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

House Burger 17

(choose from angus beef, turkey, or beyond burger +2)

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, pulled pork, cheese sauce, fried egg

Fried Chicken 'n Pickles 16

brioche bun, spicy mayo, slaw

Blackened Chicken Sammich 17

spicy chicken breast, cheddar, lettuce, tomato, onion, chipotle ranch on a hoagie roll

Shrimp Tacos 17

soft flour tortillas, pico di gallo, slaw, cojita cheese, cilantro

Eggplant Sammich (Vegan) 15

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



Flatbreads

Ricotta Chicken- ricotta, spinach, garlic, roasted tomatoes, grilled chicken, parm 17

Antipasto – salami, olive spread, roasted red peppers, sharp cheddar, fresh mozz, red pepper flakes, arugula, balsamic 18

Margherita – tomatoes, fresh mozz, marinara, basil (V) 16

Mains

Short Ribs 29

red wine braised short ribs, gypsy spuds, green beans

Maple Ginger Cedar-Plank Salmon 30

green beans, roasted sweet potatoes

Gypsy's Crab Cakes 34

topped with spinach and seared scallop, shoestring fries, home-made tartar

Hearty Beef Stew 25

served over egg noodles, veggies

Cajun Shrimp Pasta 28

shrimp, cajun seasoning, fettuccine

Cheesy Spinach Lasagna (V) 21

add Italian sausage or meatball for 4

20 oz Bone-In Ribeye 42

roasted potatoes, brussels sprouts

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

Chef: John Mueller