

Appetizers

Artichoke Dip

A rich and creamy blend of slowly simmered artichoke hearts, three cheeses, and herbs served with blue and white corn tortilla chips. \$6.95

Hummus & Marinated Feta

Housemade garlic hummus served with grilled pita, kalamata olives, sundried tomato & basil marinated feta cheese, and cucumber. \$8.95

Spicy Tuna Tataki Roll

A traditional style sushi roll with Ahi tuna seared rare, sriracha aioli, cilantro, green onion, and black & white sesame seeds served with wasabi and pickled ginger. \$7.95

California Roll

Everyone's favorite! Crab, avocado, cucumber, and sticky rice rolled in nori with sesame, wasabi, and pickled ginger. \$7.95

Spicy Philly Roll

Smoked salmon, herbed cream cheese, green onion, sticky rice rolled in nori, served with soy ginger glaze, sriracha aioli, wasabi and pickled ginger. \$7.95

* **Ultimate Nachos**

Crisp white & blue corn tortilla chips piled high with melted Cheddar and Jack cheese, black beans, avocado, tomato, jalapeños, salsa, and cilantro sour cream. \$8.95 Add southwest chicken \$1.00

Beer Battered Onion Rings

Thick sliced beer battered onions served with a chipotle aioli dipping sauce. \$6.95

Mozzarella Cheese Sticks

Hand breaded in panko bread crumbs and rosemary served hot with roasted garlic tomato sauce. \$7.95

* **Asian Lettuce Wraps**

Tender pieces of chicken breast sautéed with garlic, ginger, carrots, water chestnuts, and a sweet soy glaze served in a crispy wonton shell with Thai chili, Szechuan sauce, and iceberg lettuce cups. \$7.95

Pot Stickers

Golden fried pork and vegetable gyozas with sweet rice vinegar and ginger soy sauce. \$7.50

Crispy Calamari

Tender fried calamari served with chipotle aioli and roasted garlic tomato sauce. \$7.95

* **Coconut Prawns**

Coconut and panko breaded prawns fried golden with Szechwan slaw, ginger peanut and Thai chili sauces. \$8.95

Buffalo Wings

Crispy fried chicken wings tossed in a traditional style buffalo sauce served with bleu cheese dressing and celery sticks. \$7.95

Spicy Chicken Quesadilla

Flour tortillas filled with spicy southwest chicken, black beans, jalapeños, olives, green onion, cheddar and jack cheese, ranchero sauce, salsa, and cilantro sour cream. \$7.95

Batter Fried Chicken Tenderloins

Crispy fried with spicy honey mustard dipping sauce and French fries. \$7.95

Salads

Grilled Chicken Caesar

Crispy romaine lettuce tossed with house made garlic herb croutons, Caesar dressing, parmesan cheese and grilled chicken breast. \$7.95

Pear and Blue Cheese Salad

Fresh pears, candied hazelnuts, blue cheese crumbles, garlic croutons, and raspberry balsamic vinaigrette tossed with mixed greens. \$4.95

* **Seared Ahi Salad**

Spice rubbed Ahi tuna seared rare on a bed of crisp lettuce with red peppers, cucumbers, and Napa cabbage tossed in ginger wasabi dressing and topped with crispy wonton strips. \$9.95

House Salad

Mixed greens tossed with balsamic vinaigrette, red peppers, julienne carrots, cucumbers and garlic herb croutons. \$3.95

Caesar Salad

Tender hearts of romaine tossed with house made croutons, parmesan cheese, and a garlic lemon Caesar dressing. \$4.50

Burgers & Sliders

Classic Burger

Grilled 1/2 lb. ground beef patty on a butter toasted bun with chipotle aioli, lettuce, tomato, onion and served with a side of french fries. \$7.95

Cheese Burger

Our classic 1/2 lb. burger with your choice of Cheddar, Swiss, or blue cheese and served with a side of french fries. \$8.50 add bacon or avocado for \$1.00

Black & Blue Burger

Grilled 1/2 lb. burger coated with Cajun spice, topped with blue cheese crumbles and served with a side of french fries. \$8.95

Gypsy Burger

Our Classic 1/2 lb. burger with sautéed mushrooms, Swiss cheese, avocado and served with a side of french fries. \$9.95

Tavern Burger

Our classic 1/2 lb. burger with grilled bacon, cheddar cheese, beer battered onion rings and served with a side of french fries.. \$9.95

Grilled Burger Sliders

Three slider size burgers with lettuce, pickle, and chipotle aioli. \$6.95

* **Pulled Pork Sliders**

Three pork sliders filled with tender smoked BBQ pulled pork and crisp cole slaw. \$6.95

Sandwiches

Grilled Chicken Breast Sandwich

Grilled chicken breast, crisp bacon, Swiss cheese, and balsamic aioli on a butter toasted bun with lettuce, tomato, and onion. \$7.95

Dagwood Sandwich

Grilled ham, turkey, tomato, Swiss cheese, and avocado served on grilled sourdough. \$7.95

Clubhouse Sandwich

A triple decker of turkey, ham, bacon, Swiss cheese, tomato, lettuce, and mayo on toasted sourdough. \$8.50

* **Portobello Sandwich**

Balsamic marinated grilled portobello mushroom, caramelized onions, roasted red peppers, herbed cream cheese, sundried tomato pesto, and balsamic aioli on a butter toasted bun. \$8.95

Pasta & Seafood

* **Mac & Cheese**

A decadent four cheese sauce with Cheddar, Jack, Swiss, and Parmesan, tossed with penne pasta, garlic cream, and served with Parmesan crostini. \$8.95

Fish & Chips

Golden fried beer battered Atlantic cod served with fries, cole slaw, and tartar sauce. \$10.95

Grilled Chicken Penne

Penne pasta tossed with sautéed mushrooms, grilled chicken breast, red peppers, red onions, fresh basil, parmesan, and a sundried tomato cream sauce. \$11.95

Seared Ahi Tuna

Spice rubbed Ahi tuna seared rare with soy ginger, wasabi aioli, Asian vegetables, and coconut infused rice. \$12.95

Beverages

Draft Beer

Bridgeport IPA, Widmer Drop Top Amber Ale, Widmer Hefeweizen, Widmer Drifter Pale Ale, Deschutes Black Butte Porter, Deschutes Mirror Pond Coors Light, Blue Moon, Pabst Blue Ribbon, Stella Artois

Bottled Beer

Fat Tire, Coors Light, Miller Lite, Miller Genuine Draft, Budweiser, Bud Light, PBR 16oz Cans, Heineken, Heineken Light, Corona, Guinness 16oz Cans

Wine

Chardonnay, Merlot, Cabernet, White Zinfandel

Non Alcoholic

Coke, Diet Coke, Sprite, Cranberry juice, Orange juice, Lemonade, Iced Tea, Tazo Tea, Coffee.
Monster Energy: Original, Khaos, M80

Fish Bowls

Pomegranate Paradise

Light Rum, So Co, Pomegranate Liqueur, Sweet & Sour, Sprite and Pineapple Juice.

AMF

Gin, Vodka, Light Rum, Tequila, Blue Curacao, Sweet & Sour, and Sprite.

Monster Mojito

Light Rum, Fresh Limes, Mint & Soda.

Electric Watermelon

So Co, Vodka, Melon Liqueur, Light Rum, OJ, Pineapple Juice, Grenadine, and Sprite.

Long Beach Ice Tea

Gin, Vodka, Light Rum, Triple Sec, Sweet & Sour, Sprite, and Cranberry Juice.

Gypsy Juice

Spiced Rum, Dark Rum, 151, Boston Cherry, Pineapple Juice and Sprite.

Mai Tai

Light & Dark Rum, Orange & Pineapple Juice, Sweet & Sour and Grenadine.

Fiesta Bowl

Tequila, Lime, Sweet & Sour with a Salted Rim.

Martinis

Washington Apple-Tini

They say that an apple a day keeps the doctor away, and this one is no exception. Crown Royal, apple pucker and cranberry juice are mixed and served up in a martini glass. A sliver of apple keeps this adult concoction legit.

Raspberry Choco-Tini

No spoon is needed for this dessert in a glass. Chocolate vodka, cream de cacao, and raspberry liqueur served chilled in a martini glass.

Black Orchid

Don't let the color of this martini fool you. It's as beautiful as the flower it's named after. This martini is made with melon vodka, melon liqueur, Blue Curacao and a splash of cranberry juice.

Lemon Drop

The classic drink that started the martini revival. Vodka, triple sec, sugar, fresh lemons and a sugar rimmed martini glass are all that is needed.

Classic Manhattan

The traditional Manhattan with bourbon and sweet vermouth served up in a martini glass.

The Pearl

Crater Lake Vodka, Pomegranate liqueur, sugar, fresh muddled lime, and a splash of cranberry.

Specialty Cocktails

Irish Coffee

Irish whiskey, crushed sugar cube, coffee and whipped cream.

BFK

Irish Creme, Frangelico, Coffee Liqueur, coffee and whipped cream.

Spanish Coffee

Coffee, Coffee Liqueur, Triple Sec, Cinnamon and Nutmeg.

HOT B-52

Coffee, Grand Marnier, Irish Creme Liqueur and Coffee Liqueur.

Nudge

Coffee, Coffee Liqueur and Crème de Cacao.

Peppermint Hottie

Rumpleminz, hot chocolate, coffee, and a candy cane.

Holiday Warm Up Shot

Coffee Liqueur, Grand Marnier and Rumpleminz.

We accept all major credit cards • No checks please, atm available

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

GYPSY

RESTAURANT & VELVET LOUNGE

THUR - SAT: 4pm - 2.30am
TUES - WED: 4pm - 1am

www.gypsyrestaurantandlounge.com