

GYPSY

KITCHEN & BAR

TO GO ORDERS: 940.264.9463

STARTERS

CHIPS, SALSA AND QUESO \$8

BAKED GOAT CHEESE \$12

herbed goat cheese flavored with sundried tomatoes and served with toasted bread

BAVARIAN PRETZEL \$14

served with queso and horseradish mustard

PORK DUMPLINGS \$8.5

fried dumplings served with sesame ginger sauce and scallions

SOUTHWEST CHICKEN EGGROLLS \$10

served with chipotle ranch

GYPSY NACHOS \$12

tortilla chips covered in queso, choice of chipotle chicken, dr pepper pulled pork or chili topped with black bean corn relish, sriracha mayo, lime sour cream and pickled jalapeños

SOUP OF THE DAY/ CHILI

cup \$5/ bowl \$6.5

BURGERS & SAMMYS

O. G. BURGER \$9

choice of cheddar, swiss, gouda or blue choice of mayo, mustard, basil mayo, sriracha mayo LTOP on side, served on a brioche bun add bacon \$2, egg \$2, avocado \$2, extra cheese \$1

MAGIC MUSHROOM BURGER \$12

sauteed mushrooms, smoked gouda, basil mayo, lettuce and tomato topped with white truffle oil

GYPSY CLUB \$9

black forest ham, house roasted turkey breast, bacon, swiss, cheddar, lettuce, tomato and basil mayo on a croissant

GOBLIN BERRY \$9

house roasted turkey, goat cheese, blackberry jalapeño jam, spinach on toasted jalapeño bread

HOT ITALIAN BEEF \$9

roast beef dipped in au jus, spicy giardinara, melted mozzarella, basil mayo all on a ciabatta bun

SIDES

SEASONED FRIES \$3.75

SWEET POTATO FRIES \$4.25

SAUCES

kimchi bacon with cilantro \$1.5

bacon cheddar ranch \$1.5

rosemary goat cheese \$1.5

chili cheese with jalapenos and onions \$2

garlic parmesan truffle \$2

TACOS

corn or lettuce wrap available upon request

DP PULLED PORK CALI \$5

dr. pepper pulled pork, fries, black bean corn relish, lime sour cream, sriracha mayo

DP PULLED PORK OKI \$5

dr. pepper pulled pork, fries, kimchi bacon sauce, cilantro

KUNG POW COW \$5.5

bulgogi beef, chimichurri, avocado, jicama slaw, lettuce, sesame seeds

PIONEER \$5.5

beer battered chicken fried steak, fries, green chile queso, pico, chipotle ranch

CHIPOTLE CHICKEN CALI \$5

chipotle chicken, fries, black bean corn relish, drizzled with sriracha mayo, lime sour cream

TEXOMAN CHICKEN \$5.5

beer battered chicken, fries, bacon, cheddar cheese and jalapeno gravy

HONEY SRIRACHA CHICKEN \$5.5

beer battered chicken tossed in honey sriracha sauce, topped with mango relish, lettuce, fried noodles

THE FLO \$5.5

beer battered cod, jicama slaw and sriracha mayo

SHRIMP \$6

grilled or beer battered shrimp, pico, jicama slaw, feta, chipotle ranch

FRIED AVOCADO \$5.5

fried avocado, green leaf, black bean corn relish, sriracha mayo, lime sour cream

JACKFRUIT (V) \$5.5

sauteed jackfruit and onions, cilantro cashew cream, nappa cabbage, pico and avocado served on a corn tortilla

SALADS

add: grilled chicken \$4, beer battered chicken \$4.50, steak \$5, grilled shrimp \$6, beer battered shrimp \$6.50, avocado \$3, fried avocado \$3.5

BLACK & BLUE \$7

spring mix, blue cheese crumbles, spicy nuts with blackberry jalapeno vinaigrette

TEX MEX \$7

green leaf lettuce, bacon, pico de gallo, avocado, cheddar cheese and chipotle ranch

THAI \$7

green leaf lettuce, rice noodles, mint, basil, cilantro, jicama slaw, sesame seeds, fried wonton with chimichurri and sesame ginger vinaigrette

Consumer Advisory: Consumption of raw or undercooked meat, poultry, fish or eggs may increase risk of foodborne illness.
All parties of six or more are subject to 15% gratuity charge. Thank you.

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HOUSE WINE

CABERNET SAUVIGNON

MERLOT

CHARDONNAY

WHITE ZINFANDEL

5.5

RED WINE

MCMANIS CABERNET SAUVIGNON (CA) 8/31

full bodied with supple tannins and aromas of plum, cherry and vanilla

CHATEAU ST MICHELLE SYRAH (WA) 10/36

fruit forward jammy syrah with a hint of vanilla and spice

RED DIAMOND PINOT NOIR (CA) 7/27

bright cranberry and raspberry aromas lead into bold black cherry

TRAPICHE MALBEC (ARGENTINA) 7/27

aromas of ripe red fruit with hints of coffee and chocolate from the oak

CAMPO VIEJO TEMPRANILLO (SPAIN) 8/31

aromas of ripe red fruit with spices and vanilla

GRENACHE (CA) 8/31

bold and generally spicy with hints of raspberries, strawberries and a tad bit of pepper

LLANO SWEET RED (TX) 6/24

fruity red wine, soft round tannins with a hint of mint at finish

WHITE WINE

SYCAMORE LANE PINOT GRIGIO (CA) 6/24

a lean, soft and fruity white peach finish with soft tannins

13 CELCIUS SAUVIGNON BLANC (CA) 7/27

vibrant and crisp citrus, sweet herbs and refreshing finish

CUPCAKE MOSCATO (ITALY) 8/31

bright flavors of apple, pear and apricot with a sweet, yet tart finish

CHATEAU ST MICHELLE RIESLING (WA) 8/31

apricot, white peach, tangerine and honeydew sweet, vibrant and refreshing

BOLLA PROSECCO (ITALY) 9/33

clean crispness, light floral fragrance and fresh fruit flavors

DOMESTIC BEER

ULTRA

BUDLIGHT

COORS LT

MILLER LITE

DOS XX

SHINER

PBR

LIGHT & EASY

ARMADILLO ALE WORKS

Honey Please Blonde 6

ST ARNOLD'S

Lawnmower Kolsch 6

FOUR CORNER

El Super Bee Saison 6.5

REVOLVER

Blood and Honey Lager 6

RAHR AND SONS

Blonde 6

KARBACH

Cherry Limeade Raddler 6.5

IPAS

PANTHER ISLAND

IPFNA 10% abv 9

ARMADILLO ALE WORKS

Land Yacht 7.3% abv 6.5

FIRESTONE WALKER

Luponic Distortion 5.6% abv 6.5

COMMUNITY

Citra/Slice 8.6% abv 7

KARBACH

Hopadillo 6.6% abv 6.5

FRUITY & SOURS

ODELL SIPPIN PRETTY FRUITED SOUR 6.5

AUSTIN EAST CIDER CO BLOOD ORANGE 6.5

AUSTIN EAST CIDER CO. PINEAPPLE CIDER 6.5

BISHOP CIDERS APPLE PINEAPPLE 6.5

BISHOP CIDERS CRACKBERRY 6.5

STOUTS & AMBERS

ROUGE HAZELNUT BROWN NECTAR 8

NOCONA SUNSET AMBER 5.5

RAHR AND SONS TEXAS RED AMBER 6

FIRESTONE WALKER NITRO MERLIN STOUT 7