

GYPSY KITCHEN

COFFEE. CAFE. COMMUNITY.

COFFEE

Drip Coffee	2.50 3.00
Pour Over (12 oz)	5
French Press (serves two)	9
Cafe Au Lait	3.5 4
Cold Brew	4 4.5

ESPRESSO

Doppio Espresso (reg / decaf)	3
Americano	3.75 4.25
Cortado (6 oz)	3.75
Cappuccino (8 oz)	4
Latte	4 4.5 5
Breve Latte (8 oz)	5

TEA, HOT CHOCOLATE, ETC.

Loose Leaf Tea	3 3.5
<i>english breakfast, earl gray, chai, green, chamomile, hibiscus, rooibos</i>	
<i>house blends: peppermint cocoa, paris</i>	
Chai Tea Latte (w/ our house chai!)	5 5.5
Tea Latte	4.25 4.75
Matcha Tea Latte	5.5 6
Hot Chocolate	3 3.5 4
Steamer	3 3.5 4

FLAVORS

Syrups: Vanilla, Hazelnut, Pistachio, Cinnamon Bun, Praline, Strawberry Rose, Maple Syrup, Honey, Sugar Free Vanilla	.75
Sauces: Dark Chocolate, Caramel, White Chocolate	.75
Oils: Lavender, Cinnamon, Cardamom, Ginger, Lemon, Lime, Orange, Thyme, Sage, Rosemary	.75

DRINK ADD-ONS

Non-Dairy Milk (Almond, Oat)	1
Extra Espresso Shot (reg / decaf)	1
Whipped Cream	.5
Collagen Powder (best in hot drinks)	1.25

SEASONAL DRINKS

most items available hot/iced

Ginger Snap Latte (12 oz 16 oz)	6 6.5
honey, ginger oil, molasses bitters, cinnamon, espresso, choice of milk	
Vanilla Rosemary Latte (12 oz 16 oz)	5.5 6
vanilla syrup, rosemary oil, espresso, milk	
Mocha Molasses Cappuccino (8 oz only)	5.25
dark chocolate sauce, molasses bitters, espresso, milk	
Maple Cinnamon Collagen Coffee (12 oz 16 oz)	5.75 6.25
americano with maple syrup, collagen powder, cinnamon, and a splash of cream or milk alternative	
Superfood Chai Latte	6.25 6.75
house chai, choice of milk, adaptogenic mushroom blend, cinnamon (hot only!)	
Frosted Matcha Latte (12 oz 16 oz)	6.25 6.75
vanilla syrup, peppermint oil, matcha, milk of choice	
Dubai Chocolate Cold Brew (16 oz)	6.75
dark chocolate cold brew with a pistachio praline sweet cream	

looking to lower your caffeine? we have decaf espresso!

HOUSE SPECIALTIES

available hot or iced

Eight Month Journey Latte (12 oz 16 oz)	5.5 6
pure maple syrup, thyme oil, espresso, steamed milk, salt	
Persian Princess Latte (12 oz 16 oz)	5.5 6
strawberry rose syrup, cardamom oil, espresso, steamed milk, strawberry sugar	

SOFT DRINKS

Bottled Water	1
Body Armor	2
Prebiotic Soda	3.75
Horizon Chocolate Milk	2
Orange Juice	2.5
Seltzer	1.5

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BREAKFAST

served 8-11

BREAKFAST SANDWICHES

served on a house-made buttermilk biscuit

egg, cheddar	7
egg, bacon, cheddar	8
egg, sausage, cheddar, maple aioli	8

BREAKFAST

Protein Power Breakfast Bowl (gf)	11.5
roasted potatoes with peppers and onions, protein boosted scrambled eggs, choice of bacon or sausage, provolone cheese, lemon basil aioli	

Orange Chocolate Yogurt Bowl (gf, *n)	9.5
greek yogurt, sliced orange, chocolate granola, hemp seeds, walnuts, honey	

ON THE GO

assortment varies daily

Egg Bite	4
Yogurt Parfait	5
Overnight Oats	5
Baked Oatmeal Cups	4
Fresh Fruit Cup	5

V: Vegetarian

VE: Vegan

*N: Contains nuts, coconut or peanuts

Note: Our normal kitchen operations may involve shared equipment, cooking surfaces, and prep areas or utensils. It is possible food items may come in contact with other products or allergens. While we make an effort to prevent cross-contact, we make no guarantees with regard to such and do not assume responsibility for any sensitivities, allergies, or dietary restrictions.

prone to wander...

LUNCH

served 11-3

SOUP

options vary daily

Cup Bowl	4.5 6
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SANDWICHES

no substitutions

House Grilled Cheese (V)	10
cheddar, mozzarella, parmesan, Swiss, on sourdough bread	

Roast Pork Sandwich	15
thin sliced garlic roast pork, parmesan coated broccoli rabe, provolone, garlic aioli on ciabatta	

Beef and Mushroom Panini	16
marsala wine braised beef, sautéed mushroom blend, provolone, swiss, arugula, and garlic aioli on sourdough bread	

Chicken Salad Sandwich (*N)	14
pulled chicken, apples, celery, cranberries, and walnuts in a creamy dressing, with greens and red onion, on ciabatta (or over greens!)	

Italian Picnic Sandwich	13
salami, ham, provolone, roasted red pepper, arugula, lemon basil aioli, on ciabatta	

all sandwiches served with a choice of fruit, chips, or our daily premium side (+\$1)

BOWLS

no substitutions

Beet & Citrus Salad (V, *N)	14
arugula and kale blend, sliced orange, pickled beets, feta, toasted walnuts, chickpeas, red onion, balsamic vinaigrette <i>add roasted chicken for \$2</i>	

Chopped Thai Peanut Bowl (*N)	15
chopped kale, broccoli slaw mix, cilantro, scallion, maple sriracha peanuts, pulled chicken, quinoa, edamame, peanut dressing	

Rotating Bowl Special	13+
chef's choice grain or salad bowl special - check our deli case to see what we have today!	

