GYPSY SOL

CRAFT COCKTAILS

AT

UNCOMMONER

SMALL PLATES

Beneath the hum of passing journeys lies Gypsy Sol, a hidden refuge within the Uncommoner Hotel where travelers, seekers, and kindred spirits gather. Inspired by tarot, mysticism, and the pull of the unknown, it is a place that invites you to wander without a map and discover something unexpected. Candlelight flickers, stories unfold, and each moment feels guided by something just beyond reach—reminding us that adventure begins the instant we choose to follow it.

Here, the experience is written in the stars and shared at the table. Our zodiac-inspired cocktails reflect the many facets of who we are—bold, curious, fiery, or serene—while a menu of small plates and communal offerings encourages connection, conversation, and discovery. Pass, taste, linger—because at Gypsy Sol, strangers become companions, every dish tells part of a story, and every visit is a journey waiting to be embraced.



CHARTED SPIRITS

LIBATIONS — FOR — LIBERATION

SIP AMONG — THE — STARS

GYPSY SOL . . . . . COCKTAILS

FIRE SIGNS

♈ ARIES

MOTHER OF SWORDS

Empress 1908 Cucumber Lemon Gin, fresh lime, cane sugar, quinine, sparkling water

Delicate and refreshing, with soft botanical notes and a clean, lifted finish

19

♌ LEO

STRENGTH

Hendrick's Gin, Uncharted Rhapsody, Giffard Falernum, fresh pineapple and lime, cane sugar, muddled rosemary

Bright and aromatic, blending tropical fruit and herbal notes

24

♐ SAGITTARIUS

TEMPERANCE

Herradura Añejo Tequila & Del Maguey Vida Mezcal, passion fruit, fresh lime, and cane sugar with a chili-sugar rim

Bright and tropical with a hint of smoke, balanced by citrus and a subtle spicy finish

21

EARTH SIGNS

♉ TAURUS

THE HIEROPHANT

Bacardi Light Rum & Diplomático, curaçao, orgeat, fresh lime, muddled mint

Bright and refreshing with layered citrus, soft nuttiness, and a cool herbal finish

19

♍ VIRGO

THE DEVIL

Tito's Vodka & Hennessy VSOP, shaken with espresso, cane sugar, cream, chocolate bitters

Dark and decadent, balancing roasted espresso with subtle sweetness and depth

20

♑ CAPRICORN

MOTHER OF PENTACLES

Four Roses Bacon-Infused Bourbon, lightly sweetened

Rich, savory, and smooth with subtle smoke and a clean, spirit-forward finish

20

AIR SIGNS

♊ GEMINI

KING OF SWORDS

Monkey Shoulder Blended Scotch, fresh lemon, honey-ginger syrup, splash of Laphroaig Islay Scotch, wood chip smoke

Layered and complex, with vibrant citrus, gentle sweetness, and a smoky depth

22

♎ LIBRA

JUSTICE

PREMIUM SPIRIT

Don Julio 1942, Grand Marnier Cuvée du Centenaire, Luxardo Amaretto, fresh lime, agave, egg white

Elegant and opulent, layering ultra-premium spirits with citrus and a smooth, airy texture

38

♒ AQUARIUS

THE STAR

Woody Reserve Whiskey, Campari, Carpano Antica Vermouth, and peach bitters, stirred and finished with orange oils

Rich, balanced, and bittersweet with layered depth and a smooth, aromatic finish

20

WATER SIGNS

♋ CANCER

THE CHARIOT

Barsol Pisco Mosto Verde, fresh lime, cane sugar, prickly pear, egg white

Delicate and refined, balancing tart citrus with subtle sweetness and a velvety texture

19

♏ SCORPIO

MOTHER OF CUPS

Basil Hayden Bourbon & Hennessy VSOP, shaken with fresh lime, cane sugar, muddled basil

Herbaceous, citrus-forward, and refreshingly smooth

19

♓ PISCES

FATHER OF CUPS

Herradura Blanco Tequila, fresh grapefruit and lime, cane sugar, finished with prosecco

Crisp and vibrant, with sparkling citrus and a clean, refreshing lift

20

GYPSY SOL . . . . . COCKTAILS

FIND YOUR SIGN

JAN 20 - FEB 18 AQUARIUS
FEB 19 - MAR 20 - PISCES
MAR 21 - APR 19 - ARIES
APR 20 - MAY 20 - TAURUS
MAY 21 - JUN 20 - GEMINI
JUN 21 - JUL 22 - CANCER
JUL 23 - AUG 22 - LEO
AUG 23 - SPT 22 - VIRGO
SEP 23 - OCT 22 - LIBRA
OCT 23 - NOV 21 - SCORPIO
NOV 22 - DEC 21 - SAGITTARIUS
DEC 22 - JAN 19 - CAPRICORN

Other DRINKS

ZERO-PROOF

DESERT SKIES 11
fresh lime, prickly pear, cane sugar, peach bitters, soda

vibrant and lightly sparkling, with tart citrus and soft desert fruit

IGNITED PASSION 11
passion fruit, fresh lime, cane sugar, bitters, soda

bright and expressive, with tropical citrus and a subtle chili heat

ALCHEMIST'S MULE 11

fresh lime, ginger beer, mint, cane sugar, bitters
crisp and refreshing with cool mint and a lively ginger finish

BEER - CANS & BOTTLES

MAINE BREWING CO: LUNCH IPA 15
CISCO IPA 9
MODELO ESPECIAL 8
SAM ADAMS SEASONAL 8
ATHLETIC (ZERO PROOF) 8
MICHELOB ULTRA 7
CAPE COD BLONDE 9
ALLAGASH WHITE 9

HARD SELTZERS

HIGH NOON 9
SUN CRUISER 9
Please ask for today's selection

CLASSICS & SODAS

CLASSIC BOTTLED SODAS 6
coke · diet coke · sprite

ITALIAN SPARKLING (FLAVORED) 5
san pellegrino zero: lemon · peach · blood orange

STILL WATER (1L) 8
acqua panna

SPARKLING WATER (1L) 8
san pellegrino

WINES & WHATNOT



GYPSY POURS

Rotating Wines by the Glass $15
Seasonal selections, ever-changing based on availability and inspiration.

Prosecco
Rose
Pinot Grigio
Sauvignon Blanc
Chardonnay
Pinot Noir
Cabernet Sauvignon

SPARKLING:

LAMARCA *Northern Italy* - 38
TAITTINGER, BRUT LA FRANCAISE, *champagne, france nv* - 100
CHAMPAGNE TASSIN, BRUT BLANC DE BLANCS, *champagne, france nv* - 130

ROSE:

MAISON SAINT AIX, *coteaux d'aix en provence, france* - 43
CHATEAU LA NERTHE, *prieure de montezargues, tavel, france* - 59

PINOT GRIGIO

ACROBAT PINOT GRIS, *oregon* - 38
PIGHIN PINOT GRIGIO, *friuli-venzia giulia, italy* - 44

SAUVIGNON BLANC:

DRYLANDS SAUVIGNON BLANC, *marlborough, new zealand* -36
FERRARI-CARANO FUME BLANC, *sonoma county, california* -47
JACQUES DUMONT SANCERRE, *loire valley, france* - 75

CHARDONNAY:

WEATHER CHARDONNAY, *sonoma coast, california* - 42
LINGUA FRANCA 'AVNI' CHARDONNAY, *willamette valley, oregon* - 66
MAISON ALBERT BICHOT CHABLIS, *chateau long-depaquit, burgundy, france* - 85
CAKEBREAD VINEYARDS CHARDONNAY, *napa valley*- 107

UNCOMMON WHITES:

SPINELLI PECORINO, *terre di chieti igt, italy* - 38
GRACA DE PEDRA ALVARINHO, *vinho verde, portugal* - 43
GIANNI GAGLIARDO, *fallegro langhe favorita doc, italy* - 53

PINOT NOIR:

BANSHEE PINOT NOIR, SONOMA COAST, *california* - 57
RESONANCE PINOT NOIR, *willamette valley, oregon* -69
MAISON ALBERT BICHOT PINOT NOIR ORIGINES, *burgundy, france* -69

CABERNET SAUVIGNON:

SERIAL CABERNET SAUVIGNON, *paso robles, california* - 49
ONE CRU CABERNET SAUVIGNON, *napa valley, california* - 67
ROBERT MONDAVI CABERNET SAUVIGNON, *napa valley, california* - 77
SEQUOIA GROVE CABERNET SAUVIGNON, *napa valley, california* - 132

RESERVE

UNEARTHED RITUAL

100

Macallan 18-Year Sherry Oak, Armagnac XO, 50-Year Tawny Port, saffron honey, and black walnut bitters, finished with wood smoke

Deep, opulent, and contemplative—layering rare aged spirits with warm spice and a long, luxurious finish

COMMUNAL *Cocktails*

Some spirits are not meant to be summoned alone. These are libations of communion — crafted for shared hands, offered across the table like a card drawn for two. To pour for another is an act of intention. To drink together is to weave your fates, however briefly, into one.

WHEEL OF FORTUNE

COCKTAIL FOR 2	48

Tanqueray Ten Gin & Barsol Pisco, shaken with fresh lemon, cane sugar, egg white, and lemon bitters. Served in a cauldron.

Light, silky, and refreshing—presented tableside in a smoking cauldron for a shared ritual experience

ALL THAT GLITTERS

COCKTAIL FOR 2	48

Tito's Vodka, Aperol, fresh lime and orange, cane sugar, Moscato d'Asti, and orange bitters. Served in a cauldron.

Bright and lightly sparkling, with layered citrus and a soft, effervescent finish

THE DEVINER'S POUR

COCKTAIL FOR 2-4	68

Choice of spirit (Zacapa 23 Rum, Grey Goose Vodka, Hendrick's Gin, Patrón Blanco, or Basil Hayden Bourbon), fresh orange and lime, chamomile, bitters, and mint

Fragrant and refreshing, with layered citrus and floral notes—served in a ceremonial tea service for a shared, immersive experience



DINNER & SUCH

NOSH AND NIBBLE

RAW BAR

EAST COAST OYSTERS
1/2 dozen 20 / dozen 40

GYPSY SOL OYSTER 21
champagne sabayon, caviar, chive

BLUEFISH PÂTÉ DIJONAISE 14
crostini, ala grecque pickles

WHITE ANCHOVIES 12
pan con tomate, garlic confit, olive oil, sea salt

SHRIMP COCKTAIL 4
cocktail sauce, mignonette

CAVIAR SERVICE MKT
crispy potato, champagne sabayon

GRAZING BOARDS

GYPSY SOL MEZZE 7 EACH / 46 PLATTER
hummus, muhammara, baba ganoush, marinated olives, marinated cheeses, vegetables a la grecque, shrimp salsa-stuffed peppers, whipped feta-pepper dip served with crispy pita chips

GYPSY SOL CHARCUTERIE BOARD 38
cured meats and salumi, paired with cheeses and a rotating assortment of pickles, olives, nuts, and house preserves

DIPS

BAKED COD BRANDADE 15
poached cod & whipped potato, baked and topped with chorizo, shrimp, & corn salsa, crostini

SPICY MOLTEN CRAB DIP 17
maine crab, gouda, kimchi, sesame, toast

SMALL PLATES

MESCLUN GREENS SALAD **gf* 11
strawberry tarragon vinaigrette, persian cucumber, radish

CAESAR SALAD 16
griddled crouton panzanella, white anchovy, DOP parm

STRAWBERRY GAZPACHO **gf* 15
vermont burrata, heirloom tomato, baklouti green chile oil

SEARED HALLOUMI CHEESE **gf* 15
roasted grapes, cognac-kabsa date sauce, watermelon radish, sesame almond dukkah

CRISPY TRUFFLE FRIED POTATOES **gf* 15
truffle-parmesan aioli, fresh herbs

BIZERTE STYLE CORN RIBS **gf* 15
Tunisian chili crisp, whipped feta, hazelnut, amaranth

ZA'ATAR SEARED TUNA 20
avocado mousse, grapefruit, alfonso olive, pickled radish

LAMB AND BEEF KOFTA **gf* 15
persian spiced meatballs, crunchy cucumber, shawarma yogurt sauce

NEW ENGLAND CLAM CHOWDER 12
gypsy cultured butter, oyster crackers

HANDHELD

HOUSE LOBSTER ROLL MKT
green goddess dressed lobster, griddled brioche
+add caviar *MKT*

SMASH BURGER 22
gypsy sol aioli, shredduce, chiffonade onion, local heirloom tomato, aged cheddar, fries

ENTREES

VEGETABLE GRAIN BOWL A LA GRECQUE **gf* 23
marinated seasonal local vegetables, quinoa, wild rice, fresh herbs, feta-pepper sauce

CRAB CRUSTED LOCAL FLUKE **gf* 39
southeast herbed curry, green papaya, radish, bamboo rice

PAN ROASTED CHICKEN BREAST **gf* 30
herb basted natural chicken, roasted summer vegetables, ratatouille sauce, castelvetrano olive pistou

CULOTTE STEAK FRITES **gf* 34
crispy potatoes, gypsy cultured butter, sol steak sauce, alderwood smoked sea salt

DESSERTS

STRAWBERRY & LEMON VERBENA SHORTCAKE 12
caramelized white chocolate, whipped vanilla bean creme fraiche

CHOCOLATE TART 12
salted caramel, torched meringue, Grand Marnier sanguine

ADD ON'S

for those who are a little extra

shrimp 4 ea
tuna (4oz) 21
chicken 9
kofta 7 ea
fries 9



**gf - gluten free*

Please inform your server of any allergies or dietary requirements before ordering. Our dishes are prepared in a kitchen that handles nuts, gluten, dairy, eggs, shellfish, soy, and sesame. We cannot guarantee any dish is completely free from allergens. For a full list of allergens, please ask a member of staff.
***Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness*