



# 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

## 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

## 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, shreduce, 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, castelvetro 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

kofta 7 ea

tuna (4oz) 21

fries 9

chicken 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

