APPETIZERS

GERTIE'S BISCUITS $9
three biscuits with whipped honey butter

ROASTED BEET & JALAPENO HUMMUS $10
warm naan bread & olives
GF option: replace Naan with assorted vegetable sticks $3
(vegan option available)

AVOCADO FRIES $13
panko fennel batter, black pepper aioli

PARMESAN GARLIC FRIES $10

THICK CUT ONION RING STACK $12

SHRIMP COCKTAIL GF $24
five colossal shrimp with house cocktail sauce & lemon aioli

SOUTHERN FRIED SHRIMP $18
five large perfectly fried shrimp, served with lemons and garlic aioli

BRISKET SLIDERS $14
tender slow cooked brisket with house bbq sauce, dill pickles & creamy coleslaw

MAC & CHEESE $12
homestyle mac & cheese with smoked gouda & white cheddar cheese
add lobster $8
add brisket $5

MAINS

NEW ENGLAND LOBSTER ROLL $29
sweet tender atlantic lobster served on toasted split top roll with creamy mayonnaise, celery, chive & choice of side

CRAFT ALE FISH & CHIPS $23
fresh icelandic golden fried cod served with French fries, tartar sauce, coleslaw, lemon & malt vinegar

GERTIE'S BURGER $23
wagyu beef, american or swiss cheese, dill pickles, house special sauce, brioche bun & choice of side
(plant based non-meat burger available on request)
add smoked brisket $5

BABY BACK RIBS $36
tender half rack topped with house BBQ sauce, served with Gertie's signature coleslaw and special baked beans with caramelized onions, cheddar cheese jalapeno corn muffin

TACO TRIO WITH BLUE CORN TORTILLAS $28
Batter fried cod topped with creamy guacamole & mandarin orange segments

Adobo double marinated grilled chicken breast with pickled onions and cabbage

Slow roasted pork belly honey green tomatillo & mango salsa, pickled vegetables

SOUP & SALADS

TORTILLA SOUP GF $9

FRESH ROASTED BEET CARPACCIO SALAD GF $18
arugula, red & golden beets, green apple straws, goat cheese, pine nuts, pomegranate dressing, balsamic glaze & honey (vegan option available)

CAESAR SALAD $14
GF option: remove croutons
add grilled chicken breast $8
add roasted salmon $10

WEDGE SALAD GF $16
baby iceberg lettuce topped with homemade bleu cheese dressing, smoked bacon bits, sliced cherry tomatoes, green onions & crumbled bleu cheese
add grilled chicken $8
add roasted salmon $10

ANGUS FLAT IRON STEAK SALAD GF $26
field greens, grilled steak, avocado, sliced red onions, hard boiled egg, grape tomatoes, red bell pepper, bleu cheese crumbles & cucumber dressed with lemon shallot vinaigrette

SIDES

FRENCH FRIES $8

SWEET POTATO FRIES $10

COLESLAW GF $7

ROASTED VEGETABLES GF $10

DESSERTS

PINK LADY APPLE COBBLER $12
flavored with cinnamon, vanilla & nutmeg oatmeal crust, topped with French vanilla ice cream and caramel sauce

CLASSIC TIRAMISU $12

SPECIALTY COCKTAILS

The Hibiscus Lemon Drop $12
vodka . lemon juice . ginger hibiscus syrup . triple sec

Smoky Margarita $12
mezcal . chili liqueur . lime juice . mango syrup

Watermelon Basil-Tini $12
gin . lime & lemon juice . muddled watermelon & basil . st. germain liqueur

Ruby Paper Plane $12
bourbon . aperol . amaro nonino . grapefruit juice

The Manhattan $12
bourbon . sweet vermouth . bitters

Blood Orange Cosmo $12
blood orange vodka . triple sec . orange juice . splash of cranberry juice . blood orange liqueur

Bourbon Sidecar $12
bourbon . grand marnier . lemon

La Paloma $12
tequila blanco . ruby red grapefruit juice . lime juice . tajin rim

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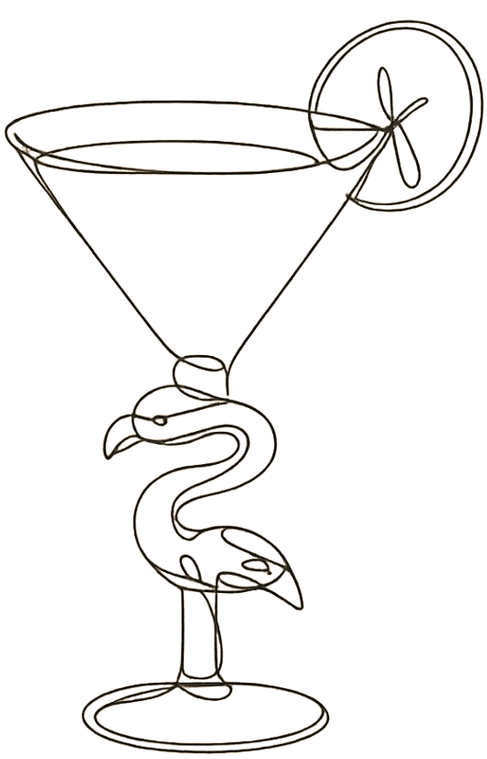
Beer $8

scrimshaw pilsner . lagunitas IPA . boont amber ale . heineken . stella . modelo especial . negra modelo . heineken n/a lagunitas hazy IPA

Wine $12

chardonnay . cabernet . sauvignon blanc . merlot . pinot grigio . rose

Spirit Free $7
mango mojito . ginger hibiscus cooler



GERTIE'S
salon & bar

DINNER MENU

GERTIE'S
salon & bar

HAPPY HOUR

WEDNESDAY – SUNDAY
5PM–6:30PM

APPETIZERS

GERTIE'S BISCUITS $6
three biscuits served with honey butter

ROASTED BEET & JALAPENO HUMMUS GF $8
warm naan bread & olives
GF option: replace Naan with assorted vegetable sticks $3
(vegan option available)

SHRIMP COCKTAIL GF $16
four colossal shrimp with house cocktail sauce & lemon aioli

SOUTHERN FRIED SHRIMP $16
five large perfectly fried shrimp, served with lemon and garlic aioli

BRISKET SLIDERS $12
tender slow cooked brisket with house bbq sauce, dill pickles, creamy coleslaw & brioche buns

MAC & CHEESE $8
homestyle mac & cheese with smoked gouda & white cheddar
add lobster $8
add brisket $4

AVOCADO FRIES $10

PARMESAN GARLIC FRIES $8

THICK CUT ONION RING STACK $10

GERTIE'S
salon & bar

HAPPY HOUR

WEDNESDAY – SUNDAY
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APPETIZERS

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THICK CUT ONION RING STACK $10

GERTIE'S
salon & bar

HAPPY HOUR

WEDNESDAY – SUNDAY
5PM–6:30PM

THIRSTY THURSDAY
5PM–9PM

SPECIALTY COCKTAILS

Ginger Hibiscus Lemon Drop $8
vodka . lemon juice . ginger hibiscus syrup . triple sec

Smoky Margarita $8
mezcal . chili liqueur . lime juice . mango simple syrup

Watermelon Basil-Tini $8
gin . muddled watermelon & basil . lime & lemon juice . st. germain

Ruby Paper Plane $8
bourbon . aperol . amaro nonino . grapefruit juice

The Manhattan $8
bourbon . sweet vermouth . bitters

Beer $8

Wine $8
chardonnay . cabernet . sauvignon blanc . merlot . pinot grigio . rose

Spirit Free $5
mango mojito . ginger hibiscus cooler

GERTIE'S
salon & bar

HAPPY HOUR

WEDNESDAY – SUNDAY
5PM–6:30PM

THIRSTY THURSDAY
5PM–9PM

SPECIALTY COCKTAILS

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Smoky Margarita $8
mezcal . chili liqueur . lime juice . mango simple syrup

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bourbon . aperol . amaro nonino . grapefruit juice

The Manhattan $8
bourbon . sweet vermouth . bitters

Beer $8

Wine $8
chardonnay . cabernet . sauvignon blanc . merlot . pinot grigio . rose

Spirit Free $5
mango mojito . ginger hibiscus cooler