



Ciao and BonJour from Chef Felipe & Angela 'Mama G'!  
Welcome to our culinary dream come true!

'GAB' is a charming, neighborhood, chef-inspired Bistro nestled in an 1884 Historic Home in the heart of the Medical District on Galveston Island's 'East End'. Our story is one of passion and dedication for French & Italian tradition and genuine Southern Hospitality.

We put everything we have into your experience and we are so genuinely grateful that you are here. We hope to get to serve you and your families for years to come!

Thank you for supporting our small business and the amazing people that work here. May you all be blessed.

**il pane**  
**Bread & Good Olive Oil** - \$5 \*V, VG, DF\*

**Pane Rustico** - \$12 \*V\*

Chunks of Garlic Ciabatta Bread, Seasoned Ricotta, Chile Oil Drizzle

### **antipasto**

**Roman Artichokes** - \$12 \*GF, V, VG, DF\*

Flash-Fried, Extra Virgin Olive Oil, Fresh Lemon, Garden Mint (2 per order)

**Calamari Puttanesca** - \$16 \*GF, DF\*

Sauteed Rings & Tentacles. Caper, Olive, Anchovy, Chile, Tomato

**Burrata Caprese** - \$12 \*V\*

Cow & Buffalo Milk Burrata, Basil Pinenut Pesto, Cherry Tomato, Ciabatta

### **insalata / zuppa**

Add: Chicken Breast +\$4 / Chicken Confit = \$6 / Salmon = \$10 / Gulf Shrimp +\$10 / Avocado Half +\$2

**Caesar** - \$12

Romaine, Parmesan Cheese,  
Garlic Croutons, House-made  
Caesar Dressing

**Francesca Salad** - \$14 \*GF, V\*

Mixed Greens, Candied Pecans, Apple &  
Pear, Blue Cheese, Balsamic Vinaigrette

**Greek Salad** - \$16 \*GF, V\*

Romaine, Cherry Tomato, Red Onion,  
Kalamatas, Pepperoncini, Cucumber,  
Feta Cheese, Red Wine Vin

**Tomato Basil Soup** - \$8 \*GF, V\*

### **main**

**Mushroom Risotto** - \$20 \*GF\*

Arborio Rice, Buttered Onion, Parmesan, Asparagus, Truffled Mushrooms

\*Add Chicken Breast +\$4 \* Add Confit Chicken +\$6

**Steak Frites** - \$29 \*GF\*

Two 3-ounce Beef Tenderloin Medallions, Truffle Parmesan Fries, Cowboy  
Butter \*Add Gulf Shrimp +\$

**Chicken Parmesan** - \$21

Served with Pasta Marinara \*Sub Meat sauce on Pasta +\$5

*We are not an allergy-free kitchen.*

GF=Gluten Free

V=Vegetarian

VG=Vegan

DF=Dairy Free

*Parties of 6+ people=20% gratuity*

*NO SPLIT CHECKS*

TUESDAY - SATURDAY

Breakfast 8a-11a

Lunch 11a-2p

Dinner 5p-8p

Closed Major Holidays

415 9th Street  
Galveston, TX 77550

409-632-7497  
www.GABGalveston.com

## house-made pasta

**Pomodorini** - \$15

\*V, VG, DF\*

Cherry Tomato, Garlic, Basil, Extra  
Virgin Olive Oil

**Cacio e Pepe** - \$16 \*V\*

Parmesan, Black Pepper, Arugula

\*Add Market Mushroom & Onions

+\$3 Add Chicken Breast +\$4

**Vodka** - \$18 \*V\*

San Marzano Tomato, Vodka, Cream

\*Add Sausage +\$4 \*Add Confit

Chicken +\$6

**Pesto Alfredo with Chicken** - \$19

Chicken Breast, Parmesan, Cream,

Basil Pesto, Garlic, Sundried Tomato

**Bosciaola** - \$20

Chicken Confit, Buttered Mushroom,

Thyme, Parmesan

**Limone** - \$24

Smoked Salmon, Red Onion,

Sweet Peas, Lemon Dill Cream

**Fra Diavolo** - \$25 \*DF\*

Sauteed Gulf Shrimp, Chili Oil,

Simmered Marinara, Basil \*Spicy

**Amatriciana** - \$19 \*DF\*

House-Cured Pork, Sweet Onion, San

Marzano Tomato, Basil

\*Add 3 Blackened Shrimp +\$10

**Mio Figlio** - \$18

Ground Italian Pork Sausage, Tomato,

Arugula, Spicy White Wine Butter

**Bolognese** - \$18

Ground Beef, Italian Plum Tomato,

Parmesan Cheese

3% Credit Card Surcharge is added to all CREDIT card payments

\*Debit/PrePaid/Gift Cards exempt\*.

gluten-free

available +\$2

## house-made pizza 12"

**Pizza Marinara** - \$15 \*V, VG, DF\*

Traditional without Cheese, Marinara,

Red Onion, Italian Herbs

**Margherita** - \$16 \*V\*

Fior di Latte Fresh Mozzarella, Cherry

Tomato, Torn Basil, Red Base

**Bianco** - \$17 \*V\*

Whole Milk Mozzarella, Fior di Latte,

Parmesan, Garlic Chile Olive-Oil Base

**Funghi** - \$18 \*V\*

Truffled Mushroom, Caramelized Onion,

Gruyere, Olive-Oil Base

\*Add Chicken +\$4 \*Add Sausage +\$4

**G.O.A.T.** - \$19 \*V\*

Mozzarella, Sundried Tomatoes, Garlic

Confit, Goat Cheese, Pesto, Olive-Oil Base

\*Add Chicken +\$4 \*Add Sausage = \$4

**Spinaci** - \$18 \*V\*

Garlic Spinach, Ricotta, Lemon Zest

\*Add Chicken +\$4 \*Add Sausage +\$4

**Sweet & Spicy** - \$18

Pork Pepperoni, Mozzarella, Jalapeno,

Honey, Red Base \*Add Arugula +\$2

**Pepperoni Pizza** - \$16

Pork Pepperoni, Mozzarella, Red Base

\*Add Sausage +\$4 \*Add Mushroom & Onion +\$2

**Salmone Affumicato** - \$24

Smoked Salmon, Creme Fraiche, Red Onion,

Caper, Everything Bagel Seasoning.

**Mortadella Foglio** - \$17

Burrata, Pork Mortadella, Pistachio,

Arugula. Eats like a sandwich!

## **BEER \$6**

### Galveston Island Brewing:

Kolsch Blonde  
CitraMellow IPA  
LowTide Light  
TikiWheat Pale

Peroni  
Modelo  
Shiner Bock

## **WINE BY THE GLASS**

### White Wine:

Pinot Grigio \$9  
Chardonnay \$8  
Sauvignon Blanc \$10  
Moscato \$12  
Prosecco \$10  
Rose \$10

### Red Wine:

Pinot Noir \$10  
Cabernet Sauvignon \$10

## **NON-ALCOHOLIC**

\$3.50(NO-REFILLS)

Hibiscus Iced Tea  
Berry Lemonade  
Tamarind Jarrito  
Mexican Coke  
Topo Chico

Pelligrino Limonata  
Pelligrino Aranciata(orange)

Juice: Apple, Cranberry,  
Pineapple

Canned: Coke Zero, Diet Coke,  
Sprite, Dr. Pepper



## **DESSERTS \$10**

- Flourless Chocolate Torte
- Key Lime Pie
- Vanilla Crème Brûlée
- Balsamic Berries & Cream
- Croissant Bread Pudding with Buttered Rum Sauce

## **IMPORTED FROM ITALY DESSERTS \$10**

Classic Tiramisu

Pistachio Ricotta Cake



## <<Classics>>

### Brewed Coffee \$3.50

Columbian Roast by Fontana Coffee  
Roasters in Houston

### Espresso \$4

### Macchiato \$4.50

1:1 Ratio Espresso & Foam

### Cortado \$4.50

1:1 Ratio Espresso & Foam

### Cappuccino \$5.50

1:1:1 Ratio Espresso,  
Steamed Milk & Foam  
\*12 oz only

### Flat white \$5.50

2 : 1 Ratio Espresso,  
Steamed Milk with MicroFoam  
\*12 oz only

### Latte (Hot or Iced) \$5.50 / 6.00

1:3 Ratio Espresso & Steamed  
or Fresh Milk

### Illy Cold Brew \$5.50 / \$6.50

Twice the caffeine, half the acid. Naturally  
Slightly Sweet. No dairy!

## <<Hot Tea>>

by Reishi Organics \$4.00

### Chamomile Medley

### Lavender Mint

### Turmeric Ginger

### English Breakfast

### Masala Chai

### Matcha Green Tea

### Earl Grey



All coffee drinks come  
with 2 shots of  
espresso!

## <<Specialty>>

Small \$6.50 / Large \$7.00

### The Nico

Half Sweet with Orange & Vanilla,  
Topped with Cinnamon & Orange  
Zest

### Aztec Mocha

Brown Sugar Cinnamon Mocha  
Latte, Topped with Cinnamon

### Warm Harvest

Vanilla Pumpkin Spice Latte with  
Caramel Drizzle & Pumpkin Spice  
Topping

### Bo Peep

\*Iced\*Toasted Marshmallow &  
Vanilla Latte, Topped with Mini  
Marshmallows

### Klondike Cold Brew

\*iced\*Refreshing Mint with Illy  
ColdBrew & Chocolate Drizzle

### Chocolate Almond Turtle

Salted Caramel Latte with Almond Milk &  
Chocolate Drizzle

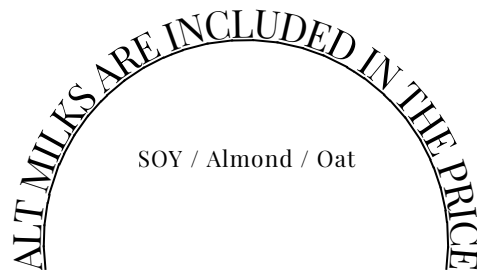
### Chai Latte

Make it dirty +\$2

### Vanilla Matcha Latte

Delicious with Lavender Syrup  
+\$.50

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## <<Extras>>

### Drizzle \$.25

Caramel, Chocolate, White Chocolate

### Whipped Cream \$.50

### Add a shot of espresso \$2

### Syrups \$.50

-Vanilla / Sugar-Free Vanilla

-Hazelnut / Sugar-Free Hazelnut

-Caramel / Sugar-Free Hazelnut

-Lavender

-Pistachio

-Salted Caramel

-Tiramisu

-Orange

-Brown Sugar Cinnamon



## WHITE WINE:

|                                                     |            |
|-----------------------------------------------------|------------|
| <b>Pinot Grigio DOC</b> ~ Mezzacorona ~ Venezie, IT | \$9 glass  |
| <b>Chardonnay</b> ~ LongBarn ~ CA                   | \$9 glass  |
| <b>Sauvignon Blanc</b> ~ Liberation ~ France        | \$10 glass |
| <b>Rose</b> ~ Vielle Ferme ~ FR                     | \$10 glass |
| <b>Prosecco Brut</b> ~ Candoni ~ Veneto, Italy      | \$12 glass |
| <b>Sparkling Brut</b> ~ Chandon ~ CA 187 ml         | \$18       |

|                                                    |      |
|----------------------------------------------------|------|
| <b>Chardonnay</b> ~ LongBarn ~ CA                  | \$40 |
| <b>Chardonnay</b> ~ Unshackled by Prisoner ~ CA    | \$60 |
| <b>Pinot Grigio DOC</b> ~ Scarpetta ~ Friuli, IT   | \$50 |
| <b>Sauvignon Blanc ~ The Ned</b> ~ Marlborough, NZ | \$50 |
| <b>Sauvignon Blanc</b> ~ Liberation ~ France       | \$40 |
| <b>Riesling</b> ~ Dr Pauly ~ Mosel, Germany        | \$38 |
| <b>Rose</b> ~ Vielle Ferme ~ FR                    | \$40 |
| <b>Prosecco Brut</b> ~ Candoni ~ Veneto, Italy     | \$48 |
| <b>Sparkling Brut</b> ~ Gruet ~ NM, USA            | \$70 |
| <b>Sparkling Brut</b> ~ Chandon ~ CA               | \$90 |

## RED WINE BY THE BOTTLE:

|                                                                |                   |
|----------------------------------------------------------------|-------------------|
| <b>Barbera d'Asti</b> ~ Mauri Molino ~ Piemonte, IT            | \$70              |
| <b>Brunello d' Montalcino</b> ~ Banfi ~ Tuscany, IT            | \$230             |
| <b>Cabernet Sauvignon</b> ~ B Side ~ North Coast, CA           | \$75              |
| <b>Cabernet Sauvignon</b> ~ Caymus 40 <sup>th</sup> ~ NAPA, CA | \$320             |
| <b>Cabernet Sauvignon</b> ~ Woodbridge, CA                     | \$10 glass/\$40   |
| <b>Cabernet Sauvignon</b> ~ NSO ~ CA                           | \$50              |
| <b>Cabernet/Sangiovese</b> ~ CortaLunga ~ Tuscany, IT          | \$50              |
| <b>Chianti DOCG</b> ~Ruffino Ducale Riserva ~ Chianti, IT      | \$80              |
| <b>Chianti DOCG</b> ~Gabbiano ~ Chianti, IT                    | \$50              |
| <b>Malbec Riserva</b> ~ UNO ~ Mendoza, ARG                     | \$55              |
| <b>Pinot Noir</b> ~ Argyle ~ Willamette, OR                    | \$108             |
| <b>Pinot Noir</b> ~ Los Riscos ~ Chile                         | \$10 glass / \$40 |
| <b>Pinot Noir</b> ~ Le Versant ~ FR                            | \$48              |
| <b>Tempranillo</b> ~ Campo Viejo ~ Castilla, SP                | \$55              |
| <b>Tempranillo</b> ~ Orot ~ Crianza                            | \$72              |