



STARTERS

🔪 STICKY SHRIMP

Bourbon Sweet & Sour, Ginger, Garlic, Toasted Pecan, Scallion | 13

BONELESS WINGS

Choice of Hot Honey, Salt & Pepper, Rootbeer BBQ or Smokey Chipotle, Crudites, Blue Cheese or Ranch Dressing | 13

BAKED PRETZELS

House Mustard, Smokey Cheese Sauce, Sea Salt | 13

AHI TUNA NACHOS

Wonton Chips, Togarashi, Sesame Seeds, Avocado Crema, Scallion | 14

CHIPS & QUESO

House Made Tortilla Chips, Black Bean Corn Salsa, Queso Blanco | 8

FRIED PICKLES

Cajun Cornmeal Breading, Poblano Ranch | 13

WHITEFISH DIP

Fried Capers, Pickled Red Pepper, Baked Naan, Crackers & Crudite | 15

STEAM BUNS

Sweet Braised Pork, Peanut-Chili Sauce, Pickled Vegetables, Toasted Peanut, Cilantro | 13

SOUPS & SALADS

SWEET CORN BISQUE | 6

SOUP DU JOUR | 6

Add to any Salad: Chicken 6 | Shrimp 8 | Steak 12

CAESAR SALAD

Romaine, White Anchovy, Garlic Croutons, Pecorino, Parmesan, Caesar Dressing | 10

SOUTHWEST SALAD

Romaine, Black Bean-Corn Salsa, Avocado, Pickled Onion, Cotija, Fried Tortilla Strips, Poblano Ranch Dressing | 11

CHEF'S SALAD

Mixed Greens, Heirloom Grape Tomato, Carrot Curls, Watermelon Radish, Buttermilk Blue Cheese, Bacon Crumble, Hard Boiled Egg, Champagne Vinaigrette | 13

PICK TWO | 14

11-4 PM

CUP OF SOUP

Sweet Corn Bisque, Soup Du Jour

SIDE SALAD

Garden, Caesar

HALF HANDHELD

The Italian, Gypsum Club, Seafood Roll, Chicken Caesar Wrap

HANDHELDS

All sandwiches come with house, made chips or substitute fries or side salad for | 2.00

Gluten-free options available

🔪 BACON BURGER

Single Smash Patty, American Cheese, Thick-Cut Bacon, Fried Onion, House Pickles, Tomato Jam, Bacon Fat Mayo, Potato Bun | 15

THE TWOFER

Double Smash Patty, Swiss Cheese, Grilled Onions, Shiitake Mushroom, YumYum Sauce, Sesame Seed Bun | 17

🔪 THE ITALIAN

Smoked Prossitini, Pistachio Mortadella, Capicola Picante, Smoked Provolone, Baby Arugula, Giardiniera Mayo, Hoagie Bun | 16

GYPSUM CLUB

Ham, Turkey, White Cheddar, Thick-Cut Bacon, Mixed Greens, Heirloom Tomato, Dijonnaise, Toasted Sourdough | 16

CHICKEN SANDWICH

Grilled or Fried Chicken Breast, Coleslaw, Hot Honey Drizzle, House Pickles, Potato Bun | 15

SEAFOOD ROLL

Lobster, Shrimp, Whitefish, Lemon Aioli, Mixed Greens, Shaved Asparagus, New England Buns | 16

CHICKEN CAESAR WRAP

Grilled Chicken, House Caesar Dressing, Romaine Lettuce, Parmesan, Pecorino, Herb & Spinach Wrap | 14

SMOKEY JOE

Ground Smoked-Ribeye, Sweet & Tangy Joe Sauce, House Pickles, Fried Onion, Sesame Seed Bun | 15

BLT

Sourdough Bread, Thick Cut Bacon, Sliced Heirloom Tomato, Iceberg Lettuce, Avocado, Garlic Parmesan Aioli | 16

🔪 = Gypsum favorite GFO = Gluten Free Option VO = Vegan Option

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Parties of six guests or more will have a 20% gratuity automatically applied to the check

FLATBREADS

Gluten Free Broccoli-Cheddar Crust +5

↗ SWEET HEAT

Sliced Pepperoni, San Marzano Tomato Sauce,
Fresh Mozzarella, Hot Honey Drizzle | 17

HEN & PIG

Grilled Herb Chicken, Bacon Crumble, Grilled
Artichoke, Roasted Garlic Bechamel, Fontina
Cheese Blend, Pickled Fresno | 18

MARGHERITAVILLE

Roma Tomato, Red Onion, Pesto Oil, Fresh
Mozzarella, Balsamic Reduction, Fresh Basil | 16

MIA BIRRIA

Slow Cooked Short Rib, Birria Consome, Shredded
Cheddar & Fontina, Cilantro & Onion | 17

BYO TACOS, BURRITO OR BOWL

with Tortilla Chips & Queso Verde | 16

CHOICE - Corn Tortilla, Flour Wrap or Garlic Lime Rice

PROTEIN - Grilled Chicken Breast, Beef Birria, Braised Pork Shoulder, Fried Shrimp, Cauliflower Chorizo

TOPPINGS - Cilantro-Onion, Cotija Cheese, Shredded Cheddar, Cilantro, Shredded Lettuce,
Sour Cream, Diced Tomato, Pickled Onion, Tortilla Strips (ADD Avocado +3)

SAUCES - Black Bean Corn Salsa, Pineapple Salsa, Rootbeer BBQ, Smokey Chipotle, Salsa Verde

ENTRÉES

4pm - Close

↗ WAGYU SIRLOIN

Smokey Paprika Potatoes, Summer
Vegetable Medley, Chili Butter | 29

NOODLE BOWL

Hoisin-Glazed Shrimp, Sunnyside Egg,
Toasted Cashew, Fresno Chili, Tomato,
Cucumber, Sweet Soy Sauce | 24

CRAB FRIED RICE

Blue Crab, Green Beans, Black Eyed Peas, Blistered
Grape Tomato, Sesame Seed, Scallion, Lemon Aioli | 26

FRIED PERCH

Tomato-Mango & Shrimp Salad, Avocado
Crema, Garlic-Lime Rice, Cilantro | 25

GRILLED PORK CHOP

Herb Couscous, Grilled Asparagus, Baby Arugula,
Watermelon Rind Relish, Feta Crumble | 26

BURNT ENDS

Beef Tenderloin Tips, Fresh Corn Grits,
Sautéed Swiss Chard, Molasses BBQ | 25

DESSERTS

ICE CREAM SANDWICH

Sweet Cream Ice Cream, Mango & Pineapple, Caramel Drizzle, Toasted Coconut, New England Bun | 8

OLD FASHION SMORE

Smoked Chocolate Mousse, Toasted Marshmallow, Graham Cracker Crumble | 10

SEASONAL COBBLER | 10

Ask Your Server For Details! (Gluten Free, Add Ice Cream | 5)

gypsum

GRILL

General manager - Zac Williams and Executive Chef Ryan Wall

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