

GYPSUM BRUNCH

Breakfast

Seafood Benedict

Butter Dunked Lobster, Shrimp & Whitefish, Poached Egg, Hollandaise, Shaved Asparagus, Heirloom Tomato, English Muffin | \$15

Corned Beef Benedict

Cured Short Rib, Poached Egg, Hollandaise, Crispy Potato Topping, English Muffin | \$18

Sausage Sliders

Scrambled Egg, American Cheese, Dijonnaise Brioche Toast Buns, Breakfast Potatoes | \$17

Chilaquiles

Corn Tortilla Chips, Beef Birria Poached Egg, Salsa Verde, Sour Cream, Cotija, Onion & Cilantro | \$18

Traditional

Eggs Your Way, Breakfast Potatoes, Toast, Choice of Bacon, Sausage, or Fruit | \$15

California Burrito

Breakfast Burrito - Carne Asada, House Fries, Avocado, Cotija, Black Bean-Corn Salsa, Crema, Scrambled Egg, Flour Tortilla, Corn Chips & Queso | \$17

Belgian Waffles

Bruleed Bananas, Caramel Drizzle, Chantilly Cream, Toasted Coconut | \$15

Avocado Board

Pickled Onion, Hard Boiled Egg, Mixed Greens, Toast | \$18

Shareables

Boneless Wings

Choice of Salt and Pepper, Smokey Chipotle, Root Beer BBQ, with Blue Cheese or Ranch Dressing | \$13

Sticky Shrimp

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

Ahi Tuna Nachos

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

Chips & Dip

House Caramelized Onion & Chive Dip, House Made Potato Chips | \$9

After Breakfast

Caeser Salad

Romaine, Grilled Chicken Breast, White Anchovy, Garlic Croutons, Pecorino, Parmesan, Caesar Dressing | \$15

Chicken Salad Wrap

Diced Chicken, Red Grapes, Celery, Shallot, Cilantro, Mixed Greens, Toasted Cashews, Mango-Yogurt Dressing, Herb & Spinach Wrap, House Chips | \$14

Gypsum Club

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

Bacon Burger

Single Smash Patty, American Cheese, Thick-Cut Bacon, Fried Onion, House Pickle, Tomato Jam, Bacon Fat Mayo, Brioche Bun, House Chips | \$15

B.L.T.

Thick Cut Bacon, Heirloom Tomato, Baby Iceberg, Avocado, Garlic-Parmesan Aioli, House Chips | \$15

Reuben

Cured Short Rib, Caraway Sauerkraut, Swiss, House Russian Dressing, Marble Rye | \$16

Bacon Fried Rice

Sofrito, Peas, Pineapple Salsa, YumYum Sauce, Sunny Side Egg, Fried Leek | \$17

Wagyu Sirloin

Herb Smashed Potatoes, Grilled Asparagus, Spring Butter | \$28

BRUNCHY DRINKS

Spritzessssssss | \$9

Tequila, Carrot, Ginger, Lime
Strawberry Aperol, Lemon
Gin, Lavender, Lemon
Vodka, Grape, Ginger, Lime
Rum, Coconut, Pineapple, Lime

Constant Gardener | \$11

Avocado Gin, Tomato, Basil, Lime, Cucumber

Mary | \$9

Wheatly Vodka or Corazon Tequila with House Made Traditional or Verde Mix