# GYPSUM BRUNCH

# Breakfast

### Seafood Benedict

Butter Dunked Lobster, Shrimp & Whitefish, Poached Egg, Hollandaise, Shaved Asparagus, 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, Choice of Bacon or Sausage, Toast | \$14

### California Burrito

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

# Belgian Waffles

Sliced 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  $\mid$  \$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**

# Spritzzzzzzzes

Tequila, Carrot, Ginger, Lime | \$9 Strawberry Aperol, Lemon | \$9 Gin, Lavender, Lemon | \$9 Vodka, Grape, Ginger | \$9

### The Constant Gardener

Avocado Gin, Tomato, Basil, Lime | \$11

# Jittery McJitterson

Mezcal, Becherovka, Horchata, Espresso | \$10

# Marys

Tequila or Vodka with House Traditional or Verde Mix | \$9