



STARTERS

↗ STICKY SHRIMP

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

BONELESS WINGS

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

ANTIPASTO BOARD

Cured Meats, Fresh Mozzarella, Olives, Roasted & Pickled Vegetables, Grilled Focaccia | 14

BAKED PRETZELS

House Mustard, Smokey Cheese Sauce, Sea Salt | 13

AHI TUNA NACHOS

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

↗ LOADED SPUDZ

Bacon, Pickled Fresno, Queso Verde, Sour Cream, Scallion | 13

CHIPS & DIP

Caramelized Onion, Chive, Cream Cheese, House Chips | 9

SOUPS & SALADS

POTATO - LEEK | 6 *GFO*

SOUP DU JOUR | 6

Add to any Salad: Grilled Chicken Breast | 6 Petite Steak | 12

CAESAR SALAD

Romaine, White Anchovy, Garlic Croutons, Pecorino, Parmesan, Caesar Dressing | 9

SOUTHWEST SALAD

Romaine, Black Bean-Corn Salsa, Avocado, Pickled Onion, Cotija, Fried Tortilla Strips, Buttermilk-Cilantro Dressing | 10

GARDEN SALAD

Mixed Greens, Heirloom Grape Tomato, Cucumber, Watermelon Radish, Carrot Curl, Champagne Vinaigrette | 9 *GFO VO*

PICK TWO | 14

11-4 PM

CUP OF SOUP

Potato-Leek, Soup Du Jour

SIDE SALAD

Garden, Caesar

HALF HANDHELD

The Italian, B.L.T., Gypsum Club, Seafood Roll, Chicken Salad 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 Pickle, Tomato Jam, Bacon Fat Mayo | 15

THE TWOFER

Double Smash Patty, Swiss Cheese, Grilled Onions, Shiitake Mushroom, YumYum Sauce | 16

↗ THE ITALIAN

Smoked Prostitini, Pistachio Mortadella, Capicola Picante, Smoked Provolone, Baby Arugula, Giardiniera Mayo, Focaccia Roll | 16

B.L.T.

Thick Cut Bacon, Heirloom Tomato, Baby Iceberg, Avocado, Garlic-Parmesan Aioli | 15

CHICKEN SANDWICH

Grilled or Fried Chicken Breast, Coleslaw, Hot Honey Drizzle, House Pickle | 14

GYPSUM CLUB

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

SEAFOOD ROLL

Lobster, Shrimp, Whitefish, Lemon Aioli, Mixed Greens, Shaved Asparagus, New England Buns | 15

CHICKEN SALAD WRAP

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

REUBEN

Cured Short Rib, Caraway Sauerkraut, Swiss, House Russian Dressing, Marble Rye | 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, Fontina Cheese Blend, Balsamic Reduction, Fresh Basil | 16

POLISH GAL

Smoked Kielbasa, Pulled Pork, Roasted Potato, Coleslaw, Rootbeer BBQ | 17

MIA BIRRIA

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

BYO TACOS, BURRITO OR BOWL

with Tortilla Chips & Queso Verde | 15

CHOICE - Corn Tortilla, Flour Wrap or Cilantro Lime Rice

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

TOPPINGS - 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

ENTRÉES

4pm - Close

↗ WAGYU SIRLOIN

Herb Smashed Potatoes, Grilled Asparagus, Spring Butter | 28

MUSSELS

Tonkotsu Broth, Soy-Cured Egg, Scallion, Sweet Corn, Shiitake Mushroom, Togarashi Fries, YumYum Sauce | 22

SWORDFISH

Coconut Curry, Sugar Snap Peas, Leek, Basil, Mint, Cilantro Lime Rice | 27 **GFO**

GNOCCHI

Spring Peas, Asparagus, Cremini Mushroom, Pistachio, House Made Ricotta, Leon Preserve | 19 (ADD Chicken +7)

DESSERTS

ICE CREAM SANDWICH

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

POT DE' CREME

Matcha Custard, Chantilly Cream, Strawberry, Black Sesame Crisp | 6

gypsum

GRILL

General manager - Zac Williams and Executive Chef Ryan Wall

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