

GULP

WEST LA

TO SHARE

BRISKET & POTATO PLANKS

Hot and sour brisket, thick plank fries, pickled serranos, & sriracha aioli 11

WEDGES

Crisp potato wedges, sour cream & sambal sweet chili sauce 10

FRIED BRUSSELS SPROUTS

Tossed in a honey chili balsamic sauce 9

GULP NACHOS

House-made tortilla chips, queso, black beans, pico de gallo, & guacamole 11
Add chicken 4, brisket 6, or steak 6

ARTISAN SAUSAGE PLATE

1 Andouille & 1 Bratwurst with pepper-onion jam, sauerkraut, whole grain mustard, & toasted baguette 12

AHI TUNA POKE WONTONS

Saku diced Ahi tuna with mango pico de gallo, avocado, & toasted sesame seeds on top of crispy wontons 13

SRIRACHA DEVEILED EGGS

Sweet and spicy filling topped with maple bacon 9

SPICY GARLIC EDAMAME

Steamed edamame tossed with a blend of sriracha, garlic, & soy sauce 8

BLACKENED SHRIMP

six seasoned shrimp with cajun aioli 13

SALT & PEPPER CALAMARI

With slaw, tartar sauce, & spicy cocktail sauce 13

GULP WINGS

Tossed in spicy buffalo sauce or traditional BBQ 13

HUMMUS PLATE

Classic hummus, edamame hummus, and olive tapenade topped with roasted red peppers, feta cheese, & evoo. Served with naan bread or raw vegetables 10

GREENS

GINGER CHICKEN CHOPPED SALAD

Grilled chicken, napa & red cabbage, romaine lettuce, red onions, cucumber, mango, snow peas, red bell pepper, crispy wontons & wasabi-ginger dressing 16

CAESAR SALAD

Romaine, napa cabbage, purple cabbage, shaved parmesan cheese with caesar dressing & seasoned croutons 11
Add Chicken 4, Steak 6, or Shrimp 7

CHINESE CHICKEN SALAD

Sake Poached chicken, romaine, shredded cabbage, carrots, toasted almonds & apple ginger dressing topped with wontons & sesame seeds 16

SEARED PEPPER CRUSTED AHI

Seasoned ahi served over mixed greens with cucumber, heirloom tomato, avocado, pine nuts, carrot hay & sesame dressing 17

STEAK SALAD

Sweet and spicy soy-marinated beef sirloin, napa cabbage, romaine, mango, red onion, snow peas, red bell peppers, & chili-lime dressing 17

BURGERS & SANDWICHES

Our burgers are a special blend of short rib, brisket, & chuck
Also available with turkey or vegetable patty
All burgers/sandwiches come with choice of fries or salad

THE GULP BURGER

Seasoned beef patty, bacon, swiss, blue cheese, onion jam, arugula, tomato, & garlic aioli 15

BURGER & BREW

any of our 36 tap beers, short rib, brisket & chuck patty, Lettuce, tomato & cajun aioli 17

Add Jalapenos .75 / onions .50 / mushroom 1 / avocado 2 / swiss or cheddar 1 / blue cheese 2 / egg 2 / bacon 2

EXTREME GULP BURGER

Seasoned patty, shredded brisket, onion ring, bacon, cheddar cheese, Sesame slaw, tomato, red onion, anaheim chili, & cajun aioli 17

NOT THE CLUB SANDWICH

Grilled chicken breast, BLT, avocado, & cajun aioli on wheat bread 13

BANH MI CHICKEN SANDWICH

Pickled vegetables, jalapeno, cilantro, shredded red cabbage, & cranberry mayo on a toasted baguette 13

GULP ESSENTIALS

CLASSIC MAC & CHEESE

Elbow macaroni in a cheddar and jack cheese sauce & topped with crispy bacon 10

STEAK FRITE

Sirloin strip with cajun butter & GULP fries 23

BEER BATTERED SHRIMP

Six beer battered shrimp, cajun fries, spicy cocktail sauce, & tartar sauce 17

BEER BATTERED FISH & CHIPS

Flash fried cod with tartar sauce, lemon & GULP fries 15

TACOS

Beer Battered Cod, Brisket or Soyrizo
With cabbage slaw, guacamole, pico de gallo, queso fresco, salsa & a side of black beans 11

FRIED CHICKEN

Served with mash potatoes & seasonal vegetables and topped with maple bacon gravy 19

FLATBREAD

GREEK FLATBREAD

Artichoke, sundried tomato, kalamata olive, a blend of italian cheeses, tomato basil sauce, & arugula 12

SESAME CHICKEN FLATBREAD

Grilled chicken, roasted corn, red onion, a blend of italian cheeses, cilantro pesto & fresh basil 12

PEPPERONI & MUSHROOM FLATBREAD

Pepperoni, mushrooms, tomato basil sauce & a blend of italian cheeses 11

ALL DAY DRINK SPECIALS

MONDAY MULES \$6 Mules! & \$5 Margaritas

LOCAL TAP TUESDAY \$6 Local Taps & \$5 Margaritas

WHISKEY & WINE WEDNESDAY \$6 house wines, \$6 well whiskey

& 50% off any Bottle of Wine or Champagne

THIRSTY THURSDAY \$6 well drinks & \$6 craft cocktails

FRIDAY FLIGHTS \$10 flights of 4 tap beers

SANGRIA SATURDAY \$8 glasses/\$20 carafes

(red, white, or sparkling)

SUNDAY FUNDAY Happy Hour 3PM - Close

20% Gratuity added to parties of 6 or more

BRUNCH

BOTTOMLESS MIMOSAS \$16
SATURDAY AND SUNDAY
11:00 AM - 3:00 PM

@gulpwestla

