

[ A HERITAGE OF FRESHNESS. ]



## STARTERS

**Kobe Sliders**<sup>†</sup> Three tender American-style Kobe beef mini burgers on housemade rolls with a kosher dill pickle and mustard sauce. Served with fried onion strings 11.95

**Quick Fried Calamari**<sup>\*</sup> Tender rings dusted in seasoned flour. Served with spicy marinara and wasabi aioli 9.95

**Housemade Chips** Fresh, housemade chips topped with bleu cheese crumbles, scallions and smoked bacon 8.50

**Gordon Biersch Garlic Fries** 5.95

**Shrimp and Chicken Potstickers**<sup>\*</sup> with Asian barbecue sauce and hot mustard 10.25

**Crispy Artichoke Hearts**<sup>\*</sup> topped with Parmesan and lemon aioli 9.50

**Glazed Chicken Wings**<sup>\*</sup> with sweet chili & ginger 9.95

**Blackened Ahi Tuna**<sup>\*\*†</sup> served rare with Cajun remoulade 11.95

**Lobster and Jumbo Lump Crab Cake** Prepared Maryland-style and served with housemade tartar and mustard sauces 15.50

**Chef's Sampler**<sup>\*</sup> A trio of chicken favorites including Southwest Egg Rolls, Shrimp & Chicken Potstickers and Glazed Chicken Wings 15.95

**Brewer's Feast**<sup>††</sup> American-style Kobe Beef Sliders, Garlic Fries, Southwest Egg Rolls and Hummus with garlic crostini 18.25

**Crab and Artichoke Dip** served with crostini 9.95

**Tapas**<sup>\*</sup> Roasted garlic, bruschetta, olive tapenade and hummus with herb flatbread 8.95

**Southwest Egg Rolls**<sup>\*</sup> Pulled chicken, black beans, corn, roasted red peppers and pepper jack cheese. Served with a Roasted Jalapeño Ranch dipping sauce 10.25

## SALADS & SOUPS

*Fresh cut Salads served with your choice of housemade Dressing: Märzen Balsamic Vinaigrette, Bleu Cheese, Ranch, Olive Lemon Vinaigrette, Tangy Vinaigrette, Miso Vinaigrette, Roasted Jalapeño Ranch, Light Balsamic Italian*

**Wedge Salad** Crumbled bleu cheese and bacon, dressed with Bleu Cheese or Märzen Balsamic Vinaigrette 6.75

**House Salad**<sup>\*</sup> Mixed greens topped with tomato, cucumber, bacon, spiced pecans, pepper jack and cheddar cheeses 5.50

**Fresh Soup** prepared daily Cup 3.95 Bowl 5.95

**Lobster Bisque** Rich and creamy with a hint of sherry Cup 4.50 Bowl 5.95

**Seafood Cobb Salad** Shrimp and crab over a traditional Cobb Salad. Served with your choice of dressing 13.95

**Classic Cobb Salad** 13.50

**Old Fashioned Chopped Salad** Chopped salad with chicken, pepperoni, pepper jack cheese, onions, tomatoes and a variety of fresh vegetables, tossed in an Olive Lemon Vinaigrette 11.95

**Southern Fried Chicken Salad** Topped with pico de gallo, shredded pepper jack and cheddar cheese, black beans and tortilla strips. Served with Roasted Jalapeño Ranch dressing 12.95

**Chicken Caesar Salad** with Parmesan croutons 12.50

**Salmon Caesar Salad**<sup>†</sup> with Parmesan croutons 13.50

**Gorgonzola Pear Salad**<sup>\*</sup> with pecan crusted chicken in Märzen Balsamic Vinaigrette 12.50

**Ahi Salad**<sup>\*\*††</sup> Tuna, blackened and seared rare, with Märzen Balsamic Vinaigrette and Cajun remoulade 14.50

**Spinach Salad** with goat cheese, bacon, egg, mushrooms, red onions and croutons tossed in Tangy Vinaigrette 10.75  
Add grilled chicken 2.00 Add grilled salmon<sup>†</sup> 3.00

**Hummus and Goat Cheese Salad**<sup>\*</sup> over warm herb flatbread with Märzen Balsamic Vinaigrette 11.95  
Add grilled chicken 2.00 Add grilled salmon<sup>†</sup> 3.00

**Grilled Chicken Cashew Salad**<sup>\*</sup> Artichoke hearts, tomatoes, cashews and feta cheese with Märzen Balsamic Vinaigrette 12.50

## PIZZA

*Our signature made-from-scratch pizzas are hand tossed, topped with the freshest ingredients and baked to perfection*

**Classic Pepperoni** with Parmesan cheese 12.25

**Pepperoni & Mushroom Pizza** with mozzarella cheese 12.75

**Hawaiian Pizza** with mozzarella cheese, diced ham and pineapple 12.75

**Pepperoni & Sausage** with Parmesan and mozzarella cheeses 12.50

**Veggie Pizza**<sup>\*</sup> Sun-dried tomato pesto with artichokes, mushrooms, spinach, Roma tomatoes and Parmesan cheese 11.75

**Fresh Mozzarella** with Roma tomatoes and basil 10.95

**Barbecue Chicken** Pulled chicken breast, onion, cilantro and mozzarella over our Märzen barbecue sauce 12.75

## SIDES

**Sweet Ginger Rice**<sup>\*</sup> 1.95 • **Sautéed Mushrooms** 1.95 • **Grilled Asparagus** 2.95 • **Garlic Mashed Potatoes** 2.25

**Seasonal Fruit** 2.95 • **Vegetables** 2.25 • **Garlic Spinach** 2.95 • **Gorgonzola Potato Wedges** 2.95

**Jasmine Rice** 1.95 • **Coleslaw** 1.95 • **Black Beans & Rice** 2.50

## TRY OUR SIGNATURE HANDCRAFTED BEERS

Our heritage of superior quality harkens back nearly 500 years to the introduction of Reinheitsgebot – the German “Purity Law.” Although originally intended to maintain quality brewing practices, this tradition of using only the freshest, purest ingredients governs every aspect of the Gordon Biersch experience. We proudly adhere to this code of quality not only in our award-winning handcrafted beers, but in every plate of food on our tables. Experience the flavor – taste the heritage.

*We proudly serve our handcrafted beers in a European half-liter Willi Becher (a 22 oz. glass) giving you more beer than the average pint.*



### GOLDEN EXPORT

Our lightest, most refreshing lager, delicately hopped with a clean, crisp finish. A Bronze Medal winner!  
Original gravity: 11.5° Plato Alcohol by volume: 5.0%  
Bitterness units: 17



### HEFEWEIZEN (hay-fa-VEIT-sen)

This traditional German wheat beer is left unfiltered to bring out its sparkling, yet subtle notes of banana & clove. A Bronze Medal winner!  
Original gravity: 12.5° Plato Alcohol by volume: 5.5%  
Bitterness units: 12



### CZECH PILSNER

A classic Bohemian-style Pilsner with a rich golden hue, medium-bodied and boldly bittered with spicy, signature Saaz hops from the Czech Republic. Winner of 2 Gold Medals and 1 Silver Medal!  
Original gravity: 12.5° Plato Alcohol by volume: 5.6%  
Bitterness units: 36



### MÄRZEN (Maert-zen)

An extremely smooth, auburn colored Bavarian lager with a mildly sweet, Munich malt finish. Our most popular beer and a Silver Medal winner!  
Original gravity: 13.5° Plato Alcohol by volume: 5.7%  
Bitterness units: 18



### SCHWARZBIER

Literally meaning “black beer” in German, this delectably dark lager has a surprisingly light body with a delicious, dry, roasted coffee finish. A two-time Gold Medal winner!  
Original gravity: 11.2° Plato Alcohol by volume: 4.3%  
Bitterness units: 21



### SEASONAL

Watch for our seasonal beers brewed fresh year round. Each season we offer a special beer that we feel embraces the season and adds a unique flavor and spirit.

**Vegetarian menu available upon request.**

A gratuity of 18% will be added on parties of 8 or more for your convenience. The payment of this gratuity is subject to your complete discretion and may be increased, decreased or eliminated entirely.

\* These menu items contain Peanuts, Pecans, Cashews, Almonds, Walnuts, Pine Nuts or Sesame Seeds.

\*\* Tuna may contain a chemical known to the state of California to cause cancer, birth defects or other reproductive harm.

† These menu items may contain raw or undercooked ingredients.

We serve the freshest food & beer; however, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if anyone in your party has a food allergy.

## STEAKS

All Gordon Biersch Steaks are USDA Choice

- Flame Grilled New York Strip**<sup>†</sup> 14 oz. strip steak, served with gorgonzola potato wedges and vegetables 27.95
- Bistro Steak Medallions**<sup>\*†</sup> Aged beef medallions marinated in ginger soy sauce, served with gorgonzola potato wedges and vegetables 20.50
- Teriyaki Flat Iron Steak**<sup>†</sup> with a rich teriyaki sauce. Served with garlic mashed potatoes and fresh asparagus 19.50

- New York Strip & Tempura Shrimp Combo**<sup>†</sup> Grilled 8 oz. New York strip with tempura shrimp served with sweet soy dipping sauce and our tangy Gordon Biersch Steak Sauce. Accompanied by roasted garlic mashed potatoes and vegetables 22.50
- Bistro Steak Medallions & Crab Stuffed Shrimp**<sup>\*†</sup> Crab stuffed shrimp and aged beef medallions, served with gorgonzola potato wedges and vegetables 23.95

## SEAFOOD

- Miso Chilean Sea Bass**<sup>\*†</sup> Seared Chilean sea bass topped with savory miso vinaigrette, black sesame seeds and crispy won tons. Served with ginger rice and vegetables 26.50
- Grilled Chilean Sea Bass**<sup>†</sup> Grilled to perfection, brushed with butter served with sweet ginger rice and vegetables 26.50
- Beer Battered Fish and Chips** Breaded with panko crumbs and served with malt vinegar, tartar sauce and our signature Garlic Fries 14.50

- Barbecued Salmon**<sup>\*†</sup> with Asian barbecue sauce, balsamic grilled red onion, spinach and sweet ginger rice 20.95
- Seared Tuna**<sup>\*\*†</sup> Fresh tuna rolled in spices and lightly seared. Served rare with wasabi aioli, vegetables and sweet ginger rice 22.95
- Fresh Fish**<sup>†</sup> prepared daily. Market Price

## HOUSE SPECIALTIES

- Gorgonzola Bone-In Ribeye**<sup>†</sup> 18 oz., topped with gorgonzola butter, served with garlic mashed potatoes and vegetables 28.50
- Steak Frites**<sup>†</sup> Märzen marinated flat iron steak, cooked to your liking. Served over fries and drizzled with our tangy Gordon Biersch Steak Sauce 20.50 (Available with our signature Garlic Fries upon request)
- Cedar Plank Pecan Crusted Salmon**<sup>\*†</sup> topped with a honey pecan crust and seared on a cedar plank, with a dill cream sauce. Served with sweet ginger rice and vegetables 20.95

- Lobster and Shrimp Mac 'N Cheese** Our twist on the classic mac 'n cheese. Sautéed lobster and shrimp tossed in a creamy parmesan-havarti cheese sauce with bowtie pasta 19.95
- Lobster and Jumbo Lump Crab Cakes** Prepared Maryland-style and served with housemade tartar and mustard sauces, jasmine rice and vegetables 27.95

## HOUSEMADE TACOS

Our signature housemade tacos include pepper jack cheese, lettuce and pico de gallo in a crisp blue corn tortilla, wrapped with a soft flour tortilla. Served with black beans and rice.

- Lobster and Shrimp Tacos** with citrus sauce 15.95      **Cajun Fish Tacos** with a spicy remoulade 14.50
- Blackened Ahi Tacos**<sup>\*\*†</sup> with a spicy remoulade 15.50      **Churrasco Steak Tacos**<sup>†</sup> with chimichurri sauce 15.50

## ON THE LIGHTER SIDE

Made-From-Scratch. Lower Calorie. Full Flavor.

[ under 575 calories ]

- Creole Chicken** Grilled chicken breast topped with a spicy jambalaya sauce. Served with seasonal vegetables and steamed rice 12.95
- Mediterranean Chicken** Grilled chicken breast topped with bruschetta tomatoes. Served with seasonal vegetables and steamed rice 12.95
- Moroccan Salmon**<sup>†</sup> Grilled chermoula marinated salmon. Served with seasonal vegetables and steamed rice 18.95
- Moroccan Chicken** Chermoula marinated grilled chicken. Served with seasonal vegetables and steamed rice 12.95
- Spicy Shrimp Stir Fry** with Asian vegetables and jasmine rice 16.95
- Ahi Salad**<sup>\*\*†</sup> served with Light Balsamic Italian dressing 14.50
- Grilled Chicken Cashew Salad**<sup>\*</sup> served with Light Balsamic Italian dressing 12.50
- Spinach Salad** served with Light Balsamic Italian dressing 10.75

[ under 800 calories ]

- Margarita Steak**<sup>†</sup> Citrus marinated New York Steak grilled and served with seasonal vegetables and steamed rice 15.95
- BBQ Chicken Flatbread** Chicken, corn, black beans, mozzarella and pepper jack cheese on a thin flatbread topped with bbq ranch spinach salad 10.95

## PASTAS, STIR Frys AND MORE

- Brewer's Chicken** Chicken medallions and fresh mushrooms sautéed in a Märzen sauce. Served with garlic mashed potatoes and vegetables 15.95
- Tuscan Chicken Pasta** Grilled, sliced chicken sautéed with tomatoes, basil, balsamic vinegar and olive oil, tossed with linguine and freshly shaved Parmesan cheese 14.50 Substitute with Shrimp Add 2.00
- Chicken Parmesan** topped with mozzarella. Served with linguine in a marinara sauce 15.95
- Pecan Crusted Chicken**<sup>\*</sup> with sherry cream sauce, garlic mashed potatoes and vegetables 16.50
- Fire Roasted Chicken & Fettuccine**<sup>\*</sup> with sun-dried tomatoes in a pesto cream sauce 15.95
- Sweet and Spicy Cashew Chicken Stir Fry**<sup>\*</sup> with Asian vegetables and jasmine rice 14.95
- Pasta Jambalaya** Chicken, shrimp, ham & andouille sausage tossed with orzo pasta 16.50
- Chicken Marinara** Grilled chicken, fresh mozzarella, marinara sauce and Parmesan cheese over bowtie pasta 14.50 Vegetarian option 12.75
- Cajun Pasta** Andouille sausage, grilled chicken, shrimp and Louisiana spices with fettuccine in a tomato cream sauce 16.95
- Teriyaki Chicken & Tempura Shrimp Combo** Teriyaki glazed grilled chicken breast with tempura shrimp served with sweet soy dipping sauce. Accompanied by sweet ginger rice and vegetables 16.95

## SANDWICHES

Seasonal fruit available as substitution for any side upon request

- Märzen Barbecue Chicken** topped with smoked bacon, cheddar cheese and our Märzen barbecue sauce. Served with Garlic Fries 10.95
- New York Steak Sandwich**<sup>†</sup> served on a baguette with fried onion strings, garlic aioli, spinach and Garlic Fries 15.95
- Southwest Chicken** Pepper jack cheese, roasted red peppers, baby greens, chipotle mayonnaise on a baguette with Garlic Fries 10.50
- Grilled Chicken & Avocado** topped with Swiss cheese, shredded lettuce, tomato and Ranch dressing. Served with Garlic Fries 10.50
- Half Roasted Turkey** with a choice of soup or salad 9.50
- Pulled Pork** with our Märzen barbecue sauce and coleslaw on a challah bun. Served with a side of housemade chips 9.50
- Lobster and Jumbo Lump Crab Cake Sandwich** Prepared Maryland-style with housemade tartar sauce. Served with Garlic Fries 16.50
- Veggie Burger** Housemade veggie burger served on a challa bun with chipotle mayonnaise, shredded lettuce, tomato and our signature Garlic Fries 8.95
- Roasted Turkey & Swiss** with tomatoes, baby greens and watercress mayonnaise on toasted sourdough with coleslaw 9.95

## BURGER SPECIALTIES

All Gordon Biersch Burgers are cooked to 155° & above, and served with Gordon Biersch Garlic Fries.

- Kobe Cheeseburger**<sup>†</sup> Our premium 8 oz. American-style Kobe beef burger is grilled to order and served with cheddar cheese 13.95

Our Gordon Biersch Steak Burgers below feature 10 oz. USDA Choice Beef patties.

- Burger Special of the Week**<sup>†</sup> Ask your server.
- Lobster Burger**<sup>†</sup> 10 oz. burger with lettuce and tomato topped with lobster meat and a citrus lobster sauce 14.95
- Gordon Biersch Cheeseburger**<sup>†</sup> 9.95
- Märzen Barbecue Burger**<sup>†</sup> with smoked bacon, cheddar cheese and our Märzen barbecue sauce 10.95
- Mushroom Swiss Burger**<sup>†</sup> with sautéed mushrooms and melted Swiss cheese 10.95

## DESSERTS

- Strawberry Cheesecake** New York-style cheesecake topped with housemade strawberry sauce and fresh strawberries 6.50
- Double Chocolate Fudge Cake** with crème anglaise 6.50
- Warm Apple Bread Pudding\*** with pecans, vanilla ice cream and whiskey sauce 6.50
- Triple Chocolate Brownie** A rich, warm triple chocolate brownie with vanilla ice cream, over caramel and chocolate sauces 6.50
- Mini Dessert Tasters\*** Choose from four mini tasters: Strawberry Cheesecake, Chocolate Fudge Cake, Warm Apple Bread Pudding and Brownie Mousse 2.00 each

## WINES

Our wines are listed progressively within each category, from lighter, milder-style wines to more intense, full-bodied wines. Enjoy.

SPARKLING	GL	BT
<b>Piper Sonoma</b> , Brut, California.....	8.00	31.00
<b>Piper-Heidsieck</b> , Brut Champagne, France.....	—	60.00

### WHITE ALTERNATIVES

<b>Beringer</b> , White Zinfandel, California.....	6.00	23.00
<b>Chateau Ste. Michelle</b> , Riesling, Washington.....	7.00	27.00
<b>Ménage à Trois</b> , White Blend, California.....	7.50	29.00
<b>Ecco Domani</b> , Pinot Grigio, Delle Venezie, Italy.....	7.00	27.00
<b>Francis Ford Coppola Bianco</b> , Pinot Grigio, California.....	8.50	33.00
<b>Maso Canali</b> , Pinot Grigio, Trentino, Italy.....	9.50	37.00
<b>Kim Crawford</b> , Sauvignon Blanc, New Zealand.....	10.00	39.00
<b>Veramonte</b> , Sauvignon Blanc Reserva, Casablanca Valley, Chile.....	8.00	31.00
<b>Santa Margherita</b> , Pinot Grigio, Alto Adige/Valdadige, Italy.....	—	47.00

### CHARDONNAY

<b>Bonterra</b> , Organically Grown, Mendocino County.....	8.25	32.00
<b>Redwood Creek</b> , California.....	6.00	—
<b>Lindemans Bin 65</b> , SE Australia.....	7.00	27.00
<b>Clos du Bois</b> , North Coast.....	9.00	35.00
<b>Kendall-Jackson</b> , Estate Grown, California.....	9.25	36.00
<b>La Crema</b> , Sonoma Coast.....	10.50	41.00
<b>Jordan</b> , Russian River Valley.....	—	47.00
<b>Sonoma Cutrer</b> , Russian River Ranches.....	11.50	45.00
<b>Cakebread Cellars</b> , Napa Valley.....	—	70.00

### PINOT NOIR

<b>BV Coastal Estates</b> , California.....	7.75	30.00
<b>MacMurray Ranch</b> , Sonoma Coast, California.....	9.25	36.00
<b>La Crema</b> , Sonoma Coast.....	11.50	45.00
<b>Wild Horse</b> , Central Coast, California.....	—	49.00
<b>Irony</b> , Monterey, California.....	9.00	35.00

### RED ALTERNATIVES

<b>Gnarly Head</b> , Old Vine Zinfandel, Lodi.....	7.25	28.00
<b>Ménage à Trois</b> , Red Blend, California.....	8.00	31.00
<b>Graffigna Malbec Centenario</b> , Argentina.....	9.00	35.00
<b>Don Miguel Gascon</b> , Malbec, Mendoza, Argentina.....	8.25	32.00
<b>The Crusher Petite Sirah</b> , Clarksburg.....	8.50	33.00

### MERLOT

<b>Blackstone</b> , California.....	8.00	31.00
<b>Francis Ford Coppola</b> , Blue Label Diamond Collection, California.....	9.00	35.00
<b>Beringer Stone Cellars</b> , California.....	6.25	—
<b>Stags' Leap Winery</b> , Napa Valley.....	—	64.00

### CABERNET SAUVIGNON

<b>Redwood Creek</b> , California.....	6.00	—
<b>Sterling Vintner's Collection</b> , Central Coast, California.....	8.25	32.00
<b>Cellar No. 8</b> , California.....	7.25	28.00
<b>Louis M. Martini</b> , Sonoma, California.....	10.25	40.00
<b>Sequoia Grove Cabernet Sauvignon</b> , Napa Valley.....	—	65.00
<b>Jordan</b> , Sonoma County.....	—	57.00
<b>Grgich Hills</b> , Napa Valley.....	—	87.00
<b>Stags' Leap Winery</b> , Napa Valley.....	—	80.00

### SANGRIA \$6.75

Fruit-infused traditional wine cocktail made with Alizé Red Passion Fruit Liqueur.

## FRESH NON-ALCOHOLIC BEVERAGES

- Fresh-Squeezed Lemonade** 3.25
- Strawberry Lemonade** 3.50
- Raspberry Iced Tea** 2.95
- Peach Iced Tea** 3.25
- Arnold Palmer** 2.95
- Housemade Root Beer** 2.95
- Second Wind** Cranberry juice, Monin Peach Fruit Purée and Red Bull 4.95
- Panna Spring Water**  
3.50 sm / 5.50 lg
- San Pellegrino Sparkling Water**  
3.50 sm / 5.50 lg

## COCKTAILS

### MOJITOS \$9.25

- Classic Mojito** · Bacardi Limón Rum, fresh mint, fresh-squeezed lime juice and a splash of soda.
- Dragon Fruit Strawberry Mojito** · Bacardi Dragon Berry Rum, strawberry purée, fresh mint, fresh-squeezed lime juice and a splash of soda.
- Pineapple Mojito** · Malibu Pineapple Rum, Bacardi Rum, fresh mint and pineapple, fresh-squeezed lime juice and a splash of soda.
- Pomegranate Elderflower Mojito** · Bacardi Limón Rum, St-Germain Elderflower Liqueur, fresh mint, POM Wonderful pomegranate juice, fresh-squeezed lime juice and a splash of soda.

### SPECIALTY COCKTAILS \$9.25

- SoCo Peach Lemonade** · Southern Comfort, Monin Peach Fruit Purée, fresh-squeezed lemonade, topped with Sprite®.
- Bar Fly** · Firefly Sweet Tea Vodka, fresh-squeezed lemonade, topped with soda water.
- Pomegranate Peach Punch** · Skyy Vodka, DeKuyper Peachtree Schnapps, POM Wonderful pomegranate juice, sour mix and Monin Peach Fruit Purée.
- Housemade Bloody Mary** · Our special Bloody Mary mix with Absolut Peppar Vodka.
- Raspberry Ice Pick** · Stoli Razberi Vodka, Tanqueray Gin, Captain Morgan Original Spiced Rum, Chambord Liqueur Royale and a splash of Sprite®.
- Mai Tai** · Cruzan Coconut Rum, Cointreau Orange Liqueur, pineapple juice, fresh-squeezed orange juice, grenadine and a float of Myers's Dark Rum.
- Raspberry Bay Breeze** · Skyy Infusions Raspberry Vodka and Monin Raspberry Syrup with a splash of Ocean Spray cranberry juice and pineapple juice.
- Barbados Rum Runner** · Malibu Pineapple Rum, DeKuyper Banana Liqueur, grenadine, fresh-squeezed orange juice and a float of Myers's Dark Rum.
- Ultimate Arnold Palmer** · Grey Goose Vodka, fresh-squeezed lemonade and fresh-brewed tea.
- San Francisco Lemonade** · Skyy Infusions Citrus Vodka, DeKuyper Triple Sec, fresh-squeezed lemonade and a splash of Ocean Spray cranberry juice.
- Long Island Iced Tea** · Svedka Vodka, Beefeater Gin, Bacardi Rum, Cointreau Orange Liqueur and sour mix topped with Coke®.

### MARTINIS \$9.25

- Classic Martini** · Bombay Sapphire Gin or Grey Goose Vodka, stirred or shaken, served up or on the rocks.
- Bellini Martini** · Grand Marnier, Monin Peach Fruit Purée, fresh-squeezed orange juice, Piper Sonoma Brut.
- Superfruit Cosmo** · VeeV Acai Spirit, Cointreau, POM Wonderful pomegranate juice, fresh-squeezed lime juice.
- Asian Peach Martini** · SOHO Lychee Liqueur, DeKuyper Peachtree Schnapps, fresh-squeezed orange juice and lemon juice.
- The Geisha** · Sabé Sake-Infused Vodka, SOHO Lychee Liqueur with fresh cucumber and fresh-squeezed lemonade.
- Cosmopolitan** · Ketel One Vodka, Cointreau Orange Liqueur, Ocean Spray cranberry juice and fresh-squeezed lime juice.
- Limoncello Lemon Drop** · Absolut Citron Vodka, Caravella Limoncello and our fresh-squeezed lemonade.
- Pomegranate** · Ketel One Citroen Vodka, POM Wonderful pomegranate juice and fresh-squeezed lemon juice.

### MARGARITAS \$9.25

- Patrón** · Patrón Silver Tequila, Cointreau Orange Liqueur and fresh-squeezed lime juice served up in a martini glass.
- Pomegranate** · Jose Cuervo Gold Tequila, Grand Marnier and POM Wonderful pomegranate juice.
- Grand Reposado** · 1800 Reposado Tequila, Grand Marnier and a splash of fresh-squeezed orange juice.
- Sangria Margarita** · Milagro Silver Tequila, housemade sangria, fresh-squeezed lime juice.
- Strawberry** · Patrón Silver Tequila, Chambord, housemade strawberry purée, fresh-squeezed lime juice.