



a fresh experience

GORDON BIRSCH · BREWERY RESTAURANT

BEEER LIKE IT OUGHT TO BE.™

Known internationally for our award-winning, handcrafted beers, Gordon Biersch takes pride in melding traditions that originated nearly 500 years ago with the latest craft brewing innovations. Our variety of beers are brewed on-site in small batches using only the finest and purest ingredients, including authentic Weyermann malt and Hersbrucker hops imported from Germany. The expertise and dedication of our brewers is evident in every beer we serve.



GOLDEN EXPORT

Our lightest, most refreshing lager, delicately hopped with a clean, crisp finish. A Bronze Medal winner!
OG: 11.5° Plato ABV: 5.0% BU: 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!
OG: 12.5° Plato ABV: 5.5% BU: 12



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!
OG: 13.5° Plato ABV: 5.7% BU: 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!
OG: 11.2° Plato ABV: 4.3% BU: 21



BLONDE BOCK

With deceptive strength, this lager has a delectable honey like maltiness. Bock is German for goat, which is a symbol of strength and virility. Bock beers were originally brewed by monks to minimize hunger pangs during fasting periods!
OG: 16.5° Plato ABV: 7% BU: 26



SEASONAL

Watch for special beers that we brew to embrace the changing of the seasons.



STARTERS

KOBE SLIDERS[†]

three tender american-style kobe beef mini burgers on housemade rolls with a kosher dill pickle and mustard sauce 11.95

QUICK FRIED CALAMARI*

tender rings dusted in seasoned flour. served with spicy marinara and wasabi aioli 9.95

HOUSEMADE CHIPS

fresh, housemade chips topped with blue cheese crumbles, scallions and smoked bacon 8.50

GORDON BIERSCH GARLIC FRIES 6.25

SHRIMP & CHICKEN POTSTICKERS*

with asian barbecue sauce and hot mustard 10.25

CRISPY ARTICHOKE HEARTS*

topped with parmesan and lemon aioli 9.50

GLAZED CHICKEN WINGS*

with sweet chili sauce 9.95

BLACKENED AHI TUNA** †

served rare with cajun remoulade 11.95

LOBSTER & JUMBO LUMP CRAB CAKE

prepared maryland-style and served with housemade tartar and mustard sauces 15.50

CHEF'S SAMPLER*

a trio of chicken favorites including southwest egg rolls, shrimp & chicken potstickers and glazed chicken wings 15.95

BREWER'S FEAST*†

american-style kobe beef sliders, garlic fries, southwest egg rolls and hummus with garlic crostini 18.25

CRAB & ARTICHOKE DIP

served with crostinis 9.95

TAPAS*

roasted garlic, bruschetta, olive tapenade and hummus with herb flatbread 9.25

SOUTHWEST EGG ROLLS*

pulled chicken, black beans, corn, roasted red peppers and pepper jack cheese. served with a roasted jalapeño ranch dipping sauce 10.25

SOUPS & SALADS

Fresh cut salads served with your choice of housemade dressing: märzen balsamic vinaigrette, blue cheese, ranch, olive lemon vinaigrette, tangy vinaigrette, miso vinaigrette, roasted jalapeño ranch, light balsamic italian

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

WEDGE SALAD

crumbled blue cheese and bacon, dressed with blue cheese or märzen balsamic vinaigrette 6.75

HOUSE SALAD*

mixed greens topped with tomato, cucumber, bacon, spiced pecans, pepper jack and cheddar cheeses 5.50

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

chicken, pepperoni, pepper jack cheese, onions, tomatoes and a variety of fresh vegetables, tossed in an olive lemon vinaigrette 11.95

CHICKEN CAESAR SALAD

with parmesan croutons 12.50

SOUTHERN FRIED CHICKEN SALAD

topped with pico de gallo, pepper jack and cheddar cheese, black beans and tortilla strips. served with roasted jalapeño ranch dressing 12.95

GORGONZOLA PEAR SALAD*

with pecan crusted chicken in märzen balsamic vinaigrette 12.50

AHI SALAD** †

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† 3.00

HUMMUS & GOAT CHEESE SALAD*

over warm herb flatbread with märzen balsamic vinaigrette 11.95

add grilled chicken 2.00

add grilled salmon† 3.00

GRILLED CHICKEN CASHEW SALAD*

artichoke hearts, tomatoes, cashews and feta cheese with märzen balsamic vinaigrette 12.50

SALMON CAESAR SALAD[†]

with parmesan croutons 13.50

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

raspberry red bull

red bull and monin raspberry 4.95

red bull energy drink 4.00

red bull sugarfree 4.00

fiji bottled water 3.95

san pellegrino sparkling water
3.50 sm / 5.50 lg

SANDWICHES

Served with your choice of Gordon Biersch garlic fries, seasonal fruit, coleslaw or fresh cut potato chips.

MÄRZEN BARBECUE CHICKEN

topped with smoked bacon, cheddar cheese and our märzen barbecue sauce 10.95

NEW YORK STEAK SANDWICH⁺

served on a baguette with fried onion strings, garlic aioli and spinach 15.95

SOUTHWEST CHICKEN

pepper jack cheese, roasted red peppers, baby greens and chipotle mayonnaise on a baguette 10.75

GRILLED CHICKEN & AVOCADO

topped with swiss cheese, shredded lettuce, tomato and ranch dressing 10.75

HALF ROASTED TURKEY

with a choice of soup or salad 9.75

PULLED PORK

with our märzen barbecue sauce and coleslaw on a challah bun 9.75

LOBSTER & JUMBO LUMP CRAB CAKE

prepared maryland-style with housemade tartar sauce 16.50

VEGGIE BURGER

housemade veggie burger served on a challah bun with chipotle mayonnaise, shredded lettuce and tomato 8.95

ROASTED TURKEY & SWISS

with tomatoes, baby greens and watercress mayonnaise on toasted sourdough 9.95

BURGERS

Our steak burgers are 10 oz. usda choice beef patties unless otherwise noted, cooked to 155° & above. Served with your choice of Gordon Biersch garlic fries, seasonal fruit, coleslaw or fresh cut potato chips.

FARMHOUSE BURGER⁺

with bacon jam, arugula, roasted tomatoes, mustard sauce and a fried egg 11.50

GORDON BIERSCHE CHEESEBURGER⁺ 9.95

MÄRZEN BARBECUE BURGER⁺
with smoked bacon, cheddar cheese and our märzen barbecue sauce 10.95

MUSHROOM SWISS BURGER⁺

with sautéed mushrooms and swiss cheese 10.95

SURF & TURF BURGER⁺

10 oz. burger with lettuce and tomato topped with lobster meat and a citrus lobster sauce 14.95

BURGER OF THE WEEK⁺

ask your server what's hot on the grill

KOBE CHEESEBURGER⁺

premium 8 oz. american-style kobe beef burger, grilled to order and topped with cheddar cheese 13.95

PIZZAS & FLATBREADS

Our pizzas and flatbreads are made-from-scratch and topped with the freshest ingredients.

CLASSIC PEPPERONI PIZZA

with parmesan cheese 12.50

PEPPERONI & MUSHROOM PIZZA

with mozzarella cheese 12.95

HAWAIIAN PIZZA

mozzarella cheese, diced ham and pineapple 12.95

PEPPERONI & SAUSAGE PIZZA

with parmesan and mozzarella cheeses 12.75

VEGGIE PIZZA*

sun-dried tomato pesto with artichokes, mushrooms, spinach, roma tomatoes and parmesan cheese 11.95

FRESH MOZZARELLA PIZZA

with roma tomatoes and basil 10.95

BARBECUE CHICKEN PIZZA

pulled chicken breast, onion, cilantro and mozzarella over our märzen barbecue sauce 12.95

CALIFORNIA COBB FLATBREAD

grilled chicken, bacon, avocado, tomatoes, cheddar and blue cheese on a thin flatbread. topped with baby greens tossed in märzen balsamic vinaigrette 10.95

BLT FLATBREAD

housemade flatbread topped with bacon jam, roma tomatoes and arugula 10.95

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 & SHRIMP with citrus sauce 16.50

CAJUN FISH with a spicy remoulade 14.95

BLACKENED AHI †** with a spicy remoulade 15.95

CHURRASCO STEAK[†] with chimichurri sauce 15.50

ENTRÉES

All our steaks
are usda choice.

FLAME GRILLED NEW YORK STRIP[†]

14 oz. strip steak, served with gorgonzola potato wedges and vegetables 27.95

BISTRO STEAK MEDALLIONS* †

aged beef medallions marinated in ginger soy sauce, served with gorgonzola potato wedges and vegetables 20.95

TERIYAKI FLAT IRON STEAK[†]

with a rich teriyaki sauce, accompanied by garlic mashed potatoes and fresh asparagus 19.95

NEW YORK STRIP & TEMPURA SHRIMP COMBO[†]

grilled 8 oz. new york strip with tempura shrimp served with sweet soy dipping sauce and our tangy gordon biersch steak sauce. served with roasted garlic mashed potatoes and vegetables 22.95

BISTRO STEAK MEDALLIONS & CRAB STUFFED SHRIMP* †

crab stuffed shrimp and aged beef medallions, served with gorgonzola potato wedges and vegetables 24.50

CRAB STUFFED YELLOW TAIL SOLE[†]

fillets stuffed with crab meat, baked and topped with lobster sherry sauce. served with jasmine rice and vegetables 23.50

LEMON CRUSTED YELLOW TAIL SOLE[†]

fresh fillets breaded with a lemon crust and served golden brown. topped with garlic cream and grilled green onions. accompanied by jasmine rice and vegetables 20.50

BEER BATTERED FISH & CHIPS

breaded with panko crumbs and served with malt vinegar, tartar sauce and our signature garlic fries 14.50

BARBECUED SALMON* †

with asian barbecue sauce, balsamic grilled red onion, spinach and sweet ginger rice 20.95

SEARED TUNA** †

fresh tuna rolled in spices and lightly seared. served rare with wasabi aioli, vegetables and sweet ginger rice 23.50

FRESH FISH[†] prepared daily. market price

CHEF SPECIALTIES

GORGONZOLA BONE-IN RIBEYE[†]

18 oz., topped with gorgonzola butter, served with garlic mashed potatoes and vegetables 28.95

STEAK FRITES[†]

märzen marinated flat iron steak, served over fries and drizzled with our tangy steak sauce 20.50
(available with signature garlic fries upon request)

CEDAR PLANK PECAN CRUSTED SALMON* †

topped with a honey pecan crust and seared on a cedar plank, with a dill cream sauce. served with sweet ginger rice and vegetables 21.50

LOBSTER & 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 & JUMBO LUMP CRAB CAKES

prepared maryland-style and accompanied by housemade tartar and mustard sauces, jasmine rice and vegetables 27.95

PASTA, STIR FRY & MORE

BREWER'S CHICKEN chicken medallions and fresh mushrooms sautéed in a märzen sauce. accompanied by 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 shrimp add 2.00

CHICKEN PARMESAN topped with mozzarella. served with linguine in a marinara sauce 15.95

PECAN CRUSTED CHICKEN* with sherry cream sauce, garlic mashed potatoes and vegetables 16.50

CHICKEN MARINARA grilled chicken, fresh mozzarella, marinara sauce and parmesan cheese over bowtie pasta 14.50

FIRE ROASTED CHICKEN & FETTUCCINE*

with sun-dried tomatoes in a pesto cream sauce 15.95

TERIYAKI CHICKEN & TEMPURA SHRIMP COMBO* teriyaki glazed grilled chicken breast with tempura shrimp served with sweet soy dipping sauce, sweet ginger rice and vegetables 17.50

SWEET & SPICY CASHEW CHICKEN STIR FRY* with asian vegetables and jasmine rice 14.95

PASTA JAMBALAYA chicken, shrimp, ham & andouille sausage tossed with orzo pasta 16.50

CAJUN PASTA andouille sausage, grilled chicken, shrimp and louisiana spices with fettuccine in a tomato cream sauce 16.95

* 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 foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.

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.

LUNCH FEATURES

Available daily until 4pm
Enjoy smaller portions of these signature menu selections.

LUNCH SALADS \$7.95

spinach salad with chicken	chicken caesar salad
gorgonzola pear salad*	old fashioned chopped salad
hummus & goat cheese salad*	soup & salad*
classic cobb salad	soup, salad & 1/2 turkey sandwich*
grilled chicken cashew salad*	

LUNCH PIZZAS \$7.95 *served with caesar or baby greens salad*

classic pepperoni	fresh mozzarella	hawaiian
pepperoni & mushroom	pepperoni & sausage	veggie*
	barbecue chicken	

LUNCH FAVORITES \$9.95

chicken marinara	tuscan chicken pasta
chicken parmesan	pecan crusted chicken*

DAILY SOUP

MONDAY

märzen cheddar

TUESDAY

chicken noodle

WEDNESDAY

baked potato

THURSDAY

french onion

FRIDAY

clam chowder

SATURDAY

white bean & ham

SUNDAY

tomato basil

ON THE LIGHTER SIDE

*Lose the calories,
not the flavor.*

[*under 575 calories*]

CREOLE CHICKEN

grilled chicken breast topped with a spicy jambalaya sauce. served with seasonal vegetables and jasmine rice 12.95

MEDITERRANEAN CHICKEN

grilled chicken breast topped with bruschetta tomatoes. served with seasonal vegetables and jasmine rice 12.95

MOROCCAN SALMON†

grilled chermoula marinated salmon. served with seasonal vegetables and jasmine rice 18.95

MOROCCAN CHICKEN

chermoula marinated grilled chicken. served with seasonal vegetables and jasmine rice 12.95

SPICY SHRIMP STIR FRY

with asian vegetables and jasmine rice 16.95

AHI SALAD LIGHT** †

served with light balsamic italian dressing 14.50

GRILLED CHICKEN CASHEW SALAD LIGHT*

served with light balsamic italian dressing 12.50

SPINACH SALAD LIGHT

served with light balsamic italian dressing 10.75

[*under 800 calories*]

MARGARITA STEAK†

citrus marinated new york steak grilled and served with seasonal vegetables and jasmine 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

DESSERTS

TRIPLE CHOCOLATE BROWNIE

a rich, warm triple chocolate brownie with vanilla ice cream, over caramel and chocolate sauces 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

STRAWBERRY CHEESECAKE

new york-style cheesecake topped with housemade strawberry sauce and fresh strawberries 6.50

MINI DESSERT TASTERS* choose from four mini tasters: strawberry cheesecake, chocolate fudge cake, warm apple bread pudding and brownie mousse 2.25 each

SIDES

sweet ginger rice* 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

VEGETARIAN & VEGAN

SOUTHWEST VEGETABLE TACOS

vegetables, mushrooms and avocado served with lettuce and pico de gallo in a crisp blue corn tortilla, wrapped with a soft flour tortilla with pepper jack cheese. accompanied by our signature garlic fries 11.95

CAPRESE SANDWICH* a traditional italian combination of tomatoes, fresh mozzarella, balsamic vinegar and house pesto on sourdough bread. served with our signature garlic fries 9.50

VEGETARIAN PIZZA fresh mozzarella, mushrooms, tomatoes, red onions, roasted red peppers and our parmesan-romano blend 10.95

BRUSCHETTA tomatoes and basil with toasted crostinis brushed with garlic butter 6.95

VEGETARIAN HOUSE SALAD* mixed greens topped with tomato, cucumber, spiced pecans, pepper jack and cheddar cheeses 7.95

PASTA PRIMAVERA*

sautéed mushrooms, asparagus, artichoke hearts, shallots and spinach tossed with a sun-dried tomato pesto, topped with feta cheese 12.95

PASTA MARINARA

fresh mozzarella, marinara sauce and parmesan cheese over bowtie pasta 12.75

MUSHROOM CHEESESTEAK SANDWICH

tender mushrooms, onions, red bell peppers and swiss cheese on a toasted baguette. served with our signature garlic fries 9.50

VEGAN

VEGAN VEGETABLE STIR FRY

asian vegetables and jasmine rice 12.95

VEGAN SOUTHWEST TACOS

vegetables, mushrooms and avocado served with lettuce and pico de gallo in a soft flour tortilla 11.95

GLUTEN ALLERGY GUIDE

*We understand the unique needs of those with gluten allergies and have put together menu **recommendations** that are already gluten-free or can be easily made so. Please understand that our kitchen is not an allergy-free environment, but we will make every effort to ensure an enjoyable dining experience.*

from our starters

HOUSEMADE CHIPS

request no blue cheese sauce

from our salads recommended dressings: blue cheese, olive lemon vinaigrette or light balsamic italian

WEDGE SALAD with blue cheese dressing

HOUSE SALAD* request one of the three recommended salad dressings above

SEAFOOD COBB SALAD request one of the three recommended salad dressings above

COBB SALAD request one of the three recommended salad dressings above

from our entrées

FLAME GRILLED NEW YORK STRIP[†] request no gorgonzola potato wedges and substitute with a suggested side item from the list at right

SEARED TUNA †** request no wasabi aioli.

from our chef specialties

GORGONZOLA BONE-IN RIBEYE[†]

request no gorgonzola butter

CEDAR PLANK SALMON* †

request no dill cream sauce

from our pastas

BREWER'S CHICKEN[†]

request no märzen sauce

PASTA JAMBALAYA

request no andouille sausage and order steamed jasmine rice instead of orzo pasta

from our burgers

GORDON BIERSCH BURGER[†]

request burger without bun and order a side from the list below

KOBE BURGER[†]

request burger without bun and order a side from the list below

SUGGESTED SIDES

Sweet Ginger Rice* · Sautéed Mushrooms

Grilled Asparagus · Garlic Mashed Potatoes

Seasonal Fruit · Vegetables · Garlic Spinach

Steamed Jasmine Rice · Coleslaw

SPECIAL NOTES

· Our chefs are able to make special request dishes that mix and match different components from different entrées.

· Please feel free to bring your own dressings or other condiments to suit the needs at your table.

Gordon Biersch has made an effort to provide complete and current nutritional information, but the handcrafted nature of our food may result in variation in the ingredient profile of any item. Please be aware that our restaurants use ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy and wheat).

Gordon Biersch does not assume any liability for your use of this information, and we do not warrant its content to be 100% accurate.

· When ordering please notify your server and ask to speak with a manager or chef regarding the selection of your choice.

WINES

SPARKLING	gls	btl
Bella Sera , Moscato, Italy.....	7.00	27.00
Zonin , Prosecco, Italy.....	8.00	—
Piper Sonoma , Brut, California.....	8.00	31.00
Piper-Heidsieck , Brut Champagne, France.....	—	60.00

WHITE ALTERNATIVES

Beringer , White Zinfandel, California.....	6.00	23.00
Chateau Ste. Michelle , Riesling, Washington.....	7.25	28.00
Ménage à Trois , White Blend, California.....	7.50	29.00
Ecco Domani , Pinot Grigio, Delle Venezie, Italy.....	7.00	27.00
Maso Canali , Pinot Grigio, Trentino, Italy.....	9.50	37.00
Santa Margherita , Pinot Grigio, Alto/Valdadige, Italy.....	12.25	48.00
Veramonte , Sauvignon Blanc Reserva, Casablanca Valley, Chile.....	8.25	32.00
Kim Crawford , Sauvignon Blanc, New Zealand.....	10.25	40.00

CHARDONNAY

Redwood Creek , California.....	6.25	—
Lindemans Bin 65 , SE Australia.....	7.25	28.00
A by Acacia , Sonoma Coast.....	8.50	33.00
Clos du Bois , North Coast.....	9.25	36.00
Kendall-Jackson , Estate Grown, California.....	9.50	37.00
La Crema , Sonoma Coast, California.....	11.00	42.00
Sonoma Cutrer , Russian River Ranches.....	11.75	46.00
Jordan , Russian River Valley.....	—	58.00
Cakebread Cellars , Napa Valley.....	—	70.00

PINOT NOIR

BV Coastal Estates , California.....	7.75	30.00
Mark West , California.....	9.25	36.00
MacMurray Ranch , Sonoma Coast, California.....	9.50	37.00
La Crema , Sonoma.....	12.00	47.00
Wild Horse , Central Coast, California.....	—	49.00

RED ALTERNATIVES

Gnarly Head , Old Vine Zinfandel, Lodi.....	7.75	30.00
Ménage à Trois , Red Blend, California.....	8.00	31.00
Graffigna Malbec Centenario , Argentina.....	9.25	36.00
Don Miguel Gascon , Malbec, Mendoza, Argentina.....	8.50	33.00

MERLOT

Beringer Stone Cellars , California.....	6.50	—
Blackstone , California.....	8.00	31.00
Francis Ford Coppola , Blue Label Diamond Collection, California.....	9.00	35.00
Stags' Leap Winery , Napa Valley.....	—	64.00

CABERNET SAUVIGNON

Redwood Creek , California.....	6.25	—
Cellar No. 8 , California.....	7.50	29.00
J Lohr Seven Oaks , Paso Robles.....	8.50	33.00
Louis M. Martini , Napa Valley.....	10.50	41.00
Jordan , Sonoma County.....	—	59.00
Sequoia Grove , Napa Valley.....	—	65.00
Stags' Leap Winery , Napa Valley.....	—	80.00
Grgich Hills , Napa Valley.....	—	87.00

SANGRIA Fruit-infused traditional wine cocktail made with Alizé Red Passion Fruit Liqueur. 6.75

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.

SPECIALTY COCKTAILS \$9.25

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.

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 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.

Coconut Lemon · Pearl Coconut Vodka and fresh-squeezed lemon juice.

Georgia Peach · Absolut Apeach Vodka, Grand Marnier, cranberry juice and fresh-squeezed orange juice.

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.

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.

SKINNY COCKTAILS \$9.25 (under 150 cal)

Skinny Dip Margarita · Aviön Reposado Tequila, fresh-squeezed lime juice and Splenda.

Superfruit Martini · Ty Ku Soju and fresh pomegranate and lemon juices.

Lo'jito · A lower calorie version of our Classic Mojito