

[A HERITAGE OF FRESHNESS.]



STARTERS

- Kobe Sliders** 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*** 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*** with Asian barbecue sauce and hot mustard 9.95
- Crispy Artichoke Hearts*** topped with Parmesan and lemon aioli 9.50
- Glazed Chicken Wings*** with sweet chili & ginger 8.95
- Blackened Ahi Tuna**** served rare with Cajun remoulade 11.95

Lobster and Jumbo Lump Crab Cake* Prepared Maryland-style and served with housemade tartar and mustard sauces 14.95

Chef's Sampler* A trio of chicken favorites including Southwest Egg Rolls, Shrimp & Chicken Potstickers and Glazed Chicken Wings 15.50

Brewer's Feast* American-style Kobe beef Sliders, Garlic Fries, Southwest Egg Rolls and Hummus with garlic crostini 17.50

Crab and Artichoke Dip served with crostini 9.95

Tapas* Roasted garlic, bruschetta, olive tapenade and hummus with herb flatbread 8.95

Southwest Egg Rolls* Pulled chicken, black beans, corn, roasted red peppers and pepper jack cheese. Served with a Roasted Jalapeño Ranch dipping sauce 9.25

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

Wedge Salad Crumbled bleu cheese and bacon, dressed with Bleu Cheese or Märzen Balsamic Vinaigrette 6.25

House Salad* 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

Chicken Caesar Salad with Parmesan croutons 12.50

Salmon Caesar Salad with Parmesan croutons 13.50

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 14.25

Spinach Salad with goat cheese, bacon, egg, mushrooms, red onions and croutons tossed in Tangy Vinaigrette 10.25
Add grilled chicken 2.00 Add grilled salmon 3.00

Hummus and Goat Cheese Salad* over warm herb flatbread with Märzen Balsamic Vinaigrette 11.25

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

PIZZA

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

Classic Pepperoni with Parmesan cheese 11.95

Pepperoni & Mushroom Pizza with mozzarella cheese 12.50

Roasted Garlic & Chicken Pizza with a white sauce, roasted garlic, and pulled chicken breast 12.25

Hawaiian Pizza with mozzarella cheese, diced ham and pineapple 12.50

Pepperoni & Sausage with Parmesan and mozzarella cheeses 12.50

Veggie Pizza* Sun-dried tomato pesto with artichokes, mushrooms, spinach, Roma tomatoes and Parmesan cheese 11.50

Fresh Mozzarella with Roma tomatoes and basil 10.95

Barbecue Chicken Pulled chicken breast, onion, cilantro and mozzarella over our Märzen barbecue sauce 12.50

Create Your Own

Start with tomato basil sauce and mozzarella cheese 10.95

Each topping: 1.00

Meats: pepperoni, Italian sausage, chicken, andouille sausage, ham

Vegetables: mushrooms, roasted red peppers, artichoke hearts, sun-dried tomatoes, Roma tomatoes, red onions, spinach, roasted garlic, pineapple

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

WE INVITE YOU TO TRY OUR SIGNATURE HANDCRAFTED BEERS

At Gordon Biersch, we only brew with the highest quality traditional ingredients imported from Germany including barley and wheat from the 130 year-old family owned Weyermann Malting in Bamberg, noble Hersbrucker hops and Weinstephan yeast. 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.



GOLDEN EXPORT

A smooth, refreshing lager, lightly hopped with a dry finish. A Bronze Medal winner!
Original gravity: 11.5° Plato Alcohol by volume: 5.00%



HEFEWEIZEN (hay-fa-VEIT-sen)

A light sparkling wheat beer. Our Hefeweizen features a crisp, refreshing flavor with a hint of clove and banana. A Bronze Medal winner!
Original gravity: 12.5° Plato Alcohol by volume: 5.50%



MÄRZEN (Maert-zen)

Our most popular beer. Märzen is a smooth, auburn colored Bavarian lager with a mildly sweet malty finish.
Original gravity: 13.5° Plato Alcohol by volume: 5.70%



SCHWARZBIER

Although literally meaning “black beer” in German, Schwarzbier has a fairly light body with a dry, roasted coffee-like finish. A two time Gold Medal winner!
Original gravity: 11.2° Plato Alcohol by volume: 4.30%



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.

BEER SAMPLER

Enjoy a sampler of all our fresh brewed beers.

STEAKS

All Gordon Biersch Steaks are USDA Choice

- Flame Grilled New York Strip** 14 oz. strip steak, served with gorgonzola potato wedges and vegetables 25.50
- Bistro Steak Medallions*** Aged beef medallions marinated in ginger soy sauce, served with gorgonzola potato wedges and vegetables 20.50
- Teriyaki Flat Iron Steak** with a rich teriyaki sauce. Served with garlic mashed potatoes and fresh asparagus 18.95

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. Accompanied by roasted garlic mashed potatoes and vegetables 21.95

Bistro Steak Medallions & Crab Stuffed Shrimp* Crab stuffed shrimp and aged beef medallions, served with gorgonzola potato wedges and vegetables 23.95

SEAFOOD

Miso Chilean Sea Bass* Seared Chilean sea bass topped with savory miso vinaigrette, black sesame seeds and crispy won tons. Served with ginger rice and vegetables 25.95

Grilled Chilean Sea Bass* Grilled to perfection, brushed with butter served with sweet ginger rice and vegetables 25.95

Beer Battered Fish and Chips with malt vinegar and Cajun remoulade. Served with garlic fries 13.95

Barbecued Salmon* with Asian barbecue sauce, balsamic grilled red onion, spinach and sweet ginger rice 20.95

Grilled Mahi Mahi with a fresh pineapple salsa. Served with black beans and jasmine rice 18.50

Seared Tuna** Fresh tuna rolled in spices and lightly seared. Served rare with wasabi aioli, vegetables and sweet ginger rice 22.95

Fresh Fish prepared daily. Market Price

HOUSE SPECIALTIES

Gorgonzola Bone-In Ribeye 18 oz., topped with gorgonzola butter, served with garlic mashed potatoes and vegetables 27.95

Steak Frites Märzen marinated flat iron steak, cooked to your liking. Served over fries and drizzled with our tangy Gordon Biersch Steak Sauce 19.50 (Available with our 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 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 24.95

HOUSEMADE TACOS

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

Your Choice of: **Lobster and Shrimp Tacos** with citrus sauce 15.95 **Cajun Fish or Shrimp Tacos** with a spicy remoulade 13.50

PASTAS, STIR FRIES AND MORE

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 16.50

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 15.75

Pecan Crusted Chicken* with sherry cream sauce, garlic mashed potatoes and vegetables 16.50

Fire Roasted Chicken & Fettuccine* with sun-dried tomatoes in a pesto cream sauce 15.95

Sweet and Spicy Cashew Chicken Stir Fry* with Asian vegetables and jasmine rice 14.95

Spicy Shrimp Stir Fry with Asian vegetables and jasmine rice 17.50

Pasta Jambalaya Chicken, shrimp, ham & andouille sausage tossed with orzo pasta 16.50

Pasta Marinara Fresh mozzarella, marinara sauce and Parmesan cheese over a bowtie pasta 12.75

Cajun Pasta Andouille sausage, grilled chicken, shrimp, and Louisiana spices with fettuccine in a tomato cream sauce 16.95

Meatloaf made with ground beef and Italian sausage. Served with demi glacé, garlic mashed potatoes and vegetables 15.50

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 9.95

New York Steak Sandwich 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 9.95

Grilled Chicken & Avocado topped with Swiss cheese, shredded lettuce, tomato and Ranch dressing. Served with Garlic Fries 9.95

Blackened Mahi Mahi with Cajun remoulade, baby greens, tomatoes and Garlic Fries 11.50

Half Roasted Turkey with a choice of soup or salad 8.95

Turkey Reuben on marble rye with housemade chips 9.95

Pulled Pork with our Märzen barbecue sauce and coleslaw on a challah bun. Served with a side of housemade chips 8.95

Corned Beef Reuben on marble rye with housemade chips 9.95

Lobster and Jumbo Lump Crab Cake Sandwich Prepared Maryland-style with housemade tartar sauce. Served with Garlic Fries 15.95

Roasted Turkey & Swiss with tomatoes, baby greens and watercress mayonnaise on toasted sourdough with coleslaw 9.50

BURGER SPECIALTIES

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

Kobe Cheeseburger

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 Ask your server for this week's Burger Special **Gordon Biersch 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 melted Swiss cheese 10.50

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

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

Homemade Root Beer 2.95

Raspberry Energy Burst with Red Bull 4.95

BOTTLED WATER

Panna Spring Water 3.50 sm / 5.50 lg

San Pellegrino Sparkling Water 3.50 sm / 5.50 lg

An 18% gratuity will be added on parties of 8 or more.

* 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.

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.

WINES

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

SPARKLING	GL	BT
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	7.00	27.00
Schmitt Söhne, Riesling, Kabinett, Germany	8.75	34.00
Conundrum, California	—	51.00
Ecco Domani, Pinot Grigio, Italy	7.00	27.00
Coppola Bianco, Pinot Grigio, California	8.50	33.00
Maso Canali, Pinot Grigio, Italy	9.50	37.00
Kim Crawford, Sauvignon Blanc, New Zealand	10.00	39.00
Veramonte, Sauvignon Blanc Reserva, Casablanca Valley, Chile	8.00	31.00
Santa Margherita, Pinot Grigio, Alto Adige/Valdadige, Italy	—	47.00

CHARDONNAY

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

PINOT NOIR

BV Coastal Estates, California	7.75	30.00
MacMurray Ranch, Sonoma Coast	9.25	36.00
La Crema, Sonoma Coast	11.50	45.00
Wild Horse, Central Coast, California	—	49.00

RED ALTERNATIVES

Ravenswood, Vintners Blend, Zinfandel, California	8.50	33.00
Ménage à Trois, Red Blend, California	8.00	31.00
Penfolds, Koonunga Hill, Shiraz, Australia	7.75	30.00
Don Miguel Gascon, Malbec, Mendoza, Argentina	8.25	32.00
Bogle, Petite Sirah, California	8.25	32.00

MERLOT

Blackstone, California	8.00	31.00
Francis Ford Coppola, Blue Label Diamond Collection, California	9.00	35.00
Beringer Stone Cellars, California	6.25	—
Rodney Strong, Sonoma County	—	40.00
Stags' Leap Winery, Napa Valley	—	64.00

CABERNET SAUVIGNON

Redwood Creek, California	6.00	—
Sterling Vintner's Collection, Central Coast, California	8.25	32.00
Cellar No. 8, California	7.25	28.00
Louis M. Martini, Napa Valley	10.25	40.00
Beringer Knights Valley, Sonoma County	—	49.00
Jordan, Sonoma County	—	57.00
Grgich Hills, Napa Valley	—	87.00
Stags' Leap Winery, Napa Valley	—	80.00

SANGRIA \$6.75

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

BEERS

We invite you to try our signature handcrafted beers

**Golden Export · Hefeweizen · Märzen
Schwarzbier · Seasonal**

[Guest Beers Available: Coors Light • Miller Lite]

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 puree, fresh mint, fresh squeezed lime juice and a splash of soda.

Pineapple Mojito · Malibu Pineapple Rum, Bacardi Rum, fresh mint & pineapple, fresh squeezed lime juice and a splash of soda.

Pomegranate Elderflower Mojito · Bacardi Limón Rum, St-Germain Elderflower, fresh mint, POM Wonderful pomegranate juice, fresh squeezed lime juice and a splash of soda.

SPECIALTY COCKTAILS \$9.25

SoCo Cherry Limeade · Southern Comfort, fresh squeezed lime juice and Monin Cherry Syrup topped with Sprite®.

Pomegranate Peach Punch · Skyy Vodka, DeKuyper Peachtree Schnapps, POM Wonderful pomegranate juice, sour mix and Monin Peach Fruit Purée.

Housemade Bloody Mary · Our housemade Bloody Mary mix with Absolut Peppar Vodka.

Firefly Tea · Firefly Sweet Tea Vodka, DeKuyper Peachtree Schnapps and fresh squeezed lemonade.

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.

Asian Peach Martini · SOHO Lychee Liqueur, DeKuyper Peachtree Schnapps, fresh squeezed orange juice and lemon juice.

The Geisha · Sake-Infused Vodka, SOHO Lychee Liqueur with fresh cucumber and fresh squeezed lemonade.

Flirtini · X-Rated Fusion Liqueur, Cointreau Orange Liqueur, fresh squeezed lime juice and Ocean Spray cranberry juice.

Cosmopolitan · Ketel One Vodka, Cointreau Orange Liqueur, Ocean Spray cranberry juice and fresh squeezed lime juice.

Sour Apple · Stolichnaya Vodka and DeKuyper Sour Apple Pucker Schnapps.

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.

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.

Caribbean · Sauza Gold Tequila, Malibu Pineapple Rum, fresh squeezed orange juice and pineapple juice.

Tuscan · Patrón Silver Tequila, Caravella Limoncello, sweet & sour mix and fresh squeezed orange juice.

PREMIUM WELL SELECTIONS

**SAUZA GOLD TEQUILA
SVEDKA VODKA · BACARDI RUM
BEEFEATER GIN · FAMOUS GROUSE SCOTCH
JIM BEAM BOURBON · E&J BRANDY
DEKUYPER CORDIALS**

SPIRITS

Vodka

Absolut
Absolut Citron
Absolut Mandrin
Absolut Peppar
Belvedere
EFFEN
Firefly Sweet Tea
Grey Goose
Grey Goose L'Orange
Ketel One
Ketel One Citroen
Level
Skyy
Skyy 90
Skyy Infusions Citrus
Skyy Infusions Raspberry
Stoli
Stoli Blueberi
Stoli Elit
Stoli Razberi
Stoli Vanil
WASABÉ Sake-Infused

Rum

10 Cane
Bacardi Dragon Berry
Bacardi "O"
Bacardi Limón
Captain Morgan
Cruzan Coconut Rum
Malibu Rum
Malibu Pineapple Rum
Mount Gay Eclipse
Myers's Dark Rum

Tequila

1800 Reposado
Jose Cuervo Especial
Cabo Wabo Reposado
Patrón Añejo
Patrón Silver
Sauza Hornitos Reposado
Sauza Tres Generaciones Añejo

Gin

Bombay Sapphire
Hendrick's
Tanqueray

American Whiskey (Bourbons)

Gentleman Jack
Jack Daniel's
Maker's Mark
Basil Hayden's 8 yr.
Knob Creek 9 yr.
Baker's 7 yr.
Booker's 7-8 yr.

Scotch Whisky (Single Malt)

Cragganmore 12 yr.
Glenfiddich 12 yr.
The Glenlivet 12 yr.
Oban 14 yr.
Talisker 10 yr.
The Macallan 12 yr.

Scotch Whisky (Blends)

Chivas 12 yr.
Dewar's White Label
J & B
Johnnie Walker Black
Johnnie Walker Red

Canadian Whisky

Canadian Club
Crown Royal
Seagram's 7
Seagram's VO

Brandy & Cognac

Courvoisier V.S.O.P
Hennessy V.S
Rémy Martin V.S.O.P