

[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 11.95 270 cal per serving
- Quick Fried Calamari**[†] Tender rings dusted in seasoned flour. Served with spicy marinara and wasabi aioli 9.95 190 cal per serving
- Housemade Chips** Fresh, housemade chips topped with bleu cheese crumbles, scallions and smoked bacon 8.50 220 cal per serving
- Gordon Biersch Garlic Fries** 5.95 264 cal per serving
- Shrimp and Chicken Potstickers**^{*} with Asian barbecue sauce and hot mustard 10.25 200 cal per serving
- Crispy Artichoke Hearts**^{*} topped with Parmesan and lemon aioli 9.50 300 cal per serving
- Glazed Chicken Wings**^{*} with sweet chili & ginger 9.95 270 cal per serving
- Blackened Ahi Tuna**^{**†} served rare with Cajun remoulade 11.95 190 cal per serving

Lobster and Jumbo Lump Crab Cake^{*} Prepared Maryland-style and served with housemade tartar and mustard sauces 15.50 270 cal per serving

Chef's Sampler^{*} A trio of chicken favorites including Southwest Egg Rolls, Shrimp & Chicken Potstickers and Glazed Chicken Wings 15.95 640 cal per serving

Brewer's Feast^{**†} American-style Kobe Beef Sliders, Garlic Fries, Southwest Egg Rolls and Hummus with garlic crostini 18.25 490 cal per serving

Crab and Artichoke Dip served with crostini 9.95 410 cal per serving

Tapas^{*} Roasted garlic, bruschetta, olive tapenade and hummus with herb flatbread 8.95 460 cal per serving

Southwest Egg Rolls^{*} Pulled chicken, black beans, corn, roasted red peppers and pepper jack cheese. Served with a Roasted Jalapeño Ranch dipping sauce 10.25 290 cal per serving

Serving Size: 3

SALADS & SOUPS

Fresh cut Salads served with your choice of housemade Dressing: Märzen Balsamic Vinaigrette (170 cal), Bleu Cheese (120 cal), Ranch (110 cal), Olive Lemon Vinaigrette (150 cal), Tangy Vinaigrette (130 cal), Miso Vinaigrette (200 cal), Roasted Jalapeño Ranch (120 cal), Light Balsamic Italian (20 cal)

Wedge Salad Crumbled bleu cheese and bacon, dressed with Bleu Cheese or Märzen Balsamic Vinaigrette 6.75 570-720 cal

House Salad^{*} Mixed greens topped with tomato, cucumber, bacon, spiced pecans, pepper jack and cheddar cheeses 5.50 270-670 cal

Fresh Soup prepared daily Cup 3.95 Bowl 5.95

Lobster Bisque Rich and creamy with a hint of sherry

Cup 4.50 390 cal Bowl 5.95 480 cal

Seafood Cobb Salad Shrimp and crab over a traditional Cobb Salad. Served with your choice of dressing 13.95 660-1260 cal

Classic Cobb Salad 13.50 840-1440 cal

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 1040 cal

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 12.95 860 cal

Chicken Caesar Salad with Parmesan croutons 12.50 1130 cal

Salmon Caesar Salad[†] with Parmesan croutons 13.50 1170 cal

Gorgonzola Pear Salad^{*} with pecan crusted chicken in Märzen Balsamic Vinaigrette 12.50 1150 cal

Ahi Salad^{**†} Tuna, blackened and seared rare, with Märzen Balsamic Vinaigrette and Cajun remoulade 14.50 860 cal

Spinach Salad with goat cheese, bacon, egg, mushrooms, red onions and croutons tossed in Tangy Vinaigrette 10.75 840 cal

Add grilled chicken 2.00 960 cal Add grilled salmon[†] 3.00 1000 cal

Hummus and Goat Cheese Salad^{*} over warm herb flatbread with Märzen Balsamic Vinaigrette 11.95 1490 cal

Add grilled chicken 2.00 1730 cal Add grilled salmon[†] 3.00 1660 cal

Grilled Chicken Cashew Salad^{*} Artichoke hearts, tomatoes, cashews and feta cheese with Märzen Balsamic Vinaigrette 12.50 1070 cal

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 1520 cal

Pepperoni & Mushroom Pizza with mozzarella cheese 12.75 1600 cal

Hawaiian Pizza with mozzarella cheese, diced ham and pineapple 12.75 1440 cal

Pepperoni & Sausage with Parmesan and mozzarella cheeses 12.50 1760 cal

Veggie Pizza^{*} Sun-dried tomato pesto with artichokes, mushrooms, spinach, Roma tomatoes and Parmesan cheese 11.75 1760 cal

Fresh Mozzarella with Roma tomatoes and basil 10.95 1520 cal

Barbecue Chicken Pulled chicken breast, onion, cilantro and mozzarella over our Märzen barbecue sauce 12.75 1520 cal

Create Your Own

Start with tomato basil sauce and mozzarella cheese 10.95 1280-2000 cal

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 (190 cal) • **Sautéed Mushrooms** 1.95 (220 cal) • **Grilled Asparagus** 2.95 (130 cal)

Garlic Mashed Potatoes 2.25 (490 cal) • **Seasonal Fruit** 2.95 (80 cal) • **Vegetables** 2.25 (80-110 cal) • **Garlic Spinach** 2.95 (130 cal)

Gorgonzola Potato Wedges 2.95 (360 cal) • **Jasmine Rice** 1.95 (150 cal) • **Coleslaw** 1.95 (270 cal) • **Black Beans & Rice** 2.50 (130 cal)

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

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.



BEER SAMPLER

Enjoy a sampler of all our fresh brewed beers.

Get a Growler Today!

Did you know you could take your favorite brew home with you? Ask your server for more details.

STEAKS

All Gordon Biersch Steaks are USDA Choice

Flame Grilled New York Strip[†] 14 oz. strip steak, served with gorgonzola potato wedges and vegetables 27.95 660-690 cal

Bistro Steak Medallions[†] Aged beef medallions marinated in ginger soy sauce, served with gorgonzola potato wedges and vegetables 20.50 770-800 cal

Teriyaki Flat Iron Steak[†] with a rich teriyaki sauce. Served with garlic mashed potatoes and fresh asparagus 19.50 1180 cal

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 22.50 1410-1440 cal

Bistro Steak Medallions & Crab Stuffed Shrimp[†] Crab stuffed shrimp and aged beef medallions, served with gorgonzola potato wedges and vegetables 23.95 880-910 cal

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 26.50 910-940 cal

Grilled Chilean Sea Bass[†] Grilled to perfection, brushed with butter served with sweet ginger rice and vegetables 26.50 590-620 cal

Beer Battered Fish and Chips Breaded with panko crumbs and served with malt vinegar, tartar sauce and our signature Garlic Fries 14.50 1390 cal

Barbecued Salmon[†] with Asian barbecue sauce, balsamic grilled red onion, spinach and sweet ginger rice 20.95 870 cal

Grilled Mahi Mahi[†] with a fresh pineapple salsa. Served with black beans and jasmine rice 18.95 540 cal

Seared Tuna^{**†} Fresh tuna rolled in spices and lightly seared. Served rare with wasabi aioli, vegetables and sweet ginger rice 22.95 950-980 cal

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 28.50 1790-1820 cal

Steak Frites[†] Märzen marinated flat iron steak, cooked to your liking. Served over fries and drizzled with our tangy Gordon Biersch Steak Sauce 20.50 1050 cal
(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 1060-1090 cal

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 1430 cal

Lobster and Jumbo Lump Crab Cakes Prepared Maryland-style and served with housemade tartar and mustard sauces, jasmine rice and vegetables 27.95 1280-1310 cal

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 15.95 940 cal

Cajun Fish Tacos with a spicy remoulade 14.50 1160 cal

Blackened Ahi Tacos^{**†} with a spicy remoulade 15.50 1130 cal

Churrasco Steak Tacos[†] with chimichurri sauce 15.50 1360 cal

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 1230-1260 cal

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 1460 cal Substitute with Shrimp Add 2.00 1240 cal

Chicken Parmesan topped with mozzarella. Served with linguine in a marinara sauce 15.95 1290 cal

Pecan Crusted Chicken^{*} with sherry cream sauce, garlic mashed potatoes and vegetables 16.50 1630-1660 cal

Fire Roasted Chicken & Fettuccine^{*} with sun-dried tomatoes in a pesto cream sauce 15.95 2160 cal

Sweet and Spicy Cashew Chicken Stir Fry^{*} with Asian vegetables and jasmine rice 14.95 940 cal

Spicy Shrimp Stir Fry with Asian vegetables and jasmine rice 17.50 810 cal

Pasta Jambalaya Chicken, shrimp, ham & andouille sausage tossed with orzo pasta 16.50 940 cal

Chicken Marinara Grilled chicken, fresh mozzarella, marinara sauce and Parmesan cheese over bowtie pasta 14.50 1180 cal
Vegetarian option 12.75 1130 cal

Cajun Pasta Andouille sausage, grilled chicken, shrimp, and Louisiana spices with fettuccine in a tomato cream sauce 16.95 1480 cal

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 16.95 910-940 cal

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 1230 cal

New York Steak Sandwich[†] served on a baguette with fried onion strings, garlic aioli, spinach and Garlic Fries 15.95 1180 cal

Southwest Chicken Pepper jack cheese, roasted red peppers, baby greens, chipotle mayonnaise on a baguette with Garlic Fries 10.50 1290 cal

Grilled Chicken & Avocado topped with Swiss cheese, shredded lettuce, tomato and Ranch dressing. Served with Garlic Fries 10.50 1350 cal

Blackened Mahi Mahi[†] with Cajun remoulade, baby greens, tomatoes and Garlic Fries 11.95 1140 cal

Half Roasted Turkey with a choice of soup or salad 9.50 500-890 cal

Pulled Pork with our Märzen barbecue sauce and coleslaw on a challah bun. Served with a side of housemade chips 9.50 850 cal

Lobster and Jumbo Lump Crab Cake Sandwich Prepared Maryland-style with housemade tartar sauce. Served with Garlic Fries 16.50 750 cal

Roasted Turkey & Swiss with tomatoes, baby greens and watercress mayonnaise on toasted sourdough with coleslaw 9.95 1120 cal

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 1180 cal

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 1280 cal

Märzen Barbecue Burger[†] with smoked bacon, cheddar cheese and our Märzen barbecue sauce 10.95 1600 cal

Mushroom Swiss Burger[†] with sautéed mushrooms and melted Swiss cheese 10.95 1300 cal

DESSERTS

Strawberry Cheesecake New York-style cheesecake topped with housemade strawberry sauce and fresh strawberries 6.50 220 cal per serving

Double Chocolate Fudge Cake with crème anglaise 6.50 220 cal per serving

Warm Apple Bread Pudding^{*} with pecans, vanilla ice cream and whiskey sauce 6.50 590 cal per serving

Triple Chocolate Brownie A rich, warm triple chocolate brownie with vanilla ice cream, over caramel and chocolate sauces 6.50 410 cal per serving

Serving Size: 3

Mini Dessert Tasters^{*} Choose from four mini tasters: Strawberry Cheesecake 240 cal, Chocolate Fudge Cake 110 cal, Warm Apple Bread Pudding 170 cal and Brownie Mousse 250 cal 2.00 each

Vegetarian menu available upon request.

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.

† 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.

A 2,000 calorie daily diet is used as the basis for general nutrition advice; however, individual calorie needs may vary. Additional nutrition information is available upon request.

FRESH NON-ALCOHOLIC BEVERAGES

Fresh-Squeezed Lemonade 3.25 160 cal

Strawberry Lemonade 3.50 160 cal

Raspberry Iced Tea 2.95 70 cal

Peach Iced Tea 3.25 140 cal

Arnold Palmer 2.95 70 cal

Homemade Root Beer 2.95 140 cal

Second Wind Cranberry juice, Monin Peach Fruit Purée and Red Bull 4.95 160 cal

BOTTLED WATER

Panna Spring Water 3.50 sm / 5.50 lg

San Pellegrino Sparkling Water 3.50 sm / 5.50 lg

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
Ménage à Trois, White Blend, California	7.50	29.00
Ecco Domani, Pinot Grigio, Delle Venezie, Italy	7.00	27.00
Francis Ford Coppola Bianco, Pinot Grigio, California	8.50	33.00
Maso Canali, Pinot Grigio, Trentino, 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, California	9.25	36.00
La Crema, Sonoma Coast	11.50	45.00
Wild Horse, Central Coast, California	—	49.00
Irony, Monterey, California	9.00	35.00

RED ALTERNATIVES

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

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	—
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, Sonoma, California	10.25	40.00
Sequoia Grove Cabernet Sauvignon, Napa Valley	—	65.00
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 · Czech Pilsner
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 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 housemade 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.

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

Firefly Sweet Tea

Grey Goose

Grey Goose L'Orange

Ketel One

Ketel One Citroen

Level

Sabé Sake-Infused

Skyy

Skyy 90

Skyy Infusions Citrus

Skyy Infusions Raspberry

Stoli

Stoli Blueberi

Stoli Elit

Stoli Razberi

Stoli Vanil

Tito's Handmade

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

Milagro Silver

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

Wine (5 ounces) – 122 Calories, 4 grams carbohydrate, 7 milligrams sodium.

Regular Beer (12 ounces) – 153 Calories, 13 grams carbohydrate, 14 milligrams sodium.

Light Beer (12 ounces) – 103 Calories, 6 grams carbohydrate, 14 milligrams sodium.

Distilled Spirits (80 proof gin, rum, vodka, or whiskey) (1.5 ounces) – 96 Calories.