

# Starters

**our legendary garlic fries** • perfectly seasoned with fresh chopped garlic. 6.25

**baja tacos** • sautéed fish, fried fish, steak† or pulled pork with avocado cream, charred tomato salsa, mexican crema and cotija cheese. 4 of one kind for 9.95

**blackened ahi\*\*\*** • served rare with baby greens tossed in a miso vinaigrette. 12.50

**bleu cheese chips** • bleu cheese crumbles, havarti cheese sauce and bacon. 8.95

**kobe sliders†** • american-style topped with pickle and mustard sauce on housemade rolls. 10.95

**crisp sweet potato fries** • with brown sugar cream cheese and bbq dipping sauce. 7.25

**flash fried artichoke hearts** • with baby arugula and lemon garlic aioli. 9.50

**blue crab & artichoke dip** • topped with parmesan cheese, served with crostinis. 9.95

**tapas with flatbread\*** • flatbread served with bruschetta, hummus and olive tapenade. 9.50

**lobster & jumbo lump crab cake** • our spin on a maryland-style crab cake. 15.50

**chicken wings\*** • glazed with a sweet chili sauce. 9.95

**shrimp & chicken potstickers\*** • drizzled with asian bbq sauce and spicy mustard. 9.95

**southwest egg rolls\*** • stuffed with pulled chicken, black beans, corn, roasted red peppers and pepper jack cheese. 9.95

**fried calamari** • seasoned and lightly fried, served with marinara and wasabi aioli. 9.95

**chef's sampler\*** • southwest egg rolls, shrimp & chicken potstickers and chicken wings. 15.95

**brewhouse platter\*\*†** • kobe sliders, garlic fries, southwest egg rolls and hummus with flatbread. 18.25

## FLATBREADS

**california cobb** • grilled chicken, bacon, avocado, tomato and cheddar cheese, finished with baby greens tossed in balsamic vinaigrette. 10.95

**goat cheese & artichoke** • artichoke hearts, caramelized onions, roasted red peppers, and goat cheese crumbles. 10.95

**margherita** • fresh mozzarella, roma tomatoes and fresh basil. 9.95

**chipotle shrimp** • shrimp, grilled pineapple, roasted anaheim peppers, feta cheese, and caramelized onions. 10.95

**southwest** • chicken, corn, black beans, mozzarella and pepper jack cheeses, finished with spinach tossed in bbq ranch. 10.95

**steak & shiitake mushroom†** • flat iron steak, shiitake mushrooms, bleu cheese crumbles, and caramelized onions. 11.50

\* 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.

Gordon Biersch

# WHAT'S BREWING at THE BAR

**HAPPY HOUR**

**4pm-7pm  
Mon - Fri**

**LATE NIGHT**

**10pm-Close  
Every Day**

BAR & COCKTAIL AREA ONLY

## APPETIZER SPECIALS

**\$5**

Our Signature Garlic Fries  
Tapas with Flatbread\*  
Bleu Cheese Chips  
Crisp Sweet Potato Fries  
Flash Fried Artichoke Hearts

**\$7**

Baja Tacos  
Fried Calamari  
Shrimp & Chicken Potstickers\*  
Blue Crab & Artichoke Dip  
Margherita Flatbread  
Southwest Egg Rolls

**\$11**

Brewer's Combo  
BBQ Pork Sliders\*, Southwest Egg Rolls and Garlic Fries  
Slider Combo  
BBQ Pork Sliders\*, Kobe Sliders† and Garlic Fries

## BEVERAGE SPECIALS

**Sat-Thu • All Day**

**SAT \$3 • Mimosas  
\$5 • Bloody Marys**

**SUN \$3 • Mimosas  
\$5 • Bloody Marys**

**MON \$2 OFF • Märzen  
\$5 • Mojitos**

**TUE \$2 OFF • Czech  
\$5 • Martinis**

**WED \$2 OFF • Hefeweizen  
\$5 • Margaritas**

**THU \$1 OFF • All GB Lagers  
\$2 OFF • All Wines by the Glass  
\$5 • All Specialty Cocktails & Martinis**

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.

DON BIERSCHE BREWERY RESTAURANT • GORDON BIERSCHE BREWERY RESTAURANT • GORDON BIERSCHE BREWERY RESTAURANT • GORDON BIERSCHE BREWERY RESTAURANT



Bar Menu

GBMA\_AT\_02/13

## Brewed Right Here!

**Purity. Precision. Perfection.** These are the hallmarks of our premium German-style lagers. Crafted to the exacting standards of the Reinheitsgebot or German Purity Law, we use only the highest quality Weyermann Malt from Bamberg, authentic Bavarian Hersbrucker hops and pure, filtered water to craft a range of well-balanced lagers for every discerning taste.



### 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



### 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 two Gold Medals and one Silver Medal!  
OG: 12.5° Plato ABV: 5.6% BU: 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!  
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



### SEASONAL

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

Try them all. Ask your server about  
**OUR BEER SAMPLER**

## Handcrafted Cocktails 9.00

**cucumber gimlet** · hendrick's gin, fresh muddled cucumber and lime  
**hamptons tea** · svedka, bacardi, beefeater and cointreau with lemon sour and coke  
**housemade bloody mary** · our own blend of premium ingredients spiked with absolut peppar vodka  
**ultimate arnold palmer** · grey goose vodka, fresh lemonade and fresh-brewed tea  
**cucumber & basil collins** · pearl cucumber vodka, fresh muddled cucumber and basil shaken with fresh lime juice  
**jamey & ginger** · jameson irish whiskey, domaine de canton ginger liqueur and ginger ale  
**honey basil collins** · plymouth gin, housemade honey syrup, basil and soda  
**veev mule** · veev açai spirit, fresh lime, mint and ginger ale  
**ginger snap** · jack daniel's, domaine de canton ginger liqueur, fresh-squeezed lemons and soda  
**san francisco lemonade** · skyy infusions citrus vodka, dekuyper triple sec, fresh lemonade and cranberry juice  
**kentucky peach punch** · maker's mark, dekuyper peach schnapps and fresh lemonade  
**grape expectations** · herradura silver tequila, cointreau, agave nectar, fresh muddled grapes, lemon and lime

## Martinis 9.00

**honey badger** · tuaca, fresh lemonade and pineapple juice  
**lemon drop** · absolut citron, cointreau and fresh lemonade  
**fresh pineapple fusion** · tito's handmade vodka infused with fresh sweet pineapples  
**pacific blue** · stoli blueberi vodka, cointreau, fresh blueberries and lemonade  
**georgia peach** · absolut apeach vodka, grand marnier, cranberry juice and fresh-squeezed orange juice  
**french cosmo** · grey goose l'orange vodka, cointreau, cranberry juice and fresh lime  
**olive 'r twist** · classic martini with your choice of grey goose or bombay sapphire served with olives or a twist

## Mojitos & Margaritas 9.00

**champagne mojito** · bacardi limón, fresh mint, lime and sugar topped with champagne  
**mango mojito** · bacardi silver, mango puree, fresh mint, lime and soda  
**sangria margarita** · milagro silver tequila, housemade sangria, agave nectar and fresh lime juice  
**patrón margarita** · patrón silver tequila, cointreau, agave nectar and fresh lime juice

## Skinny Cocktails 9.00 (under 125 calories)

**avion margarita** · avión silver tequila, sugar free triple sec, fresh lime juice and orange juice  
**strawberry soda** · cruzan strawberry rum, sugar free triple sec, fresh-muddled mint and strawberry topped with soda  
**cos'lo'politan** · reyka icelandic vodka, sugar free triple sec, cranberry juice and lime  
**lo'jito** · bacardi limón, sugar free triple sec, fresh mint, lime and soda

**Sangria** alizé red passion liqueur and red wine, infused with fresh fruit and juices 6.75

## Wines

### BUBBLES

	GL	BT
<b>Zonin</b> , Prosecco, Italy .....	8	***
<b>Piper Sonoma</b> , Brut, California.....	8	31
<b>Piper-Heidsieck</b> , Brut Champagne, France.....	***	60

### LIGHTER WHITES

<b>Joel Gott</b> , Sauvignon Blanc, California.....	8.25	32
<b>Kim Crawford</b> , Sauvignon Blanc, New Zealand.....	10.25	40
<b>Chateau Ste. Michelle</b> , Riesling, Washington.....	7.25	28
<b>Beringer</b> , White Zinfandel, California.....	6	23
<b>Bella Sera</b> , Moscato, Italy.....	7	27

### PINOT GRIGIO

<b>Ecco Domani</b> , Delle Venezie, Italy.....	7	27
<b>Maso Canali</b> , Trentino, Italy .....	9.50	37
<b>Santa Margherita</b> , Alto/Valdadige, Italy.....	***	49

### CHARDONNAY

<b>Canyon Road</b> , California.....	6.25	***
<b>14 Hands</b> , Washington.....	7.50	29
<b>Morning Fog</b> , Wente Vineyards, Livermore Valley.....	8.75	34
<b>Kendall-Jackson</b> , California.....	9.50	37
<b>Sonoma-Cutrer</b> , Russian River Ranches.....	10.50	41
<b>La Crema</b> , Sonoma Coast, California.....	11.75	46
<b>Cakebread Cellars</b> , Napa Valley .....	***	70

### INTERESTING REDS

	GL	BT
<b>Don Miguel Gascón</b> , Malbec, Mendoza, Argentina...	8.50	33
<b>Tamari</b> , Malbec, Argentina .....	9.50	37
<b>Ménage à Trois</b> , Red Blend, California .....	8	31
<b>Four Vines Truant</b> , Zinfandel, California.....	7.75	30

### PINOT NOIR

<b>BV Coastal Estates</b> , California.....	7.75	30
<b>Mark West</b> , California .....	9.25	36
<b>Bearboat</b> , Russian River Valley.....	10.50	41
<b>La Crema</b> , Sonoma .....	12.50	49
<b>Wild Horse</b> , Central Coast, California.....	***	52

### MERLOT

<b>Beringer Stone Cellars</b> , California.....	6.50	***
<b>Blackstone</b> , California.....	8	31
<b>Seven Falls</b> , Washington .....	9.50	37
<b>Stags' Leap Winery</b> , Napa Valley.....	***	64

### CABERNET SAUVIGNON

<b>Canyon Road</b> , California .....	6.25	***
<b>Avalon</b> , California.....	7.50	29
<b>J. Lohr Seven Oaks</b> , Paso Robles .....	9.00	35
<b>Louis M. Martini</b> , Napa Valley .....	10.50	41
<b>Charles Wetmore</b> , Wente Vineyards, Livermore Valley.....	12.50	49
<b>Sequoia Grove</b> , Napa Valley.....	***	65
<b>Stags' Leap Winery</b> , Napa Valley.....	***	80
<b>Grgich Hills</b> , Napa Valley.....	***	87