

Gordon Biersch Brewery Restaurant - DC Menu

• MENU

STARTERS

	11.95
Kobe Sliders Three tender American-style Kobe Beef mini burgers on housemade rolls with a kosher dill pickle and mustard sauce	
	9.95
Quick Fried Calamari Tender rings dusted in seasoned flour. Served with spicy marinara and wasabi aioli	
	8.50
Housemade Chips Fresh, housemade chips topped with blue cheese crumbles, scallions and smoked bacon	
	6.25
Gordon Biersch Garlic Fries	
	10.25
Shrimp & Chicken Potstickers With Asian barbecue sauce and hot mustard	
	9.50
Crispy Artichoke Hearts Topped with Parmesan and lemon aioli	
	9.95
Glazed Chicken Wings Served with sweet chili sauce	
	11.95
Blackened Ahi Tuna Served rare with Cajun remoulade	
	15.50
Lobster & Jumbo Lump Crab Cake	

Prepared Maryland-style and served with housemade tartar and mustard sauces

15.95

Chef's Sampler

A trio of chicken favorites including Southwest Egg rolls, Shrimp and Chicken Potstickers and Glazed Chicken Wings

18.25

Brewer's Feast

American-style Kobe Beef Sliders, Garlic Fries, Southwest Egg Rolls and Hummus with garlic crostini

9.95

Crab & Artichoke Dip

Served with crostinis

9.25

Tapas

Roasted garlic, bruschetta, olive tapenade and hummus with herb flatbread

10.25

Southwest Egg Rolls

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

SALADS & SOUPS

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

6.75

Wedge Salad

Crumbled blue cheese and bacon, dressed with Blue Cheese or Märzen Balsamic Vinaigrette

5.50

House Salad

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

Fresh Soup
Prepared daily
Cup

3.95

Bowl

5.95

Lobster Bisque
Rich and creamy with a hint of sherry
Cup

4.5

Bowl

5.95

13.95

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

13.50

Classic Cobb Salad

11.95

Old Fashioned Chopped Salad
Chicken, pepperoni, pepper jack cheese, onions, tomatoes and a variety of fresh vegetables, tossed in an Olive Lemon Vinaigrette

12.95

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

12.50

Chicken Caesar Salad
With Parmesan croutons

<p>Salmon Caesar Salad With Parmesan croutons</p>	13.50
<p>Gorgonzola Pear Salad With pecan crusted chicken in Märzen Balsamic Vinaigrette</p>	12.50
<p>Ahi Salad Tuna, blackened and seared rare, with Märzen Balsamic Vinaigrette and Cajun remoulade</p>	14.50
<p>Spinach Salad With goat cheese, bacon, egg, mushrooms, red onions and croutons tossed in Tangy Vinaigrette <i>Grilled Chicken</i></p>	10.75
+2	
<i>Grilled Salmon</i>	
+3	
<p>Hummus & Goat Cheese Salad Over warm herb flatbread with Märzen Balsamic Vinaigrette <i>Grilled Chicken</i></p>	11.95
+2	
<i>Grilled Salmon</i>	
+3	
<p>Grilled Chicken Cashew Salad Artichoke hearts, tomatoes, cashews and feta cheese with Märzen Balsamic Vinaigrette</p>	12.50

PIZZAS & FLATBREADS

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

	12.50
Classic Pepperoni With Parmesan cheese	
	12.95
Pepperoni & Mushroom Pizza With mozzarella cheese	
	12.95
Hawaiian Pizza With mozzarella cheese, diced ham and pineapple	
	12.75
Pepperoni & Sausage With Parmesan and mozzarella cheeses	
	10.95
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	
	11.95
Veggie Pizza Sun-dried tomato pesto with artichokes, mushrooms, spinach, Roma tomatoes and Parmesan cheese	
	10.95
Fresh Mozzarella With Roma tomatoes and basil	
	12.95
Barbecue Chicken Pulled chicken breast, onion, cilantro and mozzarella over our Märzen barbecue sauce	
	10.95
BLT Flatbread Housemade flatbread topped with bacon jam, Roma tomatoes and arugula	

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
Black Beans & Rice	2.50

OUR SIGNATURE HANDCRAFTED BEERS

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.

Be sure to ask your server about our Happy Hour Specials & Beer Samplers.

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 2 Gold Medals and 1 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 lightbody 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 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.

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

20.95

Bistro Steak Medallions

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

19.95

Teriyaki Flat Iron Steak

With a rich teriyaki sauce. Served with garlic mashed potatoes and fresh asparagus

22.95

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

24.50

Bistro Steak Medallions & Crab Stuffed Shrimp

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

SEAFOOD

23.50

Crab Stuffed Yellow Tail Sole

Fresh fillets stuffed with crab meat, baked and topped with lobster sherry sauce. Accompanied by jasmine rice and vegetables

14.50

Beer Battered Fish & Chips Breaded

With panko crumbs and served with malt vinegar, tartar sauce and our signature Garlic Fries

20.95

Barbecued Salmon

With Asian barbecue sauce, balsamic grilled red onion, spinach and sweet ginger rice

20.50

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

23.50

Seared Tuna

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

Mkt

Fresh Fish

Prepared daily

HOUSE SPECIALTIES

28.95

Gorgonzola Bone-in Ribeye

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

20.50

Steak Frites

Märzen marinated flat iron steak, served over fries and drizzled with our tangy steak sauce (Available with our signature Garlic Fries upon request)
With garlic fries

21.50

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

19.95

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

27.95

Lobster & Jumbo Lump Crab Cakes

Prepared Maryland-style and served with housemade tartar and mustard sauces, jasmine rice and vegetables

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 Tacos With citrus sauce	16.50
Cajun Fish Tacos With a spicy remoulade	14.95
Blackened Ahi Tacos With a spicy remoulade	15.95
Churrasco Steak Tacos 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 jasmine rice	12.95
Mediterranean Chicken Grilled chicken breast topped with bruschetta tomatoes. Served with seasonal vegetables and jasmine rice	12.95

	18.95
Moroccan Salmon Grilled chermoula marinated salmon. Served with seasonal vegetables and jasmine rice	
	12.95
Moroccan Chicken Chermoula marinated grilled chicken. Served with seasonal vegetables and jasmine rice	
	16.95
Spicy Shrimp Stir Fry With Asian vegetables and jasmine rice	
	14.50
Ahi Salad Served with Light Balsamic Italian dressing	
	12.50
Grilled Chicken Cashew Salad Served with Light Balsamic Italian dressing	
	10.75
Spinach Salad Served with Light Balsamic Italian dressing	
	<i>Under 800 calories</i>
	15.95
Margarita Steak Citrus marinated New York Steak grilled and served with seasonal vegetables and jasmine rice	
	10.95
BBQ Chicken Flatbread Chicken, corn, black beans, mozzarella and pepper jack cheese on a thin flatbread topped with bbq ranch spinach salad	

PASTAS, STIR FRYS AND MORE

	15.95
Brewer's Chicken Chicken medallions and fresh mushrooms sautéed in a Märzen sauce. Served with garlic mashed potatoes and vegetables	
	14.50
Tuscan Chicken Pasta Grilled chicken sautéed with tomatoes, basil, balsamic vinegar and olive oil, tossed with linguine and freshly shaved Parmesan cheese <i>Substitute with Shrimp</i>	
+2	
	16.25
Chicken Parmesan Topped with mozzarella. Served with linguine in a marinara sauce	
	16.50
Pecan Crusted Chicken With sherry cream sauce, garlic mashed potatoes and vegetables	
	15.95
Fire Roasted Chicken & Fettuccine With sun-dried tomatoes in a pesto cream sauce	
	14.95
Sweet & Spicy Cashew Chicken Stir Fry With Asian vegetables and jasmine rice	
	16.50
Pasta Jambalaya Chicken, shrimp, ham and andouille sausage tossed with orzo pasta	
Chicken Marinara Grilled chicken, fresh mozzarella, marinara sauce and Parmesan cheese over bowtie pasta <i>Regular</i>	
14.5	

Vegetarian

12.75

16.95

Cajun Pasta

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

17.50

Teriyaki Chicken & Tempura Shrimp Combo

Teriyaki glazed grilled chicken breast and tempura shrimp, served with sweet soy dipping sauce, sweet ginger rice and vegetables

SANDWICHES

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

10.95

Märzen Barbecue Chicken

Topped with smoked bacon, cheddar cheese and our Märzen barbecue sauce

15.95

New York Steak Sandwich

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

10.75

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

9.75

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	16.50
Lobster & Jumbo Lump Crab Cake Sandwich Prepared Marylandstyle with housemade tartar sauce	8.95
Veggie Burger Housemade veggie burger served on a challah bun with chipotle mayonnaise, shredded lettuce and tomato	9.95
Roasted Turkey & Swiss With tomatoes, baby greens and watercress mayonnaise on toasted sourdough	

BURGER SPECIALTIES

All Gordon Biersch burgers are cooked to 155° and served with your choice of Gordon Biersch garlic fries, seasonal fruit, coleslaw or fresh cut potato chips.

13.95

Kobe Cheeseburger
Our premium 8 oz. American-style Kobe beef burger is grilled to order and served with cheddar cheese

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

Burger Special of the Week
Ask your server.
Gordon Biersch garlic fries

Seasonal fruit

Coleslaw

Fresh cut potato chips

14.95

Surf & Turf Burger

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

Gordon Biersch garlic fries

Seasonal fruit

Coleslaw

Fresh cut potato chips

11.50

Farmhouse Burger

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

Gordon Biersch garlic fries

Seasonal fruit

Coleslaw

Fresh cut potato chips

9.95

Gordon Biersch Cheeseburger

Gordon Biersch garlic fries

Seasonal fruit

Coleslaw

Fresh cut potato chips

10.95

Märzen Barbecue Burger

With smoked bacon, cheddar cheese and our Märzen barbecue sauce

Gordon Biersch garlic fries

Seasonal fruit

Coleslaw

Fresh cut potato chips

10.95

Mushroom Swiss Burger

With sautéed mushrooms and melted Swiss cheese

Gordon Biersch garlic fries

Seasonal fruit

Coleslaw

Fresh cut potato chips

DESSERTS

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

Double Chocolate Fudge Cake 6.50
With crème anglaise

Warm Apple Bread Pudding 6.50
With pecans, vanilla ice cream and whiskey sauce

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

Mini Dessert Tasters
Choose from four mini tasters: Strawberry Cheesecake, Chocolate Fudge Cake, Warm Apple Bread Pudding and Brownie Mousse
Strawberry Cheesecake

2.25

Chocolate Fudge Cake

2.25

Warm Apple Bread Pudding

2.25

Brownie Mousse

2.25

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 <i>Large</i>	5.5
<i>Small</i>	3.5

WINES

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

SPARKLING

Bella Sera
Moscato, Italy.
Glass

7

Bottle

27

8.00

Zonin
Prosecco, Italy
Glass

Bottle

Piper Sonoma
Brut, California
Glass

8

Bottle

31

60.00

Piper-Heidsieck

Brut Champagne, France
Glass

Bottle

WHITE ALTER NATIVES

Beringer
White Zinfandel, California
Glass

6

Bottle

23

Chateau Ste. Michelle
Riesling, Washington
Glass

7.25

Bottle

28

Ménage à Trois
White Blend, California
Glass

7.5

Bottle

29

Ecco Domani

Pinot Grigio, Delle Venezie, Italy

Glass

7

Bottle

27

Maso Canali

Pinot Grigio, Trentino, Italy

Glass

9.5

Bottle

37

Santa Margherita

Pinot Grigio, Alto/Valdadige, Italy

Glass

12.25

Bottle

48

Veramonte

Sauvignon Blanc Reserva, Casablanca Valley, Chile

Glass

8.25

Bottle

32

Kim Crawford

Sauvignon Blanc, New Zealand

Glass

10.25

Bottle

40

CHARDONNAY

6.25

Redwood Creek

California

Glass

Bottle

Lindemans Bin 65

SE Australia

Glass

7.25

Bottle

28

A by Acacia

Sonoma Coast

Glass

8.5

Bottle

33

Clos du Bois

North Coast

Glass

9.25

Bottle

36

Kendall-Jackson

Estate Grown, California

Glass

9.5

Bottle

37

La Crema

Sonoma Coast, California

Glass

11

Bottle

42

Sonoma Cutrer

Russian River Ranches

Glass

11.75

Bottle

46

Jordan

Russian River Valley

Bottle

58

Cakebread Cellars

Napa Valley

Bottle

70

PINOT NOIR

BV Coastal Estates

California

Glass

7.75

Bottle

30

Mark West

California.

Glass

9.25

Bottle

36

MacMurray Ranch

Sonoma Coast, California

Glass

9.5

Bottle

37

La Crema
Sonoma
Glass

12

Bottle

47

Wild Horse
Central Coast, California
Bottle

49

RED ALTERNATIVES

Gnarly Head
Old Vine Zinfandel, Lodi.
Glass

7.75

Bottle

30

Ménage à Trois
Red Blend, California.
Glass

8

Bottle

31

Graffigna Malbec Centenario

Argentina

Glass

9.25

Bottle

36

Don Miguel Gascon

Malbec, Mendoza, Argentina

Glass

8.5

Bottle

33

MERLOT

Beringer Stone Cellars

California

Glass

6.5

Blackstone

California

Glass

8

Bottle

31

Francis Ford Coppola
Blue Label Diamond Collection, California
Glass

9

Bottle

35

Stags' Leap Winery
Napa Valley
Bottle

64

CABERNET SAUVIGNON

Redwood Creek
California
Glass

6.25

Cellar No. 8
California
Glass

7.5

Bottle

29

J Lohr Seven Oaks

Paso Robles

Glass

8.5

Bottle

33

Louis M. Martini

Napa Valley

Glass

10.5

Bottle

41

Jordan

Sonoma County

Bottle

59

Sequoia Grove

Napa Valley

Bottle

65

Stags' Leap Winery

Napa Valley

Bottle

80

Grgich Hills
Napa Valley
Bottle

87

SANGRIA

6.75

Sangria

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

COCKTAILS

MOJITOS

9.92

Classic Mojito

Bacardi Limón Rum, fresh mint, fresh-squeezed lime juice and a splash of soda.

9.92

Dragon Fruit Strawberry Mojito

Bacardi Dragon Berry Rum, strawberry purée, fresh mint, fresh-squeezed lime juice and a splash of soda.

9.92

Pineapple Mojito

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

9.92

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
Bar Fly Firefly Sweet Tea Vodka, fresh-squeezed lemonade, topped with soda water.	
	9.25
Pomegranate Peach Punch Skyy Vodka, DeKuyper Peachtree Schnapps, POM Wonderful pomegranate juice, sour mix and Monin Peach Fruit Purée.	
	9.25
Housemade Bloody Mary Our special Bloody Mary mix with Absolut Peppar Vodka.	
	9.25
Mai Tai Cruzan Coconut Rum, Cointreau Orange Liqueur, pineapple juice, fresh-squeezed orange juice, grenadine and a float of Myers's Dark Rum.	
	9.25
Raspberry Bay Breeze Skyy Infusions Raspberry Vodka and Monin Raspberry Syrup with a splash of Ocean Spray cranberry juice and pineapple juice.	
	9.25
Barbados Rum Runner Malibu Pineapple Rum, DeKuyper Banana Liqueur, grenadine, fresh-squeezed orange juice and a float of Myers's Dark Rum.	
	9.25
Ultimate Arnold Palmer Grey Goose Vodka, fresh-squeezed lemonade and fresh-brewed tea.	
	9.25
San Francisco Lemonade Skyy Infusions Citrus Vodka, DeKuyper Triple Sec, freshsqueezed lemonade and a splash of Ocean Spray cranberry juice.	
	9.25
Long Island Iced Tea	

Svedka Vodka, Beefeater Gin, Bacardi Rum, Cointreau Orange Liqueur and sour mix topped with Coke®.

MARTINIS

Classic Martini	9.25
Bombay Sapphire Gin or Grey Goose Vodka, stirred or shaken, served up or on the rocks.	
Coconut Lemon	9.25
Pearl Coconut Vodka and fresh-squeezed lemon juice.	
Georgia Peach	9.25
Absolut Apeach Vodka, Grand Marnier, cranberry juice and freshsqueezed orange juice.	
Cosmopolitan	9.25
Ketel One Vodka, Cointreau Orange Liqueur, Ocean Spray cranberry juice and fresh-squeezed lime juice.	
Limoncello Lemon Drop	9.25
Absolut Citron Vodka, Caravella Limoncello and our freshsqueezed lemonade.	
Pomegranate	9.25
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.	
	9.25
Pomegranate Jose Cuervo Gold Tequila, Grand Marnier and POM Wonderful pomegranate juice.	
	9.25
Grand Reposado 1800 Reposado Tequila, Grand Marnier and a splash of fresh-squeezed orange juice.	
	9.25
Sangria Margarita Milagro Silver Tequila, housemade sangria, fresh-squeezed lime juice.	
	9.25
Strawberry Patrón Silver Tequila, Chambord, housemade strawberry purée, fresh-squeezed lime juice.	

SKINNY COCKTAILS

Under 150 calories

	9.25
Skinny Dip Margarita Avión Reposado Tequila, fresh-squeezed lime juice and Splenda.	
	9.25
Superfruit Martini Ty Ku Soju and fresh pomegranate and lemon juices.	
	9.25
Lo'jito A lower calorie version of our Classic Mojito.	