



PRIVATE DINING MENU



TASTE, TRY, LAUGH, LOVE AND LIVE
LIFE BETTER, WITH TRUE BREW AND
HONEST FOOD. THIS IS **GB** LIFE.

THE GORDON BIERSCH BREWERY EXPERIENCE

**GORDON BIERSCH PROUDLY SERVES HANDCRAFTED ALES AND LAGERS ALL BREWED ONSITE.
EXPERIENCE OUR PASSION FOR BEER BY INCORPORATING A BREWERY EXPERIENCE DURING YOUR GROUP EVENT.****

Options include: • Complimentary sample of the brewer's choice upon your group's arrival • Complimentary brewery tour**

THE GORDON BIERSCH BREWERY EXPERIENCE \$15.00 per person

Enjoy an evening of beer education. Your guests will have the opportunity to learn about the brewing process, sample the ingredients in their purest form and learn everything there is to know about the brewing process at Gordon Biersch. Includes a 10 oz. beer with each course. Each beer is hand-selected by the brewer to compliment your menu selections. Includes a brewery tour.* optional

BEER PAIRING \$12.00 per person

The brewer will hand-select 10 oz. beers to pair with each course. Includes a brewery tour.* optional

TASTING EVENT \$6.00 per person

Sampler set of 6 beers per person for your group to enjoy. Includes a brewery tour.* optional

*Brewery tours must be scheduled in advance. **Must be 21 years of age with valid ID to consume alcohol.

BREWED ONSITE BEERS

NOTHING GOES BETTER WITH FOOD THAN BEER.

There are so many possibilities when seeking out great pairings to complement, contrast, balance or emphasize the various flavor components of both beer and food. The carbonation and acidity of beer help to cleanse the palate, while the malt backbone of beer makes it the perfect complement to enjoy with a wide variety of foods. A good starting point for creating a great pairing is to consider the beer styles we offer and types of foods you enjoy.

LIGHT & REFRESHING Our golden export is the perfect example of this style...a clean, crisp, refreshing lager with subtle bready malt characters balanced by noble hops. You may also see Kölsch, English Summer Ale and American Blonde Ale in this category.

FOOD PAIRINGS Light and refreshing beers are cleansing and complementary. Try with seafood, salads, lighter fare, pizza and flatbreads.

MALTY Beers that highlight the sweet, caramel, toffee and nutty characteristics of malted barley. Märzen is auburn-hued with a smooth caramel malt finish and is our malty flagship, as well as our best selling beer of all time. Other malty brews include Blonde Bock, Maibock, Belgian Dubbel and Irish Red.

FOOD PAIRINGS Malty beers are also the perfect companion to almost all foods in that they offer great balance, support many flavor profiles and will cool spicy heat. Great with pizza as well as roasted, grilled and smoked foods, meats and poultry, burgers and spice.

HOPPY Beers that emphasize the contribution of the hop flower. They are higher in bitterness with accentuated spicy, fruity, herbal, oral or piney aromas. Czech Pilsner is our classic example. Other popular hoppy brews include English Pale Ale, American Pale Ale and IPA.

FOOD PAIRINGS Hoppy beers tend to emphasize certain flavors in foods and can also be the balancing act in certain dishes. Spicy foods, roasted pork and poultry are classic pairings.

FRUITY & SPICY Unique flavors from fermentation are the hallmark of this category. Fruits such as apples, bananas, cherries and oranges can be combined with spices of pepper, cloves and coriander. Hefeweizen is our classic example. You can also expect belgian styles like Wit, Saison, Strong Blonde and Pale.

FOOD PAIRINGS This beer style is a great choice to complement and balance flavors that are similar to those in the beers. Pair with poultry, lighter meats, salads, fruit-driven sauces or chutneys and more robust seafood dishes.

DARK Beers that derive their dark color and flavors of chocolate and coffee from the use of roasted malts. Schwarzbier is Gordon Biersch's classic example. Other dark varieties include Dunkel, Bock, Brown Ale, Porter and Stout.

FOOD PAIRINGS Dark beers are wonderfully complementary to food flavors. Try with grilled meats, steaks, smoked foods, shell fish and oysters. Dark beers also go well with chocolate contrasts such as coffee and desserts.



STANDARD BAR PACKAGES

BEER \$18.00 per person / 2 hours* (\$8 every hour after)
GORDON BIERSCHE HANDCRAFTED BEERS Guest's choice from our selection of signature handcrafted beers

BEER & WINE \$22.00 per person / 2 hours* (\$10 every hour after)
GORDON BIERSCHE HANDCRAFTED BEERS Guest's choice from our selection of signature handcrafted beers
HOUSE WINES BY CANYON ROAD Chardonnay, Cabernet
Liquor may be purchased through a cash bar.

BEER, WINE & LIQUOR \$26.00 per person / 2 hours* (\$12 every hour after)
GORDON BIERSCHE HANDCRAFTED BEERS Guest's choice from our selection of signature handcrafted beers
HOUSE WINES BY CANYON ROAD Chardonnay, Cabernet
SELECT LIQUORS Absolut, Bacardi, Tanqueray, Sauza Gold, Jack Daniel's, Jim Beam, Dewar's White Label
Shots not included.

*2 Hour minimum required. Prices do not include sales tax or service fees.

PREMIUM BAR PACKAGES

BEER & PREMIUM WINE \$26.00 per person / 2 hours* (\$12 every hour after)
GORDON BIERSCHE HANDCRAFTED BEERS Guest's choice from our selection of signature handcrafted beers
PREMIUM WINES Villa Maria Sauvignon Blanc, Ruffino Lumina Pinot Grigio, Canyon Road Chardonnay, Bridlewood Pinot Noir,
Louis M. Martini Cabernet, La Crema Chardonnay, La Crema Pinot Noir, Kendall Jackson Chardonnay

BEER, PREMIUM WINE & LIQUOR \$30.00 per person / 2 hours* (\$16 every hour after)
GORDON BIERSCHE HANDCRAFTED BEERS Guest's choice from our selection of signature handcrafted beers
PREMIUM WINES Villa Maria Sauvignon Blanc, Ruffino Lumina Pinot Grigio, Canyon Road Chardonnay, Bridlewood Pinot Noir,
Louis M. Martini Cabernet, La Crema Chardonnay, La Crema Pinot Noir, Kendall Jackson Chardonnay
SELECT PREMIUM LIQUORS Grey Goose, Bacardi, Bombay Sapphire, Patrón Silver, Jack Daniel's, Woodford Reserve, Glenfiddich 12 yr.
Premium liquor selections are subject to change based on availability. Shots not included.

*2 Hour minimum required. Prices do not include sales tax or service fees.



RECEPTION MENUS

SERVED FOR A 2 HOUR EVENT

THE TASTER \$19.95 per person

V LEGENDARY GARLIC FRIES

Tossed in olive oil, garlic and parsley. Seasoned with fresh chopped garlic and parsley.

V BRUSCHETTA

Chopped tomatoes and basil with toasted crostinis brushed with garlic oil.

BONELESS WINGS

Served with choice of sauce: Spicy Chili Märzen, Traditional Buffalo or Thai Fire.

V ASSORTED PIZZAS

Try an assortment of our pizzas.

THE GROWLER \$24.95 per person

V LEGENDARY GARLIC FRIES

Tossed in olive oil, garlic and parsley. Seasoned with fresh chopped garlic and parsley.

MÄRZEN-GLAZED CHICKEN WINGS

Lightly fried and tossed in our spicy chili Märzen lager glaze.

FRIED CALAMARI

Served with marinara and spicy lemon remoulade.

V ASSORTED PIZZAS

Try an assortment of our pizzas.

THE KEG \$29.95 per person

BLUE CRAB & ARTICHOKE DIP

Served with grilled crostinis and crispy herbed flatbread chips.

SOUTHWEST EGG ROLLS

Stuffed with pulled chicken, black beans, corn, roasted red peppers, carrots, zucchini and pepper jack cheese. Served with jalapeño ranch dressing.

BBQ CHICKEN SLIDERS

Smoked chicken sautéed with Märzen BBQ sauce on toasted slider buns with apple cider slaw and crispy onions.

GORDON BIERSCHE BONELESS CHICKEN WINGS

Lightly fried and tossed in Spicy Chili Märzen.

V ASSORTED PIZZAS

Try an assortment of our pizzas.



ADD A DESSERT FOR A SWEET ENDING TO YOUR MEAL – see page 8

ADD ON BAR PACKAGES

\$22.00 per person (includes beers & house wines/ 2 hours) \$26.00 per person (includes beers, house wines & call liquor/2 hours)

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† 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.



HOT PLATTERS

APPROXIMATELY 25 SERVINGS PER PLATTER

- V OUR LEGENDARY GARLIC FRIES** \$35.00
Tossed in olive oil, garlic and parsley. Seasoned with fresh chopped garlic and parsley.
- BLUE CRAB & ARTICHOKE DIP** \$150.00
Served with grilled crostinis and crispy herbed flatbread chips.
- FRIED CALAMARI** \$85.00
Served with marinara and spicy lemon remoulade.
- V ASSORTED PIZZAS** \$75.00
6 pizzas to include your choices of veggie, pepperoni, Italian cheese and Mediterranean.
- SOUTHWEST EGG ROLLS** \$150.00 (50 pieces)
Stuffed with pulled chicken, black beans, corn, roasted red peppers, carrots, zucchini and pepper jack cheese.
Served with jalapeño ranch dressing.
- GORDON BIERSCHE TRADITIONAL CHICKEN WINGS** \$52.00 (50 pieces)
Lightly fried and tossed in your choice of our signature sauces: Spicy Chili Märzen, Traditional Buffalo or Thai Fire.
- GORDON BIERSCHE BONELESS CHICKEN WINGS** \$52.00 (50 pieces)
Lightly fried and tossed in your choice of our signature sauces: Spicy Chili Märzen, Traditional Buffalo or Thai Fire.
- WOODFORD RESERVE BOURBON CHICKEN SKEWERS** \$120.00 (50 pieces)
Grilled chicken skewers brushed with a bourbon glaze.
- ASIAN CHICKEN BITES** \$53.00 (50 pieces)
Crispy fried chicken tossed with Hawaiian teriyaki sauce. Sprinkled with spicy chiles, green onions and toasted sesame seeds.
Served with sweet lemon glaze.
- GRASS-FED BEEF SLIDERS†** \$235.00 (50 pieces)
Served on toasted slider buns with dijonnaise, arugula, tomato and cheddar.
- BRATWURST SLIDERS*** \$175.00 (50 pieces)
Sausages simmered in Gordon Biersch lager and finished on the griddle. Served in pretzel rolls with caramelized onions and our Märzen mustard.
- BBQ CHICKEN SLIDERS** \$165.00 (50 pieces)
Smoked chicken sautéed with Märzen BBQ sauce on toasted slider buns with apple cider slaw and crispy onions.
- FRENCH DIP SLIDERS** \$220.00 (50 pieces)
Grilled steak, shaved and piled on toasted slider buns with caramelized onions and horseradish sauce. Accompanied by herbed au jus for dipping.
- BLACKENED MAHI-MAHI SLIDERS** \$215.00 (50 pieces)
Mahi-Mahi dusted in Cajun seasonings and griddled, served on slider bun with Cajun remoulade, tomato and greens.

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COLD PLATTERS

SERVES 25 PEOPLE

- V • GF FRUIT & BERRY PLATTER** \$125.00
A selection of seasonal fruits and fresh berries.
- V • GF VEGETABLE CRUDITE** \$72.00
Vegetables served with bleu cheese dressing and Märzen balsamic vinaigrette.
- NOLA YELLOWFIN TUNA^{†**}** \$162.00
Creole spiced and pepper-encrusted tuna, seared rare and served over Cajun remoulade with a marinated carrot & cucumber salad.
Accompanied by crispy herbed flatbread chips.
- V BRUSCHETTA** \$72.00 (50 pieces)
Chopped tomatoes and basil with toasted crostinis brushed with garlic oil.
- MÄRZEN SHRIMP COCKTAIL** \$87.00 (50 pieces)
Shrimp steamed in our Märzen lager, served cold with cocktail sauce.
- V BREWER'S FRUIT & CHEESE PLATTER** Full Order: \$250.00 Half Order: \$125.00
Cheddar, pepper jack, fresh mozzarella, boursin, fresh seasonal fruits and nuts. Served with grilled crostinis and focaccia bread.
- HARVEST GRILLED CHICKEN SALAD*** \$65.00
Grilled chicken, apples, sun-dried cranberries, grapes and toasted pecans tossed in creamy herb dressing, finished with bleu cheese crumbles.
- TRADITIONAL CAESAR SALAD** \$46.00
Traditional Caesar dressing, a blend of Italian cheeses and croutons.
- V HOUSE SALAD** \$48.00
Tomatoes, cucumbers, carrots, red onions and croutons. Choice of dressing.

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DESSERT

SERVES 25 PEOPLE

AVAILABLE BY THE PLATTER OR \$5.00 PER PERSON

V WARM APPLE BREAD PUDDING* \$105.00 per platter (\$5 per person)
With pecans and whiskey sauce. Served with vanilla ice cream.

V TRIPLE CHOCOLATE BROWNIE \$85.00 per platter (\$5 per person)
Over caramel and chocolate sauces.

V APPLE CROSTATATA \$120.00 per platter (\$5 per person)
Sugared tart filled with baked apples. Served with vanilla bean ice cream,
salted caramel sauce and our housemade candied apple chips.

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CLASSIC PLATED LUNCH

\$16.95 PER PERSON Includes unlimited coffee, tea and fountain sodas.

ENTRÉE SELECTIONS (Select three)

TRADITIONAL CAESAR SALAD

Traditional Caesar dressing, a blend of Italian cheeses and croutons.
With choice of chicken or salmon†.

CHEESEBURGER†

Classic burger with cheddar cheese, lettuce and tomato.
Served with our legendary garlic fries.

CALIFORNIA CHICKEN SANDWICH

Grilled and topped with swiss cheese, avocado, lettuce,
tomato and ranch dressing on toasted ciabatta.
Served with our legendary garlic fries.

BEER BATTERED FISH & CHIPS

Cod dipped in Märzen lager batter and fried.
Served with tartar sauce, apple cider slaw and salt & pepper fries.

LINGUINI PRIMAVERA

Crimini & Button mushrooms sautéed with fresh garlic.
Tossed with balsamic vinegar, housemade garlic butter, red & yellow tomatoes and linguini.
Topped with feta cheese and fresh basil.

V BLACKENED FISH SANDWICH

Mahi-mahi with Cajun seasoning, tomato, greens and Cajun remoulade on toasted ciabatta.
Served with our legendary garlic fries.



ADD A DESSERT FOR A SWEET ENDING TO YOUR MEAL – see page 8

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SIGNATURE PLATED LUNCH

\$18.95 PER PERSON Includes unlimited coffee, tea and fountain sodas.

ENTRÉE SELECTIONS (Select three)

CBLT SANDWICH

Grilled chicken, bacon, Swiss cheese, crispy onions, tomato, lettuce and avocado mayo on toasted ciabatta.
Served with our legendary garlic fries.

CALIFORNIA CHICKEN SANDWICH

Grilled and topped with swiss cheese, avocado, lettuce, tomato and ranch dressing on toasted ciabatta.
Served with our legendary garlic fries.

3/4 LB DOUBLE BACON DOUBLE CHEESEBURGER†

A 3/4 lb. burger with double the bacon and double the cheddar cheese, with lettuce and tomato.
Served with our legendary garlic fries.

BEER BATTERED FISH & CHIPS

Cod dipped in Märzen lager batter and fried.
Served with tartar sauce, apple cider slaw and salt & pepper fries.

SEAFOOD COBB SALAD

Shrimp and crab over a traditional cobb salad with choice of dressing.

HARVEST GRILLED CHICKEN SALAD*

Grilled chicken, apples, Craisins®, grapes, blue cheese and toasted pecans in creamy herb dressing.
Finished with bleu cheese crumbles

TRADITIONAL CAESAR SALAD

Traditional Caesar dressing, a blend of Italian cheeses and croutons.
With choice of chicken or salmon†.



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ADD ON BAR PACKAGES

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LUNCH BUFFETS

CLASSIC BUFFET\$18.95 per person
 Select 2 entrées and 2 sides. Includes unlimited coffee, tea and fountain sodas. Minimum 25 people.

SIGNATURE BUFFET\$22.95 per person
 Select 3 entrées and 2 sides. Includes unlimited coffee, tea and fountain sodas. Minimum 25 people.

ENTRÉE SELECTIONS

CALIFORNIA CHICKEN SANDWICH

Grilled and topped with swiss cheese, avocado, lettuce, tomato and ranch dressing on toasted ciabatta.

CBLT SANDWICH

Grilled chicken, bacon, Swiss cheese, crispy onions, tomato, lettuce and avocado mayo on toasted ciabatta.

HARVEST GRILLED CHICKEN SALAD*

Grilled chicken, apples, Craisins®, grapes, blue cheese and toasted pecans in creamy herb dressing. Finished with bleu cheese crumbles.

TUSCAN CHICKEN PASTA

Linguini tossed with grilled chicken and tomatoes. Topped with fresh mozzarella and basil.

BRUSCHETTA CHICKEN

Grilled chicken breast topped with bruschetta tomatoes, mozzarella, basil and Märzen vinaigrette.

BEER BATTERED FISH

Cod dipped in Märzen lager batter and fried. Served with tartar sauce.

V VEGGIE PIZZA

Artichokes, mushrooms, spinach, roma tomatoes and a blend of Italian cheeses over classic marinara sauce.

ITALIAN PEPPERONI PIZZA

Pepperoni, Mozzarella, Parmesan & Romano cheeses, fresh herbs and classic marinara sauce.

V ITALIAN CHEESE PIZZA

Mozzarella, Parmesan & Romano cheeses, fresh herbs and classic marinara sauce.

V MEDITERRANEAN PIZZA

Mozzarella & feta cheeses, grilled artichokes, olives, roasted garlic and red peppers over herb-infused olive oil.

SIDE SELECTIONS

V FRESH FRUIT

V OUR LEGENDARY GARLIC FRIES

V • GF APPLE CIDER SLAW

V • GF SEASONAL VEGETABLES

V QUINOA & KALE SALAD

SPAETZEL & MUSHROOMS

V • GF ROASTED GARLIC MASHED POTATOES

TRADITIONAL CAESAR SALAD

V HOUSE SALAD

V • GF BROWN RICE



ADD A DESSERT FOR A SWEET ENDING TO YOUR MEAL – see page 8

ADD ON BAR PACKAGES

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PILSNER PLATED DINNER

\$26.95 PER PERSON Includes unlimited coffee, tea and fountain sodas.

SALAD

V BABY GREENS

Baby greens tossed in Märzen vinaigrette.

ENTRÉE SELECTIONS (Select three)

V LINGUINI PRIMAVERA

Crimini & Button mushrooms sautéed with fresh garlic. Tossed with balsamic vinegar, housemade garlic butter, red & yellow tomatoes and linguini. Topped with feta cheese and fresh basil.

WOODFORD RESERVE CHICKEN

Seasoned and grilled to perfection, glazed with our signature sauce. Served with brown rice and quinoa & kale.

BRUSCHETTA CHICKEN

Grilled chicken breast topped with bruschetta tomatoes, mozzarella, basil and Märzen vinaigrette. Served with brown rice and seasonal vegetables.

3/4 LB DOUBLE BACON DOUBLE CHEESEBURGER[†]

A 3/4 lb. burger with double the bacon and double the cheddar cheese, with lettuce and tomato. Served with our legendary garlic fries.

TRADITIONAL SAUSAGE PLATTER

Three Märzen-simmered bratwursts with Märzen mustard and GB pub sauce. Served with spaetzel & mushrooms and seasonal vegetables.



ADD A DESSERT FOR A SWEET ENDING TO YOUR MEAL – see page 8

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BELGIAN PLATED DINNER

\$28.95 PER PERSON Includes unlimited coffee, tea and fountain sodas.

SALAD SELECTIONS (Select one)

V BABY GREENS

Baby greens tossed in Märzen vinaigrette.

TRADITIONAL CAESAR SALAD

Traditional Caesar dressing, a blend of Italian cheeses and croutons.

ENTRÉE SELECTIONS (Select three)

BEER BATTERED FISH & CHIPS

Cod dipped in Märzen lager batter and fried.

Served with tartar sauce, apple cider slaw and salt & pepper fries.

CAJUN PASTA

Andouille sausage, chicken and shrimp sautéed with Louisiana spices and Cajun cream sauce, tossed with linguini.

V LINGUINI PRIMAVERA

Crimini & Button mushrooms sautéed with fresh garlic.

Tossed with balsamic vinegar,
housemade garlic butter, red & yellow tomatoes and linguini.
Topped with feta cheese and fresh basil.

WOODFORD RESERVE CHICKEN BREAST[†]

Seasoned and grilled to perfection, glazed with our signature sauce.

Served with brown rice and quinoa & kale.

KOBE CHEESEBURGER

Kobe-style Wagyu beef burger with cheddar cheese, lettuce and tomato.

Served with our legendary garlic fries.

SIMPLY GRILLED MAHI MAHI

Brushed with fresh herbed butter and light beer.

Served with brown rice and seasonal vegetables.



ADD A DESSERT FOR A SWEET ENDING TO YOUR MEAL – see page 8

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BAVARIAN PLATED DINNER

\$34.95 PER PERSON Includes unlimited coffee, tea and fountain sodas.

STARTER TO SHARE (Select one)

BRUSCHETTA

MÄRZEN-GLAZED CHICKEN WINGS

SALAD SELECTIONS (Select one)

HOUSE SALAD

Tomatoes, cucumbers, carrots, red onions and croutons in a Märzen balsamic vinaigrette.

TRADITIONAL CAESAR SALAD

Traditional Caesar dressing, a blend of Italian cheeses and croutons.

ENTRÉE SELECTIONS (Select three)

SMOKED CHICKEN & MUSHROOM PASTA

Chicken, tomatoes, mushrooms and herbs tossed with bowtie pasta in a beer-infused gorgonzola cream sauce.
Garnished with a blend of Italian cheeses and green onions.

WOODFORD RESERVE SALMON^{†*}

Seasoned and grilled to perfection, glazed with our signature sauce.
Served with brown rice and quinoa & kale.

V LINGUINI PRIMAVERA

Crimini & Button mushrooms sautéed with fresh garlic.
Tossed with balsamic vinegar, housemade garlic butter,
red & yellow tomatoes and linguini. Topped with feta cheese and fresh basil.

10 OZ. BREWER'S STEAK[†]

Select **one** classic sauce: mushroom beer, red wine reduction, gorgonzola garlic.
Served with roasted garlic mashed potatoes and seasonal vegetables.

CHICKEN SCHNITZEL

Breaded and pan fried with crimini mushrooms & spaetzel in a white wine and lemon caper sauce.



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SAISON PLATED DINNER

\$48.95 PER PERSON Includes unlimited coffee, tea and fountain sodas.

STARTERS TO SHARE (Select two)

BRUSCHETTA

BLUE CRAB & ARTICHOKE DIP

SOUTHWEST EGG ROLLS

SALAD SELECTIONS (Select one)

HOUSE SALAD

Tomatoes, cucumbers, carrots, red onions and croutons in a Märzen balsamic vinaigrette.

TRADITIONAL CAESAR SALAD

Traditional Caesar dressing, a blend of Italian cheeses and croutons.

ENTRÉE SELECTIONS (Select three)

SIMPLY GRILLED AHI TUNA STEAK^{†**}

Brushed with fresh herbed butter and light beer. Served with brown rice and seasonal vegetables.

WOODFORD RESERVE CHICKEN BREAST

Seasoned and grilled to perfection, glazed with our signature sauce. Served with brown rice and quinoa & kale.

GB BEER MUSHROOM CHICKEN

Pan-fried breaded chicken with garlic mashed potatoes and mushroom beer sauce. Served with crispy onion strings and seasoned vegetables.

V LINGUINI PRIMAVERA

Crimini & Button mushrooms sautéed with fresh garlic. Tossed with balsamic vinegar, housemade garlic butter, red & yellow tomatoes and linguini. Topped with feta cheese and fresh basil.

LOBSTER & SHRIMP MAC 'N CHEESE

Lobster and shrimp tossed with bowtie pasta in a Parmesan-Havarti sauce, garnished with tomatoes, green onions and a garlic cheese crostini.

12 OZ. GORGONZOLA RIBEYE[†]

Grilled to medium ribeye with signature gorgonzola butter. Served with roasted garlic mashed potatoes and seasonal vegetables.

DESSERT SELECTIONS (Select one)

V WARM APPLE BREAD PUDDING*

V TRIPLE CHOCOLATE BROWNIE

ADD ON BAR PACKAGES

\$22.00 per person (includes beers & house wines/ 2 hours) \$26.00 per person (includes beers, house wines & call liquor/ 2 hours)

Prices do not include sales tax or service fees. **V** vegetarian **GF** gluten free

* 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.



DINNER BUFFETS

GOLD BUFFET\$58.95 per person

Select 2 hops level, 2 barley level and 3 sides. Includes unlimited coffee, tea and fountain sodas. Minimum 25 people.

SILVER BUFFET\$48.95 per person

Select 2 hops level, 1 barley level and 3 sides. Includes unlimited coffee, tea and fountain sodas. Minimum 25 people.

BRONZE BUFFET\$38.95 per person

Select 2 hops level and 3 sides. Includes unlimited coffee, tea and fountain sodas. Minimum 25 people.

HOPS LEVEL

V PASTA MARINARA

Linguini tossed in our housemade marinara sauce.
Topped with fresh mozzarella.

CAJUN PASTA

Andouille sausage, chicken and shrimp sautéed with Louisiana spices and Cajun cream sauce, tossed with linguini.

BEER BATTERED FISH

Cod dipped in Märzen lager batter and fried. Served with tartar sauce.

BRUSCHETTA CHICKEN

Grilled chicken breast topped with bruschetta tomatoes, mozzarella, basil and Märzen vinaigrette.

V LINGUINI PRIMAVERA

Crimini & Button mushrooms sautéed with fresh garlic.
Tossed with balsamic vinegar,
housemade garlic butter, red & yellow tomatoes and linguini.
Topped with feta cheese and fresh basil.

TRADITIONAL SAUSAGE PLATTER

Three Märzen-simmered bratwursts with Märzen mustard and GB pub sauce.

WOODFORD RESERVE CHICKEN BREAST

Seasoned and grilled to perfection,
glazed with our signature sauce.

BARLEY LEVEL

LOBSTER & SHRIMP MAC 'N CHEESE

Sautéed lobster and shrimp tossed with bowtie pasta in a Parmesan-Havarti cheese sauce, tomatoes, green onions and with a garlic cheese crostini.

WOODFORD RESERVE SALMON[†]*

Seasoned and grilled to perfection, glazed with our signature sauce.

SMOKED CHICKEN & MUSHROOM PASTA

Smoked chicken, tomatoes, mushrooms and fresh herbs tossed with bowtie pasta in a beer-infused gorgonzola cream sauce.
Garnished with a blend of Italian cheeses and green onions.

SIMPLY GRILLED MAHI-MAHI

Seasoned and grilled to perfection.

GB BEER MUSHROOM CHICKEN

Pan-fried breaded boneless chicken with mushroom beer sauce and crispy onion strings.

CHAR-GRILLED USDA CHOICE TOP SIRLOIN[†]

Grilled and sliced.

Select two classic sauces: mushroom beer, red wine reduction or gorgonzola garlic.

SIDE SELECTIONS

V FRESH FRUIT

V OUR LEGENDARY GARLIC FRIES

V • GF APPLE CIDER SLAW

V • GF SEASONAL VEGETABLES

V QUINOA & KALE SALAD

SPAETZEL & MUSHROOMS

V • GF ROASTED GARLIC MASHED POTATOES

TRADITIONAL CAESAR SALAD

V HOUSE SALAD

V • GF BROWN RICE



ADD A DESSERT FOR A SWEET ENDING TO YOUR MEAL – see page 8

ADD ON BAR PACKAGES

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