



WINE

WHITES

CHATEAU ST. JEAN CHARDONNAY, SONOMA	8	28
SONOMA CUTRER CHARDONNAY, SONOMA	12	42
CONUNDRUM , MONTEREY	12	42
GRAFFIGNA PINOT GRIGIO, MENDOZA	9	32
BOTTEGA VINAIA PINOT GRIGIO, TRENTINO	10	35
PEREGRINE RIESLING, NEW ZEALAND	8	28
BLUFELD RIESLING, MOSEL	9	32
MARKHAM SAUVIGNON BLANC, NAPA	9	32
MOHUA SAUVIGNON BLANC, MARLBOROUGH	10	35
WHITE HAVEN SAUVIGNON BLANC, MARLBOROUGH	11	38

REDS

MEIOMI PINOT NOIR, SONOMA COAST	12	42
LAETITIA PINOT NOIR, ARROYO GRANDE	13	46
DARCIE KENT CABERNET SAUVIGNON “MADDEN RANCH”	10	35
J. LOHR HILLTOP CABERNET SAUVIGNON, PASO ROBLES	13	46
KUNDE MERLOT, SONOMA	9	32
NAPA CELLARS MERLOT, NAPA	12	42
RUTA 22 MALBEC, PATAGONIA		
“FOR THE HARD WORKING GUYS IN STATION 22“	9	32
LAYERCAKE PRIMITIVO, PUGLIA	11	38
RIDGE THREE VALLEY’S ZINFANDEL, SONOMA	12	42

BUBBLES

GRUET BRUT NV, NEW MEXICO	10	35
NICOLAS FEUILLATTE BRUT 187ML	15	
NICOLAS FEUILLATTE ROSE 187ML	15	
VEUVE CLICQUOT BRUT NV, REIMS		90
VEUVE CLICQUOT BRUT NV 375ML, REIMS		45

BEER

DRAUGHT BEER

TRIPEL KARMELIET	\$7
STIEGL GOLDBRAU	\$5
SAN TAN HEFE (LOCAL)	\$5
THUNDER CANYON AMBER (LOCAL)	\$5
BRECKENRIDGE VANILLA PORTER	\$5
ANDERSON VALLEY HOP OTTIN IPA	\$5

HAPPY HOUR

4-7PM AND 10PM TO CLOSE DAILY!

\$1.00 OFF ALL DRAFT BEER
\$2.00 OFF WINES BY THE GLASS
\$4.00 WELL DRINKS

BOTTLE BEER

ABITA PURPLE HAZE	\$5
LEFT HAND MILK STOUT	\$5
SAN TAN DEVIL’S ALE (LOCAL -CAN)	\$5
SKA MODUS HOPERRANDI IPA (CAN)	\$5
BIG SKY MOOSE DROOL BROWN (CAN)	\$5
NEGRA MODELO	\$5
HEINEKEN	\$4
MILLER LITE	\$3
COORS LIGHT	\$3
BUDWEISER	\$3
BUD LIGHT	\$3
MICHELOB ULTRA	\$3
CRISPIN APPLE CIDER	\$5
SONORAN ROOT BEER (LOCAL)	\$3.50



STARTERS

GARAGE WINGS- CHOICE OF TWO STYLES - 9
CLAYPOT AGED CHILE, SWEET SOY, AND HERB OIL
WHITE TRUFFLE AND HONEY WITH PARMESAN

CEDAR PLANK HERB MARINATED LAMB CHOPS WITH CHIMICHURRI - 15

JUMBO SHRIMP COCKTAIL - 12

GARAGE FEATURED DEVEILED EGGS - 5

CHEESE BOARD - THREE ARTISAN CHEESES,
SERVED WITH FRUIT, NUTS, AND CROSTINIS - 14

GARAGE BOARD- AN ASSORTMENT OF ARTISAN MEATS AND CHEESES
SERVED WITH FRUIT, NUTS AND CROSTINIS - 14

SALADS

HOUSE SALAD - 9
BUTTERMILK PESTO , HEIRLOOM CHERRY TOMATOES, SLICED RED ONIONS,
FOCACCIA CROUTONS, AND PARMESAN

HEIRLOOM MIX- 9
BLUEBERRY YOGURT DRESSING, GOAT CHEESE, DRIED CHERRIES
CANDIED WALNUTS AND SLICED GRANNY SMITH APPLES

CAPRESE SALAD - 10
TOMATO AND BUFFALO MOZZARELLA, HEIRLOOM CHERRY TOMATO BASIL SALAD,
AGED BALSAMIC AND SEA SALT

CHOPPED WEDGE SALAD - 9
BLUE CHEESE DRESSING, TOMATO, APPLE WOOD SMOKED BACON AND FRESH HERBS

FLATBREADS

10

MARGHERITA-ROASTED TOMATO AND BASIL WITH BUFFALO MOZZARELLA
MEAT-PEPPERONI, PROSCIUTTO, FENNEL SAUSAGE AND APPLE WOOD SMOKED BACON
SHRIMP - WHITE WINE BUTTERED SHRIMP, ROASTED GARLIC AND TOMATO
CHEF'S FEATURED FLATBREAD

BURGERS, DOGS, AND SANDWICHES

Served with your choice of waffle fries, sweet potato fries, or onion rings

THE GARAGE BURGER - 12
SERVED ON A TOASTED BRIOCHE, HYDRO BIBB LETTUCE, BEEFSTEAK TOMATO, CARAMELIZED ONION,
HORSERADISH PICKLES, APPLE WOOD SMOKED BACON WITH CHOICE OF CHEESE

ALL BEEF AMERICAN FRANKS OR BRATWURST WITH SAUERKRAUT - 10
SERVED ON A TOASTED BRIOCHE WITH HOT CHERRY PEPPERS, PICO DE GALLO, AND HORSERADISH PICKLE RELISH

B L T- 8
APPLE WOOD SMOKED BACON, HYDRO BIBB LETTUCE, AND BEEF STEAK TOMATO ON TOASTED BRIOCHE
GRILLED CHEESE ON A TOASTED BRIOCHE WITH CHOICE OF CHEESE - 8

CHOICE OF SIDES

5

WAFFLE FRIES, SWEET POTATO FRIES, OR ONION RINGS
GARAGE MAC AND CHEESE
SEASONAL VEG