

GARAGE

wine • tap • chow

IGNITION

Garage Wings

Smokey BBQ 11
Hot and Sweet Thai Chili drizzled with sweet soy and herb oil 11
Franks Hot or XXX Hot 11
Honey Truffle 12

Garage Fries

Crispy beer battered French fries tossed with parmesan cheese 8

Deviled Eggs

Garage signature deviled eggs finished with truffle oil and apple cider bacon 6

Garage Board

Assorted artisan meats and cheeses with fruit, nuts and crostini 15

Nachos Blanco

Tortilla chips, fresh pico de gallo, sour cream and house made queso blanco sauce. Your choice of grilled chicken or carnitas 12

Mac n' Cheese Cup 5 Bowl 8

Soup of the Day Cup 5 Bowl 8

GREENS

Dressing choices Sesame Ginger, Buttermilk Pesto, Sweet & Tangy Balsamic, Ranch, Bleu Cheese, Thousand Island

Chopped Wedge

Chopped iceberg lettuce, tomato, apple cider bacon, gorgonzola and herbs with bleu cheese dressing 9

Asian Crispy Chicken

Thai chili glazed tempura battered chicken served over mixed greens tossed with Asian vegetable medley, sliced almonds, dried cherries and sesame ginger dressing 14

Steak n' Bleu*

Flame grilled gold canyon Angus sirloin steak served over mixed greens tossed with crumbled bleu cheese, candied walnuts, dried cherries, granny smith apples and red onion with balsamic vinaigrette 16

Seared Salmon Salad

Spring mix with cherry tomatoes, cucumbers, mango, avocado, red onion, tossed with sesame ginger vinaigrette and topped with seared filet of salmon 17

FLATBREAD

Meat

House made fennel sausage, pepperoni, prosciutto, and apple cider bacon, three cheese blend of Havarti, mozzarella and provolone 12

BBQ Chicken

BBQ chicken breast, apple cider bacon, fresh red jalapeno, onion and cilantro three cheese blend of havarti, mozzarella and provolone 12

Roasted Mushroom

Herb roasted mushrooms, goat cheese and fresh basil, three cheese blend of havarti, mozzarella and provolone, drizzled with truffle oil 11

BURGERS & SAMMIES

Served with your choice of brew fries, steak fries, waffle fries, sweet potato fries, onion rings or side salad

The Garage Burger*

Flame grilled 8 oz Angus beef patty with caramelized onions, apple cider bacon, choice of melted cheese, horseradish pickle, butter lettuce and tomato on a toasted brioche bun 13

Patty Melt*

Angus beef patty with caramelized onions, melted havarti and thousand island dressing on grilled marble rye bread 12

BLT

Two slices of old fashioned white bread layered with apple cider bacon, butter lettuce, tomato and herb aioli 9

Herb Marinated Chicken Sandwich

Grilled herb marinated chicken breast topped with havarti cheese, apple cider bacon, arugula, fresh avocado, buttermilk pesto served on ciabatta roll 13

Chicken & Chips

Tempura battered chicken breast strips over a pile of brew fries 9

Carnitas Street Tacos

Three corn tortillas piled high with pork carnitas, tomatillo and salsa roja, lettuce, cilantro and red onion 11

Fish and Chips

Lightly battered and fried cod served with house-made tarter sauce, coleslaw and fresh cut potato chips 15

Sides Steak Fries, Sweet Potato Fries, Brew Fries, Onion Rings, Side Salad, Coleslaw, Fresh Fruit 5

*The Maricopa department of health states consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness especially if you have medical conditions. Items that are asterisked are served raw or under cooked, or contain, or may contain raw or under cooked ingredients.

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UNDER THE HOOD

A Word about Our Meats We proudly feature Gold Canyon upper 2/3 choice Angus beef and Gold Canyon Berkshire pork. Both programs are single source and humanely operated. You will taste the difference in our premium beef and pork programs

Available after 4 pm.

Bone-In Dijon Grilled Pork Chop*

10 oz. bone in Gold Canyon pork chop served over house-made fennel sausage risotto with wilted greens and sauce Diana 22

Bacon Wrapped Tiger Shrimp

Five jumbo tiger shrimp wrapped in apple cider bacon served over lemon risotto with aged balsamic vinegar and herb oil 23

Grilled Salmon*

Organic Scottish filet, lemon orzo and seasonal vegetable 24

Sides Seasonal Vegetable, Lemon Risotto, Fennel Sausage Risotto 5

DESSERTS

Skillet Cookie

A fresh baked, hot out of the oven ooey-goey chocolate chip cookie with vanilla ice cream. This fabulous fresh baked cookie takes 20 minutes to prepare – we recommend ordering dessert when you order your entrée 7

Vanilla Ice Cream Scoop 2

HAPPY HOUR

4pm-7pm, 10pm-Close

FOOD SPECIALS

\$5 Snacks Every Day

Deviled Eggs

Garage Signature Deviled Eggs finished with Truffle Oil and Apple Cider Bacon

Garage Fries

Crispy beer battered French fries tossed with parmesan cheese

Garage Chips

Fresh cut potato chips topped with melted blue cheese, green onions, apple cider bacon, a drizzle of ranch dressing and Frank's hot sauce

Grilled Chicken Sliders

Havarti cheese, arugula and buttermilk pesto

Black and Blue Burger Sliders*

Blackening season, Blue cheese and caramelized onions

BBQ Pork Sliders

Pulled pork, smokey BBQ and Horseradish Pickle

Garage Wings

Smokey BBQ, Franks Hot or XXX Hot

DRINK SPECIALS

\$2 off Draft Beers

\$2 off Wine by the Glass

\$5 Well Drinks

602.265.4125 • garagewinetap.com

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