



-Soup & Salads-

SOUP OF THE DAY
\$6

CAESAR SALLY
Crisp romaine lettuce, herb croutons,
bacon croutons, shaved parmesan. Served w/ warm pita \$14

TOYOTA TACO SALAD
Mixd artisan lettuce, tomatoes, onions, peppers
and mixed cheeses served in a tortialla bowl.
Choice of dressing \$14
Add: Cajun chicken, beef or steak \$4

SMART CAR GREEN
Mixed artisan lettuce, tomatoes, onions cucumber.
Served w/ warm pita and choice of dressing \$8

Add chicken to any salad \$4

-Start Me Up-

GARAGE WINGS (1 LB)
Choice of Hot, S&P, Dill Ranch, Sweet Thai Chili,
Jack Daniels BBQ or Honey Garlic \$12

DEEP FRIED AVOCADO
House breaded avocado served on fresh salsa w/ sriracha \$10

DEEP FRIED DILL PICKLES
Served w/ sriracha aioli \$10

FRESH HOUSECUT BRINE FRIES
Served w/ IPA beer mustard \$6

SWEET POTATO TOTS
Served w/ sriracha aioli \$8

POUTINERY
House cut fries smothered w/ gravy & cheese curds
ORIGINAL \$7 BUTTER CHICKEN \$10

NACHOS \$18
Tomatoes, peppers, jalapeños, olives, cheese, sour cream, salsa.
Add Cajun chicken, steak or beef \$4 ea. Add guacamole \$2

VEGGIE SPRING ROLLS
Served w/ plum sauce \$10

CHICKEN DUMPLINGS
Served w/ sweet Thai dip \$10

SRIRACHA COD BITES
Lightly breaded fire dusted cod bites
Served w/ creamy ranch \$12



Eau Claire Market, Calgary / 403-262-6762 / WWW.THE-GARAGE.CA

FOOD YOU WON'T FORGET. DRINKS YOU CAN'T REMEMBER.

-Garage Burger & Sandwich Station-

Served w/ choice of Fries, House Salad, Caesar Salad \$2,
Daily Soup \$1, Sweet Potato Tots \$2, Poutine \$3

CADILLAC BURGER
Housemade Alberta beef patty, Canadian cheddar,
sizzlin' applewood bacon & classic fixin's
served on a pretzel bun topped w/ a deep fried pickle \$16

MASERATI MOZZA BURGER
Housemade Alberta beef patty, mozza, house breaded
deep fried avocado, classic fixin's on a pretzel bun \$16

CLASIC CLUBHOUSE
Sliced turkey, black forest ham, bacon,
cheddar, lettuce, tomato, dijon & mayo \$16

TRUCKER STEAK SANDWICH
AAA Angus top sirloin on toasted sourdough
w/ sautéed mushrooms & onions \$19

CROSSFIRE CHICKEN BURGER
Grilled chicken breast, lettuce, tomato,
jalapeño jack, cranberry aioli \$17

Gluten free buns available \$2

-Pizza Wheels-

thin crust 12"

-Classic Pizzas-

MARGARITA
Sliced tomato, basil,
mozzarella, pizza sauce \$14

FERRARI FOUR CHEESE
Manchego, mozzarella, chèvre,
cheddar, pizza sauce \$15

THE ORIGINAL PEPPERONI
Pepperoni, mozzarella, pizza sauce \$16

THE GARAGE DELUXE
Steak, green pepper, mushrooms,
cheddar, mozzarella, pizza sauce \$18

GLUTEN FREE CRUST AVAILABLE \$3

-Chassis-

Served w/ choice of sides

CHEVY QUESADILLA
Cajun chicken, sautéed peppers & onions,
mixed cheeses, sour cream, fresh salsa,
flour tortilla \$13

FIAT FISH & CHIPS
2 pieces breaded in our traditional beer
batter. Served w/ dill ranch & coleslaw \$15

VOLVO VEGGIE WRAP
Mixed peppers, cucumber, celery, lettuce,
tomatoes, shredded cheese, flour tortilla \$15
Add: Cajun chicken, beef or steak \$4

CHALLENGER CHICKEN TENDERS
Chicken tenders w/ house cut fries
and plum sauce \$12

-Dessert-

DAILY SWEET TOOTH
Chef's daily creation \$8

CHEESECAKE TRIO
NY, caramel & chocolate \$11

ROOTBEER FLOAT
The classic liquid dessert \$6

-Suped-Up Pizzas-

MUSTANG MEAT LOVERS
Salami, pepperoni, sausage,
mozzarella, pizza sauce \$18

HOT WHEEL HAWAIIAN
Black forest ham, grilled pineapple,
mozzarella, pizza sauce \$17

BBQ CHICKEN CROSSING
Chicken, bacon, mozzarella,
smokey BBQ sauce \$17

MONTHLY FEATURE PIZZA
Please as your server!

ASK US ABOUT OUR PARTY
PLATTERS FOR GROUPS
BIG & SMALL

-Bottled Beer-

Domestic \$5.75
Budweiser, Kokanee, Pilsner, Canadian,
Canadian 67, Bud Light, Coors Light

Premium/Imported \$6.75
MGD, Bud Light Lime, Bards Tale,
Kronrnbourg 1664, Steam Whistle, Corona

-Draught Beer-

16 oz

Domestic Beers on Tap \$6.50
Budweiser

Premium Beers on Tap \$6.75
Alexander Keiths, Keith's Red, Grasshopper, Traditional,
Garage Synthetic Pale Ale, Miller Lite, Village Blonde,
Okanagan Springs 1516, Rolling Rock, Sleeman Honey Brown

Imported Beers on Tap \$7.75
Guinness, Stella Artois, Heineken,
Blanche de Chambly, Strongbow

-Red Wine-

5 oz / BTL
Trapiche Malbec \$7.75 / \$34
Trapiche Pinot Noir \$8.75 / \$39
1865 Cabernet Sauvignon \$9.75 / \$44

-White Wine-

5 oz GLASS
Yellow Tail Chardonnay \$7.75 / \$34
Fancy Pants Pinot Grigio \$8.75 / \$39
Villa Maria Dry Riesling \$9.75 / \$44

-Cocktails-

2 oz \$11.75
You name it, we will make it.
Here are a few sports fan favourites...

Bacon Caesar
Bakon vodka, pickled asparagus

Tom Collins
The perfect example of a manly cocktail: gin, lemon juice, soda

Side Car
Bourbon, triple sec, lemon juice, sugar rim

Tropical Hurricane
Malibu, dark rum, pineapple juice, grenadine

Oldsmobile Fashioned
Bourbon, bitters, soda, simple syrup

Classic Blue Hawaiian
Rum, vodka, blue curacao, pineapple

HIGHBALLS 1 oz \$5.75

MARTINIS 2 oz \$11.75



An automatic gratuity of 18% may be added to parties of 6 or more.