

WALK IN AND START YOUR ENGINE
WITH A FAMOUS

Garage Party Platter

(no notice required)

GOURMET PIZZA \$15

Gluten free \$3

ULTIMATE APPIE TUNE-UP \$70

Salt & pepper chicken wings, edamame beans, spring rolls, pork dumplings Served w/ plum sauce, peanut sauce & Asian vinaigrette

GARAGE DELUXE \$75

Chicken fingers, yam fries, potato skins, steak tacos Served w/plum sauce, citrus aïoli, salsa, sour cream

CHICKEN WINGS (1 1b) \$12

Choice of hot, S&P, BBQ, maple bacon bourbon, dill pickle, sweet Honey Jack mustard, teriyaki grilled orange Served w/ blue cheese dip

CHICKEN QUESADILLAS \$35

Flour tortillas, grilled chicken, Chefs vegetables, sour cream, fresh salsa

TRIO OF DIPS \$35

Avocado hummus, roasted red pepper feta, fresh salsa Served w/warm pita & tortilla chips

Each party platter feeds up to 12 people
18% gratuity will be added to groups of 6 or more
Prices are subject to change





24 hour Service

LEAVE YOUR ORDER WITH OUR MECHANIC, & COME PICK 'ER UP TOMORROW

(24 hour notice required)

SPARK PLUG SLIDERS (12) \$48

Housemade mini burgers w/ Canadian cheddar, tomato, pickle, lettuce, grilled ketchup

SHRIMP COCKTAIL \$55

1.5 lbs of shrimp served around the rim of a giant cocktail glass w/cocktail sauce

SPICY CHICKEN TORTILLAS (12) \$33

Grilled chicken, cheese, jalapenos, veggies, salsa. Wrapped in crispy fried flour tortilla, served w/sour cream

VEGGIE KABOBS (12) \$32

Grilled peppers, tomato, zucchini, red onion, bocconcini w/ balsamic glaze

MEAT & CHEESE \$75

Fine selection of cured meats & select cheeses Served w/roasted nuts, dried fruit, pickles & crackers

VEGGIES Nº DIP \$50

The Chefs fresh market vegetables Served w/ blue cheese dip

FRUIT \$65

Selection of fresh tropical and local fruit Served w/ bourbon whipped cream

DESSERT \$40

According to the Chef's sweet tooth

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