

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

-Soup & Salads-

SOUP OF THE DAY
\$6

THE VESPA

Greens, cucumbers, tomato, feta, honey balsamic \$8

CAESAR SALLY

Crisp romaine lettuce, herb croutons,
maple bacon bits, parmesan \$13

THE TESLA

Kale & quinoa salad, chicken, sweet drop peppers, parmesan,
lemon vinaigrette - you won't even know it's good for you! \$15

THE CAPRI

Vine ripened & yellow tomatoes, buffalo mozzarella,
frisse, basil pesto, balsamic glaze \$15

Add: chicken or shrimp to any salad \$4

-Start Me Up-

GARAGE WINGS (1 LB)

Choice of Hot, S&P, Dill Pickle, Sweet Thai Chili,
BBQ or Honey Garlic. Served w/ ranch \$13

FRIES

Housecut brine fries w/ IPA beer mustard \$6
Sweet potato fries w/ chipotle aioli \$8

POUTINERY

House cut fries smothered w/ gravy & cheese curds \$7

18 WHEELER NACHOS *LOADED UP & TRUCKIN'*

Tomatoes, peppers, black olives, pub mix cheese &
creamy jalapeño cheddar cheese \$18
Add chicken or beef \$4 ea. Add guacamole \$2

BEER BATTERED ONION RINGS

Served w/ IPA dip \$8

BRUSCHETTA

Served on a toasted baguette \$8

CHEESE TOAST

Focaccia brushed w/ garlic butter &
smothered w/ melted cheeses \$7

CHUCK'S CHILI CHICKEN

Crispy wonton chips, diced cucumber \$10

CALAMARI & SHRIMP

Lightly breaded & served w/
sweet chili sauce & chipotle aioli \$12

BREADED RAVIOLI

Served w/ marinara sauce & topped w/ parmesan \$10

-Garage Burger & Mains Station-

Served w/ choice of Fries, House Salad, Cactus Chips \$1,
Soup \$1, Caesar Salad \$2, Sweet Potato Fries \$2,
Onion Rings \$2, Poutine \$3

CADILLAC BURGER

Housemade Alberta beef patty, Canadian cheddar,
sizzlin' maple bacon, classic fixin's & Garage burger sauce
on a pretzel bun topped w/ a beer battered onion ring \$16

CHALLENGER CHICKEN TENDERS

Chicken tenders w/ housecut fries
and plum sauce \$12

FIREBIRD CHICKEN BURGER

Grilled chicken breast, lettuce, tomato,
jalapeños, guac, crispy onion ring, served on a pretzel bun,
topped w/ a hot wing \$16

MONARCH PHILLY CHEESE STEAK

Sizzlin' Beef, peppers & onions smothered in gravy, topped w/
creamy jalapeño cheddar sauce, served on a baguette, \$14

TRANS-AM CHICKEN WRAP

Crispy Buffalo chicken, shredded cheese, lettuce, tomato \$13

CHEVY CHICKEN QUESADILLA

An oven fired flour tortilla w/ grilled chicken, chef's veg,
basil pesto, served w/ sour cream & salsa \$13

THE CLUBMAN

Sliced turkey, maple bacon, cheddar, lettuce,
tomato, dijon & mayo stacked on multigrain \$15

TRUCKER STEAK SANDWICH

AAA Angus top sirloin on toasted focaccia, sriracha BBQ sauce,
w/ caramelized mushrooms & onions \$19

BACKFIRE BBQ PORK RIBS

Classic fall-off-the-bone southern hospitality w/ slaw \$17

Gluten free buns available \$2

-Dessert-

ROLLS ROYCE

White chocolate brownie,
whipped cream, chocolate
sauce & vanilla ice cream \$7

CUSTOM CHEESECAKE

Housemade, according to
chef's sweet tooth \$7

ASK US ABOUT OUR PARTY
PLATTERS FOR GROUPS
BIG & SMALL

-Classic Imports-

ALPHA ROMEO

Classic el dente penne noodles w/
mushroom alfredo & garlic bread \$12

Add: chicken or shrimp \$4

THE BAJA

Thai green curry w/ chicken & vegetables,
jasmine rice & naan bread \$13

ROYAL ENFIELD

Butter chicken served w/ rice
over fired naan bread \$13

FIAT FISH & CHIPS

Pubhouse Golden Ale battered haddock.
Served w/ tartar & coleslaw \$16

-Pizza Wheels-

12" Authentic Italian Style Pizza

-Classic Pizzas-

MARGARITA

The small-block 350 of pizzas
Sliced tomato, basil,
mozzarella, pizza sauce \$14

THE ORIGINAL PEPPERONI

Pepperoni, mozzarella, pizza sauce \$16

-Suped-Up Pizzas-

THE MAGNUM

BBQ pulled pork, banana peppers, pineapple,
mozzarella, pizza sauce \$17

MUSTANG MEAT LOVERS

Salami, pepperoni, sausage,
mozzarella, pizza sauce \$18

CHARGER CHICKEN

Chicken, maple bacon, tomato, avocado aioli,
mozzarella, chipotle sauce \$17

THE RIVIERA

Shrimp, salsa, black olives, feta, mozzarella,
pizza sauce, balsamic drizzle \$17

GLUTEN FREE CRUST AVAILABLE \$3

-Bottled Beer-

Domestic \$5.75

Bud, Kokanee, Pilsner, Canadian, Bud Light, Coors Light,
Beaver Tail Raspberry Ale, Powderhound Pilsner

Premium \$6.75

MGD, Bud Light Lime, Bards Tale,
Steam Whistle, Canadian 67

Imported \$7

Corona, Pacifico

-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, Village Blonde, Rolling Rock,
Okanagan Springs 1516, Sleeman Honey Brown,
Village Blacksmith

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 & Martinis-

2 oz \$11.75

Tropical Hurricane

Malibu, dark rum, pineapple juice, grenadine

Oldsmobile Fashioned

Bourbon, bitters, soda, simple syrup

Classic Blue Hawaiian

Rum, vodka, blue curacao, pineapple

Passion Fruit Martini

Citrus vodka, triple sec, white cran,
passion fruit juice, cherry juice

Mango Tropical Martini

Smirnoff Sorbet, Pineapple & orange juices

Chambord Martini

Chambord, triple sec, raspberry vodka,
pineapple & cranberry juices