

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 \$9

### 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! \$16

### PRIUS

Arugula, beets, candied pecans, mandarins,  
pesto wedges, goat cheese, citrus vinaigrette \$13

### CAJUN CAMRY

Greens, Cajun steak, pickled peppers, carrots & onions,  
goat cheese crostinis, honey balsamic \$16

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, Masala or Honey Garlic. Served w/ ranch \$14

### 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 \$9

### 18 WHEELER NACHOS \*LOADED UP & TRUCKIN\*\*

Tomatoes, peppers, black olives, pub mix cheese &  
creamy jalapeño cheddar cheese \$19  
Add chicken or beef \$4 ea. Add guacamole \$2

### BEER BATTERED ONION RINGS

Served w/ IPA dip \$8

### FISH TACOS (4)

Lightly dished haddock, slaw, mango salsa,  
crispy wonton shell \$14

### S&P DRY RIBS

Served w/ lemon wedges \$12

### SPINACH & ARTICHOKE DIP

Served warm & cheesy w/ crispy tortilla wedges \$14

### CALAMARI & SHRIMP

Lightly breaded & served w/  
sweet chili sauce & chipotle aioli \$14

## -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  
w/ a beer battered onion ring \$16

### FIREBIRD CHICKEN BURGER

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

### VESPA VEGGIE BURGER

Grilled veggie patty, Canadian cheddar, basil pesto  
& classic fixin's, topped w/ a spring roll \$14

### MONARCH PHILLY CHEESE STEAK

Sizzlin' Beef, peppers & mushrooms & onions smothered  
in gravy, topped w/ mozza & served on a baguette \$15

### CHALLENGER CHICKEN TENDERS

Chicken tenders w/ housecut fries and plum sauce \$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 \$15

### THE CLUBMAN

Chicken breast, maple bacon, cheddar, lettuce,  
tomato, dijon & mayo stacked on multigrain \$16

### 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-

### CHOCOLATE LAVA CAKE

Vanilla bean ice cream,  
chocolate sauce \$7

### CUSTOM CHEESECAKE

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

## -Classic Imports-

### HYBRID HADDOCK

Vegetables, quinoa, spicy Thai green curry sauce  
& mango salsa \$17

### THE BAJA

Thai green curry w/ chicken & vegetables,  
jasmine rice & naan bread \$15

### FIAT FISH & CHIPS

Pubhouse Golden Ale battered haddock.  
Served w/ tartar & coleslaw \$17

### MITSUBISHI BOWL

Grilled chicken & vegetables, toasted  
cashews, teriyaki sauce, jasmine rice \$15

## -Pizza Wheels-

12" Authentic Italian Style Pizza

## -Classic Pizzas-

### MARGARITA

\*The small-block 350 of pizzas\*  
Sliced tomato, basil,  
mozzarella, pizza sauce \$15

### THE ORIGINAL PEPPERONI

Pepperoni, mozzarella, pizza sauce \$16

## -Suped-Up Pizzas-

### THE MAGNUM

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

### MUSTANG MEAT LOVERS

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

### CHARGER CHICKEN

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

### MIATA MUSHROOM

Confit seasonal mushrooms, mozzarella,  
garlic butter, fresh arugula \$16

GLUTEN FREE CRUST AVAILABLE \$3

## -Bottled Beer-

### Domestic \$6

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

### Premium \$6.75

MGD, Bud Light Lime, Steam Whistle, Canadian 67

### Imported \$7.25

Sol, Savannah Dry Cider, Omission

## -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, Coors Light,  
Belgian Moon, Okanagan Springs 1516,  
Grumpy Bear Honey Wheat Ale, Village Blacksmith

### Imported Beers on Tap \$7.75

Guinness, Stella Artois, Heineken, Strongbow

## -Red Wine-

6 oz / BTL

Puglia Merlot Trevini Primo \$7.75 / \$34

Los Cardos Malbec \$8.75 / \$39

Noble Vines '337' Cabernet Sauvignon \$9.75 / \$44

## -White Wine-

5 oz GLASS

Carmen Reserva Sauvignon Blanc \$7.75 / \$34

Barone Montalto Pinot Grigio \$8.75 / \$39

Dr. L Dry Sparkling Riesling \$9.75 / \$44

Corte Del Pozzo Prosecco \$11 / \$60

## -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

### The A/C

Mango passionfruit vodka, grapefruit juice,  
soda & mint crystal rim

### Chambord Martini

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

ASK US ABOUT OUR PARTY  
PLATTERS FOR GROUPS  
BIG & SMALL