



START YOUR ENGINE STARTERS

BOILED PEANUTS \$5.75

a little bit of spice & saltiness

FRIED WHOLE OKRA \$7.75

G-75 jalapeño ranch

LOWCOUNTRY CRAB HUSHPUPPIES \$9.75

honey butter

MAHI CEVICHE \$10.75

citrus, honey, three peppers, toasted naan

PISTACHIO BRIE SKILLET \$9.75

pistachio infused brie, apricot jam, toasted naan

LOADED SCOTTISH NACHOS \$11.75

house cured corned beef, sauerkraut, chips, queso, tomatoes, pickled jalapeño

SAVORY CANDIED BRUSSELS \$8.75

maple candied roasted brussel sprouts, parmesan

FRIED GREEN TOMATOES \$9.75

spicy sambal aioli

CRISPY CAULIFLOWER FLORETS \$8.75

fried cauliflower, G-75 hot sauce, ranch dressing

FLAT TIRE FLATBREAD

FOUR CHEESE PEPPERONI \$10.75

red sauce, pepperoni, cheddar, mozzarella, feta, parmesan

FLANK STEAK & MUSHROOM \$12.75

garlic olive oil base, seasoned flank steak, mozzarella, caramelized onions, smoked royal trumpet mushrooms, mixed greens

ROASTED CHICKEN \$12.75

bama white sauce, roasted chicken, bacon, mozzarella, parmesan, tomato, cauliflower

VEGGIE POWER \$12.75

garlic olive oil, roasted cauliflower, mixed greens, red onions, artichoke, cherry tomatoes, balsamic reduction, parmesan

DUCK CONFIT \$12.75

garlic olive oil, pulled duck, goat cheese, slice beets, red onion, crispy granny smith apple slices, mixed greens

HYBRID SOUP AND SALADS

FRENCH ONION SOUP \$6.75

topped with provolone toast points

STANDARD GARAGE \$7.75

chopped romaine, cherry tomatoes, cucumbers, red onion, cheddar, garlic croutons, jalapeño ranch

CLASSIC CAESAR \$7.75

chopped romaine, parmesan, garlic croutons, creamy caesar dressing

RAINBOW CARROT & BEET SALAD \$8.75

mixed greens, shaved rainbow carrots, sliced beets, goat cheese, cashews, tamari vinaigrette

GRILLED ASPARAGUS SALAD \$8.75

grilled asparagus, mixed green, roasted corn, cherry tomatoes, parmesan cheese, candy pecans, parmesan peppercorn

CHARRED BLEU CHEESE WEDGE SALAD \$8.75

charred romaine, bleu cheese crumbles, cherry tomatoes, red onion, garage bleu cheese dressing

PROTEINS:

grilled chicken \$4 / blackened chicken \$4
flank steak \$5 / grilled shrimp \$5
grilled trumpet mushrooms \$4
grilled mahi \$6 / pulled duck \$6

DRESSINGS:

ranch / bleu cheese / honey mustard
jalapeño Ranch / tamari vinaigrette
creamy caesar / balsamic vinaigrette
1000 island / O&V / parmesan peppercorn

OIL STATION

FLAVORS

mild / hot / teriyaki / hot-yaki
lemon pepper / dry ranch / honey mustard
garlic parmesan / hot garlic parmesan
thai chili / sriracha honey / caribbean jerk
chipotle bbq / old bay / tangy bbq

WINGS

6 for \$8.75 / 12 for \$14.75
served with celery, ranch or bleu cheese

TENDERS BETTER BE TENDER \$10.75

4 tenders / served with celery, ranch or bleu cheese

CLASSIC BUILD

served with G-75 chips / substitute side \$2

BIG ERN \$10.75

choice of grilled beef patty or chicken breast, LTO, american cheese, bacon, duke's mayo

BYO BURGER OR GRILLED CHICKEN \$8.75

LTO included

CHEESE & TOPPINGS \$1.75

american, cheddar, bleu cheese, mozzarella, provolone, crispy bacon, fried egg*, honey ham, bacon jam

VEGGIES \$0.75

grilled onions, grilled peppers, pickled red onion, pickled jalapeños, sautéed mushrooms

DIESEL DINNERS

substitute side \$2

SEARED PORK MEDALLIONS \$14.75

roasted red potatoes with peppers & onions, sautéed rainbow carrots, apricot jam

BISTRO STEAK \$15.75

8 oz. seared flank steak, roasted red potatoes with onions & peppers, grilled asparagus, balsamic reduction

SHRIMP PLATTER \$14.75

grilled or fried shrimp, roasted red potatoes with onions & peppers, grilled rainbow carrots

GRILLED MAHI DINNER \$14.75

roasted corn & potato hash, collard greens, coulis de tomate

GRILLED CRAB CAKE \$14.75

roasted corn & potato hash, collard greens, coulis de tomate

GARAGE RIBEYE \$20.75

14 oz. black angus ribeye, baked potato, side salad

DUCK CONFIT \$15.75

crispy duck leg, roasted red potatoes, collard greens, cherry tomato, smoked royal trumpet mushrooms, cranberry gastrique

SIDES

grilled rainbow carrots \$4.75

collard greens \$4.75

sautéed brussel sprouts \$4.75

grilled asparagus \$4.75

roasted red potatoes with peppers & onion \$4.75

G-75 chips \$3.75

tallow wedges \$4.75

baked potato \$4.75

loaded baked potato \$5.75

OFF ROAD SANDWICHES

served with G-75 chips / substitute side \$2

GARAGE DAWGS \$9.75

two grilled dawgs, G-75 chili, cheddar, jalapeños served chips

REUBEN \$11.75

house cured corned beef, sauerkraut, provolone, thousand island, sourdough

MAHI \$10.75

6 oz. blackened mahi, romaine, tomato, red onion, citrus aioli, brioche bun

NASH VEGAS \$10.75

butter milk fried chicken tossed in nash-vegas hot sauce, G-75 pickles, duke's mayo, white bread

G-75 PHILLY \$11.75

sliced beef or chicken, onions, peppers, white american cheese, hoagie roll

CHICKEN PARMESAN \$11.75

fried chicken tenders, marinara, mozzarella, parmesan, fresh basil, hoagie roll

FRIED PORK LOIN \$10.75

fried pork loin, mixed greens, pickled red onions, fried green tomatoes, dijonnaise sauce, brioche bun

CHICKEN SALAD CROISSANT \$10.75

G-75 chicken salad with grapes, celery, cranberries, cherry tomatoes, buttered croissant

CRAB CAKE \$12.75

bacon jam, romaine, citrus aioli, tomatoes, buttered croissant

DUCK BLT \$12.75

slow roasted duck, apple smoked bacon, romaine, tomatoes, sriracha aioli, sourdough

PORK SLIDERS \$10.75

braised pork shoulder, pickle red onion, tangy bbq, hawaiian sliders

HOT HAM CROISSANT \$10.75

honey ham, cheddar, red onion, duke's mayo, buttered croissant

ASK YOUR SERVER

ABOUT OUR ARCADE GAMES, SHIRTS, HATS, CELEBRATION PACKAGES & MORE

*Consumption of raw or under cooked meats, poultry, seafood, shellfish, egg or unpasteurized milk could increase your risk of foodborne illness.

Parties of 8 or more may be subject to 18% gratuity