



# Appetizer Menu

## Garage Wings 15

We smoke these jumbo wings for hours with our custom wood-blend before wood-grilling and serving them tossed in your choice of house-made seasonings or sauces. Never fried, no breading, just delicious smoked chicken wings.

**Wing Sauces:** Barbecue; Buffalo; Caribbean Jerk; Honey Sriracha; Bahn Mi, and VooDoo Sauce.

**Dry Rub Seasonings:** Chinese 5 Spice; Dill Pickle; Garage Dry Rub; Gyro and Salt & Pepper.

## Cheese Curds 13

Ellsworth white cheddar cheese curds, covered in our house-made beer batter and fried to a crisp golden brown. Served with a side of our famous house-made ranch dressing.

## Poutine! 14

Crispy golden fries topped with Ellsworth cheese curds, smoked bacon and rich brown gravy.

**Add-ons:**

- Grilled chicken breast +4
- Pulled Pork +4

## Bavarian Pretzels 10

Five Bavarian-style soft pretzel sticks, baked to a golden brown and served with a beer cheese dipping sauce.

## Deep Fried Pickle Chips 13

Tangy dill pickle chips, covered in our house-made beer batter and fried to a crisp golden brown. Served with a side of our famous house-made ranch dressing.

## Grilled Broccoli 8

Fresh broccoli florets, wood grilled and finished with a drizzle of olive oil, salt and pepper and shredded parmesan cheese.

## Garachos 13

Yellow corn tortilla chips, ground beef, chorizo, fresh jalapeño pico de gallo, cilantro, black olive, and nacho cheese sauce, served with a side of VooDoo Salsa.

**Add-ons:**

- Grilled chicken breast +4
- Pulled Pork +4

## Mmmmm Meatballs 12

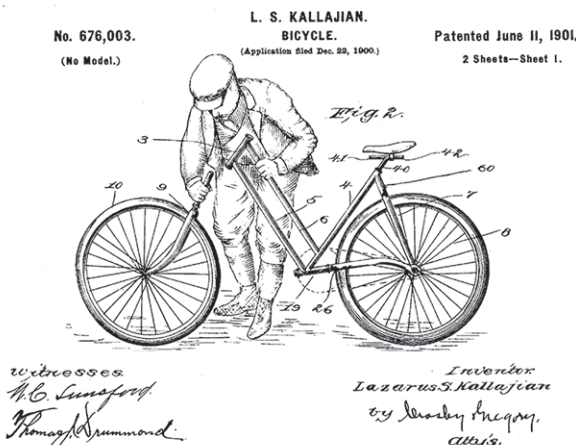
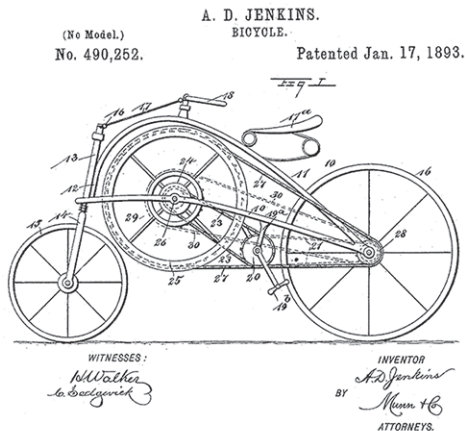
Three large house-blended italian sausage and beef meatballs, mixed with fresh italian herbs, garlic and bread crumbs, topped with our fresh marinara sauce and shredded parmesan cheese. Served with our house-made naan bread triangles.

## Basket of Fries 6

Golden brown fries with a touch of salt and pepper.

## Extra Sides of Sauces .50

Try any of our house-made sauces and dressings: Barbecue; Buffalo; Caribbean Jerk; Honey Sriracha, VooDoo, Creamy Italian, Caesar, Ranch, Blue Cheese, Nacho Cheese.





# Handheld Menu

PATENTED NOV. 10, 1903.

All hamburgers are cooked to medium unless requested. Hamburgers and sandwiches are served with your choice of French Fries or Chips. Substitute Grilled Broccoli with any sandwich or hamburger for an additional 2; substitute Cheese Curds for an additional 3 per order.

## **Garage BYO Burger 13**

Half-pound patty of 100% Black Angus beef from Revier Cattle Co. in Olivia, MN. Wood grilled and served with lettuce, tomato, onion and a pickle on a toasted bun.

### **Add-ons:**

Extra half-pound patty +4

Thick Cut Bacon +2

Cheese +1

Cheddar, Swiss, Provalone, Pepper Jack, American or Blue Cheese

## **BBQ Burger 16**

Half-pound burger patty, seasoned with our house dry-rub, stacked high with bacon, smoked pulled pork, and pepper jack cheese, glazed with BBQ sauce and topped with coleslaw.

## **VooDoo Burger 15**

Half-pound burger patty, seasoned with dry-rub, topped with our house-made VooDoo Sauce (very, very hot), pickled jalapeño and pepper jack cheese. If you like it hot, this is the burger for you.

## **Black Bean Burger 16**

For a healthier option. Two quarter-pound Black Bean meatless patties, topped with lettuce, tomato, onion and dill pickles served on a toasted bun. This burger is 100% plant based and a great option for people looking for a healthier hamburger option.

## **Bacon Ranch Curder 16**

This is a very special burger. This beauty starts with a half-pound burger patty, cheddar cheese, two slices of thick-cut house-smoked bacon, dill pickles and cheese curds covered with our famous house-made ranch dressing served on a toasted bun.

## **Hot Italian Beef 15**

Seasoned, smoked and thin-sliced eye-of-round steak, topped with spicy Garage-inera, swiss cheese and a horseradish aoli. Served on a toasted hoagie roll.

## **Extra Sides of Sauces .50**

Try any of our house-made sauces and dressings: Barbecue; Buffalo; Caribbean Jerk; Honey Sriracha, VooDoo, Ranch, Blue Cheese, Nacho Cheese.

## **Philly Cheese Steak 15**

We season, smoke and slice our eye-of-round steak in-house, sautee in some onions and green peppers and smother it with provolone cheese. Served in a toasted hoagie roll.

## **Pizza Burger 15**

Half-pound house-made Black Angus beef, pepperoni and italian sausage patty seasoned with fresh Italian herbs, topped with even more pepperoni, house marinara sauce and three-cheese blend.

## **Miami-style Cuban Sandwich 14**

Miami Style. House-smoked pork shoulder, sweet ham and Swiss cheese, topped with yellow mustard and dill pickles. Served on Media Noche pressed bread.

## **The Poutine Burger! 16**

Bring your appetite for this monster of a burger! Half-pound Black Angus burger patty is topped with smoked bacon, golden brown french fries, Ellsworth cheese curds, and savory brown gravy. Served with even more fries, and a side of brown gravy for dipping.

## **BBQ Pulled Pork 14**

House smoked and seasoned shredded pork shoulder, topped with our house-made BBQ Sauce and coleslaw.

## **Grilled Ck Sandwich 14**

Grilled chicken breast, topped with lettuce, tomato and onion and served on a toasted bun.

## **Spicy Buffalo Chicken 14**

Spicy, smoky, good. Smoked and grilled chicken breast, based with our house-made Buffalo Sauce, topped with blue cheese crumbles, lettuce, onion and tomato, served on a toasted bun.

## **Tremendous Turkey Burger 16**

Half-pound patty of house-ground turkey breast, herbs and spices. Wood grilled and served with lettuce, tomato, onion and a pickle on a toasted bun.

### **Add-ons:**

Thick Cut Bacon +2

Cheese +1

(Cheddar, Swiss, Pepper Jack, American or Blue Cheese)



Patented Sept. 20, 1892.  
No. 482,830

*David S. Morgan*

# Pizza Menu

Fig. 1.

We are very proud of our scratch-made pizzas and the Marsal & Sons stone oven in which they are made. Because of our process, pizzas can be delayed during our busy times. Please make sure to allow 45 minutes or more during rush times for your pizza order to be completed. Also, to ensure proper cooking, we strongly encourage a maximum of four toppings per pizza. We do have a Gluten Free crust option available with any pizza.

## BYO Pizza

(Build Your Own Pizza)

Twelve Inch Pizza One Topping	15
Twelve Inch Additional Toppings	2
Sixteen Inch One Topping	19
Sixteen Inch Additional Toppings	3

**Meats & Proteins:** Pepperoni; Italian Sausage; Gyro Meat; Ham; Smoked Bacon; Pulled Pork; Smoked Chicken; Hamburger; Anchovies; Extra Cheese.

**Vegetables:** Mushroom, Black Olive, Green Olive, Pineapple, Green Pepper, Red Pepper, Red Onion, Dill Pickle, Pickled Jalapeño.

**Pizza Sauces:** San Marzano Tomato (house-made); Buffalo; Ranch; Garage BBQ; VooDoo Sauce (very, very hot).

## Sausage & Pepperoni 17 | 22

Our traditional Italian sausage and pepperoni pizza, with San Marzano tomato sauce and Garage three-cheese blend.

## Margherita-Ville 18 | 23

Smoked garlic tomato slices, fresh mozzarella, garlic olive oil and fresh basil make this a simple, clean-tasting and delicious pizza to enjoy.

## Veg Out 18 | 23

Green pepper, mushrooms, roasted garlic, black olives and red onion adorn this beauty built with our San Marzano pizza sauce and Garage three-cheese blend.

## PC Pineapple Express 19 | 25

This highly-controversial beauty was inspired by the Twin Cities Pie Chasers community. Smoked pulled pork, smoked pineapple rings, bacon and jalapeno slices top our San Marzano pizza sauce and three-cheese blend. Finished with a Honey-Sriracha drizzle.  
Rating: 5 out of 5 Pineapples.

## Meat Me 19 | 25

Pepperoni, Italian sausage, thick cut bacon and smoked pulled pork with our San Marzano tomato sauce and Garage three-cheese blend.

## The Mega-roni 18 | 23

Three types of pepperoni make this a pepperoni pie to remember. Large pepperoni, cup and char pepperoni and chopped artisan pepperoni are topped with our three-cheese blend. Slightly spicy, greasy goodness!

## BBQ Chicken 18 | 23

Smoked chicken breast and thick cut bacon meet onion and Garage BBQ sauce on this savory pizza topped with the Garage three-cheese blend.

## Spaghetti Pizza II 19 | 25

Yep, it's true. We have improved upon our original spaghetti pizza. Buttered spaghetti noodles tossed in garlic adorn this beauty, joined by our house-made Italian sausage and hamburger meatballs, Italian seasonings, marinara sauce and our Garage three-cheese blend.

## Dill Pickle Dilemma 18 | 23

Dill pickle chips, roasted garlic, smoked dill pickle seasoning and fresh dill, Ranch dressing and Garage three-cheese blend. Dill Pickle Lovers Unite!

## Poutine Pizza 19 | 25

It's a bit crazy, but it's worth the weirdness. Smoked bacon, french fries, brown gravy and Ellsworth cheese curds are made pizza-rific on our house-made dough crust. Topped with green onion, so that makes it healthy... right?

We make our dough fresh and in-house with imported Italian flour. Our pizza sauce is also made in-house from imported San Marzano tomatoes. Our cheese is made especially for us using our proprietary blend of Parmesan, Asiago and Mozzarella cheeses. We take great pride in our pizza, and we hope you enjoy them as much as we do!



# Salad Menu

Patented June 1, 1886.

*M. L. Downing*

## Mixed Green Salad 9

Baby lettuce, arugula and spinach topped with house-made garlic croutons, green onion, cherry tomatoes and blue cheese crumbles. Served with Raspberry Vinaigrette dressing.

## Mixed Green Side Salad 6

A small version of our Mixed Green Salad, served with your choice of dressing: Raspberry Vinaigrette, Creamy Italian, Caesar, Ranch or Blue Cheese.

## Add a Protein 4

Add any of our proteins to your salad: Grilled Chicken Breast, Pulled Pork or House-smoked Bacon.

## Extra Sides of Salad Dressings .50

Try any of our house-made sauces and dressings: Honey Sriracha, Raspberry Vinaigrette, Creamy Italian, Caesar, House-made Ranch, Blue Cheese.

## Grilled Caesar Salad 7 / 12

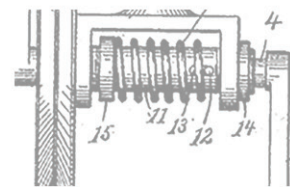
Wood-grilled romaine lettuce hearts, topped with garlic croutons, parmesan cheese and house-made Caesar dressing.

## Italian Chop Salad 11

Chopped Iceberg and Radicchio lettuce, red onion, cherry tomatoes, basil, oregano, garlic croutons, and parmesan cheese, finished with our Creamy Italian Dressing.



# Kid's Meals



## 8 Inch One Topping Pizza 10

Our house-made dough and San Marzano sauce on an eight inch one-topping pizza.

**Meats & Proteins:** Pepperoni; Italian Sausage; Smoked Bacon; Pulled Pork; Smoked Chicken; Extra Cheese.

**Vegetables:** Black Bean Burger; Mushroom, Black Olive, Green Olive, Pineapple, Green Pepper, Red Pepper, Red Onion, Dill Pickle, Pickled Jalapeño.

## Cheeseburger 10

A third-pound of our 100% Black Angus Beef, wood grilled and served with American Cheese on our toasted bun.

## Grilled Chicken Sandwich 8

Wood grilled chicken breast, lettuce, tomato and onion on a toasted bun.

## Local Producers

### Ellsworth Creamery

75 miles away in Ellsworth, Wisconsin - the "Cheese Curd Capital of the World."

### Revier Cattle Co.:

68 miles away in Olivia, Minnesota. Locally grown, humanely treated 100% Black Angus beef.

### Silseth Family Farm:

10 miles away in Norwood, Minnesota, A family owned farm specializing in farm fresh eggs.

### Bongards Premium Cheese

As a farmer-owned co-op since 1908, Bongards has the cheese-making expertise to meet all your cheese needs. We have a tradition of doing things the right way – your way.

## Smalley Mixed Green Salad 6

Baby lettuce, arugula and spinach topped with house-made garlic croutons, served with your choice of dressings: Bacon Raspberry Vinaigrette, Creamy Italian, Caesar, Ranch or Blue Cheese.

## Garage Wings 6

Four of our famous house-smoked wings, wood grilled and tossed in salt and pepper. Our housemade wing sauces and seasonings are available by request.

## Grilled Chicken Breast 8

Wood grilled chicken breast, sliced into strips. Add your favorite seasoning or sauce on the side by request.

All kids meals are served with your choice of French Fries, Chips or Grilled Broccoli.