



Appetizer Menu

Garage Wings

13

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

11

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.

Potato Skins

12

Four house-cut, deep fried potato skins seasoned with Garage dry rub, filled with a four cheese blend and topped with pulled pork, house-made bacon, BBQ sauce, sour cream and chives.

Bavarian Pretzels

8

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

Deep Fried Pickle Chips

11

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

12

Yellow corn tortilla chips, ground beef and chorizo, fresh jalapeno 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
Gyro	+4

Basket of Chips or Fries

6

Golden brown french fries or house-cut potato chips with a touch of salt and pepper.

Onion Rings

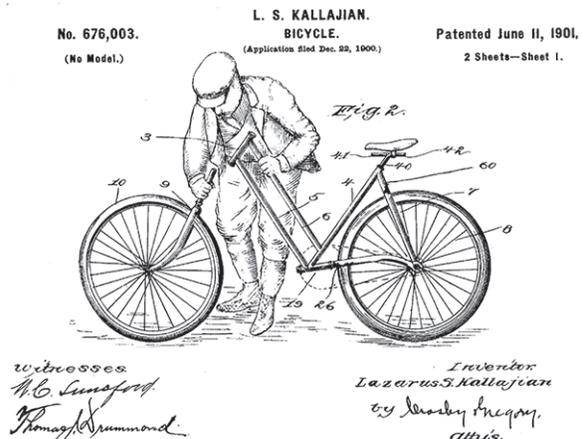
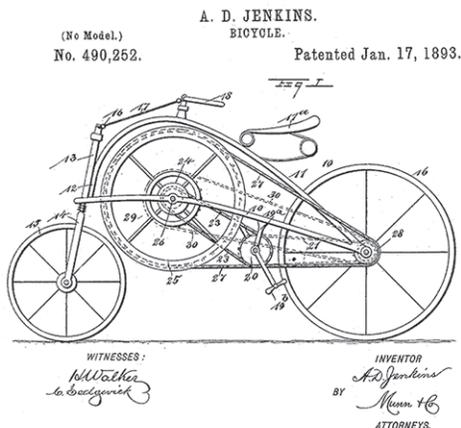
8

Crispy breaded onion rings, served with a side of our famous house-made ranch dressing.

Extra Sides of Sauces

.50

Try any of our house-made sauces and dressings: Barbecue; Buffalo; Caribbean Jerk; Honey Sriracha, Bahn Mi, VooDoo, Tzatziki, Bacon Raspberry Vinaigrette, 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 or Onion Rings for an additional 3 per order.

Garage BYO Burger 12

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, Pepper Jack, American or Blue Cheese)

BBQ Burger 15

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 14

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.

Impossible Burger 16

For a healthier option. Two quarter-pound Impossible Burger 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 15

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.

Gyro Burger 15

Opa! A half-pound burger patty, seasoned with gyro seasoning, stacked high with gyro meat, lettuce, tomato, onion and house-made Tzatziki sauce, served on a toasted bun.

Extra Sides of Sauces .50

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

Gyro Sandwich 13

The real deal. We cook our beef and lamb gyro meat in-house on our vertical broiler, season it with traditional Greek seasonings and serve it on a warm pita with tomato, onions and Tzatziki sauce.

Chicken Bahn Mi 13

Our fresh take on a legendary favorite. Smoked chicken breast dusted with Chinese Five Spice seasoning, topped with Do Chua (pickled carrots and daikon), cilantro, fresh jalapeno slices, served on media noche bread and finished with our amazing house-made Bahn Mi sauce.

Miami Cuban Sandwich 13

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

The Big Pig 15

For the pork-lover in all of us! This monster of a sandwich features stacked ham, smoked pulled pork, two slices of smoked bacon, coleslaw, BBQ sauce and is topped with crisp potato sticks, served on toasted media noche bread.

BBQ Pulled Pork 13

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

Grilled Ck Sandwich 13

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

Spicy Buffalo Chicken 13

Spicy, smokey, 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 14

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
Inventor

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	14
Twelve Inch Additional Toppings	2
Sixteen Inch One Topping	18
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; Garlic Aoli; Garage BBQ; VooDoo Sauce (very, very hot).

Sausage & Pepperoni 16 | 21

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

Chicken Bahn Mi 18 | 24

Our fresh Bahn Mi sandwich in brilliant pizza form. Smoked chicken breast dusted with Chinese Five Spice seasoning, Do Chua (pickled carrots and daikon), cilantro, fresh jalapeno slices and our amazing house-made Bahn Mi sauce.

Ch Honey Sriracha 17 | 22

Smoked chicken breast, onion and green peppers rest on top of our sweet and spicy house-made Honey Sriracha Sauce, topped with our Garage three-cheese blend. This is a "Minnesota Hot" sauce, it has a little kick - but nothing serious like our VooDoo Sauce.

Meat Me 18 | 24

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

Chicken Caesar 17 | 22

Smoked chicken, tomato, lettuce, croutons and Caesar dressing with our Garage three-cheese blend. Garnished with a fresh lemon wedge.

BBQ Chicken 17 | 22

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

Veg Out 17 | 22

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.

Spaghetti Pizza 18 | 24

Yep, it's true. We made a spaghetti pizza. Buttered spaghetti noodles tossed in garlic adorn this beauty, joined by Italian sausage, Italian seasonings, spaghetti sauce and our Garage three-cheese blend.

Dill Pickle Dilemma 17 | 22

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

Gyro Pizza 18 | 24

This true beef and lamb gyro meat pizza is seasoned with traditional Greek seasonings, tomato, onion and our house-made Tzatziki sauce, topped with our Garage three-cheese blend.

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 our Bacon Raspberry Vinaigrette dressing.

Mixed Green Side Salad 6

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

Add a Protein 4

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

Extra Sides of Salad Dressings .50

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

Grilled Caesar Salad 7/12

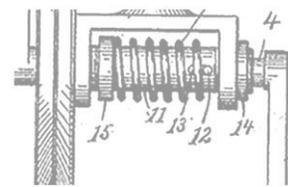
Wood-grilled romaine lettuce hearts, topped with garlic croutons, parmesan cheese and house-made Caesar dressing.

Italian Chop Salad 11

Chopped Iceberg and Radicchio lettuce, red onion, cherry tomatoes, basil, oregano, garlic croutons, and parmesan cheese, finished with our house-made 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: Impossible 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

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.