

AlsGarageLV.com





WEDNESDAY & SATURDAY



BEST LATE NIGHT HAPPY HOUR IN TOWN!

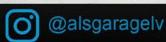
10PM - 7AM DAILY



50% OFF ALL DRINKS



11760 W. Charleston Blvd. • Las Vegas, NV 89138 • 702.901.4100





SALADS

AL'S RAKED OUT SALAD*

Organic Harvest Blend Greens, Roasted Tomato & Artichokes, Shaved Red Onion, Goat Cheese Crumbles, Craisins, Toasted Almonds, Sherry Vinaigrette

Add Chicken \$7, Add Crispy Shrimp or 5 oz. Coho Salmon \$8, Add Ahi \$11*

CAESAR SALAD*

Romaine, House Made croutons, Parmesan cheese and a creamy Caesar dressing.

Add Chicken \$7, Add Crispy Shrimp or 5 oz. Coho Salmon \$8, Add Ahi \$11*

WEDGE SALAD*

Crisp Iceberg lettuce topped with Blue Cheese, Bacon Bits, Scallions, Tomato, shaved red onions

Add Chicken \$7, Add Crispy Shrimp or 5 oz. Coho Salmon \$8



TENDER SIRLOIN STEAK SALAD*\$26

8 oz. Grilled Tender Sirloin Steak, Hand Picked Organic Harvest Blend Greens, Arugula, Avocado, Red Onions, Roasted Tomatoes, Smokey Bleu Cheese, Balsamic Glaze.



AL'S MASSIME AMPUER PLATE

EVERYTHING YOU NEED IN LIFE!

Served with six Chicken Wings, four Chicken Fingers, four Jalapeño Poppers, six Truffle Mac & Cheese Bites, and a Healthy Portion of Onion Rings and Spinach Artichoke Dip. Served with Tri-Color Tortilla Chips and ANY of Our Chef's Homemade Dipping Sauces.

\$45

STARTERS

Try any of our chef's homemade, complimentary dipping sauces:

Jalapeño Cheddar Ranch Curry Kethcup

Truffle Aioli Chipotle Ketchup

RUSHMORE CHISLIC* \$17

8 oz of famous top sirloin cubed and fried. Seasoned with a kick, on a bed of grilled peppers and onions and topped with bleu cheese crumbles. Served with ranch dressing and our

homemade Jack Daniels BBQ sauce

HOUSE MADE SPINACH ARTICHOKE DIP..... \$15

A combination of Fresh Artichoke, Spinach, & Creamy Parmesan Cheese Served with Tri Color Tortilla Chips Sub Carrots & Celery for \$2

TRUFFLED MAC BITES\$15

Smoked Gouda Mac, White Truffle Oil, and Parmesan

FRIED ZUCCHINI STICKS...... \$12

Housemade. Served with Jalapeño Cheddar Ranch

BUFFALO SHRIMP\$17

\$13

Hand Battered, Fried Shrimp Tossed in Choice of Any Wing Sauce or Marinara Sauce. Served on a Bed of Cabbage

ONION RING TOWER A Tower of Al's Rings Served Chipotle Ketchup &

Jalapeño Cheddar Ranch

JALAPENO POPPERS \$13

Cream Cheese Filled, Served with Ranch Dressing

CRISPY DILL PICKLE CHIPS\$12

Sliced Round and Fried Golden

TRUFFLE FRIES \$13

Shoestring Fries Tossed in Truffle Oil and Parmesan Cheese. Served with Housemade Truffle Aioli and Curry Ketchup.

SMOTHERED TOTS.....\$11

Housemade Cheese Sauce, Crispy Bacon, Chipotle Ranch, Green Onion

All Selections Come with Fries, Salad, Coleslaw, or Tater Tots. Substitute Onion Rings, Sweet Potato Fries or Truffle Fries for Substitute 2 an additional \$3

AL'S AGED SLIDERS*\$19

Three All Grass Fed Beef Patties Served on Brioche buns with Provolone Cheese, Boursin Cheese Spread, Pickled Onions, Fresh Arugula, Tomatoes & Topped With "Chipotle Ketchup" with a Choice of a Side

TRI-TIP SLIDERS* \$20

House Marinated and Shredded. Artichoke, Tomato & "Oil Pan Drippings"

Muenster Cheese, And Caramelized Onions Served with Chef's House Made Shallot Jam on Brioche bun with a Choice of side

AL'S ANGUS SLIDERS* \$17

Ketchup, grilled onion, cheese, pickle.

*Consuming raw or undercooked meat, poultry, seafood, shellstock, or eggs may increase your risk of food borne illness.



All Selections Come with Fries, Salad, Coleslaw, or Tater Tots. Substitute Onion Rings, Sweet Potato Fries or Truffle Fries for

9999999	
AL'S BURGER* ½ pound. Double Patty, Double Cheese, Grilled Onions, Lettuce, Tomato and Al's Sauce. Add Fried Egg, Bacon or Avocado \$2	.\$18
CALIFORNIA BURRITO	\$ 19
TRI-TIP GRILLED CHEESE	\$ 17
AL'S CLUB Topped with Ham, Turkey, Bacon, Avocado, Mesclun Lettuce & Sliced Tomato, Chef's Secret Tomato Jam Spread & Mayonnaise Served on a Choice of Wheat, White or Sourdough Bread. Choice of a Side	\$18
GRILLED CHICKEN SANDWICH	
AL'S WINGS & FRIES	\$19
CRISPY CHICKEN SANDWICH Fried Golden with Chedder Cheese, Lettuce, Tomato, Sliced Pickles and Al's Sauce.	\$16
CHICKEN STRIPS & FRIES	\$17
FISH & CHIPS	\$18
GRILLED SHRIMP SKEWERS	\$22
JC FILLET NACHOS	\$19
THE VERY POSSIBLE BURGER	\$18

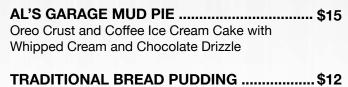
AL'S STEAK DIP	\$19
BAJA SHRIMP TACOS	\$19
AL'S REUBEN	\$18
THE RACHEL	\$18
8 OZ. TENDER SIRLOIN STEAK* Tender Sirloin Steak Served with Seasoned Vegetables and Choice of Red Mashed Potatoes or Any Side.	\$28
STEAK & KING CRAB* 8 oz Grilled Sirloin Steak and 9 oz. Alaskan King Crab	\$49



DESSERTS



DESSERT



Tomato, Red Onions, Avocado, Cheddar Cheese, and

Chipolte Veggie Aioli on a Brioche Bun. Choice of a side.

Bread Pudding Served with Bananas, Vanilla Ice Cream, Caramel, and Topped with Whipped Cream.

FRIED OREOS\$12

Four Oreos Dipped in Homemade Batter Served with Vanilla Bean Ice Cream, Topped with Oreo Crumbles, Nutella, and Whipped Cream



CHUNKY MONKEY MARTINI \$14

Howler Head Banana Whiskey, Racho Gloria Chocolate Cream, Stoli Vanilla Vodka and Frangelico Hazelnut Liqueur

BREAKFAST-	647	Enjoy Our Weekend <i>GO BOTTOMLESS</i> promotion every Saturday & Sunday until Noon on Mimosas, Screwdrivers, Aperol Spritzes, and Ketel One Bloody Marys! ONLY \$25
SINFUL SLIDERS Two all Grass Fed Beef Patties, Scrambled Egg, Bac Cheddar Cheese & Gralic Mayo Served on French To Style Hawaiian Bun with Syrup and a Side of Hashbr	on, past	BREAKFAST MELT*
BAKER'S CHICKEN & WAFFLES*		BUILT YOUR OWN OMELET*
CHICKEN FRIED STEAK & EGGS* 10 oz. Hand Breaded Black Angus NY Strip Topped Chef's Homemade Italian Sausage Gravy. Served with 2 Cage Free Eggs, Hashbrowns, and Choice of Toast.	\$22 I with	Tomatoes, Jalapenos, Black Olives, Pico De Gallo. Add any Protein for an Additional \$2 each: Diced Sausage, Bacon Bits, Diced Ham & Diced Turkey. Served with Hashbrowns and Choice of White, Wheat or Sourdough Toast
AL'S CLASSIC* Two Cage Free Eggs Prepared Your Way, Served wi Fresh Hashbrowns & Choice of Applewood Smoked Bacon or Sausage & Choice of White, Wheat or Sourdough Toast.		CALIFORNIA BREAKFAST BURRITO*\$17 Three Eggs, Choice of Grilled Chicken or Steak, Guacamole, Chopped Bacon, Chedder Cheese and Fries. With a Side of Hashbowns.
AND ON THE 8TH DAY BEER!!!	1	8 OZ. TENDER SIRLOIN STEAK AND EGGS* \$22 Tender Sirloin Steak Served with Fresh Hashbrowns, Two Eggs Prepared Your Way, & Choice of White,
332233777		BOTTLED BEERS
Hudl Big Wheel Blonde	Budweiser Corona Corona Premi	\$6.50 Newcastle \$7.00 \$6.50 Sierra Nevada \$7.00 \$7.00 Firestone Union Jack Seasonal IPA \$7.75 iere \$7.00 Lauganitas IPA \$7.25 Seasonal \$7.00 Hoegaarden Belgian Wheat \$7.00

LOUAL (All 10 02. Dalls)	Dual Links	CC EO	Navagette 8	A- 00
Donner Party Porter\$10	Bud Light Budweiser			\$7.00 \$7.00
Hudl Big Wheel Blonde\$10	Corona		Firestone Union Jack Seasonal IPA	
Hudl Vanilla Oak\$10	Corona Premiere			
Lovelady Ninth Island\$10	Sam Adams Seasonal	\$7.00		
Able Baker Seasonal\$10	Mich Ultra		Mango Cart Wheat	
	Peroni		Kona Bigwave	
PITCHERS	Heineken Zero	\$7.00	Hazy Little Thing IPA	
Domestic	Heineken Silver	\$7.00	Mother Earth Cali Creamin	\$7.75
	Miller Lite	\$6.50	High Noon Flavors	\$7.50
DRAFT BEERS 16 oz.	Coors Light		White Claw Flavors	
	Blue Moon	\$7.00	Angry Orchard Apple Cider	\$7.00
Al's Garage Lager\$6.50	Amstel Light	\$7.00	Hop Valley IPA	\$7.00
Stella Artois	Cosmic Crusher Juicy IPA	\$8.00	Einstok Islandic White Ale	\$8.00
Firestone 805 \$7.75	Firestone Blood Orange	\$8.00	Cali Creamin Orange Creamsicle	\$7.75
Modelo	Shocktop	\$7.00		
Able Baker Atomic Duck IPA \$7.75 Coors Light \$6.50 Guiness \$7.75	805 Cervesa	\$8.00		
	The All American Pilsner	\$8.00	Spark Plug Espresso Martini **not available in bucket combo**	
	DAIN O	144701	LDUOYETO	

Glass	Bottle
J LOHR CABERNET Paso Robles, CA\$14	\$49
SONOMA CUTRER Sonoma Coast, CA\$15	\$54
J LOHR PINOT NOIR Paso Robles, CA\$11	\$38
NOBLE VINES Lodi, CA\$10	\$34
DECOY CHARDONNAY Napa Valey, CA \$11	\$38
CAPOSALDO PINO GRIGIO Northern Italy\$12	\$38
BLANC GRUET CHAMPAGNE New Mexico\$13	\$46
COPPOLA RED BLEND Sonoma, CA\$11	\$38
KORBEL PROSECCO Sonoma, CA\$13	\$46





Fruit Juices, Meyers Dark Rum Float

COCKTAILS

MASON JAR CRAFT COCKTAILS

ALL COCKTAILS SERVED IN CUSTOM AL'S GARAGE MASON JARS. KEEP ONE TO TAKE HOME!

SO FRESH AND SO CLEANTito's Handmade Vodka and your choice of Mango or Cran-Razz "Last Shot" Sugar-Free Rehydration Drink.	\$11	GARAGE MARGARITA	\$11
AL'S OLD FASHIONED	\$13	AL'S BLOODY MARY	\$11
CUCUMBER CAR WASH Effen Cucumber Vodka, St. Germaine Elderflower liqueur, Monin Granny Smith Apple, Soda Water, Fresh Squeezed Lime.		Premium Bloody Mary Mix with a Tajin Rim. AL'S MEZPRESSO MARTINI Los Vecinos Mezcal, Baileys, Cafeto, Sparkplug Espresso	\$15
GARAGE LEMONADE	\$10	DUCK, DUCK, LOOSE!	\$14

Your Choice of Bacardi Lime, Bacardi Mango, & Bacardi Dragonfruit Rum mixed with Al's fresh Lemonade.