



AlsGarageLV.com

BURGER SPECIAL



WEDNESDAY & SATURDAY

STEAK & CRAB SPECIAL



TUESDAY & THURSDAY

BEST LATE NIGHT HAPPY HOUR IN TOWN!

**10PM - 7AM
DAILY**



**50% OFF
ALL DRINKS**

**HAPPY HOUR
PRICING**
DURING ALL NFL
AND VGK GAMES.



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



@alsgaragelv



SALADS

AL'S RAKED OUT SALAD* \$17
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*\$15
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*\$18
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 MASSIVE SAMPLER 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	Truffle Aioli
Curry Kethcup	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
Hand Battered, Fried Shrimp Tossed in Choice of Any Wing Sauce or Marinara Sauce. Served on a Bed of Cabbage

ONION RING TOWER \$13
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

SLIDERS

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

ULTIMATE SLIDERS* \$21
Three all Grass Fed Beef Patties, Slow Roast Tri Tip, 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.

MAINS

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

AL’S BURGER* \$18

½ pound. Double Patty, Double Cheese, Grilled Onions, Lettuce, Tomato and Al’s Sauce.
Add Fried Egg, Bacon or Avocado \$2

CALIFORNIA BURRITO \$19

Flour Tortilla, Chicken or Steak, Guacamole, Cheese, Fries, and Salsa.

TRI-TIP GRILLED CHEESE..... \$17

Choice of White, Wheat & Sourdough Bread, Cheddar Cheese, grilled onions, Tri Tip

AL’S CLUB \$18

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

GRILLED CHICKEN SANDWICH \$17

Grilled Chicken Breast, Roasted Tomatoes & Artichokes, Shredded Lettuce, Provolone Cheese, “Pesto Aioli” on Toasted Rosemary & Sea Salt Schiacciata Bread.

AL’S WINGS & FRIES \$19

1¼ pound (about 8 wings); Hot, Med or Mild Buffalo, Mango & Habañero, BBQ, Sweet Chili, Dry Garage Spice. Choice of a Side.

CRISPY CHICKEN SANDWICH \$16

Fried Golden with Cheddar Cheese, Lettuce, Tomato, Sliced Pickles and Al’s Sauce.

CHICKEN STRIPS & FRIES \$17

Hot/Med/Mild Buffalo, Mango & Habañero, BBQ, Sweet Chili or Dry Garage Spice. Choice of a side.

FISH & CHIPS \$18

Wild Caught Alaskan Pollock, Hand Battered, Served with Fries, Coleslaw, Tartar Sauce and Red Wine Vinegar.

GRILLED SHRIMP SKEWERS \$22

Six of our Marinated Grilled Black Tiger Shrimp Served with Our Creamy Pesto Aioli

JC FILLET NACHOS..... \$19

Tortilla Chips with Pico de Gallo, Olives, Jalapenos, Guacamole, Sour Cream & Our Signature Cheese Sauce. With Steak or Chicken

THE VERY POSSIBLE BURGER \$18

5 oz. Meatless Veggie Burger Topped with Lettuce, Tomato, Red Onions, Avocado, Cheddar Cheese, and Chipolte Veggie Aioli on a Brioche Bun. Choice of a side.

AL’S STEAK DIP \$19

Shaved Prime Rib on a Fresh Hoagie Roll with Grilled Onions, Horseradish Spread, Au Jus, Provolone Cheese

BAJA SHRIMP TACOS \$19

Crispy, Blackened or Grilled Shrimp Topped with Lettuce and Chipotle Sauce, Housemade Slaw and Mexican Crème Fresh

AL’S REUBEN \$18

Shaved Corn Beef Brisket, Aged Swiss Cheese, Sauerkraut, Creamy Thousand Island, served on Marble Rye bread

THE RACHEL \$18

Shaved Smoked Turkey, Aged Swiss Cheese, Coleslaw, Creamy Thousand Island on Marble Rye Bread

8 OZ. TENDER SIRLOIN STEAK* \$28

Tender Sirloin Steak Served with Seasoned Vegetables and Choice of Red Mashed Potatoes or Any Side.

STEAK & KING CRAB* \$49

8 oz Grilled Sirloin Steak and 9 oz. Alaskan King Crab



TUESDAY & THURSDAY
STEAK & KING CRAB

ONLY
\$30
REG. \$49

SPECIAL

Add fries or choice of salad
for an additional \$5

DESSERTS



AL’S GARAGE MUD PIE \$15

Oreo Crust and Coffee Ice Cream Cake with Whipped Cream and Chocolate Drizzle

TRADITIONAL BREAD PUDDING \$12

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

DRINKABLE DESSERT



CHUNKY MONKEY MARTINI
\$14

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

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

BREAKFAST

SINFUL SLIDERS \$17

Two all Grass Fed Beef Patties, Scrambled Egg, Bacon, Cheddar Cheese & Gralic Mayo Served on French Toast Style Hawaiian Bun with Syrup and a Side of Hashbrowns

BAKER'S CHICKEN & WAFFLES* \$19

3 battered, seasoned chicken tenderloins accompanied by sugar Belgian waffles served with a homemade cayenne syrup!

CHICKEN FRIED STEAK & EGGS* \$22

10 oz. Hand Breaded Black Angus NY Strip Topped with Chef's Homemade Italian Sausage Gravy. Served with 2 Cage Free Eggs, Hashbrowns, and Choice of Toast.

AL'S CLASSIC* \$15

Two Cage Free Eggs Prepared Your Way, Served with Fresh Hashbrowns & Choice of Applewood Smoked Bacon or Sausage & Choice of White, Wheat or Sourdough Toast.

AND ON THE 8TH DAY ... BEER!!!

LOCAL {All 16 oz. Cans}

Donner Party Porter	\$10
Hudl Big Wheel Blonde	\$10
Hudl Vanilla Oak	\$10
Lovelady Ninth Island	\$10
Able Baker Seasonal	\$10

PITCHERS

Domestic.....	\$20	All Others.....	\$25
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DRAFT BEERS 16 oz.

Al's Garage Lager	\$6.50
Stella Artois	\$7.75
Firestone 805	\$7.75
Modelo	\$7.75
Able Baker Atomic Duck IPA ...	\$7.75
Coors Light	\$6.50
Guinness	\$7.75

Bud Light	\$6.50
Budweiser	\$6.50
Corona	\$7.00
Corona Premiere	\$7.00
Sam Adams Seasonal	\$7.00
Mich Ultra	\$6.50
Peroni	\$7.00
Heineken Zero	\$7.00
Heineken Silver	\$7.00
Miller Lite	\$6.50
Coors Light	\$6.50
Blue Moon	\$7.00
Amstel Light	\$7.00
Cosmic Crusher Juicy IPA	\$8.00
Firestone Blood Orange ...	\$8.00
Shocktop	\$7.00
805 Cervesa	\$8.00
The All American Pilsner ...	\$8.00

BOTTLED BEERS

Newcastle	\$7.00
Sierra Nevada	\$7.00
Firestone Union Jack Seasonal IPA	\$7.75
Lauganitas IPA	\$7.25
Hoegaarden Belgian Wheat	\$7.00
Mango Cart Wheat	\$7.00
Kona Bigwave	\$7.00
Hazy Little Thing IPA	\$7.00
Mother Earth Cali Creamin	\$7.75
High Noon Flavors.....	\$7.50
White Claw Flavors	\$7.50
Angry Orchard Apple Cider	\$7.00
Hop Valley IPA	\$7.00
Einstok Islandic White Ale	\$8.00
Cali Creamin Orange Creamsicle ..	\$7.75
Wasatch Blueberry Heff	\$7.75
Pacifico	\$7.00

Spark Plug Espresso Martini \$12.00
not available in bucket combo

MIX & MATCH BUCKETS

5 Bottles Domestic	\$22
5 Bottles Import & Specialties	\$28

WINE

	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



COCKTAILS

MASON JAR CRAFT COCKTAILS

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

SO FRESH AND SO CLEAN..... \$11

Tito's Handmade Vodka and your choice of Mango or Cran-Razz "Last Shot" Sugar-Free Rehydration Drink.

AL'S OLD FASHIONED \$13

1792 Whiskey, Browned Sugar Syrup, Orange Bitters, Cherry, Orange Peel over Single Cube

CUCUMBER CAR WASH \$13

Effen Cucumber Vodka, St. Germaine Elderflower liqueur, Monin Granny Smith Apple, Soda Water, Fresh Squeezed Lime.

GARAGE LEMONADE \$10

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

Enjoy Our Weekend **GO BOTTOMLESS** promotion every Saturday & Sunday until Noon on Mimosas, Screwdrivers, Aperol Spritzes, and Ketel One Bloody Marys! **ONLY \$25**

BREAKFAST MELT* \$15

Two Eggs your Style, Your choice of Ham, Turkey, Bacon, or Sausage, Cheddar Cheese on Fresh Sourdough. Topped with Garlic Mayonnaise. Served with Hashbrowns

BUILT YOUR OWN OMELET* \$16

Choose from The Following: Cheddar Cheese, Provolo-ne Cheese, Onions, Green Pepper, Red Pepper, Diced 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

CALIFORNIA BREAKFAST BURRITO* \$17

Three Eggs, Choice of Grilled Chicken or Steak, Guacamole, Chopped Bacon, Cheddar Cheese and Fries. With a Side of Hashbrowns.

8 OZ. TENDER SIRLOIN STEAK AND EGGS* \$22

Tender Sirloin Steak Served with Fresh Hashbrowns, Two Eggs Prepared Your Way, & Choice of White,