



AlsGarageLV.com

BURGER SPECIAL

\$7



EVERY WEDNESDAY

PRIME RIB SPECIAL



\$25

SATURDAYS 4PM until we run out!

STEAK & CRAB SPECIAL

\$25
REG. \$39



TUESDAY & THURSDAY

BEST LATE NIGHT HAPPY HOUR IN TOWN!



10PM-7AM • 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 \$13

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

Add Chicken \$6, Add Crispy Shrimp or Coho Salmon \$8,
Add Ahi \$9*

CAESAR SALAD \$13

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

Add Chicken \$6, Add Crispy Shrimp or Coho Salmon \$8,
Add Ahi \$9*

WEDGE SALAD \$13

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

Add Chicken \$6, Add Crispy Shrimp or Salmon \$8



TENDER SIRLOIN STEAK SALAD \$23

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.

\$33

STARTERS

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

- Jalapeño Cheddar Ranch
- Truffle Aioli
- Curry Ketchup
- Chipotle Ketchup
- Honey-Chili Flake Sauce

HOUSE MADE SPINACH ARTICHOKE DIP..... \$12

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

TRUFFLED MAC BITES \$12

Smoked Gouda Mac, White Truffle Oil, and Parmesan

FRIED ZUCCHINI STICKS..... \$9

Housemade. Served with Jalapeño Cheddar Ranch

BUFFALO SHRIMP \$15

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

ONION RINGS \$10

A Tower of Al's Rings Served Chipotle Ketchup & Jalapeño Cheddar Ranch

JALAPENO POPPERS \$10

Cream Cheese Filled, Served with Ranch Dressing

CRISPY DILL PICKLE CHIPS \$10

Sliced Round and Fried Golden

TRUFFLE FRIES \$9

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

SMOTHERED TOTS..... \$9

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 \$17

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 \$16

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

ULTIMATE SLIDERS \$17

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 \$15

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 \$15

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

CALIFORNIA BURRITO \$16

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

TRI-TIP GRILLED CHEESE..... \$16

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

AL'S CLUB \$14

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 \$15

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 \$16

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

GRILLED SHRIMP SKEWERS \$17

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

JC FILLET NACHOS..... \$16

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

AL'S STEAK DIP \$16

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

BAJA SHRIMP TACOS \$16

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

GRILLED VEGGIE SANDWICH \$15

Grilled Zucchini, Grilled Squash, Grilled onions, Tomatoes, Lettuce, "Pesto Aioli" on Toasted Rosemary & Sea Salt Schiacciata Bread

AL'S REUBEN \$16

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

THE RACHEL \$16

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

8 OZ. TENDER SIRLOIN STEAK \$24

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

STEAK & KING CRAB \$39

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



**TUESDAY & THURSDAY
STEAK & KING CRAB**

ONLY \$25 SPECIAL

REG. \$39

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

DESSERTS



AL'S GARAGE MUD PIE \$9

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

TRADITIONAL BREAD PUDDING \$9

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

FRIED OREOS \$9

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

Enjoy Our Weekend **GO BOTTOMLESS** promotion every Saturday & Sunday until Noon on Mimosas, Screwdrivers, and Ketel One Bloody Marys! **ONLY \$20**

CHICKEN FRIED STEAK & EGGS \$17
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 \$9
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.

8 OZ. TENDER SIRLOIN STEAK AND EGGS \$17
Tender Sirloin Steak Served with Fresh Hashbrowns, Two Eggs Prepared Your Way, & Choice of White, Wheat or Sourdough Toast.

BREAKFAST MELT \$14
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 \$12
Choose from The Following: Cheddar Cheese, Provolone 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 \$15
Three Eggs, Choice of Grilled Chicken or Steak, Guacamole, Chopped Bacon, Cheddar Cheese and Fries. With a Side of Hashbrowns.

BEER, WINE & COCKTAILS

MIX & MATCH BUCKETS

5 Bottles Domestic \$22
5 Bottles Import & Specialties \$25

PITCHERS

Domestic..... \$16.50 All Others..... \$21

DRAFT BEERS 16 oz.

Al's Garage Lager... \$6
Stella Artois \$7.25
Firestone 805 \$7.75
Modelo \$7.25
Sculpin IPA \$7.25
Coors Light \$6
Guinness \$7.25

BOTTLED BEERS

—Add any Shot of Flavored Vodka for only \$4—

Bud Light \$6	Newcastle \$6.50
Budweiser \$6	Sierra Nevada \$6.50
Corona \$6.50	Firestone Union Jack Seasonal IPA \$7.25
Corona Premiere \$6.50	Lauganitas IPA \$6.75
Sam Adams Seasonal \$6.50	Hoegaarden Belgian Wheat \$6.50
Mich Ultra \$6	Mango Cart Wheat \$6.50
Peroni \$6.50	Kona Bigwave \$6.50
Heineken Zero \$6.50	Hazy Little Thing IPA \$6.50
Heineken Silver \$6.50	Mother Earth Cali Creamin \$7.25
Miller Lite \$6	High Noon Setzer \$7.25
Coors Light \$6	White Claw Mango or Berry \$7.25
Blue Moon \$6.50	Angry Orchard Apple Cider \$6.50
Amstel Light \$6.50	Hop Valley IPA \$6.50

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

Taffer's Brown Butter Bourbon, Muddled Orange and Cherry, Brown Sugar, Angostura Bitters, Sugar, Soda Water Splash.

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.

THE FORD GALAXIE \$12

Ford's London Dry Gin, Chateau Aloe Vera Liqueur, Diced Cucumbers, Fresh Squeezed Lime, Soda Water Splash.

TEA IT UP..... \$12

Ketel One Peach & Orange Blossom Vodka, Giffard Peach Liqueur, fresh squeezed lime and orange juice, Iced tea.

AL'S BLOODY MARY \$11

Ketel One Vodka, pepper, spices, and Zing Zang Premium Bloody Mary Mix with a Tajin Rim.

RUN, FORESTER, RUN \$13

100 Proof Old Forester Bourbon, Bols Banana Liqueur, Monin Marshmallow Syrup, Splash of Sweet & Sour, Soda Water Splash.

THE GARAGE MARGARITA \$11

Jose Cuervo Tradicional, Triple Sec, Premium Margarita Mix, Fresh squeezed orange and lime served on the rocks with a salt rim. Add Grand Marnier float for \$3!

WINE

	Glass	Bottle
J LOHR CABERNET Paso Robles, CA	\$13	\$46
SONOMA CUTRER Sonoma Coast, CA	\$13	\$46
J LOHR PINOT NOIR Paso Robles, CA	\$11	\$36
BLACKSTONE RESERVE MERLOT Sonoma, CA	\$12	\$40
DECOY CHARDONNAY Napa Valley, CA	\$11	\$36
CAPOSALDO PINO GRIGIO Northern Italy	\$12	\$40
BLANC GRUET CHAMPAGNE New Mexico	\$13	



AFTER "NOON" DELIGHTS

ALL DRINKS MADE WITH HIGH NOON SELTZERS. KEEP THE REST OF THE CAN!

NOONARITA \$14

Your choice of High Noon Tequila Seltzer Flavor (Strawberry, Lime, or Grapefruit), Herradura Blanco Tequila, Cointreau, Fresh Squeezed Lemon and Lime, Tajin rim. ADD GRAND MARNIER FLOAT FOR \$3

OUR TAI \$13

High Noon Peach, Rumhaven Coconut Rum, Fruit Juices, Trader Vic Dark Rum Float.

SPARKLING COSMO \$13

High Noon Lemon, New Amsterdam Pink Whitney Lemonade Vodka, Cointreau, Cranberry Juice, Fresh Squeezed Lime Juice.

MANGO ME \$13

High Noon Mango, New Amsterdam Mango Vodka, Mango Puree, Fresh Squeezed Lime Juice, Tajin Rim.

SON OF THE BEACH \$13

High Noon Lime, Rumhaven Coconut Rum, Strawberry Puree, Coconut Puree, Fresh Squeezed Lime Juice.