



AlsGarageLV.com

BURGER SPECIAL

\$7



WEDNESDAY & SATURDAY

STEAK & CRAB SPECIAL

\$30
REG. \$49



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 89135 • 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 Bleu 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:

Jalapeños Cheddar Ranch
Curry Ketchup

Truffle Aioli
Chipotle Ketchup

RUSHMORE CHISLIC* \$17

8 oz of filet cubed and fried. Seasoned with a kick, served on a bed of grilled peppers and onions and topped with bleu cheese crumbles. Served with jalapeños cheddar ranch dressing and our homemade Jack Daniel's 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 Jalapeños Cheddar Ranch.

BUFFALO SHRIMP \$17

Hand-battered, fried shrimp tossed in buffalo sauce and served on a bed of cabbage.

ONION RING TOWER \$13

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

JALAPEÑOS POPPERS \$13

Cream Cheese Filled, served with Jalapeños Cheddar 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.

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.

TRI-TIP SLIDERS* \$20

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

AL'S ANGUS SLIDERS* \$17

Ketchup, grilled onion, cheese, pickle.

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

MAINS

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

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 Tomatoes, 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

1 ¼ 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, Jalapeños, 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, Vegan Cheese, and Chipotle Veggie Aioli on a Brioche Bun. Choice of a side.

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, Cinnamon, and Topped with Whipped Cream.

FRIED OREOS \$12

Four OREOs Dipped in Homemade Batter Served with Vanilla Bean Ice Cream, Topped with OREO Crumbles, and Whipped Cream.

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 Corned 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

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, shellfish, or eggs may increase your risk of foodborne illness.

BREAKFAST

SINFUL SLIDERS \$17

Two all grass-fed beef Patties, Scrambled Egg, Bacon, Cheddar Cheese & Garlic Mayo Served on French-toast-style Hawaiian bun with Syrup and a Side of Hashbrowns.

BAKER'S CHICKEN & WAFFLES* \$19

Three 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

Lovelady Ninth Island \$10

Able Baker Seasonal \$10

Tenaya Creek Big Damn Brown \$10

Tenaya Creek Trailhead Canyon Pilsner \$10

PITCHERS

Domestic \$20 All Others \$25

DRAFT BEERS

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

Peroni \$7.75

Blue Moon \$7.75

WINE

J LOHR CABERNET Paso Robles, CA \$14

SONOMA CUTRER Sonoma Coast, CA \$15

J LOHR PINOT NOIR Paso Robles, CA \$11

NOBLE VINES MERLOT Lodi, CA \$10

DECoy CHARDONNAY Napa Valey, CA \$11

CAPOSALDO PINO GRIGIO Northern Italy \$12

BLANC GRUET CHAMPAGNE New Mexico \$13

COPPOLA RED BLEND Sonoma, CA \$11

KORBEL PROSECCO Sonoma, CA \$13

STONELEIGH SAUVIGNON BLANC New Zealand \$14

WHISPERING ANGEL ROSÉ France \$15

Glass \$49

Bottle \$49

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.

BUILD YOUR OWN OMELETTE* \$16

Choose from The Following: Cheddar Cheese, Provolone Cheese, Onions, Green Pepper, Red Pepper, Diced Tomatoes, Jalapeños, 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, Chedder 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, Wheat or Sourdough Toast.

BOTTLED BEERS

Bud Light \$6.50	Newcastle Brown Ale \$7.00
Budweiser \$6.50	Sierra Nevada \$7.00
Corona \$7.00	Firestone Union Jack Seasonal IPA \$7.75
Corona Premier \$7.00	Lauganitas IPA \$7.25
Sam Adams Seasonal \$7.00	Hoegaarden Belgian Wheat \$7.00
Mich Ultra \$6.50	Mango Cart Wheat \$7.00
Heineken Zero \$7.00	Kona Bigwave \$7.00
Heineken Silver \$7.00	Hazy Little Thing IPA \$7.00
Miller Lite \$6.50	Mother Earth Cali Creamin \$7.75
Coors Light \$6.50	High Noon Flavors \$7.50
Amstel Light \$7.00	White Claw Flavors \$7.50
Cosmic Crusher Juicy IPA \$8.00	Angry Orchard Apple Cider \$7.00
Firestone Blood Orange \$8.00	Hop Valley IPA \$7.00
Shocktop \$7.00	Pacifico \$7.00
805 Cerveza \$8.00	Spark Plug Espresso Martini \$12.00

Not available in bucket combo

MIX & MATCH BUCKETS

5 Bottles Domestic \$22

5 Bottles Import & Specialties \$28



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-Germain 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.

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.

AL'S BLOODY MARY \$11

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

AL'S MEZPRESSO MARTINI \$15

Los Vecinos Mezcal, Baileys, Cafeto, Spark Plug Espresso.

DUCK, DUCK, LOOSE! \$14

Black Duck Spiced Rum, Bacardi Dragonfruit Rum, Fruit Juices, Myers's Dark Rum Float.