

GARAGE FRIES

LARGE
PICK 2 SAUCES 15
SMALL
PICK 1 SAUCE 12

THE SAUCES

Everything Ranch **VG** OPTION ♦ Old Bay Aioli
Sriracha Ranch ♦ Garlic Aioli ♦ Gochujang Aioli
Sambal Aioli **VG** ♦ Horseradish Tiger Sauce
Bulgogi Ranch **VG** ♦ Pub Sauce **VG** OPTION
Honey Mustard ♦ Green Goddess **VG** ♦ BBQ **VG**
Regular Ketchup **VG** ♦ Spicy Ketchup **VG**

SMOTHER WITH BEER CHEESE 3

SAUCE FLIGHT!! 5
EXTRA SAUCE 1

SANDWICHES

SERVED WITH HOUSE OLD BAY CHIPS & PICKLES

UPGRADE TO GARAGE FRIES
FOR JUST 3 BUCKS

MELTS

CHIMICHURRI PATTY MELT 24

Double 4oz patties with bacon, chimichurri, smoked onions, pepper jack, provolone, house pickles, & smoked tomato aioli on griddled country white

Make it vegan! **VG** 3

CUBAN MELT 24

Slow-cooked mojo pulled pork, Swiss, roasted honey ham, house pickles, & dijon on griddled brioche

BUFFALO CHICKEN SANDWICH 19

Crispy fried chicken slathered with house buffalo sauce & ranch, topped with lettuce, tomato, & house pickles on a griddled potato roll

ZUCCHINI PARM SUB 22

Crispy panko-crusted zucchini, house fresh mozz, ricotta, provolone, parmesan, smoked tomato marinara, basil pesto, fresh basil, & a balsamic drizzle on a toasted hoagie

CRISPY MUSHROOM BANH MI **VG** 24

Beer-battered 'shrooms tossed in sweet chili sauce, house mushroom pâté, pickled bean sprouts & jalapeños, shredded carrots, English cukes, sambal aioli, cilantro, & green onion on a toasted hoagie roll

VEGAN SMOKE BURGER **VG** 22

Juicy Beyond burger loaded with house tempeh bacon, smoked onions, house kimchi, pickled red cabbage, smoky yum yum sauce, tomato, & green onions on a toasted potato roll

CRISPY TOFU CLUB **VG** 21

Double-decker with crispy tofu, house smoked tempeh, arugula, tomato, pickled onions & vegan pub sauce on country white

SHAREABLES

ZHOUG CAULIFLOWER **VG**

Crispy beer-battered cauliflower in jalapeño & cilantro sauce, with a side of green goddess 16

PIEROGI PASTRY PUFFS **V**

Flaky puff pastries stuffed with roasted garlic & chive mashed potatoes, served with brown butter, sage, caramelized onions, & everything sour cream 14

BULGOGI FRIED MUSHROOMS **VG**

Beer-battered button 'shrooms fried crispy and slathered with bulgogi sauce & nooch 16

KILLER TOFU **VG**

Marinated & battered crispy tofu doused with nacho cheese dust, served with vegan ranch 16

BEER QUESO FUNDIDO

Beer cheese, crumbled chorizo, and pico de gallo served with house tortilla chips 16

Sub Beyond Chorizo **V** 2

Extra basket of chips 2

WINGS! 20

OPTIONS:

REGULAR // BONELESS // TOFU **VG**

PICK YOUR SAUCE:

Buffalo Old Bay **VG**
Garlic Parm Buffalo¹ Sweet & Spicy
Habanero Buffalo Gochujang **VG**
Smoky BBQ Jalapeño Cilantro **VG**
Carolina Gold BBQ Vegan Buffalo **VG**

CHOICE OF:

Everything Ranch Bulgogi Ranch **VG**
Bleu Cheese Vegan Ranch **VG**
Vegan Bleu Cheese **VG**

SANDWICH SUBSTITUTIONS

Side Fries **VG** 3

Side Caesar Salad **GF** 3

Side Old Bay Slaw **VG** 3

Gluten-Free Bread **GF** 2

ENTRÉES

CHICKEN KATSU BOWL 26

Crispy katsu chicken, tonkatsu sauce, jasmine rice, Korean cukes, sesame ponzu slaw, edamame, green onions, & sesame seeds

VEGAN TOFU BOWL **VG** 26

Crispy tofu, red coconut curry, jasmine rice, pickled pineapple, edamame, slaw, & green onions

TAGLIATELLE & MEATBALLS 27

Fresh tagliatelle, smoked tomato marinara, house all-beef meatballs, ricotta, basil pesto, parmesan, fresh basil, & balsamic served with melty mozzarella toast

HOUSE FISH & CHIPS 25

Mallet Lager-battered crispy cod, a mountain of garage fries, Old Bay slaw, and roasted garlic & dill tartar

SIDES

Mac + Beer Cheese **V** 7
Korean Cucumbers **VG** **GF** 6
Old Bay Slaw **VG** **GF** 6
Caesar Salad **GF** 7

SLAYER CAESAR 19

Romaine, house Caesar dressing, parmesan, brioche croutons, and choice of garlic parmesan buffalo fried chicken or crispy mushrooms

Check the board for our current special salad!

See the board for daily specials!

V - VEGETARIAN
VG - VEGAN
GF - GLUTEN-FREE

ALL FRIED ITEMS MAY
CONTAIN TRACE
AMOUNTS OF GLUTEN

SWEET

BROWNIES!

Fudgy brownies & a scoop of Taharka vegan roasted strawberry

GF, **VG**
12

ICE CREAM COOKIE SANDWICH

Ask for our current house made flavors!

12

TAHARKA ICE CREAM

2 scoops, ask for our current flavors
GF, **VG** OPTIONS

9

ROOT BEER FLOAT

Boylan root beer & Taharka vanilla, exactly how you want it

GF, **VG** OPTION

9

LIQUOR

20Z POUR

WHISKEY

Henry McKenna Sour Mash Bourbon 9
Four Roses Bourbon 10
Maker's Mark Bourbon 13
Basil Hayden Bourbon 15

Rittenhouse Rye Bonded 100 proof 10
Old Overholt Rye Bonded 4 Yr 100 proof 11
Basil Hayden Dark Rye 16.5

Jameson Irish Whiskey 12
Suntory Toki Whiskey 14

VODKA

Rocktown 10
Suntory Haku 11
Suntory Yuzu 11
Grey Goose 13

GIN

Bluecoat Dry Gin 10
Bombay Sapphire Dry Gin 12
Suntory Roku Japanese Gin 12
St. George Botanivore Botanical Gin 13

N/A Cleanco Gin 9

TEQUILA & MEZCAL

Casco Viejo Blanco 9
Mi Campo Reposado 10
Espolòn Blanco 11
Espolòn Reposado 11.5
Anteel Blood Orange Tequila 12
Ocho Blanco Tequila 14
Fidencio Clasico Mezcal 11

N/A Almave Blanco Tequila 11

RUM

Hamilton White Stache 87 10
Pusser's Aged Dark Navy Rum 10
Mount Gay Gold Rum 10

LIQUEURS, AMARO, ETC

Amaro Ciociaro 9.5
Amaro Nonino 13
Aperol 11
Campari 11
Fernet Branca 10
Fernet Menta 10
Killepitsch German Herbal Liqueur 9
Malort 9
Maraska Green Walnut 9
St. Germain 11
Kanáde Yuzu Liqueur 10

N/A DHOS Bittersweet Apertif 10
N/A Mionetto Aperitivo 11

MAKE IT AN OLD FASHIONED,
MANHATTAN, OR MARTINI WITH YOUR
CHOICE OF LIQUOR +\$5

PICK YOUR LIQUOR & ADD A MIXER:
COKE, SPRITE, TONIC, CLUB SODA, JUICE +\$2
GINGER BEER +\$3

COCKTAILS

SHARP OBJECTS 16

St. George Botanivore Gin, St. Germain, Malort,
house salted grapefruit syrup, fresh lemon, absinthe spritz,
thyme garnish

MIDAS TOUCH 16

Haku Japanese Vodka, green grape soju, Cocchi
Americano, golden beet juice, pineapple, fresh lemon,
pear syrup

SUNTORY SPRITZ 15

Haku Yuzu Vodka, Kanáde Japanese White Peach Liqueur,
prosecco, club soda float

MINTY CHOICE 15

Rich mint-lemon simple, pineapple, club soda float
Choice of Spirit:
Vodka, Rum, Whiskey or Tequila

HIBISCUS MARG 15

Tequila, triple sec, hibiscus syrup, lemon & lime

ABBOTT'S HABIT 16

Rye whiskey, mezcal, Benedictine,
maraschino cherry liqueur, angostura bitters

SICARIO 14

Mezcal, Ancho Reyes Chile Liqueur,
house cinnamon simple, pineapple, lime

LAVENDER HAZE 14

Roku gin, campari, triple sec, fresh lemon,
lavender syrup

COME UNDONE 15

Vodka, mezcal, house smoked peach-habanero-mint shrub,
fresh salted lemon juice
Cheers to Queens 2026 People's Choice Winner

WINE

PINOT NOIR	SAUV BLANC	ROSÉ
TEMPRANILLO	PINOT GRIGIO	PROSECCO

Glass 12 // Bottle 40

CIDER 10

STANDARD DRY	TOASTED PUMPKIN
Hudson North	Hudson North

ROTATING SEASONAL

Cider Boys

GLUTEN-FREE BEER 10

NEW GRIST PILSNER
Lakefront Brewery

↓ ALCOHOL-FREE ZONE ↓

MOCKTAILS

ITALIAN SPRITZ 14

Mionetto Venetian Aperitivo N/A Liqueur,
Mionetto alcohol-free prosecco, club soda

CHAOS A.D. 14

Almave Blanco alcohol-free tequila, fresh lime,
Fever Tree sparkling grapefruit

N/A VAMPIRE KILLER 14

Alcohol-free gin, almond orgeat, house maraschino syrup,
lemon, rose powder, toasted green cardamom

CHERRY SMASHED FACE 13

Cleanco alcohol-free gin, house morello cherry syrup,
fresh muddled mint, lemon, club soda

BEACHY KWEEN 12

Passion fruit, coconut water, lime, club soda

POM & CIRCUMSTANCE 12

Pomegranate, salted grapefruit syrup, ginger beer

N/A BEER & WINE

HAZY IPA

Deschutes x Patagonia
10

BLACK BUTTE PORTER

Deschutes
10

FRESH SQUEEZED

WEST COAST IPA

Deschutes
10

KASTEEL ROUGE

CHERRY ALE

Kasteel
11

N/A SPARKLING WINE

Mionetto
12

SODA

Boylan Cane Cola 6
Boylan Ginger Ale 6
Boylan Root Beer 6
Coke, Diet Coke, Sprite 5

ASK ABOUT OUR CURRENT FLAVORS OF:

KOMBUCHA 10
WILD BAY 16oz

N/A CIDER 10
CIDER BOYS

YERBA MATE 10
ICARO 16oz

