



YOUR HOME FOR EVERYTHING SPORTS!!

WITH SIX 10' 4K PROJECTION TV'S AND UNPARALLELED SOUND
COMBINED WITH OUR AMAZING MENU YOU WON'T FIND A BETTER
PLACE TO WATCH YOUR FAVORITE EVENT!

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Instagram: [#alsgaragelv](https://www.instagram.com/alsgaragelv)

SALADS

AL'S RAKED OUT SALAD

Organic Harvest Blend Greens, Roasted Tomato & Artichokes, Shaved Red Onion, Goat Cheese Crumbles, Craisins, Toasted Almonds, Sherry Vinaigrette **\$8.00**
*Add Chicken \$6.00, Add Crispy Shrimp or Coho Salmon \$8.00, Add Ahi \$9.00**

CAESAR SALAD

Romaine, House Made croutons, Parmesan cheese and a creamy Caesar dressing. **\$12.00**
*Add Chicken \$6.00, Add Crispy Shrimp or Coho Salmon \$8.00, Add Ahi \$9.00**



Al's Raked Out Salad



*New York Steak Salad

NEW YORK STEAK SALAD*

8 oz Grilled NY Strip Sliced, Hand Picked Organic Harvest Blend Greens, Arugula, Brown Rice and Quinoa, Tobacco Onions, Roasted Tomatoes, Smoky Bleu Cheese, Herb and Tomato Vinaigrette **\$21.00**

SPICED TOFU SALAD

Garage Spiced Tofu Chunks, Grilled & Roasted Vegetables, Tomatoes & Artichokes, Shredded Kale, Romaine, Arugula "Garage Vinaigrette" **\$13.00**

FLAKED SALMON*

Good Grains Couscous and Quinoa, Organic Harvest Blend Hand Picked Greens, Plumped Golden Raisins, Spiced Peanuts, Champagne Vinaigrette **\$16.00**

WEDGE SALAD

Crisp iceberg topped with blue cheese, bacon bits, tomato and artichokes, tobacco onions. **\$11.00**
*Add Chicken \$6.00, Add Crispy Shrimp or Coho Salmon \$8.00, Add Ahi \$9.00**

AL'S WINGS & FRIES

1 1/4 pound (about 8 wings); hot, med or mild buffalo, Mango & habanero, BBQ, Sweet Chili, dry garage spice. (Sub slaw/side salad no problem) **\$14.00**

CHICKEN STRIPS & FRIES

Hot, med, mild buffalo, Mango & habanero, BBQ, Sweet Chili or Dry garage spice. (Sub slaw/side salad no problem) **\$14.00**

JC FILET NACHOS

Tortilla chips with pico de gallo, olives, jalapenos, guacamole, sour cream & our signature cheese sauce. With Steak or Chicken **\$11.00**



JC Filet Nachos

PORK SLIDERS & FRIES

Boneless BBQ Glazed Pork Ribs, Creamy Slaw, served on baby buns. (Sub slaw/side salad no problem) **\$11.00**

AL'S ANGUS SLIDERS & FRIES*

Ketchup, grilled onion, cheese, pickle. (Sub slaw/side salad no problem) **\$11.00**

TRI-TIP SLIDERS

House marinated and shredded. Artichoke, Tomato & "Oil Pan Drippings" **\$11.00**

LOBSTER ROLL

Nova Scotia lobster served simply with lemon aioli on a New England hot dog bun **\$14.00**

SMOTHERED TOTS

Housemade cheese sauce, crispy bacon, chipotle ranch, green onion **\$8.00**

SHAREABLES

(OR NOT!)



Fried Zucchini Sticks

FRIED ZUCCHINI STICKS

Housemade. Served with Ranch **\$8.00**

PORTOBELLO MUSHROOM "FRIES"

Housemade. Served with Ranch **\$8.00**

FRIED GREEN TOMATOES

Housemade. Artichoke, Tomato & "Oil Pan Drippings" **\$11.00**

AL'S CRISPY SHRIMP*

Delicately Fried Shrimp tossed in Cabbage, Lime and Black Pepper Slaw **\$14.00**

TRUFFLED MAC BITES

Smoked gouda mac, white truffle oil, and parmesan **\$11.00**

SHISHITO PEPPERS

Roasted and tossed with a bit of sea salt and garlic **\$9.00**

CRISPY DILL PICKLE CHIPS

Sliced round and fried golden **\$8.00**

BUFFALO SHRIMP*

Hand tossed and fried with choice of wing sauce **\$14.00**

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

MAINS

SERVED WITH YOUR CHOICE OF FRIES, SLAW OR SIDE SALAD!

AL'S BURGER*

½ pound. Double patty, double cheese, grilled onions, lettuce, tomato and Al's sauce. **\$13.00**
Add fried egg, bacon or avocado \$2

CALIFORNIA BURRITO*

Flour tortilla, chicken or steak, guacamole, cheese, fries, salsa. **\$13.00**

SHORT RIB GRILLED CHEESE

Thick cut Texas toast, grilled onions, short rib **\$11.00**

JUNKYARD DOG

Natural Uncured Beef Frank without Antibiotics, served on a Non GMO Brioche Style Bun, Bacon, Sautéed Peppers and Onions, Sliced Jalapeno and Mayo. **\$11.00**

FRIED SHRIMP PO' BOY*

lightly fried shrimp tossed in Garage spice on toasted baguette with lettuce, tomato, red onion, Al's sauce, and creamy horseradish **\$14.00**

GRILLED CHICKEN SANDWICH*

Grilled All-Natural Hormone-Free Chicken Breast, Roasted Tomato & Artichokes, Shredded Kale, Goat Cheese Crumble, "Garage Vinaigrette" on Toasted Rosemary & Sea Salt Schiattia Bread. **\$13.00**



*Grilled Chicken Sandwich

CRISPY CHICKEN SANDWICH*

Fried golden with cheddar cheese, lettuce, tomato, sliced pickles and Al's sauce **\$13.00**

FILET O' FISH*

Crispy Spiced Sustainable Alaskan Pollack, Chunky Tarter Sauce, on a Fresh Bun. **\$13.00**

FISH AND CHIPS*

Wild caught Alaskan Pollock, hand battered served with fries, coleslaw, tarter sauce and red wine Vinager **\$14.00**

BAJA SHRIMP TACOS*

Crispy or blackened shrimp topped with lettuce and chipotle sauce, house made slaw and Mexican crème' fresh **\$13.00**

AL'S STEAK DIP*

Shaved prime rib on a fresh Hoagie roll with grilled onions, horseradish, spread, beef broth." **\$14.00**

*Al's Burger



GRILLED VEGGIE SANDWICH

Grilled & Roasted Vegetables, Fried Green Tomatoes, Shredded Kale, Kale Pesto Aioli "Garage Vinaigrette" on Toasted Rosemary & Sea Salt Schiattia Bread **\$13.00**

FIRE ROASTED TURKEY

Served on thick cut Texas Toast, Metro Deli Fire Roasted Turkey, Bacon, Crumbled Goat Cheese & Avocado Spread, Shredded Kale, "Garage Vinaigrette" **\$13.00**

KING CRAB AND NY STEAK*

Alaskan crab legs, halved and an 8oz "1855" certified NY steak **\$38.00**

\$19 SPECIAL ON THURSDAYS



THURSDAY SPECIAL
KING CRAB AND NY STEAK
ONLY \$19

DESSERTS

AL'S GARAGE MUD PIE

oreo mousse served with a healthy scoop of coffee ice cream, nutella **\$8.00**

APPLE PIE CRUMBLE

served warm with vanilla ice cream and caramel sauce **\$8.00**



Al's Garage Mud Pie

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

BREAKFAST

IS GOOD ALL DAY!

Belgium Waffles



Short Rib Hash & Eggs

AL'S CLASSIC*

2 cage free eggs, bacon, hash brown and choice of white or wheat toast **\$8.00**

CHICKEN & WAFFLES

Fried chicken with fresh crisp Belgium waffles, natural syrup **\$13.00**

BELGIUM WAFFLES

Organic four berries, Natural syrup **\$9.00**

CHICKEN FRIED STEAK & EGGS*

10 oz Hand Breaded Cube Steak, 2 Cage Free Eggs, Shredded Potatoes, Black Pepper Gravy **\$13.00**

SHORT RIB HASH & EGGS

Hash brown, grilled pepper and onions and three eggs. **\$11.00**

CALIFORNIA BREAKFAST BURRITO*

3 eggs, choice of grilled chicken or steak, avacado, chopped bacon, cheddar cheese and fries. **\$9.00**

BEER, WINES and COCKTAILS

Mix & Match Buckets

5 bottles Domestic **\$22.00**

5 bottles Import & Specialties **\$25.00**

Pitchers

Domestic **\$16.50** All Others **\$21.00**

Draft Beers 16 Oz

Stella Artois **\$7.00**

Bud Light **\$5.50**

Firestone 805 **\$7.50**

Coors Light **\$5.50**

Modelo **\$7.00**

Sculpin IPA **\$7.00**



Bottled Beers

Garage Co. Belgian- Style Triple Ale **\$6.00**

Garage Co. Mango Hefeweizen **\$6.00**

Garage Co. Marshmallow Milk Stout **\$6.00**

Bud Light **\$5.50**

Budweiser **\$5.50**

Corona **\$6.00**

Sam Adams Seasonal **\$6.00**

Heineken **\$6.00**

Heineken Light **\$6.00**

Stone IPA **\$6.50**

Miller Lite **\$5.50**

Coors Light **\$5.50**

PBR (24 oz can) **\$7.00**

Blue Moon **\$6.00**

Mich Ultra **\$5.50**

Amstel Light **\$6.00**

Newcastle **\$6.00**

Angry Orchard Apple Cider **\$6.00**

St. Pauli Girl N/A **\$6.00**

Firestone Union Jack Seasonal IPA **\$7.00**

Wine

Tobin James Cabernet, Paso Robles, CA **Glass \$10.00**

Mark West Pinot Noir, Appellation, CA **Glass \$8.00**

Blackstone Reserve Merlot, Sonoma, CA **Glass \$9.00**

Cambria Chardonnay, Santa Maria Valley, CA **Glass \$8.00**

Barrymore Pinot Grigio, Monterey, CA **Glass \$9.00**

Blanc Gruet Champagne, New Mexico **Glass \$10.00**

AL'S GARAGE SPECIALTY DRINKS

The Garage Hoist

Ciroc French Vanilla Vodka with Vegas's own "Last Shot" Cran-Raz recovery drink. **\$10.00**

Al's Stable of Mules

Take your pick from around the world: Moscow (Kettle One vodka), Lynchburg (Jack Daniels whiskey), London (Hendrick's Gin), Dublin (Jameson Irish Whiskey), Or Jalisco (Herradura Tequila)! **\$10.00**

Al's "Strong" Island

A healthy mix of vodka, rum, tequila, gin, and triple sec served in an Al's schooner and with two straws (best shared....hence the name). **\$15 .00**

The Garage Margarita

Herradura tequila, triple sec, premium margarita mix, a splash of orange and lime juice served on the rocks with a salt rim. **\$10.00**

Add a Grand Mariner float for only \$3

Big Al's Bloody Mary

Grey Goose vodka, pepper, spices, and Zing Zang Bloody Mary premium bloody mary mix. **\$10.00**

A.G.'s Raspberry Lemondrop

Skyy Raspberry vodka, triple sec, Chambord, and sweet & sour served straight up with a sugar rim. **\$10.00**



EVERY DAY
4-6PM & 11PM - 2AM

ALL BOTTLE & DRAFT BEER \$4
ALL WELL COCKTAILS \$5
ALL GLASSES OF WINE \$6
PORTOBELLO MUSHROOM FRIES \$6
FRIED ZUCCHINI \$6
FRIED GREEN TOMATOES \$6
ALL PIZZA'S \$10

MIX & MATCH BUCKETS
\$20

ALL PITCHERS
\$16.00