



*Listed as 'One of San Diego's Top Restaurants' by Yelp*



PERSONALLY CRAFTED  
**PRIVATE EVENTS**



# ENJOY!

## CRAFT BURGERS & BEER

## LOCAL SUSTAINABLE INGREDIENTS

Located in the heart of Downtown, Garage Kitchen + Bar is the ideal venue for any size event. Our versatile space and laid-back atmosphere is perfect for office cocktail hours, birthdays, holiday parties, and wedding receptions. Our space offers multiple options including private group dining in our upstairs loft, semi-private options throughout the venue, and complete venue buy-outs. Sound hook ups, TVs, and stage lights are positioned throughout the venue to make your audio and visual needs a breeze!

The building was once Carriage Works, a garage, built in 1890. Constructed to house the wholesale business of Todd and Hawley, Carriage Works operated until 1902. Their stock was purchased by Lyons Implement Company, which carried a complete line of Studebaker vehicles, including buggies and wagons. Along with Lyons, San Diego Gas & Electric, San Diego Farm & Dairy Supply, and many more have occupied and added to this building's rich history.

### WITHOUT A GARAGE... THERE WOULD BE NO MUSIC

Although Carriage Works never housed any bands that we know of, GARAGE is a tribute to local San Diego bands that have made it big. Without a Garage we may not have the great music of bands like Iron Butterfly, Gary Puckett & The Union Gap, Stone Temple Pilots, P.O.D, Eddie Vedder, Switchfoot, Slightly Stoopid, Blink 182, Tom Waits and many more.





# FLOOR PLAN

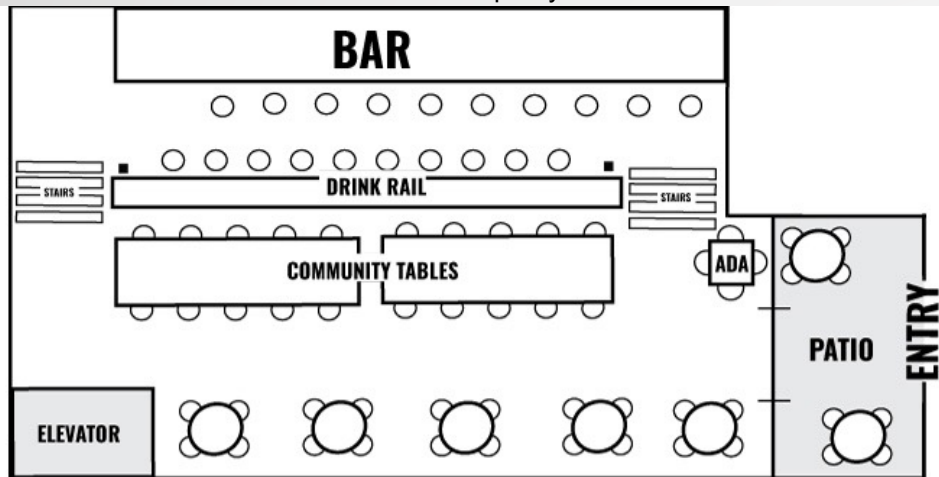
175 Maximum Capacity | 175 Maximum Buffet Reception

[CLICK TO VIEW](#)

[360 VIRTUAL TOUR](#)

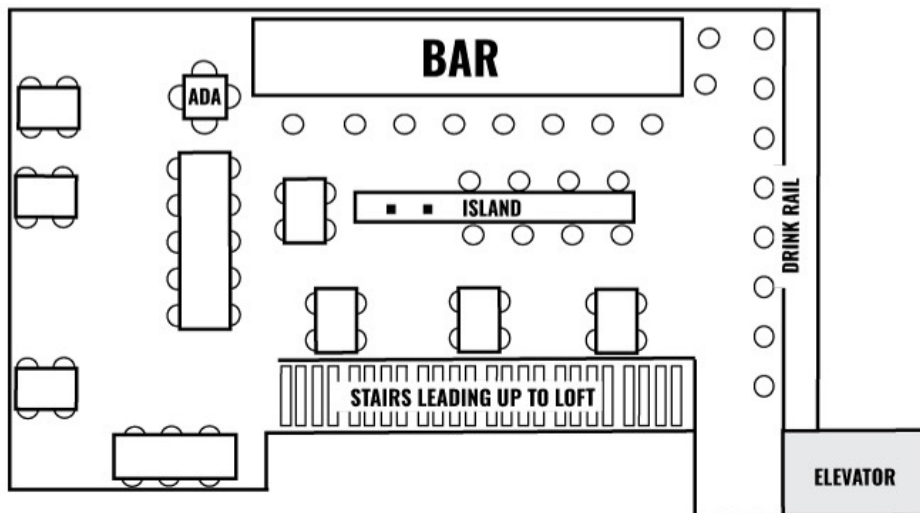
## DOWNSTAIRS DINING + BAR

100 Guest Capacity



## UPSTAIRS LOFT DINING + BAR

75 Guest Capacity





# EVENT OPTIONS

*Food and Beverage Minimums, Not including 7.75% sales tax, & 22% Service Charge*

## FULL VENUE BUYOUT (PRIVATE)

### UP TO 175 GUESTS

Food & Beverage Minimums + Room Fees  
(3 Hour Event – Inquire for additional hours)

Day of Week	DAY (Before 3pm)	EVE (After 3pm)	Room Fee
MONDAY	\$2500	\$3,000	\$2250
TUESDAY	\$2500	\$3,000	\$1250
WEDNESDAY	\$2500	\$3,000	\$1250
THURSDAY	\$2750	\$4,000	\$1750
FRIDAY	\$3000	\$8,000	\$2000
SATURDAY	\$4000	\$10,000	\$2000
SUNDAY	\$5000	\$3,000	\$1750

## UPSTAIRS LOFT (PRIVATE)

### UP TO 75 GUESTS

Food & Beverage Minimums + Room Fees  
(2 Hour Event – Inquire for additional hours)

Day of Week	DAY (Before 3pm)	EVE (After 3pm)	Room Fee
*MONDAY	\$1000	\$1250	\$750
TUESDAY	\$1250	\$1250	\$750
WEDNESDAY	\$1250	\$1250	\$750
THURSDAY	n/a	\$1500	\$950
FRIDAY	n/a	\$2,000	\$1050
SATURDAY	n/a	\$2,500	\$1050
SUNDAY	n/a	\$2,500	\$1050

*\*Based on Availability with Hours of Operation*

## SEMI-PRIVATE UP TO 30 GUESTS

**UP OR DOWSTAIRS DESIGNATED SEATING (Not Private)**

Food & Beverage Minimums

Day of Week	Minimum/Guest
MON, TUE, WED, THU & SUN	\$32
FRI & SAT	\$52

Groups choosing this option will have their own tables and service staff, but will be sharing the venue with the general public.

## EVENT EXTRAS

PHOTO BOOTH

LIVE MUSIC

DJ

TRIVIA

KARAOKE

FLORAL ARRANGEMENTS

PREMIUM A/V SERVICES

*Inquire for Price - Available for Full Venue Buyouts*

# BEVERAGES

(Prices does not including 7.75% sales tax, & 22% Service Charge)

## HOSTED BAR

Price/Guest

Beverage Options	2 Hours	3 Hours	4 Hours
Draft Beer & House Wine	\$30	\$40	\$48
Draft Beer, House Wine & Well	\$38	\$50	\$60
Draft Beer, Wine & Premium	\$45	\$59	\$69
Draft Beer, Wine & Super Premium	\$55	\$70	\$80

## DRINK TICKETS

Price/Ticket

Beverage Options	Price/Ticket
Draft Beer, House Wine & Well Liquor	\$12
Draft/Bottle Beer, House Wine & Premium Liquor	\$15
Draft/Bottle Beer, Premium Wine & Super Premium Liquor	\$18





# BUFFET OPTIONS

*Food and Beverage Minimums, Not including 7.75% sales tax, & 22% Service Charge*

Buffet options only available for FULL VENUE BUYOUTS, or UPSTAIRS LOFT PRIVATE EVENTS.

*Available for groups OVER 40 Guests Mon-Sun*

## APPETIZER BUFFET

### (CHOOSE 5)

*Artisan Cheese Plate & Crudité  
Classic Caesar Salad  
Shout Salad  
Arugula Pesto Pasta Salad  
Heirloom Tomato Bruschetta  
Ahi Tar Tar on Crispy Wonton  
Hummus with Pita Chips  
Bob's Burger Sliders  
Pulled Pork Sliders  
Beijing Chicken Wings  
Mini Cheesecake Bites  
Belgium Chocolate Brownies*

**\$48 / GUEST**

**(Mini Appetizer Buffet, Pick 3 | \$37/Guests Up To 100 Guests)**

## ADD TO ANY BUFFET

*Shrimp Ceviche  
Beyond "meatless" Vegan Lasagna  
Nashville Chicken Sliders  
French Dip Sliders*

*Mini Cheesecake Bites  
Churros with Dipping Sauces  
Belgium Chocolate Brownie  
Macaroons*

**+\$6 / GUEST**

## TACO BUFFET

### STARTER

*Elote - Corn on the cobb, Mayo, Tajin, Cotija*

### SALAD

*Caesar Salad or Mixed Greens*

### TACO MEAT – (CHOOSE 3)

*Carnitas  
Carne Asada  
Pollo Adobo  
Beyond TM Vegan Tacos*

### SIDES

*Cheddar Cheese  
Sour Cream  
Guacamole  
Salsa  
Pico De Gallo  
Shredded Lettuce  
Radishes  
Jalapenos*

### DESSERT

*Churros with Dipping Sauces*

**\$48 / Guest**

# BUFFET OPTIONS

*Food and Beverage Minimums, Not including 7.75% sales tax, & 22% Service Charge*

Buffet options only available for FULL VENUE BUYOUTS, or UPSTAIRS LOFT PRIVATE EVENTS.

*Available for groups OVER 40 Guests Mon-Sun*

## LIGHT DINNER BUFFET

### STARTERS (CHOOSE 1)

*Artisan Cheese Plate & Seasonal Crudité  
Hummus with Pita Chips*

### SALADS (CHOOSE 1)

*Classic Caesar Salad  
Tossed and Chopped Salad  
Arugula Pesto Pasta Salad*

### SMALL BITES (CHOOSE 2)

*Bob's Burger Sliders  
Pulled Pork Sliders  
Ahi Tar Tar on Crispy Wonton  
Heirloom Tomato Bruschetta  
Mac & Cheese Bites  
Mini Cheesecake Bites  
Belgium Chocolate Brownie*

### ENTREES (CHOOSE 2)

*Flat Iron Steak with Peppercorn Demi  
Fettuccine Alfredo  
Pesto Salmon*

*(incl. dinner rolls & butter)*

**\$59 / GUEST**

## PRIME DINNER BUFFET

*Available for groups over 100*

### STARTERS (CHOOSE 1)

*Artisan Cheese Plate and Seasonal Crudité  
Hummus with Pita Chips*

### SALADS (CHOOSE 1)

*Classic Caesar Salad  
Shout Salad  
Arugula Pesto Pasta Salad*

### SMALL BITES (CHOOSE 2)

*Bob's Burger Sliders  
Pulled Pork Sliders  
Ahi Tar Tar on Crispy Wonton  
Heirloom Tomato Bruschetta  
Mac & Cheese Bites*

### SIDES (CHOOSE 1)

*Garlic Mashed Potatoes  
Brown Rice*

### VEGGIES (CHOOSE 1)

*Broccolini  
Blue Lake Green Beans*

### ENTREES (CHOOSE 2)

*Seared Chicken Breast with Lemon  
Baked Salmon Pesto  
Fettuccini Alfredo  
Flat Iron Steak with Peppercorn Demi  
Prime Rib Carving Station*

### DESSERT (CHOOSE 1)

*Mini Cheesecake Bites  
Belgium Chocolate Brownie  
Macaroons*

*(incl. dinner rolls & butter)*

**\$79 / GUEST**





## APPETIZERS

**APPETIZER SAMPLER BASKET**  
*One Basket per Four Guests - Served Upon Arrival*  
Chicken Tenders | Mozzarella Sticks | Onion Rings  
Crispy Fries | Dipping Sauce

### BEIJING STYLE WINGS

#### Our Famous 5 Spice Dry Rub

Served with Celery Sticks, Ranch or Blue Cheese

### NASHVILLE WINGS

#### Tossed in Nashville Sauce

Served with Celery Sticks, Ranch or Blue Cheese

### AHI NACHOS

Ahi Tartare | Edamame Purée | Avocado  
Pickled Fresno | Sesame Vin | Pico | Sriracha Aioli  
Sesame Seeds | Wonton Crisps

### BRUSSELS SPROUTS

Prosciutto | Blue Cheese | Balsamic Glaze

### DUELING DIPS

Garlic Hummus | Seasonal Hummus | Veggies | Pita Chips

### MARGHERITA FLATBREAD

Tomatoes | Mozzarella | Basil | Parmesan

### PROSCIUTTO FLATBREAD

Arugula | Blue Cheese Crumbles | Balsamic  
Garlic Confit | Caramelized Onions | Parmesan

### HOME-STYLE CHICKEN TENDERS

House Ranch | Fries

### GARAGE CHARCUTERIE BOARD

3 Cheeses | 2 Meats | House Jam | Mustard  
Fresh Fruit | Herb Flat Bread

## SOUP & SALADS

**Add: Chicken +6, Seared Ahi +8, Ahi Tartare +8**  
**Bacon +2.50, Avocado +2.50**

### SQUASH BISQUE

Pumpkin Seeds | Creme Fraiche | Fresh Herbs

### CAESAR SALAD

Romaine Lettuce | Croutons | Parmesan  
Meyer Lemon Caesar

### WATERMELON & TOMATO SALAD

Feta | Heirloom Tomato | Cucumber | Pickled Onion  
Micro Arugula | Agave Mint Vin

### COBB SALAD

Romaine Lettuce | Chicken Breast | Hard Boiled Egg  
Bacon | Blue Cheese Crumbles | Pickled Onions  
Cherry Tomatoes | Ranch

# Group DINNER

## BURGERS & SANDWICHES

**Add Bacon +2.50, Avocado +2.50, Fried Egg +2.50**  
**Sub for Parm Truffle Fries +2.50. Sub Vegan Patty +2**  
*All Burgers Are Cooked Medium Unless Otherwise Specified.*

### BOB'S BURGER

Beef | White Cheddar | Lettuce | Tomato | Onions | Pickles  
Thousand Island | Brioche Bun | Fries

### BUTCHER'S BURGER

Blend of Bison, Wild Boar & Beef | Bacon Jam | Cheddar  
Lettuce | Tomato | Crispy Shallots | Garage Sauce  
Brioche Bun | Fries

### BLUE CHEESE BURGER

Bacon | Blue Cheese Crumbles | Caramelized Onions  
Garage Sauce | Brioche Bun | Fries

### VEGGIE BURGER

Beyond™ Patty | Lettuce | Tomato | Onions | Pickles | Avocado  
Spicy Ketchup | Vegan Mayo | Brioche Bun | Fries

### SPICY CHICKEN SANDWICH

Nashville Fried Chicken | House Slaw | Pickles | Sriracha Aioli  
Brioche Bun | Fries

### FRENCH DIP

Roast Beef | Creamy Horseradish | Caramelized Onions  
Swiss Cheese | Au Jus | French Roll | Fries

### CALI BACON RANCH WRAP

Chicken | Bacon | Lettuce | Tomato | Avocado | Spicy Aioli | Ranch  
Spinach Tortilla | Fries

## ENTRÉES

### BUDDHA BOWL

**Add: Chicken +6, Seared Ahi +8, Ahi Tartare +8**  
Avocado | Farro | Butternut Squash | Cherry Tomato  
Edamame | Carrot Ginger Sauce

### RICOTTA GNOCCHI

Saffron Cream Sauce | Roasted Mushrooms  
Pistachio Pesto | Parmesan

### CHILE SHRIMP LINGUINE

Chorizo | Parmesan Cream Sauce | Sun Dried Tomatoes  
Cipollini Onions | Cured Egg Yolk | Fresh Italian Herbs

### COUNTRY FRIED STEAK +5

6 oz Hand-Breaded Ribeye | House Sausage Gravy | Fries

### THE RIBEYE +9

10 oz Boneless Ribeye | Roasted Garlic Mashed | Brussels Sprouts  
Herb Butter | Caramelized Onion | Peppercorn Demi

## TREATS

**CHEESECAKE** *The Cheesecake Factory*  
Berry Sauce, Salted Caramel, or Chocolate Sauce

### FUDGE BROWNIE

Vanilla Ice Cream | Whiskey Spiced Cream | Berries



## ORDER OFF THE DINNER MENU

**Mon-Sun - Available for groups 15 - 40 Guests.**

***Appetizer Sampler Basket (1 per table) + 1 Entrée Per Guest - \$32/Guest.***

***Menu Subject To Change. Add on's & Ribeye Entrees have additional cost***







## BREAKFAST FAVORITES

### THE BEST BREAKFAST SANDWICH EVER

Wild Boar Sausage | Over Hard Egg | Cheddar | Bacon Jam  
Cheddar Chive Biscuit | Rosemary Potatoes

### TWO EGGS YOUR WAY

Eggs Your Way | Choice of Bacon or Turkey Sausage  
Toast | Rosemary Potatoes

### BREAKFAST BURRITO

*no substitutions*

Scrambled Eggs | Bacon | Cheddar  
Tater Tots | Avo Mash | Flour Tortilla | Pico | House Salsa

### CHILAQUILES (GF)

Corn Tortilla | Carnitas | Jalisco Salsa | Feta  
Cilantro Crema | Sunny Egg | Pickled Jalapeños | Pico

### BISCUITS & GRAVY

Cheddar Chive Biscuits | Country Gravy

### CHORIZO OMELET

Mozzarella | Cilantro Crema | Avocado | Rosemary Potatoes

### EGGS BENNY

Smoked Ham | Poached Eggs | Tomatoes  
Hollandaise | Cheddar Chive Biscuit | Rosemary Potatoes

### CARNE ASADA BENNY

Carne Asada | Poached Eggs | Avo Mash | Hollandaise  
English Muffin | Rosemary Potatoes

### COUNTRY FRIED STEAK +5

6oz Hand-Breaded Ribeye | Country Gravy  
Sunny Eggs | Rosemary Potatoes

## SWEET & SAVORY

### PANCAKES (VEG)

**Add:** Blueberries, Chocolate Chips, or Banana + 2

3 Stack | Whipped Cream | Berries | Syrup

### TRADITIONAL FRENCH TOAST (VEG)

Butter | Berries | Syrup

### S'MORES FRENCH TOAST (VEG)

Marshmallow | Chocolate | Graham Cracker Crumbles  
Syrup

### MILK & COOKIES (VEG)

Fried Oreos | Powdered Sugar

### MONTE CRISTO

Brioche French Toast | Smoked Ham | Swiss  
Berry Jam | Powdered Sugar

### CHICKEN & WAFFLE

Fried Chicken Breast | Belgian Waffle | Sunny Egg  
Candied Bacon | Bourbon Maple Butter

## Group BRUNCH

## LIGHTER SIDE

**ADD:** Chicken +6, Seared Ahi +8, Ahi Tartare +8,  
Bacon +2.50, Avocado +2.50

### AÇAÍ BOWL (VEG, GF)

Fresh Berries | Banana | Granola | Honey

### MEXICAN SHRIMP COCKTAIL (GF)

Shrimp | Tomato | Avocado | Cilantro | Onion | Tortilla Chips

### AVOCADO "TOAST" FLATBREAD (VEG)

Avo Mash | Feta | Grape Tomatoes | Pickled Onions | Cilantro

### AHI NACHOS

Ahi Tartare | Edamame Purée | Avocado  
Pickled Jalapeños | Sesame Vin | Pico | Spicy Aioli  
Sesame Seeds | Wonton Crisps

### BUDDHA BOWL (V)

Avocado | Farro | Butternut Squash | Grape Tomatoes  
Edamame | Carrot Ginger Sauce

### WATERMELON & TOMATO SALAD (VEG, GF)

Feta | Heirloom Tomato | Cucumber | Pickled Onion  
Micro Arugula | Agave Mint Vin

### COBB SALAD (GF)

Romaine Lettuce | Chicken Breast | Hard Boiled Egg  
Bacon | Blue Cheese Crumbles | Pickled Onions  
Grape Tomatoes | Ranch

## LUNCH FAVORITES

**ADD:** Bacon +2.50, Avocado +2.50, Fried Egg +2.50

**SUB:** Parmesan Truffle Fries +2.50, Vegan Patty +4  
Gluten Free Bun +3.50

### BOB'S BURGER

Beef | White Cheddar | Lettuce | Tomato | Onions | Pickles  
Thousand Island | Brioche Bun | Fries

### BUTCHER'S BURGER

Blend of Bison, Wild Boar & Beef | Bacon Jam | Cheddar  
Lettuce | Tomato | Crispy Shallots | Garage Sauce  
Brioche Bun | Fries

### VEGGIE BURGER (VEG)

Beyond™ Patty | Mixed Greens | White Cheddar | Crispy Shallots  
Tomato | Pickles | Brioche Bun | Spicy Aioli | Fries

### TURKEY CLUB

Turkey | Bacon | Lettuce | Tomato | Avo Mash | Mayo  
Sourdough | Fries

### NASHVILLE CHICKEN SANDWICH

Fried Chicken | House Slaw | Pickles | Spicy Aioli  
Brioche Bun | Fries

### CALI BACON RANCH WRAP

Chicken | Bacon | Lettuce | Tomato | Avocado | Spicy Aioli  
Ranch | Spinach Tortilla | Fries



## ORDER OFF THE BRUNCH MENU

Available for groups UNDER 40 Guests MON, TUE, WED.

**Appetizer Sampler Basket (1 per table) + 1 Entrée Per Guest - \$30/Guest.**

Menu Subject To Change.





PERSONALLY CRAFTED  
**PRIVATE  
EVENTS**

**CALL OR EMAIL TODAY  
FOR A FREE QUOTE**

[Sales@theshouthouse.com](mailto:Sales@theshouthouse.com)

(619) 231-6700 Ext. 309

655 4<sup>th</sup> Ave, San Diego CA 92104

*Located right next door to The Shout! House*

<http://www.garagekitchenbar.com/>

@garagekitchenbar #garagekitchenbar

Watch our promo video

<https://www.youtube.com/watch?v=8LNKPANq6Gs>

Please note that availability is subject to change at any time,  
and space is not held without a signed proposal and deposit.

