



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

GARAGE
Kitchen + Bar

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

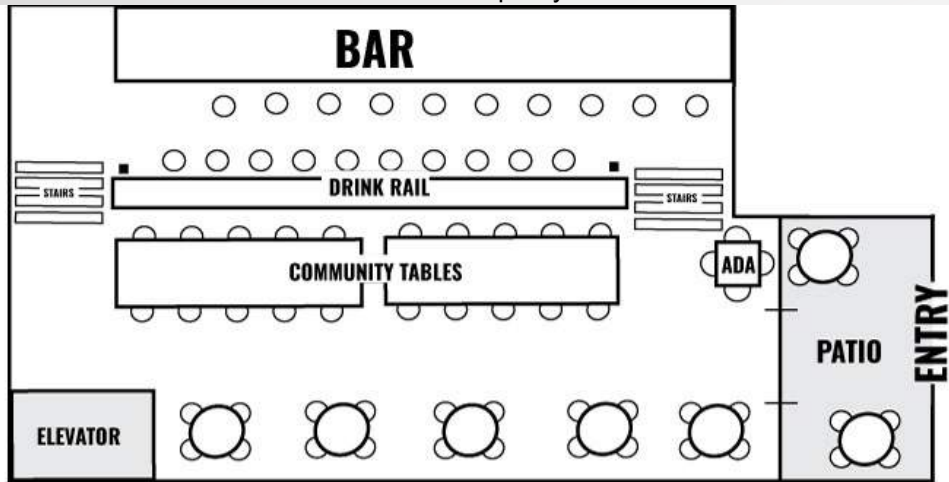
175 Maximum Capacity | 175 Maximum Buffet Reception

[CLICK TO VIEW](#)

[360 VIRTUAL TOUR](#)

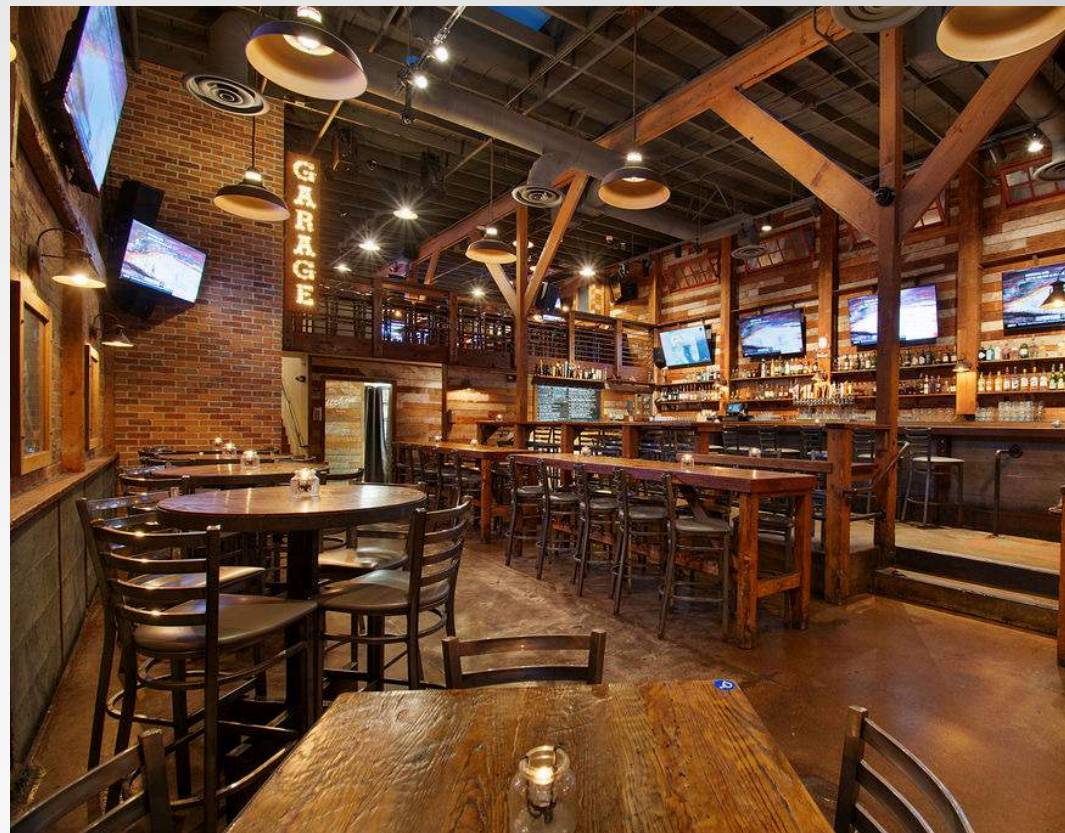
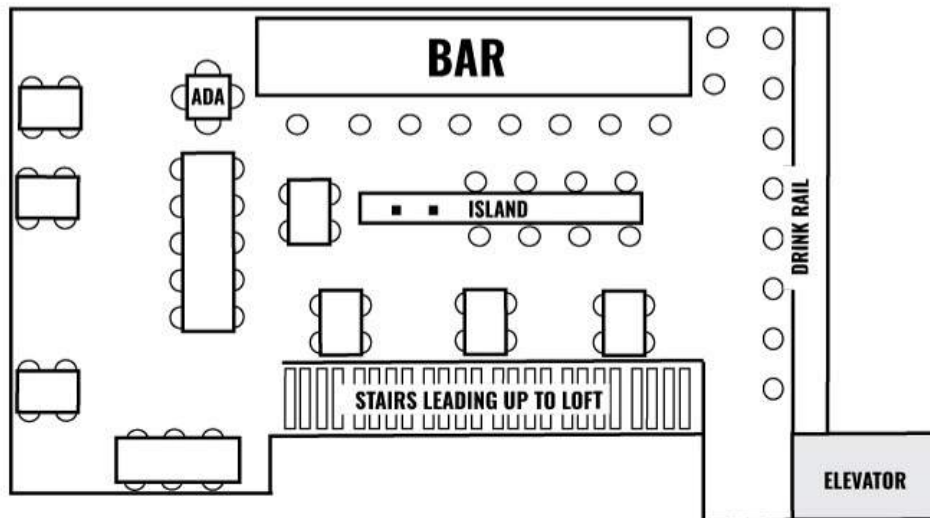
DOWNSTAIRS DINING + BAR

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 | \$39/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

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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



ORDER OFF THE MENU Mon-Sun - Available for groups 15 - 40 Guests.



GROUP 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 & Ribs at an additional cost

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

BUFFALO WINGS

Tossed in House Buffalo Sauce

Served with Celery Sticks
and a side of Ranch or Blue Cheese

BASKET OF FRIES W/ DIPPING SAUCES (VEG)

Garage Sauce | Spicy Aioli | Ranch

CARNE ASADA FRIES

Cheese | Guacamole | Crema | Pico | Pickled Jalapeños

HUMMUS PLATTER (V)

Garlic Hummus | Seasonal Hummus | Veggies | Pita Bread

AHI NACHOS

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

BURGERS

All Burgers Are Cooked Medium Unless Otherwise Specified.

Add: Bacon +3.50, Avocado +2.50, Fried Egg +2.50
Sub: Beyond™ Patty +3, Gluten Free Bun +3.50

BOB'S BURGER

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

BUTCHER'S BURGER

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

VEGGIE BURGER (VEG)

Beyond™ Patty | Spicy Aioli | Arugula | White Cheddar
Crispy Shallots | Tomato | Pickles | Brioche Bun

BLUE CHEESE BURGER

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

RIBS

Served with House BBQ Sauce

HALF RACK (6-7) +5

Choice of One Side

PIZZA

Add Topping +2.50

*Mushrooms, Onion, Kalamata Olives, Tomato,
Sausage, Pepperoni, Bacon*

ONE PIZZA PER TWO GUESTS

THREE CHEESE (VEG)

Mozzarella | Jack | Cheddar

MEATZA

Choose 1 meat, or all 3

Pepperoni | Sausage | Bacon

VEGETARIAN (VEG)

Mushrooms | Olives | Arugula | Tomato | Onion

SANDWICHES

TURKEY CLUB

Bacon | Lettuce | Tomato | Avocado | Mayo | Honey Mustard
Pickled Onions | Sourdough or Rye

BUFFALO CHICKEN SANDWICH

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

CALI BACON RANCH WRAP

Chicken | Bacon | Lettuce | Tomatoes | Avocado | Spicy Aioli
Ranch | Spinach Tortilla

FRENCH DIP

Prime Rib | Swiss | Caramelized Onions
Creamy Horseradish | Au Jus | French Roll

SIDES

BASKET OF FRIES

Crispy and Perfectly Seasoned

PARMESAN TRUFFLE FRIES

Perfect with a Burger or Ribs

ONION RINGS

Beer Battered. Served w/ a Side of Spicy Ketchup

HOUSE SLAW

Our Home Made Recipe - A Must-Have w/ Ribs

SIDE SALAD

Champagne or Balsamic Vin

BRUNCH ALL DAY

BREAKFAST PLATE

Scrambled Eggs w/ Cheese | Bacon | French Toast

BREAKFAST BURRITO

no substitutions

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

CARNE ASADA BENNY

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

BREAKFAST BURGER

Wild Boar Sausage | Bacon | Over Easy Egg | Cheddar
Spicy Aioli | Hash Brown | Arugula | Rosemary Potatoes

CARNE ASADA FRITTATA

Mushrooms | Serranos | Red Onion | Mozzarella
Tortilla Strips | Cilantro Crema | Rosemary Potatoes

CHILAQUILES (VEG)

ADD: Carne Asada +7, Carnitas +6, Chorizo +4
Corn Tortilla | Red Salsa | Feta | Cilantro Crema
Sunny Egg | Pickled Chiles | Pico

AVOCADO TOAST

Avo Mash | Feta | Grape Tomatoes | Pickled Onions
Cilantro | Sourdough or Rye | Side Salad

TRADITIONAL FRENCH TOAST (VEG)

Caramel | Butter | Whipped Cream | Berries | Syrup

AÇAÍ BOWL (VEG, GF)

Fresh Berries | Kiwi | Banana | Granola | Honey

SALADS

Add: Chicken +6, Seared Ahi +8, Ahi Tartare +8
Bacon +3.50, Egg +2.50, Avocado +2.50

COBB SALAD (GF)

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

CAESAR SALAD

Romaine Lettuce | Croutons | Shaved Parmesan
Meyer Lemon Caesar Dressing
Anchovies (optional)

BLACKENED CHICKEN SALAD

Romaine Lettuce | Grape Tomatoes | Red Onion
Cucumber | Olives | Pepperoncini | Feta | Balsamic Vin

BUDDHA BOWL (VEG)

Avocado | Farro | Butternut Squash | Cherry Tomato
Edamame | Carrot Ginger Sauce

GROUP DINNER MENU

PERSONALLY CRAFTED
**PRIVATE
EVENTS**

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

Sales@theshouhouse.com
(619) 231-6700 Ext. 309

655 4th 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.

