



*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

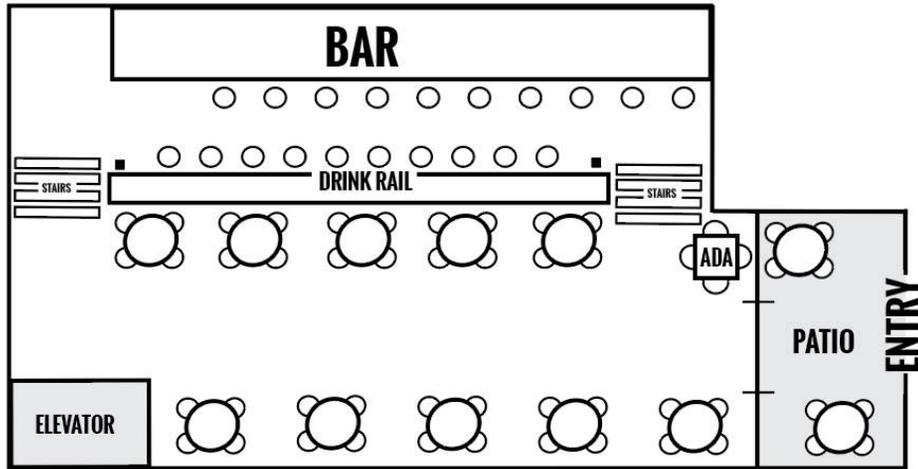
175 Maximum Capacity | 175 Maximum Buffet Reception

[CLICK TO VIEW](#)

[360 VIRTUAL TOUR](#)

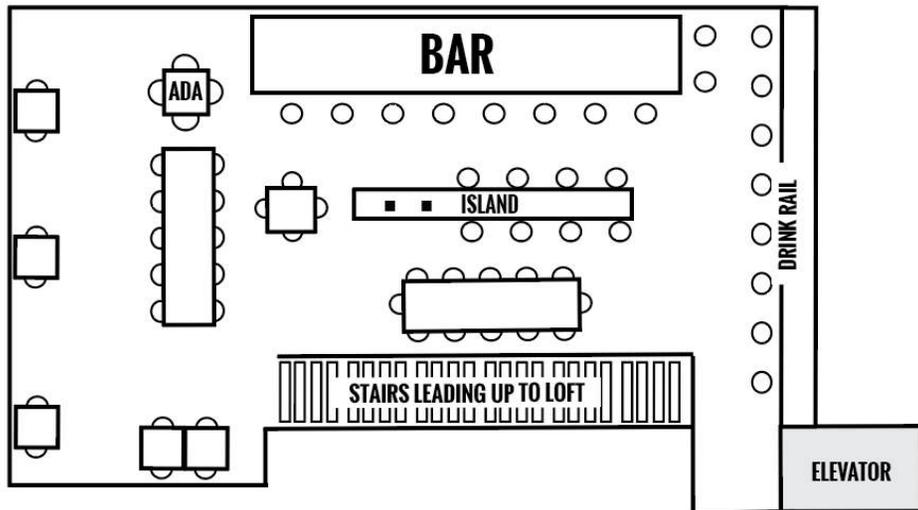
## DOWNSTAIRS DINING + BAR

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	\$2000
TUESDAY	\$2500	\$3,000	\$1000
WEDNESDAY	\$2500	\$3,000	\$1000
THURSDAY	\$2750	\$4,000	\$1500
FRIDAY	\$3000	\$8,000	\$1750
SATURDAY	\$4000	\$10,000	\$1750
SUNDAY	\$5000	\$3,000	\$1500

## 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	\$2000	\$1500	\$1750
TUESDAY	\$2250	\$1250	\$750
WEDNESDAY	\$2250	\$1250	\$750
THURSDAY	\$2500	\$1500	\$1000
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

BINGO

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	\$31	\$41	\$49
Draft Beer, House Wine & Well	\$40	\$52	\$62
Draft Beer, Wine & Premium	\$47	\$61	\$71
Draft Beer, Wine & Super Premium	\$57	\$72	\$82

## 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 - DINNER

*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 & Crudit *  
*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 / Guest  
Up To 100 Guests*

## ADD TO ANY BUFFET

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

### DESSERT

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

**+\$7 / 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**

## ICE CREAM SUNDAE BAR

### FLAVORS

*Chocolate*  
*Strawberry*  
*Vanilla*  
*Caramel*  
*Cookies & Cream*  
*Sorbet (V)*

*Served with Waffle Bowls*

### TOPPINGS

*Caramel Sauce*  
*Chocolate Syrup*  
*Strawberries*  
*Oreo cookie crumbles*  
*Cherries*  
*Toasted almonds*  
*Rainbow sprinkles*  
*Gummy bears*

**\$10 / GUEST**

# BUFFET OPTIONS - DINNER

*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)

*Braised Short Rib w/ Red Wine Demi  
Fettuccine Alfredo  
Salmon Piccata w/ Lemon Caper Sauce*

*(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  
Mediterranean Rice*

### VEGGIES (CHOOSE 1)

*Seasonal Vegetables  
Broccolini*

### ENTREES (CHOOSE 2)

*Seared Chicken Breast with Lemon  
Salmon Piccata w/ Lemon Caper Sauce  
Fettuccini Alfredo  
Braised Short Rib w/ Red Wine Demi  
Prime Rib Carving Station*

### DESSERT (CHOOSE 1)

*Mini Cheesecake Bites  
Belgium Chocolate Brownie  
Macaroons*

*(incl. dinner rolls & butter)*

**\$79 / GUEST**

# BUFFET OPTIONS - BRUNCH

*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*

## CLASSIC BRUNCH BUFFET

### SALAD (CHOOSE 1)

Fruit Salad

### SMALL BITES (CHOOSE 2)

Pastries

Breakfast Potatoes

Bacon

### ENTREES (CHOOSE 2)

Scrambled Eggs With Cheese

Buttermilk Pancakes

French Toast

**\$45 / GUEST**

## SIGNATURE BRUNCH BUFFET

### STARTERS (CHOOSE 2)

Pastries

Fresh Seasonal fruit

### SALAD (CHOOSE 1)

Caesar Salad

House Salad

Fruit Salad

### SMALL BITES (CHOOSE 2)

Bacon

Breakfast Potatoes

Pork Sausage

### ENTREES (CHOOSE 2)

Chicken and waffle

Breakfast Burritos

Eggs Benedict

Scramble eggs with cheese

Buttermilk Pancakes

French toast

**\$55 / Guest**



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



# GROUP DINNER MENU

Tue-Sun - Available for groups 15 - 40 Guests.

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

Menu Subject To Change. Add on's & Premium Entrees at an additional cost

## APPETIZER BASKETS

Served Upon Arrival, One Basket per 4 Guests.

Incl: Chicken Tenders | Mozzarella Sticks

Onion Rings | Crispy Fries | Dipping Sauces

**+1 ITEM OFF MENU / GUEST**

## APPETIZERS

### 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

### CARNE ASADA FRIES

Beer Cheese | Guacamole | Cilantro Crema | Pico Pickled Jalapeños

### BASKET OF FRIES W/ DIPPING SAUCES (VEG)

Garage Sauce | Sriracha Aioli | Ranch

### PORK BELLY SLIDERS (3)

Pork Belly | Daikon-Carrot Slaw | Sriracha Aioli  
Hawaiian Rolls

### AHI NACHOS

Ahi Tartare | Avocado | Pickled Jalapeños  
Sesame Vin | Pico | Sriracha Aioli | Sesame Seeds  
Wonton Crisps

### SPICY SHRIMP TACOS (3)

Shrimp | Salsa Diabla | Mozzarella | Cabbage  
Crema | Pico

### SHORT RIB TACOS (3)

Braised Short Rib | Corn Tortilla | Cilantro | Onions  
Salsa Verde | Lime

### COCONUT SHRIMP

Coconut Breaded Shrimp  
Sweet Marmalade Chili Sauce

### BRUSSELS SPROUTS

Roasted Brussels Sprouts | Fried Pork Belly  
Blue Cheese Crumbles | Honey  
Balsamic Vinaigrette

## BURGERS & MORE

All Burgers are Served w/ a Pickle Spear & Side of Fries

Sub: Beyond™ Patty +\$3, Gluten Free Bun +\$3.50

### BOB'S BURGER

Two Smash Burger Patties | White Cheddar | Lettuce | Tomato  
Onions | Pickles | Thousand Island | Brioche Bun | Fries

### TEX MEX BURGER

Two Smash Burger Patties | Sautéed Jalapeños  
Caramelized Onions | Fresno Peppers | Pepper Jack | Avocado  
Bacon | Cajun Aioli | Brioche Bun | Fries

### BUFFALO CHICKEN SANDWICH

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

### FRENCH DIP

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

### CALI BACON RANCH WRAP

Chicken | Bacon | Lettuce | Tomatoes | Avocado  
Sriracha Aioli | Ranch | Spinach Tortilla | Fries

## FLATBREADS

### BBQ CHICKEN

BBQ Sauce | Caramelized Onions | Grilled Chicken  
Mozzarella

### CAPRESE

Pesto | Cherry Tomatoes | Mozzarella | Balsamic Reduction  
Fresh Basil

### MEAT LOVERS

Tomato Sauce | Bacon | Pepperoni | Sausage | Mozzarella  
Hot Honey

## SALADS

### STEAK SALAD

8 oz NY Strip | Chimichurri | Arugula | Mixed Greens  
Cherry Tomatoes | Crispy Shallots | Blue Cheese  
Balsamic Vinaigrette

### 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 Hard Boiled Egg  
Caesar Dressing

## ENTRÉES

### PORK BELLY FRIED RICE

Fried Pork Belly | Jasmine Rice | Carrots | Peas | Green Onion  
Sunny Side Up Egg

### ORANGE CAULIFLOWER FRIED RICE

Fried Cauliflower | Orange Sauce | Jasmine Rice | Peas | Carrots

### TRUFFLE MAC & CHEESE

Macaroni | White Sharp Cheddar | Gruyere | Parmesan  
Bacon | Breadcrumbs

## PREMIUM ENTRÉES (+\$6)

### SALMON PICCATA

Pan Roasted Salmon | Yukon Mash Potato | Roasted Vegetables  
Lemon Caper Sauce

### ROASTED CHICKEN

Pan Roasted Chicken | Creamy Polenta | Wilted Kale | Sherry Jus

### BRAISED SHORT RIB

Slow Braised Short Rib | Yukon Mash Potato | Roasted Vegetables  
Red Wine Demi

### STEAK FRITES

NY Strip | Parmesan Garlic Fries | Chimichurri

### LOBSTER MAC & CHEESE

Lobster Claw Meat | Macaroni | Sauce Mornay | Bacon  
Breadcrumbs

## SIDES (+\$2)

### PARMESAN TRUFFLE FRIES

### SIDE OF FRIES

### ONION RINGS

### SIDE SALAD

## DESSERT (+\$12)

### CHEESECAKE The Cheesecake Factory™

Choice of Topping  
Caramel | Chocolate Syrup | Berry Compote

### S'MORES SKILLET

Chocolate Chips | Marshmallows | Graham Cracker Crust  
Vanilla Ice Cream | Chocolate Syrup  
Served with Graham Crackers

# GROUP BRUNCH MENU

Tue-Sun - Available for groups 15 - 40 Guests.

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

*Menu Subject To Change. Add on's at an additional cost*

## APPETIZER BASKETS

*Served Upon Arrival, One Basket per 4 Guests.*

Incl: French Toast Sticks, Bacon,  
Sausage, Fresh Fruit Skewers

**+1 ITEM OFF MENU / GUEST**

## Classics

### 2 EGGS YOUR WAY

Cheesy Eggs + 2, Substitute French Toast + 4  
Two Eggs Your Way | Choice of Bacon or Sausage  
Sourdough Toast | Breakfast Potatoes

### CHICKEN AND WAFFLE

Hot Honey Glazed Fried Chicken | Waffle | Whipped Cream  
Sunny Side Up Egg | Syrup

### STEAK & EGGS

NY Strip | 2 Eggs Your Way | Breakfast Potatoes  
Chimichurri

### VAIL HIGH OMELET

Three Eggs | Diced Canadian Bacon | Green Bell Peppers  
Onion | Cheddar | Breakfast Potatoes

### CHILAQUILES (VEG)

Corn Tortilla Chips | Red Salsa | Feta | Cilantro Crema  
Sunny Side Up Egg | Pickled Chiles | Pico

### BREAKFAST BURRITO

no substitutions  
Scrambled Eggs | Bacon | Cheddar | Hashbrown  
Avo Mash | Flour Tortilla | Pico | House Salsa



Breakfast Burrito

## BURGERS

*All Burgers are Served w/ a Pickle Spear & Side of Fries*  
*Sub: Beyond™ Patty +\$3, Gluten Free Bun +\$3.50*

### BOB'S BURGER

Two Smash Burger Patties | White Cheddar | Lettuce  
Tomato | Onions | Pickles | Thousand Island  
Brioche Bun | Fries

### TEX MEX BURGER

Two Smash Burger Patties | Sautéed Jalapeños  
Caramelized Onions | Fresno Peppers  
Pepper Jack | Avocado | Bacon | Cajun Aioli  
Brioche Bun | Fries

## SALADS

### STEAK SALAD

8 oz NY Strip | Chimichurri | Arugula | Mixed Greens  
Cherry Tomatoes | Crispy Shallots  
Blue Cheese | Balsamic Vinaigrette

### 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  
Hard Boiled Egg | Caesar Dressing

## SWEETS

### FRENCH TOAST (VEG)

Butter | Whipped Cream | Berries | Maple Syrup

### AÇAÍ BOWL (VEG, GF)

Fresh Berries | Banana | Granola | Honey

### S'MORES SKILLET

Chocolate Chips | Marshmallows  
Graham Cracker Crust  
Vanilla Ice Cream | Chocolate Syrup  
Served with Graham Crackers

## SIDES (+\$2)

*One Egg | 3 Strips of Bacon*  
*One Piece French Toast | Fresh Fruit*  
*Breakfast Potatoes | Onion Rings | Fries*  
*Sourdough or English Muffin*



Chicken & Waffle

## FAVORITES

### ORANGE CAULIFLOWER FRIED RICE

Fried Cauliflower | Orange Sauce | Jasmine Rice | Peas | Carrots

### PORK BELLY HASH

Pork Belly | Potatoes | Green and Red Bell Peppers | Onion  
Cheddar | Jack Cheese | Over Easy Egg

### SHORT RIB BENNY

Braised Short Rib | Poached Eggs | Avo Mash | Hollandaise  
English Muffin | Breakfast Potatoes

### AVOCADO TOAST

Over Easy Egg | Avo Mash | Feta | Tomatoes | Pickled Onions  
Cilantro | Sourdough | Side Salad

### PORK BELLY FRIED RICE

**ADD: NY Strip +7, Shrimp +6, Chicken +6**  
Fried Pork Belly | Jasmine Rice | Carrots | Peas | Green Onion  
Sunny Side Up Egg

### CALI BACON RANCH WRAP

Chicken | Bacon | Lettuce | Tomatoes | Avocado | Sriracha Aioli  
Ranch | Spinach Tortilla | Fries



S'mores Skillet

PERSONALLY CRAFTED  
**PRIVATE  
EVENTS**

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

[Sales@theshouhouse.com](mailto:Sales@theshouhouse.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.

