



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

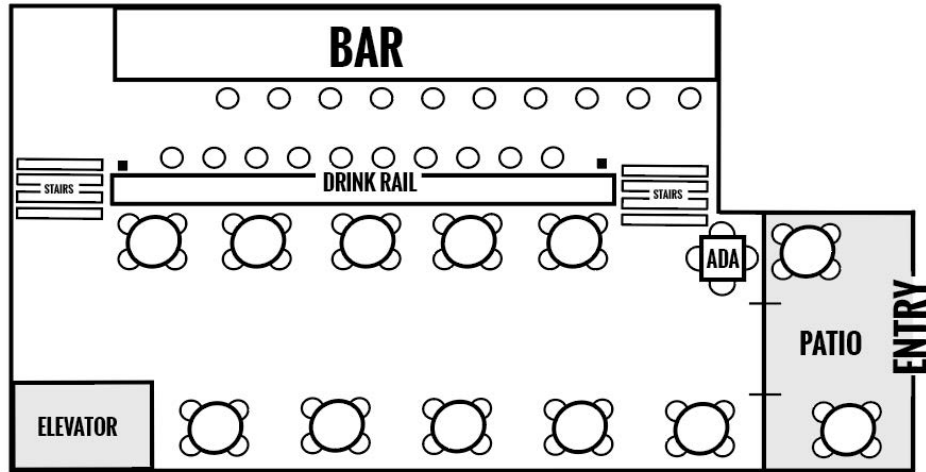
175 Maximum Capacity | 175 Maximum Buffet Reception

[CLICK TO VIEW](#)

[360 VIRTUAL TOUR](#)

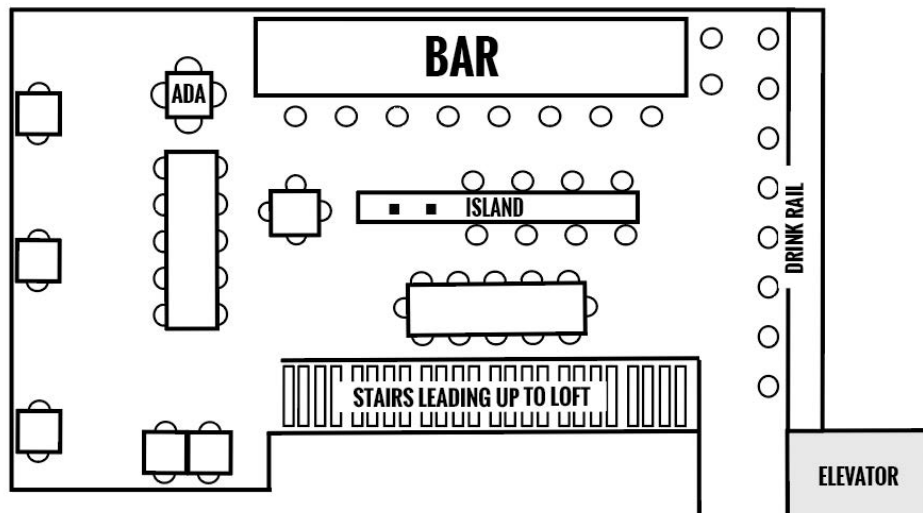
DOWNSTAIRS DINING + BAR

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 Crudit 
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 Crudit 
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
Macarons

(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



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



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



PERSONALLY CRAFTED
**PRIVATE
EVENTS**

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

Sales@theshouthouse.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.

