

garage^{BAR} TOOL KITS

Enjoy making Garage Bar favorites at home with friends and family

Uncooked items for you to cook at home.
*all product is raw and needs to be heated to
155degrees*

EATS

CAESAR SALAD \$8

Escarole, white anchovy, parmesano, shallots,
croutons & fried kale

CUCUMBER SALAD \$8

Arugula, cucumber, sesame, scallions
& spicy rice wine vinaigrette

SHISHITO PEPPERS \$8 *needs cooked*

Shishito peppers, gremolata & basil aioli

CHEESEBURGER \$10 *needs cooked*

KY Gold beef, tomato, lettuce, onion, American
cheese & special sauce

PASTRAMI SANDWICH \$10 *needs cooked*

House-made pork pastrami, brioche bun, Cole-slaw
& smoked aioli

SODAS

Angostura lemon lime & bitters \$3

Barritt's ginger beer \$4

Abita root beer \$4

Elixir kombucha \$7

SIGNATURE COCKTAILS

Serves 2, alcohol included, just add ice!

Honey Lavender Lemonade \$14

Vodka, house-made honey lavender syrup & lemon

Basil Gimlet \$14

Skyy Vodka, lime juice & basil

Old Fashioned \$20

Wild Turkey, Demerara, Peychaud's & Ango bitters

WINE

Anew, Sparkling Wine 8oz can \$7

Kenwood Yulupa, Sparkling Wine 750ml bottle \$20

Bala Perdida, Red Wine 750ml bottle \$25

4-PACKS BEER

Hop-Static unfiltered IPA/Light-hearted Session IPA \$10

Sprockets Pils/ANXO Gluten-Free Dry Cider \$14

Bottle of House Tonic Syrup \$21

Future pickup date may be required, depending on inventory

Limit One 16oz bottle per guest

Check out our Instagram for step by step videos
 @garageonmarket

Don't feel like cooking? Order any item from our full dinner menu for carryout!