

THE GARAGE MC KINNEY TEXAS

Thegaragemckinney.com
(Ask us about our togo cocktail packs)

972.548.6900

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Hours may vary during COVID

STARTERS

Anna's Guacamole, Chips & Salsa – 9.00

Chips & Salsa – 5.50

Queso: Cup – 2.25 / Bowl – 4.00

Nachos – 9.00 + Chicken – 2.25

The Garage Tasting Board – 15.00

Head Mechanics choice of cheese's,
Meats, nuts, and other nibbles

The Garage Bruschetta Board – 11.00

4 slices of toasted baguette topped with tomatoes,
balsamic vinegar, basil, olive oil, & parmesan cheese

The Garage Hummus Board – 10.00

Our homemade hummus served with naan bread, an
assorted dip sticks

SANDWICHES

Classic Club – 10.00

Ham, turkey, applewood smoked bacon, sliced cheddar
cheese, lettuce, tomato, and lemon basil mayo stacked on
grilled sourdough bread

BLTA – 8.50

Spoons applewood smoked bacon, lettuce, tomato, and
avocado with lemon basil mayo on grilled sourdough bread

Chicken Salad Sandwich – 8.50

Shredded chicken breast mixed with red grapes, celery,
pecans, pickle relish, and mayo. Served with lettuce and
tomato on whole wheat bread or slider buns

The Mckinney – 8.50

Sliced smoked turkey breast, lettuce, tomato, red onion,
sprouts, pickles, cream cheese and mayo on whole wheat
bread

SLIDERS

One – 8.00 / Two – 14.00

Served with choice of sweet potato, or crispy
french fries

Classic Burger

With lettuce, tomato, onion, and pickle

Cheese Burger

With lettuce, tomato, onion, and pickle

Swiss & Mushroom

With lettuce tomato, onion, and pickle

Blue Cheese & Bacon

With lettuce, tomato, onion, and pickle

Chicken Salad

With lettuce and tomato

FROM THE FRYER

Side | Full | Pick 2

2.50

8.00

10.00

Fried Okra

Fried Pickles

Sweet Potatoes

Crispy French Fries

SALADS

Santa Fe – 12.00

Shredded chicken, carrot, black beans,
tomatoes, pepper jack cheese, and tortilla
chips on top of romaine lettuce. Served with
chipotle cheddar dressing on the side. Sour
cream upon request.

Caribbean – 12.00

Shredded chicken, crumbled bacon, chopped
apples, golden raisins, blue cheese, almonds,
and banana chips. Served on a bed of baby
spinach, with ginger mandarin dressing

Chicken Salad Plate – 11.00

Shredded chicken breast with diced red grapes,
celery, & pecans, mixed with mayo, and pickle
relish served w/ fruit & veg

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PICK 1 | PICK 2
8.00 | 13.00

Mamas Meatloaf

With mashed potatoes & fried okra

King Ranch Casserole

With tortilla chips

Baked Spaghetti or Chicken Tetrazzini

With garlic toast dippers

Homemade Pimento Cheese

With assorted dip sticks

Spoons Chicken Salad

With assorted dip sticks

Frito Chili Pie

Topped with cheddar cheese & onions

FLAT TIRE BREADS

Pesto & Shrooms

Homemade pesto sauce with roasted portabella, white mushrooms, and fresh garlic. Topped with mozzarella, goat cheese, and drizzled with a balsamic glaze

Creamy Artichoke & Spinach

Garlic butter sauce, homemade spinach & artichoke alfredo, topped with mozzarella & pepper jack cheese

Spicy Meats

Chipotle ranch sauce, crumbled chorizo, chopped bacon, and sliced pepperoni. Topped with mozzarella & parmesan cheese

Artisan Flatbread : 13.00 Cauliflower Crust : 15.00

SWEET TREATS

From Spoons Cafe's Bakery

Bakery Bite Board – 12.00

12 bite size pieces of our favorites

Pie By The Slice – 3.95

Key Lime, Chocolate, Coconut

Cakes – 4.25

Chocolate, Strawberry

Cup Cakes – 3.50

Chocolate, Strawberry, White

REDS

Cabernet Sauvignon

Domain Bousquet, ARG 7/26
Tribute, CA 10/36
Cuttings, (Prisoner), CA 88 btl

Merlot

Red Diamond, WA 7/28

Pinot Noir

Meiomi, WA 12/40
Pike Road, OR 12.5/42

Red Blends

Barossa Valley Estate, AU 7/28
Brickmason, Lodi CA 9.50/32
8 Years in the Desert, CA 100 btl

Zinfandel

Saldo, (Prisoner), CA 60 btl

Malbec

Domain Bousquet, ARG 7/26

WHITES

Chardonnay

Domain Basquet, ARG 7/28
Mer Soleil, CA 12/40
The Snitch (Prisoner), CA 60 btl
Louis Jadot, Bergundy 68 btl

Sauvignon Blanc

Echo Bay, NZ 8/30
Kim Crawford, NZ 12/40

Pinot Grigio

Matteo Braidot, IT 7/26
Elk Cove, OR 12/40

Riesling

Wente Vineyards, CA 7/26

Rose

Segura Viudas, Brut 7.25/28
VieVite, FR 13.5/45

BUBBLY

Sparkling

Bodegas Lozano, SP 7/26

Prosecco

LeDoici Coline, IT 9.5/35

Champagne

Laurent Perrier, FR 14.5 btl
Veuve Clicquot, FR 100 btl

BREWS

Shiner Bock 5
Dallas Blonde 6
Freaky Deaky OHB 7
Hop 2 Sting N.E. IPA 6
(rotating)

Bud Light 4 Fat Tire 5
Miller Light Stella Artois
Coors Light Blood & Honey
Remedio Wit
Mic Ultra 4.50 Espresso Stout
Dos XX
Corona

COCKTAILS

New Fashion – 13

Monkey shoulder scotch, brown sugar bourbon, grand marnier, drunken cherries

Amaryllis – 10

TX blend whiskey, lemon juice, grenadine, soda water

The Rusty Fizz – 10

Western son vodka, mint, muddled raspberries, lime juice, champagne

Midnight In Paris – 11

Western son vodka, Chambord, pineapple juice, muddled raspberries

Honey, Please? – 10

Sipsmith gin, orange cinnamon honey, lime juice, ginger beer

Fender Bender - 11

Tanqueray gin, st. germaine, muddled blueberries lemon juice, champagne

Blackberry Lemonade – 11

Don julio blanco tequila, blackberries, lemon juice, sugar

Dirty Girl – 9

Frankly organic strawberry vodka, sugar, lemon juice, balsamic swirl

In Mint Condition – 9

Bacardi rum, mint, raw sugar, lime juice, muddled blackberries