

The Epicurean Garage

@ Locust Lane Fall 2025



Jump Starter Appetizers . . .

Brazilian Coxinhas (Chicken Croquette) \$11 *hot pepper ketchup*

Soft Pretzel \$12 (v) *served with beer whole grain mustard*

Jumbo Chicken Wings \$17 (GF upon request) *fresh celery & blue cheese dressing Jamaican Jerk (dry rub), BBQ, Buffalo, Teriyaki, BeeSting*

Authentic Salvadoran Pupusa \$5 each or 3 for \$12 (GF) *warm, hand-pressed corn masa pocket filled with pork, beans, and cheese, griddled and served with tangy curtido slaw and salsa roja.*

Guacamole & Chips \$14 (v, GF) *house made guacamole, crispy tortilla chips*

Nacho's le Garage \$16 (v, GF) *Monterey jack cheese sauce, black bean-corn salsa, fresh jalapenos, sour cream, scallions – Add-on's: pulled pork \$3, chicken \$3, Guacamole (v, GF) \$3.50*

Mac & Cheese Bowl \$10 (v) *cavatappi pasta, rich creamy cheddar cheese sauce*
Add Pulled Pork \$3 Add Chicken \$3

From the Coals . . .

The Locust Lane Smash Burger single \$10 / double \$15 (add \$1 for gluten free roll)
Soft potato roll; American cheese, lettuce, tomato, pickled red onions, dill pickles
Add Fries - \$4

Street Strip Crispy Chicken Tenders 4 for \$14
Breaded deep fried chicken loins. Juicy inside, golden outside built for dunking or devouring.
Add Fries - \$4

HandHeld Stackers . . . \$14 each. - Add Fries - \$4

Bold, handheld flavor bombs stuffed in warm pita. This is the sandwich, remixed. Everything you crave stacked with all the trimmings in a warm pita with serious street food energy.

The Memphis Pit Pork Stacker

Pulled pork, BBQ sauce, and pickled red onions, wrapped in a warm pita.

The NOLA Clucker Stacker

Pulled chicken, chipotle crema, shredded lettuce, pico de gallo.

The Falafel Stacker (v)

Crispy falafel, cool tzatziki, and tangy pickled onions. Plant-based, full-throttle flavor.

Over for More!!!!

**consuming raw or undercooked meats, Poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness
GF/ Gluten-Friendly ~ V/ Vegetarian*

Garage Street Slams - Regional Loaded Fry Legends Reimagined . . . \$14 each

We took the most iconic street food flavors from around the country and slammed them into crispy seasoned fries. Served hot in a paper boat with a fork and a grin.

Carolina Slam

Pulled pork, tangy vinegar BBQ sauce, creamy slaw, and pickled red onions.

Buffalo Style Slam

Crispy chicken bites, buffalo sauce, ranch drizzle, crumbled blue cheese.

Falafel Fiesta Slam (v)

Crispy falafel, tzatziki drizzle, pickled red onions, tomato, and shredded lettuce.

From the Cucina . . .

Authentic Ta'Doblas (known in L.A. as 'Foldies') from our Mexican Chefs

\$7 each / 3 for \$18 (GF Upon Request)

Griddled flour tortillas folded around bold fillings and cooked to a golden-crisp on the griddle.

Pollo Asado (Chicken) – *Grilled chicken, pickled red onion, shredded lettuce, avocado crema, lime.*

Cerdo Callejero (Pork) – *Slow-smoked pulled pork, pico de gallo, pickled red onion, shredded lettuce, Mexican crema, lime.*

Classic Guatemalan Shuco from our Guatemalan Chefs - \$16 each

The *Shuco* is Guatemala's iconic street dog—grilled, saucy, and packed with flavor. Grilled longaniza sausage, served on a toasted bun with creamy guacamole, crisp cabbage, mayo and chirmol salsa.

Greens and Grains. . . \$12 Add: Chicken, Pulled Pork, or Crispy Falafel (v) for \$3

Fork-friendly salads inspired by the vibrant flavors of Latin street food—crisp, colorful, and packed to go.

Mercado Chop – (v, GF) *Chopped romaine & red cabbage, charred corn—black bean salsa, diced tomato, pickled red onion, crispy tortilla strips, cilantro-lime vinaigrette.*

Caesar con Calle – (v, GF Upon Request) *Romaine hearts, shaved cotija, garlic croutons, pickled red onion, chipotle Caesar dressing.*

Sweets

Churros - Cup of 4 - \$8