

Ford Motor Company



START YOUR ENGINES

FAMOUS FIRESTONE SHRIMP

Lightly Battered Crispy Shrimp Tossed in Spicy "Boom" Boom" Sauce and Topped with Scallions (790 cal). 12.99

FORD'S ORIGINAL NACHOS

Choice of Pulled Pork or Grilled Chicken, Topped with Bourbon BBQ Sauce, Ford's Beer Cheese, and Pico de Gallo on White Corn Tortilla Chips (1070-1310 cal). 13.99 Rev up with Fresh Guacamole (85 cal) +2.50

SESAME-CRUSTED AHI TUNA*

Sesame-Seared Rare and Served with Asian Slaw, Cucumber Wasabi, Spicy "Boom Boom" Sauce, Sriracha, Sesame Ginger, Seaweed Salad, Wasabi, Pickled Ginger and a Fried Wonton (710 cal). 13.99

GIANT FUNNEL TOWER OF JUMBO PISTON ONION RINGS

Crispy Onion Rings (770 cal), Served with House-Made Chipotle Ketchup and Hidden Valley Ranch® (300 cal). 11.99

FORD'S PICKLES

Crispy, Hand-Breaded Spears in a Panko Crust (380 cal) with Cucumber Wasabi Dipping Sauce (320 cal). 9.99

EDSEL'S HOT PRETZELS

Salted Soft Pretzels (660 cal), Served with Ford's Beer Cheese and Honey Mustard Dipping Sauces (390 cal). 9.99

BUFFALO CHICKEN DIP

Creamy Buffalo Cheese Dip Made with Philadelphia Cream Cheese®, Shredded Chicken, and Topped with Diced Celery. Served with White Corn Tortilla Chips (1330 cal). 11.99

FORD'S CLASSIC WINGS

Crispy Chicken Wings Served with Celery Sticks, Bleu Cheese (1470 cal), and Choice of Buffalo (70 cal), Bourbon BBQ (165 cal) or Nashville Hot Sauce (300 cal). 14.99

GO GREEN

BLACKENED SALMON SALAD

8oz. Blackened Norwegian Atlantic Salmon, Mixed Greens, Cherry Tomatoes, Red Onions, Cucumbers and Avocado (735 cal). Try it with Lime Vinaigrette 18.99

THAI CHICKEN SALAD

Grilled, Chilled Chicken, Mixed Greens, Mandarin Oranges, Sesame Seeds, Asian Slaw and Crispy Wonton Strips (340 cal). Try it with Ginger Peanut Dressing. 14.50

CHICKEN COBB SALAD

Grilled, Chilled Chicken, Mixed Greens, Chopped Bacon, Hard-Boiled Egg, Cherry Tomatoes, Avocado and Crumbled Gorgonzola (565 cal). *Try it with Roasted Garlic Vinaigrette*. 14.50

BERRIES & GORGONZOLA WITH SHRIMP

Grilled Shrimp, Mixed Greens, Dried Cranberries, Blueberries, Strawberries, Candied Walnuts and Gorgonzola Cheese (520 cal). *Try it with Strawberry Vinaigrette*. 16.50

CHICKEN CHOP-SHOP SALAD

Chopped Mixed Greens with Grilled, Chilled Chicken, Tomatoes, Cucumbers, Red Onions, Tillamook® Cheddar Cheese, Hard-Boiled Egg, Chickpeas, and Chopped Bacon (490 cal). Try it with Hidden Valley Ranch®. 14.50

DRESSINGS

Hidden Valley Ranch® ◆ (220 cal)

Bleu Cheese ◆ (280 cal)

Ginger Peanut (200 cal)

Honey Mustard (250 cal)

Thousand Island • (280 cal)

SOUPS

VINAIGRETTES

Italian • (240 cal)
Lime • (140 cal)

Strawberry • (220 cal)

Roasted Garlic • (290 cal)

Oil & Vinegar • (250 cal)

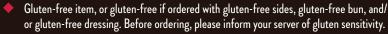
FRENCH ONION SOUP

Caramelized Onions, Guinness Stout®, Homemade Crouton, and Tillamook® Melted Swiss (720 cal). 7.50

ANGUS BEEF CHILI

Loaded with Tillamook® Cheddar Cheese, Diced Onions, and Cilantro Sour Cream (520 cal). 7.50







SIDECARS

ALL BURGERS INCLUDE FORD'S FRIES

į	STANDARD BUILD 3.50
j	FORD'S FRIES (450 cal)
	FORD'S CLASSIC TOTS (310 cal)
	MASHED POTATOES • (570 cal)
	BROCCOLI ◆ (120 cal)
	GREEN BEANS ◆ (60 cal)
	COLESLAW ◆ (190 cal)
	JALAPEÑO CREAM CORN (310 cal)

PREMIUM PACKAGE 5.50

SIDE HOUSE SALAD • (170 cal)
TRUFFLE FRIES (660 cal)

PISTON ONION RINGS (300 cal)

SWEET POTATO TOTS & DIP (720 cal)

SIDE MAC 'N CHEESE (280 cal)

Additional charge if premium side is ordered with an entrée

1/2 POUND BLACK ANGUS WITH FORD'S SIGNATURE SEASONING

Served with Ford's Fries (Add 450 cal)

MODEL "A"*

Tillamook® Sharp Cheddar, Applewood Smoked Bacon, Pico de Gallo, Arugula, Chopped Romaine, Tomato, Red Onion, and a Sunny-Side Up Egg on a Brioche Bun (940 cal). 15.99

FORD'S SIGNATURE*

Tillamook® Sharp Cheddar, Applewood Smoked Bacon, Bourbon BBQ Sauce, Chopped Romaine, Tomato, and Red Onion on a Brioche Bun (950 cal). 15.50

HIGH-OCTANE*

Tillamook® Pepper Jack Cheese, Guacamole, Chipotle Ketchup, Chopped Romaine, Tomato, Red Onion, and Fresh Jalapeño Peppers on a Brioche Bun (790 cal). 15.50

JIFFY BURGER*

American Cheese, Applewood Smoked Bacon, Chopped Romaine, and Creamy Peanut Butter on a Brioche Bun (1240 cal). 15.50

ESTATE BURGER*

Smoked Gouda Cheese, Sweet Red Onion Marmalade, Arugula, Tomato, Crispy Onion Straws, and White Truffle Bacon Aioli on a Brioche Bun (1020 cal). 15.99

BLACK-N-BLEU*

Blackened Seasoning, Crumbled Bleu Cheese, Applewood Smoked Bacon, Caramelized Onions, Chopped Romaine, and Tomato on a Pretzel Bun (940 cal). 14.99

PATTY MELT*

Tillamook® Swiss Cheese, Caramelized Onions, and Thousand Island Dressing on Toasted Rye Bread (1170 cal). 14.50

MUSHROOM SWISS*

Tillamook® Swiss Cheese, Sautéed Mushrooms, Chopped Romaine, Tomato, and Red Onion on a Pretzel Bun (820 cal). 15.50

AMERICAN STANDARD*

American Cheese, Chopped Romaine, Tomato, Red Onion, and Pickle Planks on a Brioche Bun (740 cal). 14.50

BBQ BRISKET*

Tillamook® Sharp Cheddar, Bourbon BBQ Sauce, Hickory Smoked Brisket, Applewood Smoked Bacon, Red Onion, and Crispy Onion Straws on a Brioche Bun (1010 cal). 15.99

Substitute chicken breast (-140 cal), turkey (-150 cal) or veggie burger (-190 cal) for no additional charge. Substitute bison (-60 cal) +4.50

OR TRY A BISON OR VEGGIE BURGER OF FAME

Served with Ford's Fries (Add 450 cal)

BISON BACON*

Bison Burger with Tillamook® Sharp Cheddar, Bacon Jam, Bourbon BBQ Sauce, Arugula, Onion Ring, and Chipotle Aioli on a Brioche Bun (950 cal). 16.99

GREEN AND CLEAN

Ford's Veggie Burger with Chopped Romaine, Guacamole, Tomato, and Chipotle Ranch on a Brioche Bun (640 cal). 14.50



SANDWICH SHOP

SERVED WITH FORD'S FRIES (Add 450 cal)

SMOKED BRISKET BURNT ENDS MELT

Smoked Brisket Burnt Ends Caramelized in Bourbon BBQ Sauce, Tillamook® Sharp Cheddar and Bacon Jam on Country White Toast (860 cal). 15.99

CRISPY CHICKEN SANDWICH

Crispy Chicken Breast with Our Signature Honey Mustard and Pickle Planks on a Brioche Bun (830 cal). 13.50

BUFFALO CHICKEN SANDWICH

Crispy Chicken Breast Tossed in Buffalo Sauce, Topped with Bleu Cheese Dressing, with Chopped Romaine and Tomato on a Brioche Bun (850 cal). 13.50

Make it Nashville Hot (300 cal) +1.00

CHIPOTLE CHICKEN SANDWICH

Grilled Chicken Breast, Tomato, Chopped Romaine, Tillamook® Sharp Cheddar, Bacon Jam and Chipotle Ranch on a Pretzel Bun (830 cal). 13.50

PULLED PORK SANDWICH

Pulled Pork, Marinated and Slow Roasted, Smothered in our Bourbon BBQ Sauce, Topped with Chopped Romaine and our House-Made Coleslaw on a Brioche Bun (780 cal). 12.99



1/3 POUND BLACK ANGUS WITH FORD'S SIGNATURE SEASONING

SERVED WITH FORD'S FRIES (Add 450 cal)

BRISKET RANCHERO ROADSTER*

Topped with Hickory-Smoked Brisket, Bourbon BBQ Sauce, Red Onion, Tillamook® Sharp Cheddar and Crispy Onion Straws on a Brioche Bun (670 cal). 12.99

AMERICANA ROADSTER*

Topped with American Cheese, Red Onion, Tomato, Chopped Romaine and Pickle Planks on a Brioche Bun (560 cal). 11.99

CALI ROADSTER*

Topped with Roasted Garlic Aioli, Tomato, Avocado, Tillamook® Pepper Jack Cheese and Chopped Romaine on a Brioche Bun (910 cal). 12.99

SIDECARS

STANDARD BUILD 3.50	PREMIUM PACKAGE 5.50
FORD'S FRIES (450 cal)	SIDE HOUSE SALAD ♦ (170 cal)
FORD'S CLASSIC TOTS (310 cal)	TRUFFLE FRIES (660 cal)
MASHED POTATOES • (570 cal)	PISTON ONION RINGS (300 cal)
BROCCOLI • (120 cal)	SWEET POTATO TOTS & DIP (720 cal)
GREEN BEANS • (60 cal)	SIDE MAC 'N CHEESE (280 cal)
COLESLAW ◆ (190 cal)	Additional charge if premium side is ordered with an entrée
JALAPEÑO CREAM CORN (310 cal)	

Ford's Garage Favorite

Gluten-free item, or gluten-free if ordered with gluten-free sides, gluten-free bun, and/ or gluten-free dressing. Before ordering, please inform your server of gluten sensitivity. *ASK YOUR SERVER ABOUT ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW. CONSUMING UNDERCOOKED OR RAW MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



CHICKEN HENRY

Marinated and Grilled Chicken Breast, Topped with our Chardonnay Lemon Butter Sauce, Goat Cheese, Basil, and Sun-Dried Tomatoes (990 cal) and Choice of Two Sides. 17.99

BLACKENED SALMON

8oz. Blackened Norwegian Atlantic Salmon with a Chardonnay Lemon Butter Sauce (740 cal) and Choice of Two Sides. 19.99

BBQ PORK RIBS

Baby Back Ribs, Cooked Low and Slow, Glazed with Bourbon BBQ Sauce (345-580 cal) and Choice of One Side. Whole Rack 24.99 or Half Rack 18.99

BEER-BATTERED FISH 'N CHIPS

Crispy North Atlantic Cod, Served with Tartar Sauce on a Bed of Ford's Fries (1260 cal). 15.99



PULLED PORK MAC 'N CHEESE

Bourbon BBQ Pulled Pork and Cavatappi Pasta with Ford's Beer Cheese, Topped with Mozzarella Cheese Blend (810 cal). 12.99

BLACKENED CHICKEN MAC 'N CHEESE

Blackened Chicken and Cavatappi Pasta with Ford's Beer Cheese, Topped with Mozzarella Cheese Blend (850 cal). 12.99

SHRIMP MAC 'N CHEESE

Shrimp and Cavatappi Pasta with Ford's Beer Cheese, Topped with Mozzarella Cheese Blend (690 cal). 14.50

BUFFALO BLACKENED CHICKEN MAC 'N CHEESE

Blackened Chicken Topped with Buffalo Sauce and Cavatappi Pasta with Ford's Beer Cheese, Topped with Mozzarella Cheese Blend (840 cal). 12.99

2,000 calories a day is generally used as nutrition advice, but calorie needs vary. Additional nutrition information available upon request.



SWEET RIDES

MOLTEN LAVA CAKIE

Chocolate Chip Cookie Dough with a Chocolate Molten Lava Center. Topped with Tillamook® Vanilla Ice Cream and Chocolate Syrup (1070 cal). 9.99

OLD-FASHIONED MILKSHAKES

Choose from: Vanilla (420 cal), Chocolate (580 cal), Strawberry (520 cal), OREO $^{\odot}$ (620 cal). 6.50

CARAMEL APPLE COOKIE SKILLET

Warm Caramel Apple Cookie, Tillamook® Vanilla Ice Cream, Caramel Sauce, Topped with Fresh House-Made Whipped Cream (800 cal). 8.50

KEY LIME PIE

House-Made Custard in a Graham Cracker Crust, Served with Fresh House-Made Whipped Cream (720 cal). 7.99

TURTLE BROWNIE

Fudge Brownie with Tillamook® Vanilla Ice Cream, Caramel Sauce, Hershey's® Chocolate Sauce, and Candied Walnuts (880 cal). 8.99

2,000 calories a day is generally used as nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

FORD'S GARAGE PAYS TRIBUTE TO THE HERITAGE OF THE FORD MOTOR COMPANY

THE ORIGINAL FORD'S GARAGE IS LOCATED IN HISTORIC DOWNTOWN FORT MYERS, FLORIDA, JUST MINUTES AWAY FROM WHERE HENRY FORD AND THOMAS EDISON SPENT THEIR WINTERS.

EACH FORD'S GARAGE FEATURES TWELVE BURGERS OF FAME AND ONE OF THE LARGEST SELECTIONS OF CRAFT BEER. FIND THE PERFECT BREW TO COMPLEMENT YOUR PERFECT BURGER WITH EVERY VISIT.

PROUD LICENSEE OF THE

Ford Motor Company,

BRUNCH

SPICED BELGIAN WAFFLE • 12.99

Spiced Belgian Waffle, Topped with Candied Walnuts, Macerated Strawberries, Blueberries, and Fresh House-Made Whipped Cream, Served with Cinnamon and Vanilla Infused Maple Syrup (980 cal)

FORD'S BREAKFAST* • 12.99

Two Sunny-Side Up Eggs and Your Choice of Bacon or Sausage Patties Served with Country White Toast or an English Muffin (460-840 cal), Served with Breakfast Potatoes (170 cal)

MONTE CRISTO • 14.99

Crispy Country White Bread Filled with Black Forest Ham, Tillamook® Swiss Cheese, and Bacon Slices, Topped with Powdered Sugar and Raspberry Preserves (1130 cal), Served with Breakfast Potatoes (170 cal)

BRUNCH BURGER* • 14.50

A Half-Pound Grilled Black Angus Burger, Tillamook[®] Cheddar Cheese, Bacon Jam, a Sunny-Side Up Egg, Arugula, and Garlic Aioli on a Brioche Bun (950 cal), Served with Breakfast Potatoes (170 cal)

GARAGE SKILLET* • 14.99

Brisket Burnt Ends, Two Sunny-Side Up Eggs, Breakfast Potatoes, Caramelized Onions, and Sautéed Red Bell Peppers (520 cal)

CRISPY PORK BELLY EGGS BENEDICT* • 14.99

Toasted English Muffin, Crispy Pork Belly, Tomato, Avocado, and Two Sunny-Side Up Eggs, Topped with Chipotle Hollandaise Sauce (1010 cal), Served with Breakfast Potatoes (170 cal)

CHICKEN & WAFFLES* • 15.99

Crispy Chicken and Spiced Bacon Waffle Topped with Bacon Jam, Two Sunny-Side Up Eggs, and Candied Walnuts. Served with Cinnamon and Vanilla Infused Maple Syrup (1690 cal)





B.Y.O.M. • 24.99

Build Your Own Mimosa with a Bottle of La Marca® Prosecco and Fresh Orange Juice (900 cal)

MECHANIC'S MARY • 9.99

The Perfect Brunch Bloody Mary with Tito's® Vodka and Served with a Revved-Up Skewer (330 cal)