

OLD YELLOWSTONE GARAGE

SNACKS

BUTTERNUT SQUASH CAPPUCCINO 9
Toasted Hazelnut | Coconut Foam

MEXICAN MAC & CHEESE BITES 12*
House-made Chorizo | Ritz Cracker Crust
Roasted Poblano

MOZZARELLA & SPECK 13*
Spiced Tomato Sauce | Grated Parmigiano | Basil

HOUSE-MADE CHARCUTERIE & CHEESE 18*
Grilled 460° Bread | Assorted Jams & Mustards
Dried Fruits | Toasted Nuts

ROASTED LAMB MEATBALLS 'GYRO STYLE' 14*
Mint Pesto | Coconut Tzatziki

OYG POUTINE 14
Calabrian Chilis | Reeds Dairy Squeaky Cheese
Tater Tots | Brown Gravy

#1 BREADED WING DINGS 16*
Grappa Hot Sauce | Pt. Reyes Blue Cheese Dressing

BONE MARROW FONDUE W/ CIABATTA 12*
Vegetable Add Ons 1.50 ea | Meat Add Ons 3.00 ea
Broccolini | Fingerling Potatoes | Sun-dried Tomatoes
Charred Fennel | King Trumpet Mushrooms
San Daniele Prosciutto | Speck Alto Adige | Fennel Salumi

FROM THE GARDEN

SIMPLE PLEASURES 11
Wild Arugula | Shaved Parmigiano | Toasted Almonds | Fig Balsamic Dressing

WINTER CITRUS 11
Grapefruit & Orange | Frisée | Radish | Sangra Extra Virgin Olive Oil | Toasted Pinenuts

JEWELS ON TOAST 12*
Brussels Sprouts Caesar | White Anchovy | 460° Grilled Ciabatta | Grated Parmigiano

FLOUR & WATER

OYG LASAGNA 22*
Our Original Layered Pasta Bowl | Esposito's Spiced Provolone Sausage | Ricotta
San Marzano Tomatoes | Basil | Grated Parmigiano

NOT YOUR GRANDMA'S PASTA 19
Spaghetti | Tomato Gravy | Locatelli Pecorino Romano

SANDWICHES, ETC.

FRANK 'FRANKY THE BEAST' SCARABINO 19*
10 oz 'SRF' Wagyu Burger | White Cheddar | Grilled Onions
Candied Cherry Pepper Bacon | Creole Mayo
Shredded Lettuce | Baked Potato Fries

MARCO POLLO 16*
Open Faced Chicken Parmigiano | Pulled Mozzarella
Tomato Gravy | Basil

FROM THE RANGE 22*
6 oz Allen Brothers Flank Steak | Garlic Spinach
Italian Chimichurri | Baked Potato Fries

THE HEALTH NUT 16
Tri-Color Quinoa Skillet | Flax Seed | Heirloom Carrots
Tuscan Kale

PIZZA PIE

FATHER GUIDO SARDUCCI 23*
Esposito's Spiced Provolone Sausage | Tuscan Kale
Mixed Wild Mushrooms | Caramelized Onions
Wild Arugula | House-made Mascarpone | Mozzarella

BIANCO 19
House-made Mascarpone & Ricotta | Grated Parmigiano
Locatelli Pecorino Romano | Mozzarella

9TH AVE 22*
Calabrese Salumi | Fennel Salumi | San Marzano Tomatoes
Esposito's Spiced Provolone Sausage | Chili Flakes

OLD FAITHFUL 18
San Marzano Tomatoes | Pulled Mozzarella | Basil

ACCESSORIES

HEIRLOOM CARROTS 7

BAKED POTATO FRIES 7

GARLIC SPINACH 6

SWEET POTATO FRIES 7

GRILLED CHICKEN BREAST 7*

6 OZ ALLEN BROTHERS
FLANK STEAK 16*

FISH OF THE MOMENT 13*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne

FOR THE BAMBINOS

BASIC SALAD 9

Mixed Greens | Red Onions | English Cucumbers | Baby Heirloom Tomatoes

CHEESE PIZZA 12 | PEPPERONI PIZZA 13

5 OZ CHEESEBURGER 13*
served w/ baked potato fries

GRILLED CHICKEN 13*
served w/ vegetables

HOLLOW TUBED PASTA 12
Plain, Butter, Mac & Cheese or Tomato Sauce

MENU GLOSSARY

Alici: Marinated white anchovy.

Bechamel: Rich white sauce made with milk infused with herbs and other flavorings.

Calabrian Chilis: Small red cherry peppers or "Devil's Kiss".

Capo: The boss of bosses.

Candied Bacon: Cherry peppers, jalapenos, brown sugar, cooked really slow until crispy.

Charcuterie: Chair means 'meat' & cuit means 'cooked'. Is the branch of cooking devoted to prepared meat products, such as bacon, ham, sausage, terrines & confit.

Chimichurri: Uncooked sauce that can have a variety of uses. It comes in a green & red version, originated in Argentina & Uruguay. Made from finely chopped parsley, garlic, olive oil, oregano & red wine vinegar.

Chorizo: Mexican chorizo sausage is usually made from fatty pork. Meat is usually ground & often contains chili peppers, paprika, garlic powder.

Consigliere: Counselor. Position within the leadership structure of the Sicilian, Calabrian & American Mafia.

Crème Fraîche: Soured cream.

Fennel Salumi: Typically from southern Tuscany, generally made from pork cheek, shoulder or belly. Fennel is the key ingredient, cured no less than 5 months. Also called finocchiona.

Fingerling Potatoes: Small, stubby finger-shaped potato.

Flank Steak: Cut from the abdominal muscle or lower chest of the cow.

Grappa: An alcoholic beverage, a fragrant, grape based pomace brandy of Italian origin that contains 35 to 60 percent alcohol by volume.

Locatelli Pecorino Romano: Pasteurized sheeps' milk. Aged for a minimum of 9 months, hard & dense, strong & sharp flavor.

Mascarpone: Italian cream cheese made with either vinegar or citric acid.

Pancetta: Italian-cured belly of pork.

Pollo: Chicken.

Pork Belly: Boneless cut of fatty meat from the belly of the pig.

San Daniele Prosciutto: Italian dry cured ham that is usually thinly sliced & served uncooked. Must come from the region to be called San Daniele. Our prosciutto is aged for 24 months.

Squeaky Cheese: Another name for cheese curd. Cheese curds are the moist pieces of curdled milk. Quebec, Canada is where poutine originated. Most famous name is bacon.

Speck: Cured, smoked meat native to Alto di Adige region of Northern Italy. Deep red color with heavily marbled traces of fat.

Sugo: Sauce.

Taggiasca Olives: Small, fruity Italian olive from Liguria, Italy.

Trampetti Olive Oil: Prestigious organic Umbrian oil features an ultra low acidity level.

Tzatziki: Is a sauce served with grilled meats or as a dip. Made of salted strained yogurt, cucumbers, garlic, salt, olive oil, some type of vinegar & herb depending on preference.

Wagyu: Any of four Japanese breeds of beef cattle. Four breeds are Japanese black & brown cow, Japanese Polled & Japanese Shorthorn. These breeds contain a higher percentage of omega-3 & omega-6 fatty acids. Has increased marbling compared to normal cattle. Some examples are Matsusaka, Kobe, Yonezawa & Mishima beef.

MOBSTER NAMES

Frank 'Franky the Beast' Scarabino: New York City mobster and former 'soldier' in the New Jersey based DeCavalcante crime family before becoming a government informant. Scarabino's criminal activities were labor & construction racketeering, illegal gambling, loansharking, extortion & murder.

Guido Sarducci: Fictional character created by American comedian Don Novello. Sarducci, a chain-smoking priest with tinted glasses, works in the United States as gossip columnist & rock critic for the Vatican newspaper L'Osservatore Romano.

EXECUTIVE CHEF/IL CAPO: PAULIE O'CONNOR | CHEF DE CUISINE/CONSIGLIERE: JEREMY WILLIAMSON
Please be patient, everything is prepared to order with love

A 20% gratuity may be added to parties of 5 or more
We do not except OYG gift cards from the Alpine or Million Dollar Cowboy Steakhouse locations
Sorry for the inconvenience

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.