

G A R A G E

g r i l l & f u e l b a r

Garage welcomes indoor dining back as of February 1st, 2021. The new MDHHS guidelines limit us to 25% capacity and a curfew of 10:00pm, whereby all **indoor** dining guests must be vacant at this time. Below are some of the policies and procedures we have implemented to keep us all safe. Thank you again for those of you whom have braved the Michigan winter to dine with us. Our Patio and Carryout/Curbside will still be available.

Reservations-

Garage Grill & Fuel Bar will be accepting a limited number of Reservations Via Resy.com, Reservations may be made through our Host Stand at 248-924-3367.

With 25 % Capacity we are limiting our table times to 1.5 hours for parties of 4 or less, please help us ensure your table times by arriving on time and allowing us the ability to give you a wonderful dining experience. We do ask your promptness in departing on time and allowing other diners their opportunity. As always, we will have some space designated for walk in seating on a first come, first serve basis.

Patio Dining-

Our heated outdoor seating will be available via reservations by calling Garage Grill and Fuel Bar 248-924-3367. We recommend blankets to help keep you warm while braving Michigan's outdoor temperatures. Tables will be available for walk in purposes also at a first come, first serve basis.

Hours of Operation

Monday CLOSED

Tuesday- Friday Dinner Service: 4:30pm – 9:00pm

Saturday: Brunch- 10:30am-3:00pm

Dinner- 4:30pm- 9:00pm

Sunday: Brunch- 10:30am-3:00pm

Dinner- 4:30pm-8:00pm

Mask up

Per MDHHS orders, masks are required when moving throughout our establishments. Disposable face coverings are available at host stand if needed. We do ask when entering/ departing or using our restrooms you Mask Up.

ADDITIONAL PROCEDURES-

- Spacing of 6ft between tables
- Social distancing in common areas
- Waiting areas closed off
- Hand sanitizer provided to each guest
- Disposable menus/ QR codes available
- Contract tracing
- Frequent sanitation of bathrooms
- Sanitation between table seatings
- Staff required to wear mask
- Added sanitation in kitchen area
- Periodic Ionic charge fogging to help keep us clean.