



## SHAREABLES



### SASHIMI WON-TACOS\* 16.50

sashimi-grade ahi tuna packed into crispy wonton shells with mango-jicama salsa, sweet soy, scallions + wasabi cream

### TRASH CAN BRISKET NACHOS 19.50

nachos done Motley Que BBQ-style, corn tortilla chips, nacho cheese sauce, jalapeños, crema, pico de gallo, burnt ends from our house-smoked beef brisket + chipotle BBQ sauce

### THE ULTIMATE ASIAN CHICKEN WRAPS 16.50

minced chicken, southeast Asian spring rolls, Thai-style skewers, peanut, sesame-soy + sweet chili dipping sauces, served with build-your-own crisp lettuce cups

### GUY-TALIAN FONDUE DIPPERS 14.50

pepperoni breadsticks served alongside our smoky provolone + Italian pork sausage cheese dip, topped with fresh diced tomato + basil

### TRIPLE-T FRIES 15.50

truffle, truffle + more truffle!  
julienne-cut fries tossed with black truffle, truffle-infused gouda cheese + a creamy white truffle dip

### VEGAS FRIES 14.50

featured on “Diners, Drive-Ins and Dives”.  
a throwback to Guy’s UNLV days! crispy sidewinder fries tossed in spicy buffalo seasoning + topped with blue cheese crumbles, served with house-made buffalo sauce + blue-sabi (blue cheese + wasabi) dipping sauce

### SPINACH & ARTICHOKE -STUFFED MUSHROOMS 17.50

sautéed spinach, artichoke hearts, jalapeño, parmesan, SMC (super-melty cheese), crimini mushroom caps + crispy panko bread crumbs

## GREENS + CHILI BEANS

add blackened chicken breast 5

### SOUTHERN SMOTHERED CHILI BOWL 15.50

“low and slow” cooked beef + pork chili topped with melted cheddar cheese, sweet cornbread, sour cream + scallions

### MORGAN’S GREEK SALAD 15.50

crisp romaine lettuce, cucumbers, carrots, olives, tomatoes, radishes, red onions, feta cheese, parmesan, croutons, a smear of hummus + tangy lemon vinaigrette

### THE ITALIAN DELI SALAD 17.50

we build this salad in a crown of prosciutto-wrapped smoked provolone! imported Italian meats & cheeses, romaine lettuce, olives + pickled Italian veggies, all tossed in red wine vinaigrette

### BIG BITE CAESAR SALAD 16.50

fresh romaine lettuce, croutons, Guy’s house-made caesar dressing + loads of parmesan cheese are loaded into a crisp, garlicky mega-crouton

## AIN’T NO THING BUTTA CHICKEN WING...

we brine + roast each wing before frying & tossing in one of our signature sauces!

### FIREBALL WHISKY WINGS 16.50

tossed in house-made buffalo sauce infused with Fireball Cinnamon Whisky, paired with Guy’s blue-sabi (blue cheese + wasabi) dipping sauce + raw veggie medley

### DOUBLE-BARREL BBQ WINGS 16.50

coated in a blend of Guy’s signature bourbon brown sugar BBQ sauce & chipotle, served with crispy fried onion straws, tangy ranch + raw veggie medley

### THE GENERAL’S WINGS 16.50

general Tso’s done Guy-style!  
covered in a sweet + spicy sauce, topped with toasted sesame seeds + jalapeños, served with crushed wasabi peas, rice crackers + peanuts for dipping



## BEST GASTROPUB

#GuyFieriVegas

\*Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness, especially in cases of certain medical conditions and pregnancies.



## BIG BITE BURGERS

all of our richly marbled 100% USDA choice ground beef is smash-grilled so each burger is juicy & cooked to perfection. all burgers served with quad Fries. substitute a side salad or side caesar salad instead of Fries for 3

### THE ORIGINAL RINGER BURGER 19.50

crispy rojo onion ring, Guy's signature bourbon brown sugar BBQ sauce, SMC (super-melty cheese), cheddar cheese, LTOP (lettuce, tomato, onion + pickle) + donkey sauce on a garlic-buttered brioche bun

### THE MAYOR OF FLAVORTOWN BURGER 20.50

piled with seasoned pastrami, Swiss cheese, caraway seed slaw, dill pickles, sliced tomatoes, onion straws + Dijon mustard on a garlic-buttered pretzel bun

### BACON MAC-N-CHEESE BURGER 21.50

Guy's award-winning burger  
VOTED BEST BURGER IN LAS VEGAS BY SEVEN MAGAZINE  
crispy applewood bacon, six-cheese mac 'n' cheese, LTOP (lettuce, tomato, onion + pickle), SMC (super-melty cheese) + donkey sauce, all stacked on a garlic-buttered brioche bun

### TATTED-UP TURKEY BURGER 19.50

ground turkey burger grilled with poblanos + pepper jack cheese, topped with gouda cheese, ancho bacon, sweet pepper red onion jam, LTOP (lettuce, tomato, onion + pickle) + donkey sauce on a garlic-buttered pretzel bun

### MORGAN'S VEGGIE BURGER 19.50

scratch-made vegetable burger of black beans, chickpeas, white beans, black olives, red bell pepper, garlic, artichoke hearts, jalapeño, oats, LTOP (lettuce, tomato, onion + pickle), donkey sauce + onion straws on a garlic-buttered, toasted whole-wheat bun

## KNUCKLE SANDWICHES

substitute a side salad or side caesar salad instead of Fries for 3

### '68 CAJUN SANDWICH 18.50

blackened chicken + andouille sausage, cheddar cheese, the creole trinity + Frank's RedHot butter sauce packed in a warm hoagie

### TURKEY PICNIC SANDWICH 18.50

thick slices of roasted turkey, Swiss cheese, slaw, cranberry relish, BBQ kettle chips + a slathering of donkey sauce on a garlic-buttered pretzel hoagie

### MOTLEY QUE SANDWICH 21.50

featured on "Diners, Drive-Ins and Dives"  
pulled pork shoulder smothered in Guy's bourbon brown sugar BBQ sauce, stacked with citrus slaw, pickle chips, aged cheddar cheese, onion straws + donkey sauce on a toasted pretzel hoagie

### THE BIG DIPPER SANDWICH 19.50

house-roasted top round, pepper jack cheese + crispy onions on a torpedo roll, creamy horseradish + au jus for dipping

## BREAKFAST

### \*GUY'S BIG BITE BURRITO 16.00

soft scrambled eggs, chorizo & breakfast potatoes, wrapped in a cheese quesdilla with fresh pico de gallo, black beans, guacamole & crispy fried tortilla chips & salsa

### \*BREAKFAST SAUSAGE, BACON & EGGS 15.00

two eggs cooked any style, served with two slices of applewood smoked bacon, two links of chicken apple sausage, house made home fries tossed with peppers & onions & a warm sage biscuit

### \*CARNE ASADA CHILAQUILES 16.00

fresh fried tortillas tossed with Guy's signature roasted rojo salsa, fire-roasted poblanos, crumbled Cotija cheese, grilled steak, topped with crema, avocado & two sunny side up eggs

### \*PRIME FLAT IRON STEAK + EGGS 23.00

grilled prime flat iron steak with crispy home fries, caramelized peppers & onions, house-made biscuit & two eggs any style

### MAPLE BACON FRENCH TOAST 15.00

house baked brioche soaked in maple syrup custard & griddled in brown butter. topped with dark maple syrup, candied bacon & brûléed banana

### THE BREAKFAST BURGER 20.50

half pound burger patty topped with scrambled eggs, cheddar cheese, chicken fried bacon, sausage gravy, sliced tomatoes + onions, donkey sauce & hand tossed spinach in a red wine vinaigrette, served on a garlic toasted brioche bun

## FLAVORTOWN FINALE

### GUY'S CHEESECAKE CHALLENGE 14.50

half a marble cheesecake topped with potato chips, pretzels + hot fudge

### S'MORES MONTE CRISTO 14.50

chocolate + marshmallow between fried brioche, served with chocolate + raspberry dipping sauces

### TRIPLE-DOUBLE MINT PIE 14.50

mountain of mint chocolate chip ice cream pie with Oreo cookie crust, mint candies + hot fudge

### FRIED ICE CREAM BOULDER SUNDAE 15.50

oversized fried ice cream boulder rolled in spiced corn flakes, peanut butter, bananas, pineapple, raspberry & chocolate sauces + whipped cream

### SEVEN-LAYER JACK DANIEL'S CHOCOLATE CAKE 15.50

chocolate + Jack Daniel's whiskey!  
with cream anglaise + chocolate sauce

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house-roasted top round, pepper jack cheese + crispy onions on a torpedo roll, creamy horseradish + au jus for dippin'

## BIG EATS

add a side salad or side caesar salad to your dinner for 5

### AMERICAN ROYAL RIBS 33.50

a full rack of St. Louis-style pork ribs slathered in Guy's signature bourbon brown sugar BBQ sauce, served with mac 'n' cheese, cheddar poblano cornbread + pickle

### 14-HOUR BEEF BRISKET 34.50

"low and slow" smoked beef brisket covered in chipotle BBQ sauce, sliced and piled on garlic toast with citrus slaw + fries

### CEDAR PLANK SALMON WITH JALAPEÑO APRICOT JAM 32.50

jalapeño and apricot-glazed salmon fillet, baked on cedar with fresh rosemary + garlic smashed potatoes

### FLAT IRON STEAK AND SMASHED POTATOES 35.50

8 oz. prime flat iron steak, seared and sliced with garlic smashed potatoes, grilled asparagus, onion straws + spicy chimichurri sauce

### CAJUN CHICKEN ALFREDO 29.50

Cajun-spiced, blackened chicken breast, white wine & parmesan alfredo sauce, sun-dried tomatoes, penne pasta, diced roma tomatoes + scallions

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## COCKTAILS 15

**GO BIG!** Have your favorite cocktail in a 52 oz. punch bowl 38

### PANOE CATTLE

Cruzan Strawberry rum, mint, strawberry + squeezed lime

### AUSTIN SWEET TEA

Firefly Sweet Tea vodka, peach schnapps + fresh lemon juice

### CRAZY HAGAR

Sammy's Beach Bar rum, fresh-squeezed lemon, crisp mint + topped with Gosling's ginger beer

### CUCUMELON

Choice of Effen Cucumber vodka or Hendrick's gin, fresh cucumber + watermelon juice, lemon squeeze + tonic

### KICKED UP CADDY

Patrón Silver tequila, Cointreau, Grand Marnier, agave syrup, fresh lime juice, shaved jalapeño + a spiced salt rim

### KENTUCKY ROCK'R

Woodford Reserve bourbon, apple juice, fresh lemon sours, maple syrup + Angostura bitters

### NOT SO OLD FASHIONED

Bulleit Rye bourbon, orange bitters, basil-infused apple syrup, muddled orange + raspberry

### TATTOOED MOJITO

Sailor Jerry rum, muddled blackberry, lime, mint, agave nectar + club soda

### TRUE GINGER

Jameson Irish whiskey, ginger, peach juice, lemon squeeze + ginger beer

### LEMON DROP...NOT

Ketel One Citroen vodka, St-Germain elderflower liqueur, fresh rosemary, fresh lemon sour, simple syrup + sugar cane rim

### GUIDO'S FREAKY TIKI

Captain Morgan Original Spiced rum, passion fruit purée, fresh-squeezed orange juice, pineapple juice, lime juice, splash of grenadine + topped with Myers's Original Dark rum

### CRANBERRY SANGRIA

Medley of Chateau Ste. Michelle wine, Skyy vodka + fresh fruit

## FROZEN SHOTS 9

**SEASONAL**

**CROWN APPLE**

**FIREBALL**

**PATRÓN**

**CHOCOLATE CAKE**

**OATMEAL COOKIE**

**PB&J**

**WHITE GUMMY BEAR**





## DRAUGHT BEER

### LOCAL DRAUGHT BEER

Samuel Adams Boston Lager (Boston, MA)	7.50
Samuel Adams Seasonal (Boston, MA)	8.50
Angry Orchard Cider (Cincinnati, OH)	7.50
Newcastle Brown Ale (England)	7.50
Blue Moon (Golden, CO)	6.50
Coors Light (Golden, CO)	6.50
Guinness (Ireland)	8.50
Joseph James Weize Guy (Las Vegas, NV)	8.50
Modelo (Mexico)	8.50
Dogfish Head 90 Minute IPA (Milton, DE)	9.50
Miller Lite (Milwaukee, WI)	6.50
Rogue Dead Guy Ale (Newport, OR)	8.50
Firestone 805 (Paso Robles, CA)	8.50
Firestone Easy Jack IPA (Paso Robles, CA)	8.50
Lagunitas IPA (Petaluma, CA)	9.50
Ballast Point Sculpin IPA (San Diego, CA)	9.50

also available in 64 oz. pitchers

Ask for our gluten-free beers

## WINE

### RED

	glass	bottle
Hunt & Ryde '68 Red Blend, Sonoma	15	51
Davis Family Vineyards Soul Patch Pinot Noir		98
Hunt & Ryde Zinfandel, Sonoma		90
Hunt & Ryde Pinot Noir, Russian River		90
Hunt & Ryde Red Trophy, Rockpile		120
Chateau Ste. Michelle Cabernet, Columbia Valley	14	49

### WHITE

Hunt & Ryde '68 White Chardonnay	14	51
Chateau Ste. Michelle Riesling, Columbia Valley	13	49

### FIZZ

Moët & Chandon Champagne		99
Veuve Clicquot Brut		168