





SHAREABLES



SASHIMI WON-TACOS

sashimi-grade ahi tuna and mango-jicama salsa packed into crispy wonton taco shells, drizzled with sweet soy-wasabi cream

SMOKED GOUDA AND PALE ALE FONDUE

pale ale fondue, aged parmesan, warm soft pretzel

TRASH CAN NACHOS

warm corn tortilla chips, smoked brisket, SMC (super-melty cheese), cheddar, beans, jalapeños, crema, pickled red onion, cilantro, pico de gallo

\$15 BRISKET SLIDERS

bbq brisket piled high, crispy bacon, chipotle aioli, citrus slaw, pretzel slider buns

VEGAS FRIES

Guy's Signature dish — a throwback to his UNLV college days! Crispy sidewinder-cut fries are tossed in spicy buffalo seasoning, topped with blue cheese crumbles, served with Guy's cool blue-sabi (blue cheese + wasabi) dipping sauce

\$15

BLOODY MARY SHRIMP COCKTAIL

grilled and chilled shrimp with spicy bloody mary cocktail sauce, bloody mary garnish + lemon

\$14

\$12

\$17

AIN'T NO THING BUTTA CHICKEN WING...

JALAPEÑO BUFFALO WINGS

wings tossed in house-made buffalo sauce served with raw veggie medley, Guy's blue-sabi (blue cheese + wasabi) dipping sauce to put out the fire!

DOUBLE-BARREL BBQ WINGS

smoked chicken wings, tossed in Guy's bourbon brown sugar bbq sauce, served with crispy fried onion straws, house-made ranch + raw veggie mix

OLD BAY WINGS

crispy wings tossed in old bay-spiced garlic butter served with house-made ranch + raw veggie mix

\$14

\$14

\$14

SOUP + SALAD

BIG BITE CAESAR SALAD

crisp romaine, parmigiano, house-made caesar dressing, croutons
(add chicken \$4, add steak \$5, add shrimp \$6, add salmon \$7)

FARMSTAND *V*

mixed greens, avocado, corn, chickpeas, cherry tomatoes, carrots, pickled red onions, roasted shallot vinaigrette

THE ULTIMATE COBB SALAD

smoked chicken, smoked bacon, tomatoes, cucumbers, romaine lettuce, crumbled blue cheese, hard boiled egg, avocado + buttermilk dressing

SMOTHERED DRAGON CHILI BOWL

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

FRENCH ONION SOUP

swiss, provolone, parmesan crostini

\$13

\$12

\$17

\$9

\$9

V – Vegetarian Option

Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness, especially in cases of certain medical condition and pregnancies.
Menu description may not list all ingredients or ingredients may be combined during the cooking process. If you have any food allergies, please notify your server.

BIG BITE BURGERS

Welcome to burger nirvana. All of our richly marbled 100% USDA choice ground beef is grilled to perfection. Your taste buds will thank you. All burgers are served with seasoned fries and ketchup.

BACON MAC-N-CHEESE BURGER

\$18

Guy's award-winning burger

VOTED BEST BURGER IN LAS VEGAS BY SEVEN MAGAZINE WINNER OF NEW YORK CITY FOOD AND WINE FESTIVAL'S BURGER BASH

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

STRAIGHT-UP WITH CHEESE

\$13

SMC (super-melty cheese), cheddar, LTOP (lettuce, tomato, onion + pickle), donkey sauce on a garlic-buttered brioche bun

THE MAYOR OF FLAVORTOWN

\$18

piled high with seasoned pastrami, swiss cheese, caraway slaw, dill pickles, sliced tomatoes, onion straws + donkey sauce on a garlic-buttered pretzel bun

THE RINGER

\$16

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

TATTED-UP TURKEY BURGER

\$17

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 *V*

\$14

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 on a garlic-buttered toasted whole-wheat bun

SIGNATURE SANDWICHES

All sandwiches are served with seasoned fries and ketchup.

BIRD IS THE WORD

\$18

crispy fried, all-natural chicken breast, honey hot sauce, cheddar, slaw, on a garlic-buttered brioche burger bun

TURKEY PIC-A-NIC

\$16

thick slices of roasted turkey, swiss cheese, slaw, cranberry relish, bbq kettle chips + a slathering of donkey sauce on a hoagie roll

MOTLEY QUE

\$16

pulled pork 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 bun

HOT PASTRAMI RUEBEN

\$16

house made pastrami, finely sliced and piled high, swiss cheese, sweet and sour cabbage, russian dressing, on a garlic-buttered toasted marble rye

ROAST PORK AND RABE

\$16

melty chunks of marinated smoked and roasted pulled pork, provolone, garlicky broccoli rabe, on a garlic-buttered toasted hoagie

GRILLED CHEESE *V*

\$13

six-cheese mac n cheese, SMC (super-melty cheese), stuffed and stacked between slices of garlic-butter toasted sourdough

PHILLY CHEESESTEAK

\$15

thin sliced prime rib, caramelized onions, melted provolone, garlic-buttered hoagie

PHILLY CHEESESTEAK GUY'S WAY

\$16

thin sliced prime rib, caramelized onions, melted provolone, garlic-buttered hoagie SMC (super-melty cheese), charred peppers and poblanos

BIG EATS

Add Side Salad or Caesar Salad for \$5

CAJUN CHICKEN ALFREDO

\$21

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

SIRLOIN STEAK

\$29

sirloin steak, seared and sliced with roasted garlic mashed potatoes, peppers, onions + mushrooms

CEDAR SALMON + JALAPEÑO APRICOT GLAZE

\$28

jalapeño and apricot-glazed salmon, baked on cedar with fresh rosemary, roasted garlic mashed potatoes + broccoli rabe

BACON-WRAPPED BBQ SHRIMP

\$24

applewood bacon wrapped shrimp, glazed with chipotle bbq sauce, served with old school rice pilaf, charred lime + mango jicama salsa

CHICKEN FRIED CHICKEN

\$26

pickle brined and pounded crispy chicken breast, jalapeno sausage cream gravy, brussels sprouts, bacon + parmesan

AMERICAN ROYAL RIBS

\$30

a full rack of St. Louis pork ribs dry-rubbed, hardwood smoked and basted in Guy's bourbon brown sugar bbq sauce, served with mac n cheese, corn bread + pickle

1/2 RACK AMERICAN ROYAL RIBS

\$17

a half rack of St. Louis pork ribs dry-rubbed, hardwood smoked and basted in Guy's bourbon brown sugar bbq sauce, served with mac n cheese, corn bread + pickle

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