



SHAREABLES



SASHIMI TUNA WON-TACOS \$179

Four crispy wonton tacos stuffed with sashimi-grade ahi tuna, mango jicama salsa, wasabi cream + sweet soy.

TRASH CAN NACHOS \$239

Crispy corn tortilla chips, black beans, smoked pulled pork, SMC (super melty cheese), pico de gallo, crema, crumbled Cotija cheese, pickled red onions, cilantro + shaved jalapeños.

COZUMEL ISLAND CALAMARI \$169

Lightly breaded and seasoned calamari, fried tender with peppers, onions, lemon and served with sweet garlic + pepperoncini chili sauce.

VEGAS FRIES \$189

Crispy sidewinder fries tossed in house made Buffalo sauce, served with blue-sabi (blue cheese + wasabi) dipping sauce. A throwback to Guy's UNLV days!

PLAYA GUACAMOLE \$139

Crushed ripe avocados, fresh lime, cilantro, white onion, jalapeños + selection of seasonal toppings!

ROCK SHRIMP CEVICHE \$179

Tequila, lime, orange and lemon marinated shrimp, cucumber, avocado, pico de gallo, cilantro + tortilla chips.

AWESOME PRETZEL CHICKEN TENDERS \$129

All white-meat tenders coated in crunchy, crushed pretzels and panko + served with spicy honey-Dijon dipping sauce.

SALADS + SOUPS

BIG BITE CAESAR SALAD \$159

Chopped crisp romaine hearts, cheese taquito, parmesan + house made Caesar dressing.
Add grilled chicken breast \$69

ACAPULCO GOLD \$169

Shredded romaine, tomatoes, cheddar, black beans, red onions, avocado, shaved radish, crunchy tortillas + chipotle ranch.
Add Grilled Chicken Breast. \$59

CHICKEN TORTILLA SOUP \$89

Roasted chicken in a hearty house made chicken broth, fire-roasted tomatoes, poblano pepper, lime crema, avocado + crispy tortilla strips.

AIN'T NO THING BUTTA CHICKEN WING...

BOURBON BROWN SUGAR BBQ WINGS \$239

Tossed in Guy's signature Chipotle BBQ sauce, with crispy onions, served with buttermilk ranch + raw veggie medley.

GARLIC BUTTER BUFFALO WINGS \$239

Tossed in house made buffalo sauce, served with blue-sabi (blue cheese + wasabi) dipping sauce + raw veggie medley.

MARGARITA WINGS \$239

Tossed in house made margarita sauce, served with ranch dipping sauce + raw veggie medley.

STREET TACOS

CHIPOTLE BBQ PORK SOFT TACOS \$149

Soft tortillas filled with slow-cooked sweet and spicy chipotle pulled pork, roasted corn salsa, crumbled cotija cheese, cilantro + tequila lime crema.

DRUNKEN FISH TACOS \$149

Lightly plancha seared chunks of tequila-citrus tilapia, avocado, fresh veggies + mojo de ajo. These tacos are a slam drunk!

CARNE ASADA STREET TACOS \$149

Juicy, tequila marinated grilled steak is the mvp of these tacos! finished with onions, cilantro, generous sides of roasted red salsa + fresh pico de gallo.

FRIED CHICKEN TACOS \$149

Soft tortillas filled with pretzel crushed fried chicken, guacamole, lettuce, pico de gallo + chipotle ranch.

FLAVORTOWN BIG EATS

《《 14-HOUR BEEF BRISKET \$369

Slow cooked N juicy! Smoked beef brisket covered with Guy's signature bourbon brown sugar BBQ sauce, sliced and stacked on a toast, coleslaw + mix of fries.

CAJUN CHICKEN ALFREDO PASTA \$229

Cajun-spiced blackened chicken breast, white wine, sun dried tomatoes, penne + creamy parmesan sauce.

VOLCANO CHICKEN \$239

Grilled all natural chicken breast, roasted garlic mash, chipotle BBQ cream sauce, plancha seared seasonal vegetables, crispy onion straws + chives.

《《 MOTLEY QUE RIBS \$369

House smoked St. Louis ribs glazed with bourbon brown sugar BBQ sauce. Served with mac n cheese + warm toast.

STEAK CHIMICHURRI \$399

Plancha seared Angus steak, fresh chimichurri sauce, roasted garlic mashed potatoes, topped with a sunnyside fried egg.

FRESH GARDEN PASTA \$199

Sweet corn, cauliflower, lima beans, roasted roma tomato, garlic and white wine + parmesan.

Add chicken \$59

SIGNATURE SANDWICHES

All sandwiches are served with crispy seasoned fries and ketchup.

MOTLEY QUE PULLED PORK SANDWICH \$199

Straight from Guy's BBQ crew. Pulled pork smothered in Guy's bourbon brown sugar BBQ sauce, citrus slaw, pickle chips, donkey sauce, aged cheddar + onion straws... stacked on a ciabatta bun.

CHICKEN AVOCADO BLT \$199

Grilled chicken breast, smoked bacon, cheddar cheese, sliced avocado, tomato, shredded lettuce + donkey, on garlic-buttered brioche bun.

THE BIG DIPPER \$229

Roasted premium top round, melted pepper jack cheese, crispy onion straws, toasted garlic ciabatta, horseradish sour cream + au jus.

BIG BITE BURGERS

All our burgers are 100% Angus ground beef, seared and smashed to perfection on the griddle for the ultimate texture and flavor.

Served with crispy seasoned fries and ketchup.

BACON MAC-N-CHEESE BURGER \$239

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

Crispy applewood smoked bacon, creamy four-cheese mac n cheese, all-natural signature blend ground beef, lettuce, tomato, onion, pickle + donkey sauce on garlic-buttered brioche.

THE RINGER \$229

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

TRIPLE B BURGER \$239

Go big or go home! all-natural signature blend ground beef seasoned with creole blackening spice, topped with blue cheese, ancho bacon, LTOP + donkey sauce on garlic-buttered brioche.

STRAIGHT UP WITH CHEESE \$209

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

NIÑOS BITES

Ten years old and under menu.

MAC N CHEESE BOWL \$89

Creamy four cheesy mac n cheese pasta. Finger licking!
*With Grilled chicken \$109

GRILLED CHEESE SANDWICH \$109

Brioche bread + Cheddar SMC (super melty cheese) served with a mix of crunchy seasoned fries.

PLAIN JANE BURGER \$119

5 oz smashed burger, stuffed' in a toasted brioche bun + fries. Add Cheddar + SMC (super melty cheese) for an added kick.

CHICKEN TENDERS \$119

Tender house made grilled or fried all white chicken meat tenders with honey mustard.

SWEETS

GUY'S CHEESECAKE CHALLENGE \$199

A huge mountain of cheesecake topped with potato chips, pretzels + hot fudge.

CHURROS \$99

Freshly fried churros with spicy chocolate + dulce de leche dips.



COCKTAILS

SIGNATURE COCKTAILS

Hangover Recovery Bloody Mary 22oz
And you keep the glass! \$229

Austin Sweet Tea 22oz
Vodka, peach, lemon, fresh brewed ice tea.
And you keep the glass! \$229

Caliente Margarita 22oz
Jalapeño infused tequila, Triple Sec,
homemade margarita mix.
And you keep the glass! \$229

Frozen Mar-Guy Rita 22oz
Tequila, Triple Sec, homemade margarita mix.
Choose strawberry or mango flavor.
And you keep the glass! \$229

Authentic Paloma 22oz
Tequila, Fresca, grapefruit, lime.
And you keep the glass! \$229

Coconut Mango Agua Fresca 22oz
Tequila silver, mango puree, natural coconut water,
pineapple and orange juice.
And you keep the glass! \$229

Rocked Out Colada 22oz
Aged Rum, homemade mango piña colada mix,
served on the rocks. *And you keep the glass!* \$229

Frozen Horchata Colada 22oz
Rum, coconut, pineapple, vanilla, cinnamon.
And you keep the glass! \$229

Java Guava 22oz
Rum, Amaretto, guava, lime, ginger beer.
And you keep the glass! \$229

COLD BATCHED SKULL SHOTS

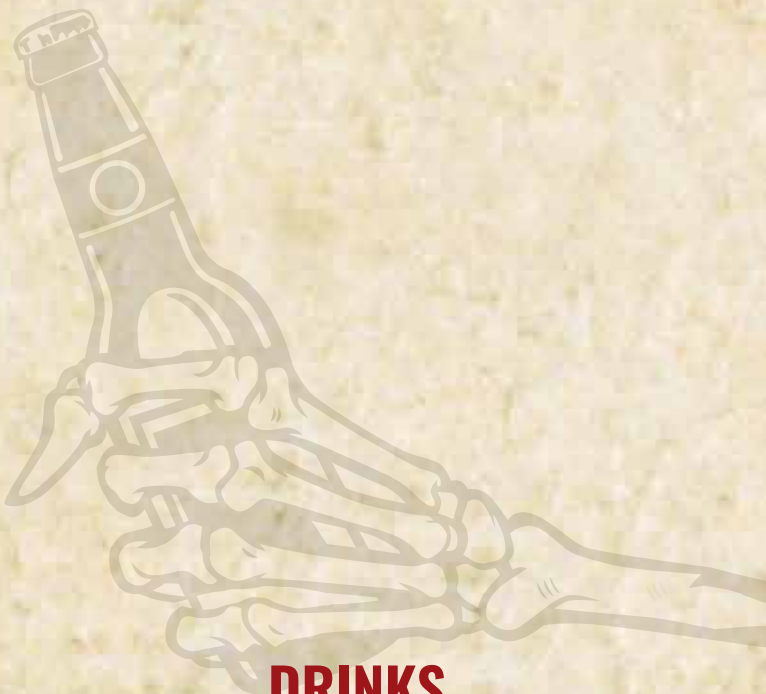
Blue Storm
Vodka, peach, coconut, pineapple, Blue Curacao. \$99

Pineapple Kamikaze
Vodka, Triple Sec, lime, pineapple. \$99

Tequila Sunrise
Tequila, pineapple, orange, grenadine. \$99

El Niño
Southern Comfort, Rum, orange, cherry. \$99

All prices are in mexican pesos with 16% taxes included.



DRINKS

BEER BOTTLE

XX Lager 12oz \$55

XX Ambar 12oz \$55

Sol 12oz \$55

Tecate Light 12oz \$65

Indio 12oz \$65

Bohemia Obscura 12oz \$65

Bohemia 12oz \$65

Heineken 12oz \$69

Coors Light 12oz \$69

DRAUGHT BEER

16oz \$75 22oz \$85

LOCAL HANDCRAFT BEER \$85

ASK YOUR SERVER

BEVERAGES

SOFT DRINKS

Lemonade \$49

Flavored Lemonade

Strawberry, Mango or Guava \$69

Canned Soda \$39

Bottled Water \$39

Water Evian \$49

Perrier \$59

Fruit juice \$39

Iced Tea \$49

COFFEE & TEA

Regular Coffee \$49

Decaffeinated \$49

Espresso \$49

Hot tea \$49

Ask your server for the wine list.

All prices are in mexican pesos with 16% taxes included.