



GUY'S CLASSIC COCKTAILS

CALIENTE MARGARITA 9

Jalapeno infused El Jimador Silver, Cointreau, house made fresh lime sour

GUY'S "DE LA CASA" MARGARITA 8

Blue Agave Silver Tequila, Cointreau, house made fresh lime sour

AUSTIN SWEET TEA 8

Deep Eddy's Vodka, sweet tea, lemon juice, white peach syrup

TATTOOED MOJITO 9

Captain Morgans, lime, blackberries, mint, club soda

CRAZY HAGAR 9

Sammy's Beach Bar Rum, lemon, mint, cucumber infused syrup, ginger beer

TEXAS MULE 9

Titos, orange, mint, lime, ginger beer

LEMON DROP.. NOT 7

Citrus Vodka, St. Germain, rosemary syrup, lemon juice

STRICTLY BASIL 8

Basil Hayden Bourbon, basil syrup, lime, pomegranate

GUY'S BIG ISLAND PUNCH 8

Southern Comfort, Bacardi Dragonberry, orange pineapple, mango, lime, cherry

THROWBACK

HERBAL GIMLET 12

Tanqueray, fresh lime, basil syrup

NOT SO OLD FASHION 10

Bulliet Rye, orange bitters, basil infused apple syrup, Muddle Orange & Raspberry

BLACK MANHATTAN 10

Bulliet Rye, Foro Amaro, orange bitters

SOUTHERN BELLE 9

Effen Dutch Cucumber Vodka, St. Germain, pineapple, fresh squeezed Lime

APPLE-PIE-TINI 8

Vanilla Vodka, Frangelico, apple cider, cinnamon, graham cracker rim

DOWN & DIRTY MARTINI 11

Ketel One, olive juice, touch of tabasco, blue cheese stuffed olives

DRY LEMON 13

Hendricks, tonic, lemon juice

RED WINE

KENDALL JACKSON CABERNET SAUVIGNON 12/48

14 HANDS MERLOT 8/32

LA CREMA PINOT NOIR 12/48

NORTON MALBEC 7/28

RUFFINO CHIANTI 10/40

CAMARO RED SANGRIA 7

WHITE WINE

ECCO DOMANI PINOT GRIGIO 7/28

KENDALL JACKSON CHARDONNAY 10/40

CHATEAU ST. MICHELLE REISLING 8/32

MURPHY GOODE SAUVIGNON BLANC 8/32

SANDTRAP WHITE SANGRIA 7

DRAFT BEERS

ANGRY ORCHARD.....	5.50
BALLAST POINT.....	6.50
BLUE MOON.....	5.50
BUD LIGHT.....	2.75
BUDWEISER.....	2.75
KONA LONGBOAR.....	5.50
LAGUNITAS.....	5.50
STELLA.....	5.50
SWAMP HEAD.....	5.50
YEUNGLING.....	2.75

BOTTLED BEERS

BECKS NON-ALCOHOLIC.....	3.75
BUD LIGHT.....	3.50
COORS LIGHT.....	3.50
CORONA.....	4.75
CORONA LIGHT.....	4.75
HEINEKEN.....	4.75
MICHELOB ULTRA.....	3.50
MILLER LITE.....	3.50
OMISSION (GLUTEN FREE)...	4.50
CRAFT SEASONAL.....	6.50

Guy's Guy Fieri



APPETIZERS



TRASH CAN NACHOS 13.95

Warm corn tortilla chips, smoked brisket, bourbon brown sugar BBQ sauce, SMC (super melty cheese), cheddar, beans, jalapeños, crema, pickled red onion, cilantro + pico de gallo

ROASTED GARLIC HUMMUS 6.95

Scratch-made chickpea hummus, olive tapenade, fire roasted red peppers, herb grilled flatbread + fresh veggies

PULLED PORK SLIDERS 11.95

Hardwood smoked pork butt, bourbon brown sugar BBQ sauce, slaw, pickles, chipotle ranch, brioche slider buns

CHICKEN TENDERS 10.95

Pounded out, panko-cruste crisp chicken tenders.
Served with beer honey mustard, ranch + BBQ dipping sauces

SASHIMI TUNA WON-TACOS 9.95

Sashimi-grade ahi, mango-jicama salsa, sweet chile sauce, crispy wonton taco shells, drizzled with sweet soy + wasabi cream

RHODE ISLAND CALAMARI 11.95

Lightly breaded calamari, sweet peppers, lemon and onions, served with sweet garlic and pepperoncini sauce

MUSSELS FRITES 10.95

Cold water PEI mussels, hefeweizen-lemon broth, thyme, roasted tomatoes, crispy shoestring potatoes + herb grilled flatbread

SPINACH AND ARTICHOKE DIP 8.95

Baked spinach and artichoke dip, SMC (super melty cheese), parmesan, parsley, diced tomato + warm tortilla chips



SOUPS & SALADS

FRENCH ONION SOUP 6.95

Scratch-made hearty broth, swiss, provolone, sourdough crouton, parmesan + chives

DRAGON CHILI BOWL 7.95

“Low and slow” cooked beef, pork sausage, & BBQ brisket chili topped with melted cheddar cheese, sweet cornbread, sour cream + scallions

THE ULTIMATE COBB 12.95

Chicken, smoked bacon, tomatoes, cucumbers, romaine lettuce, crumbled blue cheese, hard boiled egg, avocado + tangy house made ranch dressing.

BIG BITE CAESAR 8.95

Crisp romaine, parmigiano, house-made Caesar dressing, croutons + parmesan frico
Add Chicken \$7. Add Steak \$9. Add Salmon \$12. Add Crab Cake \$12.

FARMSTAND 8.95

Mixed greens, shaved green cabbage, avocado, chickpeas, cherry tomatoes, corn, carrots, pickled red onions, roasted shallot vinaigrette
Add Chicken \$7. Add Steak \$9. Add Salmon \$12. Add Crab Cake \$12.

AIN'T NO THING BUTTA CHICKEN WING...

We brine, rub & roast each wing before frying and tossing in one of our signature sauces!

BOURBON BROWN SUGAR BBQ 9.95

Tossed in Guy's signature bourbon brown sugar BBQ sauce, served with crispy fried onion straws, tangy house made ranch, + raw veggie medley

BUFFALO 9.95

Tossed in Guy's signature buffalo wing sauce served with blue-sabi (blue cheese + wasabi) dipping sauce + raw veggie medley

GARLIC PARMESAN 9.95

Tossed in a house made garlic parmesan sauce served with fresh parsley, tangy house made ranch + raw veggie medley



BIG BITE BURGERS

All of our richly marbled 100% USDA choice ground beef burgers are smash-grilled to juicy perfection. All burgers served with fry trio.

THE ORIGINAL BIG BITE BURGER 9.95

LTOP (lettuce, tomato, onion + pickle), donkey sauce on a garlic-buttered brioche bun

BACON MAC N’ CHEESE BURGER 13.95

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 smoked bacon, six-cheese mac ‘n’ cheese, LTOP (lettuce, tomato, onion + pickle) crispy onions + donkey sauce, all stacked on a garlic-buttered brioche bun

PRIME TIME KOBE 15.95

Kobe beef, caramelized onion jam, smoked gouda, cheddar, crispy onions, aged parmesan, pickles + donkey sauce on a garlic-buttered brioche bun

PATTY MELT 10.95

Brandied mushrooms, caramelized onions, SMC (super melty cheese), Swiss + Russian dressing on garlic-buttered seeded marble rye

MORGAN’S VEGGIE BURGER 10.95

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



SIGNATURE SANDWICHES

Substitute a side salad or side caesar salad instead of fries for \$3

CRISPY CHICKEN BACON RANCH 10.95

Crispy fried chicken, smoked bacon, cheddar, LTOP (lettuce, tomato, onion + pickle) + tangy house made ranch on garlic-buttered brioche bun

THANKSGIVING TURKEY 12.95

House smoked shaved turkey breast, sausage-cornbread stuffing, citrus cranberry jam, Swiss cheese, lettuce, tomato, kettle chips + donkey sauce on a hoagie roll

OG ITALIAN 11.95

Ham, salami, sopressata, capocollo, provolone, donkey sauce, relish, LTOP (lettuce, tomato, onion, pickle), oil and red wine vinegar on a hoagie roll

MOTLEY QUE 11.95

Hard wood smoked pulled pork shoulder smothered in Guy’s bourbon brown sugar BBQ sauce, slaw, pickle chips, cheddar cheese, crispy onions + donkey sauce on a garlic-buttered pretzel bun

HOT PASTRAMI REUBEN 11.95

House made pastrami piled high, Swiss cheese, sweet and sour cabbage, Russian sauce, on garlic-buttered marble rye

JUMBO CRAB CAKE 17.95

Jumbo lump crab cake pan fried to perfection, creamy Old Bay mayo + LTOP (lettuce, tomato, onion + pickle) served on a garlic-buttered pretzel bun

THE BIG DIPPER 12.95

House smoked roast beef, horseradish mayo, pepper jack cheese + crispy onions on a garlic buttered hoagie with beef au jus for dipping

MAC ‘N’ CHEESE GRILLED CHEESE 7.95

Six cheese mac n cheese, cheddar, smoked gouda + SMC (super melty cheese) on garlic-buttered sourdough



BIG EATS

Add a side salad or side caesar salad to your dinner for \$5

CORDON BLEU PASTA 13.95

Pan roasted chicken tossed in creamy Dijon-alfredo sauce baked with penne pasta, shredded ham + parmesan-panko crust

MEATLOAF + MAC ‘N’ CHEESE 15.95

House-made beef + pork meatloaf baked with six-cheese mac ‘n’ cheese & brandied mushroom and onion demi

FULLY LOADED CHICKEN POT PIE 13.95

House-made béchamel, rosemary roasted chicken breast, fresh garden veggies + golden puff pastry & parmesan

AMERICAN ROYAL RIBS

Dry rubbed, hardwood smoked St. Louis ribs, bourbon brown sugar BBQ sauce, slaw, six-cheese mac ‘n’ cheese + sweet cornbread
HALF RACK 16.95 | WHOLE RACK \$22.95

APRICOT-JALAPENO GLAZED SALMON 19.95

Cedar wood roasted salmon filet, garlicky broccoli rabe + rosemary mashed potatoes

NY STRIP STEAK 29.95

Certified Angus NY strip, crispy spinach, crispy shoestring potatoes, rosemary mashed potatoes + compound butter
Add Crab Cake \$12

STEAK DIANE 24.95

Two petite filets, sauteed garlic spinach, rosemary mashed potatoes + brandied mushroom demi

GRILLED VOLCANO CHICKEN 14.95

Grilled chicken breast, chipotle cream sauce, sautéed garlic spinach, rosemary mashed potatoes, crispy onions



FLAVORTOWN FINALE

Enhance your special occasion! Add a sparkler to your dessert for \$3

NY MARBLED CHEESECAKE 11.95

New York style baked marbled cheesecake, topped with crunchy pretzels, salted potato chips, warm fudge sauce

CARAMEL APPLE BREAD PUDDING 6.95

caramel soaked brioche bread pudding, roasted apples, whiskey crème anglaise, raisin-pecan praline

DARK CHOCOLATE LAYERED CAKE 8.95

Chocolate ganache, warm fudge sauce, crumbled toffee & chocolate, whiskey crème anglaise

TRIPLE DOUBLE MINT PIE 7.95

Chocolate chip mint ice cream, mint candy, oreo cookie crust, warm fudge sauce, fresh whipped cream