



AMERICAN | BOSTON BRUNCH

BREAKFAST

NASHVILLE CHICKEN & WAFFLES \$20 Pickled brined chicken breast, buttermilk Belgian waffle, spicy honey glaze, maple syrup, honey butter + fresh berries

STEAK BOMB BURRITO \$20 Cheese quesadilla, soft scrambled eggs, peppers, onions, shaved steak. Served with pico de gallo, smc, farm stand salad with shallot vinaigrette, griddle potatoes

SPINACH & FETA QUICHE \$16 Our version of the classic, served with our farm stand salad.

CINNAMON FRENCH TOAST \$12 Griddle bread, peaches + mixed berries

THE BIG CINNAMON ROLL \$14 Our signature cinnamon roll. Layers of soft dough, cinnamon filling and honey vanilla glaze

BANANA BREAD & GRANOLA \$12 Semi-sweet nut free banana bread, Greek style yogurt, house made granola, seasonal berries, organic raw honey

AVOCADO TOAST \$10 Smashed avocados, sprouts, radish, honey wheat | Add an egg \$2

GUY'S EGG PLATE \$12 2 eggs your way, bacon, seasoned fries, choice of toast

LOUISIANA STYLE BEIGNETS \$12 Traditional Creole crispy fried fritters, confectionery sugar, espresso crème anglaise dip

SMC* OMELETTE \$12 Seasoned fries, bacon, choice of toast

CROQUE MADAME \$12 Ham, SMC*, sourdough

SIDES

SEASONED FRIES \$5 | SMC* FRIES \$6 | SINGLE EGG \$3 | APPLEWOOD BACON \$4 | HONEY WHEAT TOAST \$3

SOURDOUGH BREAD \$3 | SINGLE BUTTERMILK BELGIAN WAFFLE \$5

TRASH CAN NACHOS

\$18

Corn tortilla chips, SMC*, cheddar cheese, black beans, jalapeños, sour cream, pickled red onion, cilantro + pico de gallo
Add chicken 6, BBQ pork 5, buffalo cauliflower 4

GET EM VEGAN! Vegan Trash Can Nachos made with soy chorizo, vegan SMC* \$20

SALADS

Add crispy chicken 6, pork 5, buffalo cauliflower 4, steak* 8, salmon* 6

BIG BITE CAESAR \$12 Crispy romaine lettuce, baby kale, radicchio, parmesan cheese, house-made caesar dressing + garlic parmesan croutons

FARMSTAND \$14 Mixed greens, shaved green cabbage, avocado, corn, chickpeas, cherry tomatoes, carrots, pickled red onion, shallot vinaigrette

THE ULTIMATE COBB SALAD \$20 Diced grilled chicken, crispy chopped applewood smoked bacon, halved grape tomatoes, romaine, crumbled gorgonzola cheese, chopped hard boiled eggs, avocado, cucumber, buttermilk ranch dressing

AIN'T NO THING BUTTA CHICKEN WING...

Our all-natural wings are brined, dry-rubbed and roasted then fried to crispy perfection, served with raw veggie medley

SPICY BUFFALO \$18 Guy's buffalo sauce tossed wings + Guy's blue-sabi dipping sauce

BOURBON BROWN SUGAR BBQ \$18 Tossed in Guy's bourbon brown sugar BBQ sauce, served with crispy fried onion straws, tangy house-made ranch

DILL PICKLE WINGS \$18 Dill pickle salt, garlic butter, buttermilk ranch. Go all out and add a shot of Jameson with a pickle-back: \$10

OLD BAY \$18 Spiced garlic butter served with tangy house-made ranch dipping sauce

BUFFALO CAULIFLOWER (V6) \$18 Dry-rubbed and roasted cauliflower, tossed in buffalo sauce, served with veggie medley + hummus

BIG BITE BURGERS AND SANDWICHES

All our richly marbled 100% USDA choice ground beef is smash-grilled to juicy perfection & served with a fry trio

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*, SMC* + donkey sauce, all stacked on a garlic-buttered brioche bun

BALT \$16 Bacon, avocado, lettuce, tomato, donkey sauce, pretzel bun

PRIMETIME AMERICAN KOBE* \$20 American style Kobe beef, caramelized onion jam, smoked gouda cheese, cheddar cheese, onion straws, aged parmesan cheese, pickles + donkey sauce on a garlic-buttered brioche bun

GUY'S SMASH BURGER SINGLE \$12 | GUY'S DOUBLE \$16 | GUY'S TRIPLE D \$20
American cheese, SMC*, onion, pickles + donkey sauce, on a garlic-buttered brioche bun

CRISPY CHICKEN BACON RANCH SANDWICH \$16 Crispy all-natural chicken, smoked bacon, cheddar, LTOP* + buttermilk ranch on a garlic-buttered brioche bun

*This item served raw or undercooked. ***Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or uncooked meats, poultry, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.



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COCKTAILS

GUY'S FAMOUS BBQ BLOODY MARY \$16 Your choice of Tito's Handmade Vodka or Jalapeño infused Cazadores Tequila, house-made buffalo + brown sugar bloody mary mix, beef jerky + a veggie skewer

MOJITO \$14 Bumbu and Bacardi Rums, freshly muddled limes, mint, house-made simple syrup + soda water. Choice of Classic Lime, Guava or Strawberry

BOSTON BRUISER \$14 Hendrick's Gin, St. Germain Elderflower Liqueur, house made blueberry-thyme syrup, fresh lemon juice + soda water

STRAWBERRY MARGARITA \$14 Patrón Silver, triple sec, strawberry, lime

BLUEBERRY THYME SPRITZ \$14 Aperol, house-made blueberry thyme syrup, prosecco + soda

ESPRESSO MARTINI \$15 Tito's Vodka, Kahlua, La Colombe Cold Brew + espresso beans

SPICY SEÑORITA \$14 Jalapeño infused Cazadores, grapefruit, lime, + tajin.

CANDY APPLE SANGRIA \$14/Glass \$50/Carafe House-made Red Sangria with New Amsterdam Apple Vodka, Gold Apricot Vodka, fresh citrus juices, oranges, cherries + strawberries

TAKE ME TO THE TROPICS \$16 Ciroc Red Berry, Absolut Raspberri, blue raspberry, Tropical Red Bull

MIMOSA \$14 choice of orange, guava or passion fruit

PARTY DRINKS serves 4

MIMOSA \$54

TAKE ME TO THE TROPICS \$60

BUT FIRST, COFFEE! \$65
Oversized Espresso Martini

GUY'S FAMOUS BBQ BLOODY MARY \$65

PICK YOUR POISON

choose 4-6-8 or 12 cocktails to build your cocktail tree

\$14 PER MIMOSA/SANGRIA SPRITZ

\$15 PER ESPRESSO MARTINI

DRAFT BEER

ALLAGASH WHITE (5.2%) \$9 Portland, ME - Allagash Brewing Company

BOOMSAUCE DIPA (7.8%) \$10 Woburn, MA - Lord Hobo Brewing Company

SAMUEL ADAMS SEASONAL (5.3%) \$8 Boston, MA - Boston Brewing Company

SAMUEL ADAMS WICKED HAZY IPA (6.8%) \$9 Boston, MA - Boston Brewing Company

STELLA ARTOIS (5%) \$8 Luven, Belgium - Anheuser Busch Brewing Company

WHALERS RISE (5.5%) \$9 South Kingstown, RI - Whalers Brewing Company

MODELO ESPECIAL (4.4%) \$7 Nava, Mexico- Constellation Brands

GUYS SEASONAL ROTATION \$MKT

BOTTLES AND CANS

BUDWEISER & BUD LIGHT \$7

DOWNEAST CIDER \$9

HIGH NOON HARD SELTZER \$10

NARRAGANSETT (16oz) \$6

MICHELOB ULTRA \$7

CORONA \$8

HEINEKEN \$8

HEINEKEN 0.0 \$8

TRULY SPIKED SELTZER \$7

WINE

SPARKLING AND WHITE

PROSECCO, SANTA MARINA (ITA) \$14/\$54

PINOT GRIGIO, BENVOLIO (ITA) \$13/\$50

CHARDONNAY, KENDALL JACKSON (CA) \$14/\$54

ROSÉ, MAISON MARCEL (FR) \$15/\$58

SAUVIGNON BLANC, KIM CRAWFORD (NZ) \$14/\$54

SPARKLING ROSÉ, MAISON MARCEL (FR) \$15/\$58

RED

PINOT NOIR, MEIOMI (CA) \$14/\$54

CABERNET SAUVIGNON, SILVER PALM (CA) \$15/\$58

MALBEC, TERRAZAS (ARG) \$13/\$50

MERLOT, WOODBRIDGE \$12/\$46