

APPETIZERS

MAC - N - CHEESE BITES \$15 Crispy apple wood bacon, six-cheeses, jalapeño, parmesan cheese, + blue cheese fondue

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

BACON CHEESE FRIES \$14 Crispy fries, Guys blend cheese, pico de gallo & parsley

TRUFFLE GARLIC FRIES \$14 Smokehouse seasoning, shaved roasted garlic, garlic butter, parmesan cheese, chopped parsley, donkey sauce

TUNA WONTON TACOS \$18 Sashimi grade ahi tuna, mango-jicama salsa, seaweed salad, wonton taco shells, drizzled with sweet soy + wasabi crema

BUFFALO CHICKEN EGG ROLLS \$16 Crispy fried and tossed with Guy's buffalo sauce, blue cheese dipping sauce, raw veggie medley

LOBSTER DIP \$22 – Roasted corn, bacon, onions, jalapenos & parsley served with pita chips

GUYS FEAST PLATTER \$30 – Buffalo chicken egg rolls, bacon cheese fries, mac n cheese bites & wings with choice of flavor

TRASH CAN NACHOS

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*Corn tortilla chips, 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, \$20

AIN'T NO THING BUTTA CHICKEN WING...

Our all-natural wings are brined, dry-rubbed and roasted then fried to crispy perfection. Also, available as chicken tenders

SPICY BUFFALO \$18 Guy's buffalo sauce tossed wings, served with raw veggie medley + blue cheese dressing

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

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

SESAME TERIYAKI \$18 Sticky & Sweet, served with raw veggie medley, tangy house made ranch

SALAD

Add: grilled or crispy chicken 6, buffalo cauliflower 4, steak*10, salmon*8

BIG BITE CAESAR SALAD \$14 Crisp romaine lettuce, baby kale, radicchio, parmesan cheese, house-made caesar dressing + cheesy garlic breadstick croutons

FARMSTAND SALAD \$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 grapes tomatoes, romaine, crumbled gorgonzola cheese, chopped hard boiled eggs, avocado, cucumber, buttermilk ranch dressing

*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.

BIG BITE BURGERS AND SANDWICHES

All our richly marbled 100% USDA choice ground beef is smash-grilled to juicy perfection & served with 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, + donkey sauce, all stacked on a garlic-buttered brioche 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* Guy's Double \$16 - Guy's Triple D \$20
American & cheddar cheese, caramelized onions with chipotle aioli on a garlic-buttered brioche bun

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

MOTLEY QUE PULLED PORK \$16 **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 bun

SALMON BURGER \$18 Freshly ground salmon, pickles, lettuce, tomato, avocado, jalapeños, avocado aioli

STEAK N CHEESE PANINI \$20 Shaved strip steak, american cheese, cheddar cheese & provolone, caramelized peppers & onions garlic-buttered and toasted hoagie roll

IMPOSSIBLE BURGER \$17 Veggie burger, donkey sauce, garlic-buttered brioche bun

Substitute Fry Trio for Side House Salad \$3, Side Caesar Salad \$3, Truffle Garlic Fries \$4, Bacon Cheese Fries \$4, Mac N Cheese \$4

BIG EATS

AMERICAN ROYAL RIBS \$32 St. Louis pork ribs dry-rubbed, hardwood smoked + basted in Guy's bourbon brown sugar BBQ sauce, six cheese mac, cornbread & slaw

SEARED SIRLOIN STEAK* \$36 A 10 oz. rosemary and garlic marinated sirloin, cooked to order w/ Truffle Mashed Potatoes, Roasted Baby Carrots, Mushroom Demi-glace

BLACKENED SALMON* \$32 Pan blackened Atlantic salmon, dirty rice, grilled asparagus, jalapeño lime compound butter

HOT HONEY FRIED CHICKEN \$28 Buttermilk brined fried chicken slathered in spicy honey, bacon brussels sprouts, garlic smash fingerlings, pickles, pickled red onion

GUYS BIG MOUTH PASTA

BAKED SPAGHETTI & MEATBALLS \$24 Grated parmesan + our classic marinara, Guy's blend cheese served in garlic butter bread bowl

CAJUN CHICKEN ALFREDO \$26 Cajun-spiced, blackened chicken breast, white wine & parmesan alfredo sauce, sundried tomatoes, penne pasta, diced Roma tomatoes + scallions

THE PLAIN JANE \$18 Cavatappi pasta, garlicky breadcrumbs, scallions

PULLED PORK MAC N CHEESE \$26 House smoked pulled pork, sautéed jalapenos, onions, SMC* Guys bourbon brown sugar sauce, garlicky breadcrumbs, crispy onions

SHORT RIB MAC N CHEESE \$32 House braised short rib, crispy onions & scallions

SIDES

HOUSE SALAD \$6 | AMERICAN SLAW \$6 | ASPARAGUS \$6

FINGERLING POTATOES \$6 | MAC N CHEESE \$6 | DIRTY RICE \$6 | TRUFFLE GARLIC FRIES \$6

BACON CHEESE FRIES \$6 | SEASONED FRY TRIO \$6

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MARGARITAS

CALIENTE MARGARITA \$14

Jalapeño & Cilantro Infused Cazadores, lime juice, agave

PINK GUAVA MARGARITA \$14

Patron Silver, fresh lime, agave + pink guava

STRAWBERRY MARGARITA \$14

Patrón Silver, Triple Sec, strawberry, lime

68' CAMARO \$16

Santo Reposado, fresh tiki juices, passion fruit + a spicy rojo rim. served up

COCKTAILS

COSMIC CHILL \$15

Velo Vodka, Triple Sec, fresh squeezed lemon juice, pomegranate liqueur

BOSTON BRUISER \$14

Hendrick's Gin, St. Germain Elderflower Liqueur, house-made blueberry thyme syrup, fresh-squeezed lemon juice + soda water

MASON WHISKEY MULE \$14

Jim Beam Peach, fresh lime + ginger beer

ESPRESSO MARTINI \$16

Tito's Vodka, Kahlua, la colombe cold brew + espresso beans

FREAKY TIKI \$14

Bacardi 8 Rum, Bacardi Black Rum, amaretto + fresh tiki juices

WILD PEAR MARTINI \$15

Grey Goose La Poire Vodka, St. Germain Elderflower Liqueur, fresh squeezed lemon juice, agave nectar + sparkling wine

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

SPICY SEÑORITA \$14

Jalapeño Infused Cazadores, grapefruit, lime, + tajin

MOJITO \$14

Bumbu And Bacardi Rums, freshly muddled limes, mint, house-made simple syrup + soda water.

Choice of classic lime, guava or strawberry

TITO'S STRAWBERRY LEMONADE \$14

Tito's Vodka, fresh lemon + strawberry

TAKE ME TO THE TROPICS \$16

Ciroc Red Berry, Absolut Raspberri, blue raspberry, tropical red bull

BOWLAS serves 4

TAKE ME TO THE TROPICS \$60

FREAKY TIKI \$54

SPICY SENORITA \$54

MARGARITAS \$54

Choice of caliente, guava or strawberry

DRAFT BEER

ALLAGASH WHITE (5.2%) \$9

Portland, ME - Allagash Brewing Company

BOOMSAUCE DIPA (7.8%) \$10

Woburn, MA - Lord Hobo Brewing Company

MODELO ESPECIAL (4.4%) \$7

Nava, Mexico - Constellation Brands

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

Leuven, Belgium - Anheuser Busch Brewing Company

WHALERS RISE (5.5%) \$9

South Kingston, RI - Whalers Brewing Company

GUY'S SEASONAL ROTATION \$MKT

BOTTLES & CANS

BUDWEISER & BUD LIGHT \$7

CORONA \$8

DOWNEAST CIDER \$9

HEINEKEN \$8

HEINEKEN 0.0 (N/A) \$8

HIGH NOON HARD SELTZER \$10

MICHELOB ULTRA \$7

NARRAGANSETT (16oz) \$6

TRULY SPIKED SELTZER \$7

WINE

SPARKLING & WHITE

Prosecco, Santa Marina (ITA) \$14/\$54

Sparkling Rosé, Maison Marcel (FR) \$15 / \$58

Pinot Grigio, Benvolio (ITA) \$13 / \$50

Sauvignon Blanc, Kim Crawford (NZ) \$14 / \$54

Chardonnay, Kendall Jackson (CA) \$14 / \$54

Rosé, Maison Marcel (FR) \$15 / \$58

RED

Pinot Noir, Meiomi (CA) \$14 / \$54

Malbec, Terrazas (ARG) \$13 / \$50

Cabernet Sauvignon, Silver Palm (CA) \$15 / \$58

Merlot, Woodbridge (CA) \$12/\$46