

## SHAREABLES

### \*TUNA POKE WON-TACOS 17.99

sashimi-grade ahi tuna packed into crispy wonton shells with mango-jicama salsa, seaweed salad, sweet soy, scallions + wasabi cream

### JALAPEÑO PIG POPPERS 18.99

andouille + cheese stuffed jalapeño poppers, wrapped in maple bacon, smoked + glazed with bourbon brown sugar BBQ sauce, vegetable crudité + tangy house-made ranch

### TRASH CAN NACHOS 24.99

nachos done Motley Que BBQ-style, corn tortilla chips, house-smoked pork, SMC (super melty cheese), cheddar cheese, black beans, jalapeños, sour cream, pickled red onions, cilantro, pico de gallo + chipotle BBQ sauce

### THE ULTIMATE CHICKEN LETTUCE CUPS 17.99

minced chicken, southeast asian spring rolls, Thai-style skewers, peanut, sesame-soy + lime sweet chili dipping sauces, served with crisp lettuce cups

### LOBSTER LOLLIPOPS 19.99

tempura battered fresh lobster bites, Old Bay smothered SMC (super melty cheese) fries with roasted garlic + lemon aioli

### DYNAMITE SHRIMP 18.99

chargrilled bacon wrapped jumbo shrimp finished in Thai sweet chili sauce, on a bed of shredded cabbage + carrots

### HOLY HUMMUS N' HOUSE PICKLES 17.99

Guy's favorite hummus - as seen on "Diners, Drive-Ins and Dives!" roasted garlic hummus, smoked paprika, extra virgin olive oil, crispy pita bread, crunchy chickpeas, fresh cucumber + pickled vegetable crudité

## LIGHTER FARE

add grilled: chicken 6.99, \*steak or shrimp 7.99

### BIG BITE CAESAR SALAD 17.99

crisp romaine lettuce, baby kale, radicchio, parmigiano-reggiano cheese, house-made caesar dressing + garlic-parmesan croutons

### MORGAN'S GREEK SALAD 17.99

crisp romaine lettuce, cucumbers, carrots, olives, tomatoes, radishes, red onions, feta cheese, parmesan, croutons, a smear of hummus + tangy lemon vinaigrette

### SOUTHWEST CHOPPED SALAD 17.99

romaine lettuce, pico de gallo, black beans, pickled onions, crispy tortillas, avocado + chipotle ranch dressing

### DRAGON'S BREATH CHILI 13.99

"low n slow" cooked beef + pork chili topped with melted cheddar cheese, Fritos, sour cream + scallions

## AIN'T NO THING BUTTA CHICKEN WING...

we brine + roast each wing before frying + tossing in one of our signature sauces!

### BUFFALO WINGS 18.99

Guy's buffalo sauce tossed wings served with raw veggie medley + Guy's blue-sabi (blue cheese + wasabi) dipping sauce

### SRIRACHA WINGS 18.99

crispy dry rubbed wings served with Guy's tangy house-made ranch + raw veggie medley

### DOUBLE-BARREL BBQ WINGS 18.99

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

#GuyFieriVegas

\*Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness, especially in cases of certain medical conditions and pregnancies.

All burgers are prepared medium-well.

# BIG EATS

add a side garden or caesar salad 6.99

## AMERICAN ROYAL RIBS

St. Louis-style pork ribs dry rubbed, hardwood smoked + basted in Guy's bourbon brown sugar BBQ sauce, six cheese mac 'n' cheese, slaw, Texas toast + pickles

half rack 24.99 / full rack 34.99

## \*NY STRIP STEAK 35.99

12 oz. NY strip, cast iron seared, smashed potatoes with bacon, caramelized onions, charred asparagus, roasted garlic-habanero butter + Jack Daniels' demi

## CAJUN CHICKEN ALFREDO 29.99

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

## LOBSTER TACOS 25.99

fresh chunks of tequila-lime marinated lobster tail, mango-radish slaw, salsa verde, pink chili mayonnaise, "dirty" pork fried rice + pico de gallo

## \*BLACKENED SALMON & GRITS 29.99

cajun shrimp, stone ground cheddar grits + sriracha spiced brussel sprouts

# BIG BITE BURGERS

all of our richly marbled beef is smash-grilled so each burger is juicy and cooked medium well to perfection.

all burgers served with fries. lettuce-wrapped or gluten-free bun available upon request

## \*BACON MAC'N'CHEESE BURGER 24.99

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

## \*THE ORIGINAL RINGER BURGER 22.99

crispy rojo onion ring, Guy's signature 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 19.99

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 19.99

scratch-made vegetable burger of black beans, chickpeas, white beans, black olives, red bell peppers, garlic, artichoke hearts, jalapeños, oats, topped with LTOP (lettuce, tomato, onion + pickle), donkey sauce + onion straws, on a garlic-buttered toasted whole-wheat bun

## \*PRIME TIME AMERICAN KOBE BURGER 24.99

8 oz. 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

# SIGNATURE SANDWICHES

substitute a garden salad or caesar salad 3

## HAWAIIAN "HULI" CHICKEN SANDWICH 19.99

sweet Hawaiian teriyaki-BBQ sauce glazed boneless chicken thigh, grilled pineapple, pepper jack cheese, shredded cabbage, tomato, donkey sauce + onion straws on garlic buttered brioche

## MOTLEY QUE PULLED PORK SANDWICH 23.99

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

## \*BIG DIPPER 24.99

"low n slow" cooked roast beef, AI donkey sauce, pepper jack cheese + crispy onions, bell and poblano peppers on a toasted garlic-buttered hoagie with beef au jus for dipping

# DESSERTS

## CHEESECAKE CHALLENGE 13.99

half a NY-style marble cheesecake topped with potato chips, pretzels + hot fudge

## TRIPLE-DOUBLE MINT PIE 13.99

mountain of mint chocolate chip ice cream pie with Oreo cookie crust, mint candies + hot fudge

## SEVEN-LAYER DARK CHOCOLATE WHISKEY CAKE 13.99

(MUST BE 21+ TO ORDER)

whiskey crème anglaise, salted whiskey caramel sauce + crumbled toffee bar

## STRAWBERRY FOOL 13.99

marinated ripe strawberries, vanilla ice cream, strawberry ice cream, strawberry sorbet, toasted pound cake + crème anglaise

# COCKTAILS 16

# MARGARITA'S 16

## TATTOOED MOJITO

Captain Morgan spiced rum, muddled blackberry, lime, mint, agave nectar + club soda

## STRAWBERRY KIWI MOJITO

Cruzan rum, fresh lime, simple syrup, mint, strawberries, kiwi + club soda

## TROPICAL WAVE

Cruzan rum, Malibu rum, pineapple juice, mint, coconut water, coconut cream, lime blue curacao

## HIGH ROLLER KOOL AID

Red berry vodka, Chambord, peach schnapps, cranberry, lime + cherry

## FREAKY TIKI

Captain Morgan spiced rum, almond orgeat, orange, pineapple, and lime juices, grenadine + topped with Meyers dark rum

## PANOE CATTLE

Cruzan Strawberry rum, mint, strawberry + fresh lime

## CHERRY LIMEADE MOSCOW MULE

Stolichnaya vodka, ginger beer, cherry limeade + cherries and lime slices

## THE HAIL MARY, BLOODY MARY 18

A spicy twist on the classic Bloody Mary recipe will add some pep to your game. Bacon, sausage, Guys fries, jalapeno, pickle, pepperoncini, olives, lemon + lime.

## GUYS "DE LA CASA" MARGARITA

Patron silver tequila, Cointreau + fresh lime sour

## MUY IMPORTANTE' MARGARITA

Don Julio silver tequila, Cointreau, Grand Marnier + fresh lime sour

## BLACKBERRY LEMONADE MARGARITA

Patron silver tequila, muddled blackberries, lemonade + fresh lime sour

## THE ORIGINAL MARGARITA

Don Julio silver tequila, Cointreau + fresh lime sour

# PARTY BOWLS 39

SERVED IN A LARGE BOWL FOR 2

## GONE FISHING

Absolut Raspberry vodka, blue curacao, triple sec, coconut water, lemonade + Swedish Fish

## SOUP PATCH MARGARITA

Don Julio silver tequila, triple sec, fresh lime sour, agave nectar + Sour Patch Kids candies

## BIG ISLAND PUNCH

Cruzan white rum, St Germain Elderflower liqueur, fresh orange, pineapple and lime juice + Grenadine

## VEGAS VICES

Cruzan Strawberry rum, Malibu coconut rum, Strawberry puree, coconut water, coconut cream + toasted coconut

## GO BIG OR GO HOME HAIL MARY, BLOODY MARY 40

The ultimate spicy twist on the flavor town recipe. Garnished with bacon, sausage, Guys fries, jalapeno, pickle, pepperoncini, olives, lemon, lime

# WINE

## SAUVIGNON BLANC

Dry Creek Vineyards, Sonoma, CA

Ferrari Carano Fume Blanc

## CHARDONNAY

Simi, Sonoma, CA

Kendall-Jackson, Sonoma, CA

## CABERNET

Benziger Cabernet, Sonoma, CA

Kendall-Jackson, Sonoma, CA

Chateau Ste. Michelle

## PINOT NOIR

Kenwood, Yulupa, CA

Mer Soliel Reserve

## ZINFANDEL

Ravenswood, Napa Valley, CA

Frei Brothers

## RED BLEND

Hunt and Ryde '68 Red Blend, Sonoma

GLASS BOTTLE

45

12 50

54

85

65

117

13

45

18 80

48

14 60

15

# DRAUGHT BEER

**MILLER LITE, MILWAUKEE, WI** Miller Brewing Company (4.2%)

**COORS LIGHT, GOLDEN, CO** Coors Brewing Company (4.2%)

**SQUATTERS HOPRISING DOUBLE IPA**, Utah

**BELCHING BEAVER PEANUT BUTTER STOUT**, San Diego, CA

**BIG DOGS LAS VEGAS CRAFT LAGER**, Las Vegas, NV

**BALLAST POINT GRAPEFRUIT SCULPIN**, San Diego, CA

**FIRESTONE LUPONIC DISTORTION INDIA PALE ALE**, Paso Robles, CA

**ROUGE DEAD GUY ALE**, Newport, OR

**LAUGUNITAS IPA**, Petaluma, CA

**DOS EQUIS LAGER**, Mexico

**BLUE MOON BELGIAN WHITE, COLORADO** Blue Moon Brewing Company (5.4%)

**ANGRY ORCHARD, CINCINNATI, OH** Boston Brewing Company (5.0%)

**GUINNESS, DUBLIN, IRELAND** St. James's Gate Brewery (7.5%)

**SAMUEL ADAMS SEASONAL, BOSTON, MA** Boston Brewing Company (4.5% - 5.8%)

**HEINEKEN, HOLLAND**

**ST. ARCHER HAZY IPA**, San Diego, CA (6.2%)