



## APPETIZERS

### TRASH CAN NACHOS 18

Corn tortilla chips, cheddar cheese, black beans, SMC, jalapeño, 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

### MAC -N- CHEESE BITES 15

Crispy apple wood bacon, six-cheese, jalapeño, parmesan cheese, + blue cheese fondue

### BUFFALO CAULIFLOWER (VG) 18

Dry-rubbed, lightly fried, tossed in buffalo sauce, served with veggie medley + hummus

### BACON CHEESE FRIES 14

Crispy fries, Guy's blended 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 shell, 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

### GUY'S FEAST PLATTER 30

Buffalo chicken egg rolls, bacon cheese fries, mac n cheese bites & wings with choice of flavor

## SALADS

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, chickpea, cherry tomato, carrot, pickled red onion, shallot vinaigrette

### THE ULTIMATE COBB SALAD 20

Diced grilled chicken, crispy chopped applewoodsmoked bacon, halved grape tomato, romaine, crumbled gorgonzola cheese, chopped hard boiled egg, avocado, cucumber, buttermilk ranch dressing

## 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

## 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 pickle-back 10

### SESAME TERIYAKI 18

Sticky & sweet, served with raw veggie medley, tangy house-made ranch

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



## BIG BITE BURGERS AND SANDWICHES

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

### BACON MAC -N- CHEESE BURGER\* 20

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, lettuce, tomato, onion, pickle, six-cheese mac-n-cheese, + donkey sauce, all stacked on a garlic-buttered brioche bun

### PRIMETIME AMERICAN KOBE\* 22

American style Kobe beef, caramelized onion jam, smoked gouda cheese, cheddar cheese, onion straws, aged parmesan cheese, pickle + donkey sauce on a garlic-buttered brioche bun

### GUY'S SMASH BURGER\* Guy's Double 18 - Guy's Triple D 22

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, lettuce, tomato, onion, pickle on a garlic-buttered and toasted hoagie roll

### MOTLEY QUE PULLED PORK 18

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 SANDO 18

Blackened salmon, pickle, lettuce, tomato, avocado, jalapeño, avocado aioli

### STEAK N CHEESE 20

Shaved strip steak, american cheese, cheddar cheese & provolone, caramelized pepper & onion, on a garlic-buttered and toasted hoagie roll with chipotle mayo

### IMPOSSIBLE BURGER 18

Veggie burger, donkey sauce, lettuce, tomato, onion, pickle, 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

### STEAK FRITES 36

10oz rosemary garlic marinated sirloin, truffle fries, onion cream sauce

### BLACKENED SALMON 32

Pan blackened Atlantic salmon, dirty rice, grilled asparagus, jalapeño lime compound butter

### CAJUN CHICKEN ALFREDO 26

Cajun-spiced, blackened chicken breast, white wine & parmesan alfredo sauce, sundried tomato, penne pasta, diced roma tomato + scallion

### PULLED PORK MAC -N- CHEESE 26

House smoked pulled pork, sautéed jalapeño, onion, SMC\* Guy's bourbon brown sugar sauce, garlicky breadcrumbs, crispy onion

### SHOT RIB MAC -N- CHEESE 32

House braised short rib, crispy onion, scallion

### HOT HONEY FRIED CHICKEN 28

Buttermilk brined fried chicken slathered in spicy honey, bacon brussel sprouts, garlic smash fingerlings, pickle, pickled red onion

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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