



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