



DINNER MENU



★ SHAREABLES ★

SASHIMI WON-TACOS

sashimi-grade ahi tuna and mango-jicama salsa are packed into crispy wonton taco shells, drizzled with sweet soy wasabi cream

SMOKED GOUDA AND PALE ALE FONDUE

pale ale fondue, aged parmesan, pretzel cigars, pickle

TRASH CAN NACHOS

warm corn tortilla chips, smoked brisket, SMC (super melty cheese), cheddar, beans, jalapeños, crema, pickled red onion, cilantro, pico de gallo

\$16 BRISKET SLIDERS

bbq brisket piled high, crispy bacon, chipotle avocado aioli, citrus slaw, brioche slider buns

VEGAS FRIES

Guy's Signature dish — a throwback to his UNLV college days! Crispy sidewinder-cut fries are tossed in spicy buffalo seasoning, topped with blue cheese crumbles, served with Guy's cool blue-sabi (blue cheese + wasabi) dipping sauce

\$15

BLOODY MARY SHRIMP COCKTAIL

grilled and chilled shrimp with spicy bloody mary cocktail sauce, bloody mary garnish + lemon

\$14

\$13

\$19

AIN'T NO THING BUTTA CHICKEN WING...

JALAPEÑO BUFFALO WINGS

house-made buffalo sauce-tossed wings served with raw veggie medley, Guy's blue-sabi (blue cheese + wasabi) dipping sauce to put out the fire!

\$14

DOUBLE-BARREL BBQ WINGS

smoked chicken wings, tossed in Guy's Bourbon brown sugar BBQ sauce, served with crispy fried onion straws, house-made ranch + raw veggie mix

\$14

OLD BAY WINGS

crispy wings tossed in old bay-spiced garlic butter served with blue-sabi (blue cheese + wasabi) dipping sauce + raw veggie mix

\$14

GREENS + CHILI BEANS

BIG BITE CAESAR SALAD

crisp romaine, parmigiano, house-made caesar dressing, croutons

(add chicken \$4, add steak \$5, add shrimp \$6, add salmon \$7)

\$13

FARMSTAND *V*

mixed greens, shaved green cabbage, avocado, corn, chickpeas, cherry tomatoes, carrots, pickled red onions, roasted shallot vinaigrette

\$12

THE ULTIMATE COBB SALAD

smoked chicken, smoked bacon, tomatoes, cucumbers, romaine lettuce, crumbled blue cheese, hard boiled egg, avocado + buttermilk dressing

\$17

SMOTHERED DRAGON CHILI BOWL

"low and slow" cooked beef + pork chili topped with melted cheddar cheese, sweet cornbread, sour cream + scallions

\$15

v - Vegetarian Option

Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness, especially in cases of certain medical condition and pregnancies. Menu description may not list all ingredients or ingredients may be combined during the cooking process. If you have any food allergies, please notify your server.

BIG BITE BURGERS

Welcome to burger nirvana. All of our richly marbled 100% USDA choice ground beef is grilled to perfection. Your taste buds will thank you. All burgers are served with seasoned fries and ketchup.

BACON MAC-N-CHEESE BURGER

\$19

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

THE MAYOR OF FLAVORTOWN

\$18

piled high with seasoned pastrami, swiss cheese, caraway slaw, dill pickles, sliced tomatoes, onion straws + dijon mustard on a garlic-buttered pretzel bun

TATTED-UP TURKEY BURGER

\$17

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

THE RINGER

\$16

crispy rojo onion ring, Guy's bourbon brown sugar bbq sauce, SMC (super-melty cheese), cheddar cheese, LTOP (lettuce, tomato, onion + pickle) + donkey sauce on a garlic-buttered brioche bun

MORGAN'S VEGGIE BURGER *V*

\$14

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

KNUCKLE SANDWICHES

All sandwiches are served with seasoned fries and ketchup.

BIRD IS THE WORD

\$18

crispy fried, all-natural, chicken breast, honey hot sauce, cheddar, slaw, buttermilk chive dressing, on a toasted brioche burger bun

TURKEY PIC-A-NIC

\$17

thick slices of roasted turkey, swiss cheese, slaw, cranberry relish, bbq kettle chips + a slathering of donkey sauce on a garlic-buttered pretzel hoagie

MOTLEY QUE

\$16

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

HOT PASTRAMI RUBEN

\$16

house made pastrami, finely sliced and piled high, swiss cheese, sweet and sour cabbage, russian dressing, garlic buttered marble rye

ROAST PORK AND RABE

\$17

melty chunks of marinated smoked and roasted pulled pork, provolone, garlicky broccoli rabe, pickled red chiles, donkey sauce, garlic buttered sesame roll

GRILLED CHEESE *V*

\$13

six-cheese mac n cheese, SMC (super-melty-cheese), stuffed and stacked between slices of garlic-butter toasted sourdough

PHILLY CHEESESTEAK

\$16

smoked and shaved rib eye, charred peppers, caramelized onions, SMC (super-melty cheese), provolone, roasted garlic butter, toasted hoagie (+ sriracha bbq on the side)

BIG EATS

Add Side Salad or Caesar Salad for \$5

CAJUN CHICKEN ALFREDO

\$24

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

CHICKEN FRIED CHICKEN

\$26

pickle brined and pounded crispy chicken breast, jalapeno sausage cream gravy, brussels sprouts, bacon + parmesan

FLAT IRON STEAK AND SMASHED POTATOES

\$35

8 oz prime flat iron steak, seared and sliced with garlic smashed potatoes, peppers, onions and mushrooms

AMERICAN ROYAL RIBS

\$30

a full rack of St. Louis pork ribs dry-rubbed, hardwood smoked and basted in bourbon brown sugar bbq sauce, served with mac 'n' cheese, corn bread + pickle

CEDAR SALMON WITH JALAPEÑO APRICOT GLAZE \$28

jalapeño and apricot-glazed salmon, baked on cedar with fresh rosemary, smoked sweet potatoes + garlicky broccoli rabe

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DESSERT MENU



CHEESECAKE CHALLENGE

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

\$14

S'MORES MONTE CRISTO

chocolate + marshmallow between fried brioche, served with chocolate + raspberry dipping sauces

\$14

TRIPLE-DOUBLE MINT PIE

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

\$14

CHOCOLATE WHISKEY CAKE

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

\$15

LATE NIGHT MENU



★ SHAREABLES ★

TRASH CAN NACHOS

warm corn tortilla chips, brisket ends, SMC (super melty cheese), cheddar, beans, jalapeños, crema, pickled red onion, cilantro, pico de gallo

\$15

BRISKET SLIDERS

bbq brisket piled high, crispy bacon, chipotle avocado aioli, citrus slaw, brioche slider buns

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VEGAS FRIES

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DOUBLE-BARREL BBQ WINGS

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JALAPEÑO BUFFALO WINGS

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GREENS + CHILI BEANS

BIG BITE CAESAR SALAD

\$13

crisp romaine, parmigiano, house-made caesar dressing, croutons
(add chicken \$4, add steak \$5, add shrimp \$6, add salmon \$7)

FARMSTAND *V*

\$12

mixed greens, shaved green cabbage, avocado, corn, chickpeas, cherry tomatoes, carrots, pickled red onions, roasted shallot vinaigrette

THE ULTIMATE COBB SALAD

\$17

smoked chicken, smoked bacon, tomatoes, cucumbers, romaine lettuce, crumbled blue cheese, hard boiled egg, avocado + buttermilk dressing

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TATTED-UP TURKEY BURGER V \$17

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 V \$14

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

KNUCKLE SANDWICHES

All sandwiches are served with seasoned fries and ketchup.

BIRD IS THE WORD \$18

Crispy fried, all-natural, chicken breast, honey hot sauce, cheddar, slaw, buttermilk chive dressing, on a toasted brioche burger bun

PIMENTO GRILLED CHEESE V \$13

A triple stacked grilled cheese like you've never seen before. Six-cheese mac n cheese, SMC (super-melty-cheese), pimento cheese, stuffed and stacked between three slices of garlic-butter toasted sourdough

PHILLY CHEESESTEAK \$16

smoked and shaved rib eye, charred peppers, caramelized onions, SMC, provolone, roasted garlic butter, toasted hoagie (+ sriracha bbq on the side)

BIG EATS

Add Side Salad or Caesar Salad for \$5

CAJUN CHICKEN ALFREDO \$24

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

AMERICAN ROYAL RIBS \$30

a full rack of St. Louis pork ribs dry-rubbed, hardwood smoked and basted in bourbon brown sugar bbq sauce, served with mac 'n' cheese, corn bread + pickle

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LATE NIGHT DESSERT MENU



CHEESECAKE CHALLENGE

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

\$14

TRIPLE-DOUBLE MINT PIE

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

\$14

CHOCOLATE WHISKEY CAKE

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

\$15

BEVERAGE MENU

COCKTAILS

Caliente Margarita \$12

*Guys World Famous Signature Margarita
Jalapeño Infused El Jimador, Triple Sec, Cilantro,
House-made Lime Sour

Austin Sweet Tea \$8

Seagram's Sweet Tea Vodka, White Peach, Lem on

Lemon Drop...NOT \$12

Absolut Citron, St. Germain, Rosemary Syrup,
Lem on, Sugar Cane Stick

Tattooed Mojito \$10

Sailor Jerry, Muddled Blackberry, Lime, Mint,
Simple Syrup, Club Soda

Guido's Freaky Tiki \$12

Captain Morgan, Bacardi, Passion Fruit, Peach,
Orange, Pineapple, Lime, Cherry, Dark Rum Floater

Smoke Chips \$10

Jim Beam, Chipotle, Lem on, Pom egranate, Apple, Bitters

Maple Pig \$12

Knob Creek Rye, Grade A Maple Syrup, Bacon Bitters,
Orange Peel

Kentucky Sidecar \$12

Maker's Mark, Apple Brandy, Cointreau, Lem on

Strictly Basil \$12

Basil Hayden Bourbon, Basil infused Agave,
Lime, Pom egranate

True Ginger \$10

Jameson, Ginger Infused Peach Syrup,
Lem on, Ginger Ale

WINE

	glass	bottle
Sauvignon Blanc		
Dry Creek Vineyards, Sonoma, CA	15	45
Chardonnay		
Simi, Sonoma, CA	16	54
Kendall Jackson, Sonoma, CA		85
Woodbridge, California	6	
Blush		
Sutter Home White Zinfandel, Napa, CA	7	25
Cabernet		
Benziger Cabernet, Sonoma, CA		65
Kendall Jackson Cabernet, Sonoma, CA		117
Woodbridge, California	6	
Pinot Noir		
Kenwood, Yulupa, CA	15	45
Zinfandel		
Ravenswood, Napa Valley, CA	12	48

DRAUGHT BEER

FLIGHT THROUGH FLAVORTOWN \$11

choose 4 - 4 oz. tasters

DOMESTIC	IMPORT/CRAFT
16OZ: \$5 23OZ: \$9	16OZ: \$7 23OZ: \$11

Miller Lite, Milwaukee WI
Miller Brewing Company (4.2%)

Brawler, Philadelphia PA
Yards Brewing Company (4.2%)

Coors Light, Golden CO
Coors Brewing Company (4.2%)

Yuengling, Pottsville PA
D.G. Yuengling & Son (4.4%)

Blue Moon, Colorado
Blue Moon Brewing Company (5.4%)

Philadelphia Pale Ale, Philadelphia PA
Yards Brewing Company (4.6%)

Hop Devil IPA, Pennsylvania
Victory Brewing Company (6.7%)

Angry Orchard, Cincinnati OH
Boston Brewing Company (5.0%)

Stacy's Mom, Philadelphia PA
Evil Genius Brewery (7.5%)

Guinness, Dublin Ireland
St. James Gate Brewery (4.2%)

Sam Adams Seasonal, Boston MA
Boston Brewing Company (4.5% - 5.8%)

Delco Lager, Aston PA
2SP Brewing Company (4.0%)

Corona Light, Mexico City MX
Cerveceria Modelo (4.1%)

Cape May IPA, Cape May NJ
Cape May Brewing Company (6.1%)

Troegs Perpetual IPA, Hershey PA
Troegs Brewing Company (7.5%)

DRAUGHT BEER

FLIGHT THROUGH FLAVORTOWN \$11
choose 4 - 4 oz. tasters

DOMESTIC	IMPORT/CRAFT
16OZ: \$5 23OZ: \$9	16OZ: \$7 23OZ: \$11

Bohemian Pilsner, Philadelphia PA
Dock Street Brewing Company (5.0%)

60 Minute IPA, Milton DE
Dogfish Head Brewing Company (6.0%)

Brooklyn Lager, Brooklyn NY
Brooklyn Brewing Company (5.2%)

Penn IPA, Pittsburgh PA
Penn Brewery (6.0%)

American Pale Ale, Adamstown PA
Stoudts Brewing Company (4.5%)

Helles Lager, Pottstown PA
Slyfox Brewing Company (4.9%)

BOTTLED

Amstel Light (3.5%)	\$6
Blue Moon (5.4%)	\$6
Bud Light (4.2%)	\$5
Budweiser (5.0%)	\$5
Coors Light (4.2%)	\$5
Corona (4.5%)	\$6
Heineken (5.0%)	\$6
Miller Lite (4.2%)	\$5
Yuengling (4.4%)	\$5
Not Your Father's Root Beer (5.9%)	\$6
Michelob Ultra (4.2%)	\$6