



## ★ SHAREABLES ★

### SASHIMI TUNA WON-TACOS

Four crispy wonton tacos stuffed with sashimi-grade ahi tuna, mango jicama salsa, wasabi cream + sweet soy.

### TRASH CAN NACHOS

Crispy corn tortilla chips, black beans, smoked pulled pork, SMC (super melty cheese), pico de gallo, crema, crumbled Cotija cheese, pickled red onions, cilantro + shaved jalapeños.

### COZUMEL ISLAND CALAMARI

Lightly breaded and seasoned calamari, fried tender with peppers, onions, lemon and served with sweet garlic + pepperoncini chili sauce.

### VEGAS FRIES

Crispy sidewinder fries tossed in house made Buffalo sauce, served with bleu-sabi (blue cheese + wasabi) dipping sauce. A throwback to Guy's UNLV days!

### PLAYA GUACAMOLE

Crushed ripe avocados, fresh lime, cilantro, white onion, jalapeños + selection of seasonal toppings!

### ROCK SHRIMP CEVICHE

Tequila, lime, orange and lemon marinated shrimp, cucumber, avocado, pico de gallo, cilantro + tortilla chips.

### AWESOME PRETZEL CHICKEN TENDERS

All white-meat tenders coated in crunchy, crushed pretzels and panko + served with spicy honey-Dijon dipping sauce.

## SALADS + SOUPS

### BIG BITE CAESAR SALAD

Chopped crisp romaine hearts, cheese taquito, parmesan + house made Caesar dressing. Add grilled chicken breast

### ACAPULCO GOLD

Shredded romaine, tomatoes, cheddar, black beans, red onions, avocado, shaved radish, crunchy tortillas + chipotle ranch. Add Grilled Chicken Breast.

### CHICKEN TORTILLA SOUP

Roasted chicken in a hearty house made chicken broth, fire-roasted tomatoes, poblano pepper, lime crema, avocado + crispy tortilla strips.

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

### BOURBON BROWN SUGAR BBQ WINGS

Tossed in Guy's signature bourbon brown sugar BBQ sauce, with crispy onions, served with buttermilk ranch + raw veggie medley.

### GARLIC BUTTER BUFFALO WINGS

Tossed in house made buffalo sauce, served with blue-sabi (blue cheese + wasabi) dipping sauce + raw veggie medley.

### MARGARITA WINGS

Tossed in house made margarita sauce, served with ranch dipping sauce + raw veggie medley.

## STREET TACOS

### CHIPOTLE BBQ PORK SOFT TACOS

Soft tortillas filled with slow-cooked sweet and spicy chipotle pulled pork, roasted corn salsa, crumbled cotija cheese, cilantro + tequila lime crema.

### DRUNKEN FISH TACOS

Lightly plancha seared chunks of tequila-citrus tilapia, avocado, fresh veggies + mojo de ajo. These tacos are a slam drunk!

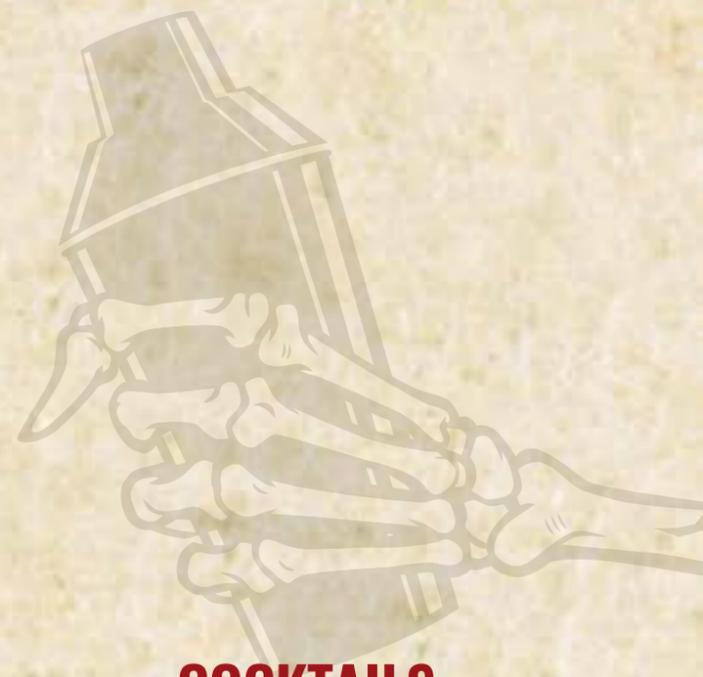
### CARNE ASADA STREET TACOS

Juicy, marinated grilled steak is the mvp of these tacos! finished with onions, cilantro, generous sides of roasted red salsa + fresh pico de gallo.

### FRIED CHICKEN TACOS

Soft tortillas filled with pretzel crushed fried chicken, guacamole, lettuce, pico de gallo + chipotle ranch.

All prices are in mexican pesos with 16% taxes included.



## COCKTAILS

### SIGNATURE COCKTAILS

**Hangover Recovery Bloody Mary** 22oz  
*And you keep the glass!*

**Austin Sweet Tea** 22oz  
Vodka, peach, lemon, fresh brewed ice tea.  
*And you keep the glass!*

**Caliente Margarita** 22oz  
Jalapeño infused tequila, Triple Sec, homemade margarita mix.  
*And you keep the glass!*

**Frozen Mar-Guy Rita** 22oz  
Tequila, Triple Sec, homemade margarita mix. Choose strawberry or mango flavor.  
*And you keep the glass!*

**Authentic Paloma** 22oz  
Tequila, Fresca, grapefruit, lime.  
*And you keep the glass!*

**Coconut Mango Agua Fresca** 22oz  
Tequila silver, mango puree, natural coconut water, pineapple and orange juice.  
*And you keep the glass!*

**Rocked Out Colada** 22oz  
Aged Rum, homemade mango piña colada mix, served on the rocks. *And you keep the glass!*

**Frozen Horchata Colada** 22oz  
Rum, coconut, pineapple, vanilla, cinnamon.  
*And you keep the glass!*

**Java Guava** 22oz  
Rum, Amaretto, guava, lime, ginger beer.  
*And you keep the glass!*

### COLD BATCHED SKULL SHOTS

**Blue Storm**  
Vodka, peach, coconut, pineapple, Blue Curacao.

**Pineapple Kamikaze**  
Vodka, Triple Sec, lime, pineapple.

**Tequila Sunrise**  
Tequila, pineapple, orange, grenadine.

**El Niño**  
Southern Comfort, Rum, orange, cherry.

All prices are in mexican pesos with 16% taxes included.

## FLAVORTOWN BIG EATS

### 14-HOUR BEEF BRISKET

Slow cooked N juicy! Smoked beef brisket covered with Guy's signature bourbon brown sugar BBQ sauce, sliced and stacked on a toast, coleslaw + mix of fries.

### CAJUN CHICKEN ALFREDO PASTA

Cajun-spiced blackened chicken breast, white wine, sun dried tomatoes, penne + creamy parmesan sauce.

### VOLCANO CHICKEN

Grilled all natural chicken breast, roasted garlic mash, chipotle BBQ cream sauce, plancha seared seasonal vegetables, crispy onions straws + chives.

### MOTLEY QUE RIBS

House smoked St. Louis ribs glazed with bourbon brown sugar BBQ sauce. Served with mac n cheese + warm toast.

### STEAK CHIMICHURRI

Plancha seared Angus steak, fresh chimichurri sauce, roasted garlic mashed potatoes, topped with a sunnyside fried egg.

### FRESH GARDEN PASTA

Sweet corn, cauliflower, lima beans, roasted roma tomato, garlic and white wine + parmesan.  
Add chicken \$59

## SIGNATURE SANDWICHES

All sandwiches are served with crispy seasoned fries and ketchup.

### MOTLEY QUE PULLED PORK SANDWICH

Straight from Guy's BBQ krew. Pulled pork smothered in Guy's bourbon brown sugar BBQ sauce, citrus slaw, pickle chips, donkey sauce, aged cheddar + onion straws... stacked on an hoagie bun.

### CHICKEN AVOCADO BLT

Grilled chicken breast, sliced avocado, tomato, shredded lettuce + donkey, on garlic-buttered ciabatta.

### THE BIG DIPPER

Roasted premium top round, melted pepper jack cheese, crispy onion straws, toasted garlic hoagie, horseradish sour cream + au jus.

## BIG BITE BURGERS

All our burgers are 100% Angus ground beef, seared and smashed to perfection on the griddle for the ultimate texture and flavor.

Served with crispy seasoned fries and ketchup.

### BACON MAC-N-CHEESE BURGER

VOTED "BEST BURGER" IN LAS VEGAS AND WINNER OF NEW YORK CITY FOOD AND WINE FESTIVAL'S BURGER BASH.

Crispy applewood smoked bacon, creamy four-cheese mac n cheese, all-natural signature blend ground beef, lettuce, tomato, onion, pickle + donkey sauce on garlic-buttered brioche.

### THE RINGER

Crispy rojo onion ring, Guy's signature bourbon brown sugar BBQ sauce, SMC (super melty cheese), LTOP (lettuce, tomato, onion, pickle) + donkey sauce on garlic-buttered brioche.

### TRIPLE B BURGER

Go big or go home! all-natural signature blend ground beef seasoned with creole blackening spice, topped with blue cheese, ancho bacon, LTOP + donkey sauce on garlic-buttered brioche.

### STRAIGHT UP WITH CHEESE

LTOP (lettuce, tomato, onion, pickle), SMC (super melty cheese), cheddar cheese + donkey sauce on garlic-buttered brioche.

## SWEETS

### GUY'S CHEESECAKE CHALLENGE

A huge mountain of cheesecake topped with potato chips, pretzels + hot fudge.

### CHURROS

Freshly fried churros with spicy chocolate + dulce de leche dips.

## NIÑOS BITES

Ten years old and under menu.

### MAC N CHEESE BOWL

Creamy four cheesy mac n cheese pasta. Finger licking!  
\*Add Grilled chicken

### GRILLED CHEESE SANDWICH

Brioche bread + Cheddar SMC (super melty cheese) served with a mix of crunchy seasoned fries.

### PLAIN JANE BURGER

5 oz smashed burger, stuffed' in a toasted brioche bun + fries.  
Add Cheddar + SMC (super melty cheese) for an added kick.

### CHICKEN TENDERS

Tender house made pretzel crushed all white chicken meat tenders with honey mustard and BBQ dipping sauces.

## DRINKS

### BEER BOTTLE

XX Lager 12oz

XX Ambar 12oz

Sol 12oz

Tecate Light 12oz

Indio 12oz

Bohemia Obscura 12oz

Bohemia 12oz

Heineken 12oz

Coors Light 12oz

### DRAUGHT BEER

16oz or 22oz

### LOCAL HANDCRAFT BEER

ASK YOUR SERVER

## BEVERAGES

### SOFT DRINKS

Lemonade

Flavored Lemonade  
Strawberry, Mango or Guava

Soda

Refill Soda

Bottled Water

Water Evian

Perrier

Fruit juice

Iced Tea

### COFFEE & TEA

Regular Coffee

Decaffeinated

Espresso

Hot tea

Ask your server for the wine list.