**SHAREABLES**

**TUNA POKE WON-TACOS 16.50**
sashimi-grade ahi tuna packed into crispy wonton shells with mango-jicama salsa, seaweed salad, sweet soy, scallions + wasabi cream

**JALAPEÑO PIG POPPERS 13.50**
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 19.50**
nachos done Motley Qee BBQ-style, corn tortilla chips, house-smoked pork, SMC (super melty cheese), cheddar cheese, black beans, jalapeños, sour cream, pickled red onion, cilantro, pico de gallo + chipotle BBQ sauce

**THE ULTIMATE CHICKEN LETTUCE CUPS 16.50**
minced chicken, southeast asian spring rolls, Thai-style skewers, peanut, sesame-soy + lime sweet chili dipping sauces, served with crisp lettuce cups

**LOBSTER LOLLIPOPS 16.50**
tempura battered fresh lobster bites, Old Bay smothered SMC (super melty cheese) fries with roasted garlic + lemon aioli

**DYNAMITE SHRIMP 16.50**
chargrilled bacon wrapped jumbo shrimp finished in Thai sweet chili sauce, on a bed of shredded cabbage + carrots

**HOLY HUMMUS N’ HOUSE PICKLES 15.50**
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

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**LIGHTER FARE**

*add grilled: chicken 4, steak or shrimp 5*

**BIG BITE CAESAR SALAD 15.50**
crisp romaine lettuce, baby kale, radicchio, parmigiano-reggiano cheese, house-made caesar dressing + garlic-parmesan croutons

**BAJA BOWL 14.50**
brown rice, charred corn, black beans, pico de gallo, radish, pickled red onions, cilantro, chipotle mayonnaise, salsa verde + crispy tortilla strips

**MORGAN’S GREEK SALAD 15.50**
crisp romaine lettuce, cucumbers, carrots, olives, tomatoes, radishes, red onions, feta cheese, parmesan, croutons, a smear of hummus + tangy lemon vinaigrette

**VEGAS VEGAN BURRITO 15.50**
smoked sweet potatoes, steamed brown rice, guacamole, slaw, pico de gallo, black beans, crispy tortilla strips + coconut Thai curry sauce double wrapped in flour + sun-dried tomato tortillas

**CHICKEN TORTILLA SOUP 10.50**
dark chicken stock, freshly pulled chicken, roasted veggies, diced avocado, sour cream, cilantro + crispy tortilla chips

**CHICKEN TACO 10.50**
guacamole, sour cream, cilantro, pico de gallo, chipotle

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**AIN’T NO THING BUTTA CHICKEN WING...**
we brine + roast each wing before frying + tossing in one of our signature sauces!

**BUFFALO WINGS 16.50**
Guy’s buffalo sauce tossed wings served with raw veggie medley + Guy’s blue-sabi (blue cheese + wasabi) dipping sauce

**SRIRacha WINGS 16.50**
crispy dry rubbed wings served with Guy’s tangy house-made ranch + raw veggie medley

**DOUBLE-BARREL BBQ WINGS 16.50**
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.*
BIG EATS
add a side garden or side caesar salad to your dinner 5

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, sweet, Texas toast + pickles
half rack 23.99 / full rack 29.99

THE PORK EPOERMION 33.50
house-smoked St. Louis ribs, pulled pork, andouille sausage, maple bacon, six cheese mac 'n' cheese, sweet, Texas toast + pickles

*JACK DANIEL'S NY STRIP STEAK 32.50
10 oz. "whiskey aged" NY strip, cast iron seared, smashed smoked bacon with onions, sour cream, scallions + shredded cheddar cheese, charred asparagus, roasted garlic-habanero butter + Jack Daniel's demi

CHICKEN PARM-ERONI 27.50
pounded, breaded + fried airline chicken breast, scratch-made pepperoni red sauce, fresh mozzarella, provolone + parmesan cheeses, crispy pepperoni + baby kale salad

CAJUN CHICKEN ALFREDO 25.50
cajun-spiced, blackened chicken breast, white wine + parmesan alfredo sauce, sun-dried tomatoes, penne pasta, diced roma tomatoes + scallions

BLACKENED SALMON 28.50
pan-roasted salmon, blackened "dirty" fried rice, charred asparagus + garlic-lime compound butter

LOBSTER TACOS 24.50
fresh chunks of tequila-lime marinated lobster tail, mango-radish slaw, salsa verde, pink chili mayonnaise, "dirty" fried rice + pico de gallo

all of our richly marbled 100% USDA Choice ground beef is smash-grilled so each burger is juicy and cooked to perfection. all burgers served with fries. lettuce-wrapped or gluten-free bun available upon request.

*BACON MAC 'N' CHEESE BURGER 21.50
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 19.50
crispy roast 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

*PRIME TIME AMERICAN KUBE BURGER 21.50
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

MORGAN'S VEGGIE BURGER 17.50
scratch-made vegetable burger of black beans, chickpeas, white beans, black olives, red bell pepper, garlic, artichoke hearts, jalapeño, oats, topped with LTOP (lettuce, tomato, onion + pickle), donkey sauce + onion straws on a garlic-buttered, toasted whole-wheat bun

TATTED-UP TURKEY BURGER 19.50
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

SIGNATURE SANDWICHES
substitute a garden salad or side caesar salad instead of fries 3

HAWAIIAN “HULI” CHICKEN SANDWICH 17.50
sweet Hawaiian teriyaki- BBQ sauce glazed boneless chicken thigh, grilled pineapple, pepper jack cheese, shredded cabbage, tomato + Maui onion straws on garlic buttered brioche

MOTLEY QUE PULLED PORK SANDWICH 21.50
Featured on diners, drive-ins and dives!
pulled pork shoulder smoothered 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

*OLD SCHOOL STEAK SANDWICH 21.50
the "OG" of sandwiches... sliced NY strip steak, caramelized onions + peppers, crispy onion straws, parmesan + a liberal slathering of A1 Donkey sauce

DESSERTS

CHEESECAKE CHALLENGE 13.50
half a NY-style marble cheesecake topped with potato chips, pretzels + hot fudge

TRIPLE-DOUBLE MINT PIE 12.50
mountain of mint chocolate chip ice cream pie with Oreo cookie crust, mint candies + hot fudge

SEVEN-LAYER DARK CHOCOLATE WHISKEY CAKE 12.50
(MUST BE 21+ TO ORDER)
whiskey crème anglaise, salted whiskey caramel sauce + crumbled toffee bar

STRAWBERRY FOOL 12.50
marinated ripe strawberries, vanilla ice cream, strawberry ice cream, strawberry sorbet, toasted pound cake + crème anglaise

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