

# THE FRONT YARD BRUNCH

## Spice It Up

### Bottomless

#### MIMOSAS 35

Choice of orange, cranberry, pineapple  
(90 min limit / per person)

#### SPICY MARY 14

House infused jalapeño vodka  
with house bloody mary blend

#### MICHELADA 14

Agua Del Diablo Mexican Lager,  
Clamato, house bloody  
mary blend

## Sweet Things

#### SHORT STACK ..... 12

Homemade fluffy pancakes, butter,  
bourbon maple drizzle

#### Upgrade your stack

Strawberry ..... +3

Blueberry ..... +3

Bananas Foster ..... +3

Chocolate Chip ..... +3

## Bites

#### BEER-BRINED WINGS ..... 15

Our famous house smoked wings; flash fried, ranch  
and sweet chili dipping sauces

#### PORK BELLY BITES ..... 13

Slow roasted pork belly, flash fried and tossed in  
sweet chili, Chiptole aioli

#### BACON MAC N CHEESE ..... 12

Bacon, corkscrew pasta, house made beer  
cheddar cheese

## Sides

Add an egg\* (3)      Toast (3)

• Thick cut bacon (6)      Home fries (4)

Avocado (5)      Sub gluten free bread (3)

Tomato slices (3)

## Egg-ceptional Dishes

#### CAVEMAN SKILLET\* ..... 16

Brisket, two scrambled eggs, cheddar, tomato,  
onion, home fries

#### STEAK AND EGGS\* ..... 18

8 oz. NY steak, two eggs any style with home fries,  
steakhouse butter

#### • DOUBLE DOWN\* ..... 12

Thick cut bacon or maple sausage links,  
two eggs any style, home fries

#### • BREAKFAST BURRITO\* ..... 15

Sausage, scrambled egg, flour tortilla, potatoes, pico  
de gallo, black beans, cheddar and jalapeno crème.  
Served with a side of Tajin-lime seasonal fruit.

## Bread Winners

Served with a side of fries

#### • FRONT YARD BURGER\* ..... 17

1/2lb burger, thick cut bacon, provolone,  
caramelized onion, lettuce, tomato, chipotle aioli

#### • CAJUN CHICKEN SANDWICH ..... 17

Blackened chicken breast, thick-cut bacon,  
provolone, lettuce, tomato, chipotle aioli

#### IMPOSSIBLE BURGER ..... 17

1/2lb plant-based patty with lettuce, tomato,  
ketchup, mustard

## Something Special

#### BRISKET BENEDICT\* ..... 16

House smoked brisket, caramelized onion, bourbon  
bbq, english muffin

#### AVOCADO TOAST ..... 18

Whole wheat toast, avocado spread, queso fresco,  
heirloom tomato

#### BAGEL AND LOX ..... 16

Smoked salmon, cream cheese, tomato, cucumber,  
pickled red onion, capers, toasted bagel,  
spring salad

## Garden Goodness

#### BERRY BERRY SALAD ..... 15

Mixed greens, strawberry, blueberry, candied pecan,  
feta, strawberry vinaigrette

#### • RISE AND GRIND FLATBREAD\* ..... 16

Scrambled eggs, thick-cut bacon, maple sausage,  
pico de gallo, cheddar cheese, mozzarella cheese

#### • THE MCELLIS\* ..... 14

The Classic breakfast sandwich with thick cut  
bacon or sausage, two eggs any style, american  
cheese, english muffin with home fries

#### CHILAQUILES\* ..... 14

Two Eggs any style atop black beans, roasted  
red and green chile salsa, escabeche onions,  
tortilla chips

#### ITALIAN CHOPPED SALAD ..... 16

Romaine lettuce, crispy prosciutto, salami,  
garbanzos, tomato, egg, provolone, parmesan,  
Italian dressing

## MAIN STAYS

#### THE FRONT YARD PHILLY ..... 17

Thin sliced beef, grilled with peppers and onions, provolone cheese

#### RICE KRISPY CHICKEN & WAFFLES ..... 18

Hand battered crispy chicken tenders, vanilla malted waffle, bourbon  
maple syrup, cereal butter

#### STEAK FRITES\* ..... 42

14oz NY Strip, french fries, steakhouse butter

• Thick-Cut bacon, Maple Sausage produced by Fermentato, Las Vegas' only  
USDA-approved curing and smoking facility

\*Rare Meat Advisory: Thoroughly cooking foods of animal origin reduces the risk of food-borne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. FYMM-090723

# BEER, COCKTAILS, & WINE

*Beer - \$6.50*

**SILVER REEF BREWING CO. BY ELLIS ISLAND**

**AGUA DEL DIABLO MEXICAN LAGER**

Sweet, flaked corn and smooth malt flavors with just a hint of hop bitterness. ABV: 4.3%

**HEFEWEIZEN**

Crisp and refreshing light with a banana and clove-like flavor and finish - ABV 5%

**FRESH & JUICY IPA**

Notes of tropical and ripe fruit characters shine through this easy-drinking IPA - ABV 5%

**LITTLE FOOT AMBER ALE**

Aroma and flavor of toasted caramel malts balanced with the signature of premium hops - ABV 5.5%

**\*ASK YOUR SERVER ABOUT OUR SEASONAL DRAFTS**

**PLANET UTAH DOUBLE IPA**

Extra bold, extra bitterness. ABV: 8.0%

**DOWNWINDER WEST COAST STYLE IPA**

A blast of bold bitterness with citrus. ABV: 7.0%

**COLD HEARTED WOMEN LOVE IPA**

A Cold IPA. Crisp and clean IPA brewed with Pilsner Malt and Puffed rice, fermented with Lager yeast to give it a nice light body. It is a single hop IPA using Galaxy Hops. ABV: 5.0%

**KOVAL PILSNER**

Bohemian style pilsner brewed with noble saaz and kazbek hops. ABV 5.0%

**SILVER REEF FLIGHT (SELECT ANY 4 DRAFTS) - \$9**

*Bottles and Cans*

- |                              |                                 |
|------------------------------|---------------------------------|
| Turn 4 Apex Lager 16oz - \$4 | Corona - \$6                    |
| Koval Pilsner 16oz - \$4     | Angry Orchard - \$6             |
| Planet Utah IPA 16oz - \$4   | Monster The Beast Seltzer - \$6 |
| Bud Light - \$5              | Smirnoff Smash - \$8            |
| Budweiser - \$5              | Crown Royal Seltzer - \$8       |
| Michelob Ultra - \$5         | Deep Eddy Seltzer - \$9         |

*Specialty Cocktails - \$14*

**DESERT HEAT MARGARITA**

Don Julio, serrano chili, lime, orange, agave

**LEMON BERRY LOVE**

Lemonade vodka, strawberry puree, fresh strawberry

**KENTUCKY MULE**

Bulleit, ginger beer, lime, candied ginger

**MORGAN'S PASSION**

Casamigos, passionfruit, jalapeno, orange, lime, fizz, Tajin

**PURPLE HAZE**

Tanqueray, elderflower, lavender, lime

**CITRUS BLISS**

Captain Morgan Rum, vanilla, orange

**FORREST SUNRISE**

Silver Reef Hefeweizen, aperol, orange juice

**ADMIRAL ELLIS**

Captain Morgan Rum, Ellis Island's famous root beer

**GINGER SNAPPED**

Cîroc Pineapple Vodka, pineapple, ginger beer, vanilla

**SUNNY DAY**

Ketel One, cucumber, mint, lime, fizz

**POMELO SPRITZ**

Deep Eddy Grapefruit, candied grapefruit, fizz

**CHERRY BLOSSOM SPRITZ**

Tanqueray, cherry herring, lemon, fizz

**COCKTAILS ON TAP**

Ask your server about today's cocktail

*Wine*

**BUBBLES**

	Glass	Bottle
Prosecco, Col Meisan, Cuvee 910, ITL	9	31
Champagne, Chandon Brut, CA	15	62
Moscato, Bellatore, Rose, CA	9	31

**WHITES**

	Glass	Bottle
Chardonnay, Cambria, Santa Barbara	12	42
Chardonnay, Trefethen, Napa	15	58
Pinot Grigio, Italo Cescon, ITL	10.5	37
Sauvignon Blanc, Misty Cove, AUS	12	42

**REDS**

	Glass	Bottle
Cabernet Sauvignon, Roth, Sonoma	15	58
Cabernet Sauvignon, Justin, Paso Robles	17	66
Cabernet Sauvignon, Twenty Rows, CA	18	71
Chianti Classico, Bibbiano, ITL	14	55
Côtes du Rhône, "Les Abeilles", FR	10	37
Pinot Noir, Meiomi, CA	14	55
Malbec, Bodegas Caro, "Aruma", Mendoza	12	42

**NON ALCOHOLIC BEVERAGES**

Ellis Island Root Beer - \$3.99 | Ellis Island Root Beer Float - \$5.49

**Mint Berry Smash**

Strawberry, blueberry, mint, citrus, fizz - \$7

**Orange Cream Dream**

Orange, vanilla, coconut, fizz - \$7

**Handcrafted Lemonade**

Blackberry | Peach | Strawberry - \$7

*50oz Mega Cocktails - \$30*

**MEGA MOSA**

A bottle of champagne, orange juice, big straw

**MEGA MARY**

Triple vodka, house bloody mary blend, skewer of snacks

**MEGA SANGRIA**

Pinot grigio, mango, peach, lychee, fizz

**PUNCH DRUNK**

Howler Head Whiskey, coconut rum, pineapple, orange, pomegranate