

# THE FRONT YARD AT ELLIS ISLAND

## Salads

Add Salmon\* 12 | Shrimp 8 | Chicken 5 | Steak\* 10

**HOUSE SALAD** ..... 10  
Mixed greens, cucumber, tomato, red onion, choice of dressing

**CAESAR SALAD** ..... 13  
Chopped romaine, Parmigiano-Reggiano, house-made croutons, Caesar dressing

**BERRY BERRY SALAD** ..... 15  
Mixed greens, strawberry, blueberry, candied pecan, feta, strawberry vinaigrette

**ITALIAN CHOPPED SALAD** ..... 16  
Romaine lettuce, crispy prosciutto, salami, garbanzos, tomato, egg, provolone, parmesan, Italian dressing

## Flatbreads

Substitute gluten-free crust 3

**SPICY PEPPERONI** ..... 16  
Cup and char pepperoni, mozzarella, parmesan, hot honey drizzle

**BRISKET** ..... 16  
Smoked brisket, caramelized onions, bbq sauce, green onion

**\*CHICKEN BACON RANCH** ..... 16  
Chicken, thick cut bacon, garlic white sauce, pico de gallo, jalapeño cream

## Appetizers

**HUMMUS PLATE** ..... 12  
Roasted red pepper hummus, grilled flatbread, vegetables

**FRIED PICKLES** ..... 11  
Golden pickle chips, chipotle aioli

**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

**GIANT PRETZEL** ..... 14  
With Ellis Island beer cheese

**SPICY MEATBALLS** ..... 15  
Beef meatballs with mozzarella, marinara sauce

**SPINACH AND ARTICHOKE DIP** ..... 13  
Spinach, artichoke, jalapeño, parmesan cream, tortilla chips

**MOZZ AND MARINARA** ..... 14  
Crispy panko breaded parmesan, marinara

**BACON MAC N CHEESE** ..... 9  
Bacon, corkscrew pasta, house made beer cheddar cheese

## Burgers and Sandwiches

**\*THE FRONT YARD BURGER\*** ..... 17  
1/2lb burger, thick cut bacon, provolone, caramelized onion, lettuce, tomato, chipotle aioli

**IMPOSSIBLE BURGER** ..... 17  
1/2lb plant-based patty with lettuce, tomato, ketchup, mustard

**BRISKET SANDWICH** ..... 18  
House-smoked brisket, horseradish aioli, crispy onion, coleslaw, bbq sauce

**\*CAJUN CHICKEN SANDWICH** ..... 17  
Blackened chicken breast, thick-cut bacon, provolone, lettuce, tomato, chipotle aioli

**MEATBALL SANDWICH** ..... 16  
Sliced meatballs, melted provolone, marinara, ciabatta

**THE STEAK SANDWICH\*** ..... 23  
8 oz. NY strip, blue cheese, bacon jam, roasted tomato spread, mixed greens

**THE FRONT YARD PHILLY** ..... 17  
Thin sliced beef, grilled with peppers and onions, provolone cheese

### • CHARCUTERIE BOARD 25

Artisan house cured meat, cheese, grilled flatbread and accompaniments

## Sides

Beer cheese 5 | Side salad 5 | Tortilla chips 4 | Mixed vegetables 5 | Fries 5 | Garlic fries 6 | \*Thick-Cut bacon 6

## Entrees

**SPRING PASTA** ..... 18  
Rigatoni with sautéed mushroom, asparagus, artichoke, radicchio, baby peas, heirloom tomato, basil, mint

**PAN-ROASTED SALMON\*** ..... 26  
Sweet chili glaze, with sautéed broccoli, artichoke, heirloom tomato

**SHRIMP SCAMPI** ..... 26  
Linguini with sautéed shrimp and heirloom tomato in creamy lemon butter

**STEAK FRITES\*** ..... 42  
14oz NY Strip, french fries, steakhouse butter

• Our thick-cut bacon and cured meats are produced by Fermentato, Las Vegas' only USDA-approved curing and smoking facility

# 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

**SPICY MARY**

House infused jalapeño vodka with house bloody mary blend

**MICHELADA**

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

**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