

THE FRONT YARD *at Ellis Island*

All-Day Breakfast

THE MCELLIS	14
Classic breakfast sandwich with thick-cut bacon or sausage, two eggs any style, American cheese, English muffin with home fries	
DOUBLE DOWN	15
Thick-cut bacon or maple sausage links, two eggs any style, home fries	
AVOCADO TOAST*	18
Fresh avocado spread, pickled onion, tomato, feta and two poached eggs atop our grilled focaccia	
CHICKEN & WAFFLE	18
Golden fried chicken, malted vanilla waffle, maple syrup, whipped butter	
BELGIAN BLUEBERRY WAFFLE	15
Fresh blueberries, lemon zest, blueberry compote, candied lemon, whipped cream	
SHAKSHOUKA SKILLET*	14
Poached eggs, savory tomato, onion, fresh herbs and feta, toasted focaccia	
STEAK AND EGGS*	20
8 oz. NY steak, two eggs any style with home fries	

Salads

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

CAESAR SALAD	13
Chopped romaine, Parmigiano-Reggiano, house-made croutons, Caesar dressing	
THE WEDGE SALAD	15
Charred and chilled iceberg lettuce, tomato, thick-cut bacon, pickled onion, blue cheese, pickled mustard seed	
BERRY BERRY SALAD	15
Mixed greens, strawberry, blueberry, candied pecans, feta, strawberry vinaigrette	
ROASTED BEET SALAD	16
Red and golden beets, goat cheese, toasted nuts, fresh herbs	

Soup

	Cup	Bowl
FRONT YARD CHILI	5	8
Slow-roasted beef chili, onion, cheese, sour cream Served in a bread bowl + 2		
	Cup	Bowl
TOMATO SOUP	5	8
Smoked and roasted tomatoes, fresh herbs, tomato cream Served in a bread bowl + 2		

Shareables

HUMMUS PLATE	13
Roasted tomato hummus, homemade focaccia, fresh vegetables	
BACON MAC N CHEESE	12
Bacon, corkscrew pasta, house-made beer cheddar cheese	
TEMPURA GREEN BEANS	14
Fresh green beans, light tempura, wasabi cream	
AHI TUNA NACHOS	18
Marinated ahi tuna, wakame, cilantro, sesame, served on crispy wontons	
KALBI ROOT BEER RIBS	18
Marinated and grilled Korean-style short ribs, cabbage slaw, fresh herbs	
GRILLED CITRUS-MARINATED SHRIMP	18
Citrus-marinated grilled shrimp, Mediterranean salad, grilled focaccia	
PORK BELLY BITES	17
Slow-roasted pork belly, flash-fried and tossed in sweet chili, chipotle aioli	
PORK BELLY BAO	18
Hoisin-glazed crispy pork belly, slaw, three warm bao buns	

Flatbreads

SPICY PEPPERONI FLATBREAD	16
Quattro formaggio, artisan pepperoni, house marinara, spicy honey	
WHITE FLATBREAD	16
Mozzarella, parmesan, asiago white sauce, basil oil, garlic	
HOUSE-SMOKED WINGS	16
Our famous house-smoked wings; flash-fried, ranch and sweet chili dipping sauces	
Sauce options: Hot Lemon Pepper Cajun Buffalo-Truffle	
Upgrade to Dirty Wings tossed in Buffalo sauce, topped with crumbled blue cheese and celery - 2	
ALL-IN NACHOS	30
Choice of pulled pork or house-smoked brisket, black beans, beer cheese sauce, caramelized onion, pico de gallo, guacamole, crema	

Burgers and Sandwiches

Substitute "Impossible" patty on any sandwich - 2

MEATBALL GRINDER	16	*THE FRONT YARD BURGER*	20
All-beef meatballs, provolone, mozzarella, house marinara		1/2 lb. burger, thick-cut bacon, provolone, caramelized onion, lettuce, tomato, chipotle aioli	
CHICKEN BUFF & TRUFF	17	PB&J BURGER	20
Crispy hand-breaded chicken, truffled buffalo sauce, lettuce, tomato, brioche		Double-stack patty, peppered bacon, cheddar, fried jalapeno, peanut butter jam	
*CAJUN CHICKEN SANDWICH	18	SMOKED BRISKET SANDWICH	17
Blackened chicken breast, thick-cut bacon, provolone, lettuce, tomato, chipotle aioli		House-smoked brisket, coleslaw, bbq sauce, pickled onion, pickles, brioche	
PULLED PORK SANDWICH	17	THE CHOPPED BLT	18
Pulled house-smoked pork, coleslaw, bbq sauce, and pickled onions		Thick-cut diced artisan bacon, marinated tomatoes, aioli, iceberg, on house-made focaccia	

Entrées

TONY'S RIGATONI	18
Baked rigatoni, marinara, mozzarella, parmesan, garlic focaccia	
Add Ons: Steak 10 Shrimp 8 Grilled Chicken 5 Italian Sausage 6	
SMOKED MEATLOAF	21
Double-cut smoked meatloaf, hoisin BBQ glaze, tomato-mashed potatoes	
SUMMERTIME CHICKEN	21
Citrus-marinated grilled chicken, grilled summer vegetables, herbed rice	
APPLE CRUMBLE PORK CHOP	22
Grilled double-cut pork chop, apple butter, cheddar crumble, sautéed broccoli	
CAJUN SALMON*	26
Cajun-rubbed salmon fillet, sautéed vegetables	
STEAK FRITES*	41
14 oz. NY Strip, compound butter, truffle fries	

OUR THICK-CUT BACON AND CURED MEATS ARE PRODUCED BY VIVA CARNE, LAS VEGAS ONLY USDA-APPROVED CURING AND SMOKING FACILITY. VISIT VIVACARNE.COM FOR WHOLESALE OPPORTUNITIES.

*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-051226

Charcuterie Board

Artisan house-cured salumi, cheese, focaccia and accompaniments
FOR 2 18 | FOR 4 36

Grilled Sausage Board

Calabrese Italian, andouille, kielbasa and accompaniments
FOR 2 18 | FOR 4 36

Sides - 7

Colossal Onion Rings
Truffle-Parm Fries
Tomato-Mashed Potatoes
Daily Vegetables
House Salad
Zucchini Fries

Dessert

CINNAMON CHURROS	10
Served with chocolate and caramel sauces	
CHOCOLATE CHIP COOKIE SKILLET	10
Served with vanilla ice cream	
BREAD PUDDING	10
Served with salted caramel ice cream and Taffer's brown butter bourbon glaze	

Beer, Cocktails, & Wine

ALL DRAFT BEERS BREWED BY
SILVER REEF BREWING CO., AN ELLIS FAMILY PROPERTY

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%

COLD HEARTED WOMEN LOVE IPA

Cold single hop IPA, light body, crisp and clean finish - ABV 5%

BLACK HILL SCHWARZBIER

Dark and opaque, a roasted malt flavor and smooth, dry finish - ABV 5%

MAS FUEGO RAUCHBIER

Lager with BBQ smoke aroma - ABV 5%

KOVAL PILSNER

Bohemian-style pilsner brewed with Noble, Saaz and Kazbek hops - ABV 5%

GUAVALU WEISS

A tart and refreshing wheat ale with guava purée - ABV 5%

Silver Reef Flight (Select any 4 drafts) - 9

Bottles and Cans

Miller Lite - 6	Modelo Negra - 7
Coors Light - 6	Pacifico - 7
Michelob Ultra - 7	Guinness - 8
Corona - 7	Angry Orchard Hard Cider - 7
Corona Premier - 7	196 Peach Vodka Seltzer - 7
Corona Sunbrew Citrus - 7	Lucky One Lemonade - 7
Corona N/A - 6	High Noon Vodka Iced Tea - 7
Modelo Especial - 7	White Claw Black Cherry - 7

Summer Cocktails - 12

LIMONCELLO MIMOSA

Limoncello, Gambino 'Extra Dry' Prosecco

ST. GEORGE SPRITZ

Silver Reef Rosé, Strawberry, Basil, Soda

JAMESON TRIPLE SPRITZ

Jameson Triple Triple, Pineapple, Lemonade, Club Soda

THE CHRONIC BLOOM

Still G.I.N., Crème de Violette, Gambino Prosecco, Lemon

COCOA CANYON

El Cristiano Reposado Tequila, Mr Black Coffee Liqueur, WhistlePig Maple Syrup, Angostura Cocoa Bitters

MANCE RAYDER

Flecha Azul Reposado Tequila, Del Maguey 'Vida' Mezcal, Cinzano Sweet Vermouth, Cointreau, Orange Bitters, Angostura Bitters

M'S COOLER

Teremana Blanco, Fresh Watermelon, Lime, Mint, Agave Nectar, Soda

Specialty Cocktails - 14

OAXACA OLD FASHIONED

Don Julio Reposado Tequila, Del Maguey Vida Mezcal, Angostura Bitters, Simple Syrup

DESERT HEAT MARGARITA

Flecha Azul Reposado Tequila, Serrano Chili, Lime, Orange, Agave

LEMON BERRY LOVE

Deep Eddy Lemonade Vodka, Strawberry Puree, Fresh Strawberry

KENTUCKY MULE

Wild Turkey 101 Bourbon, Ginger Beer, Lime, Candied Ginger

MORGAN'S PASSION

Código 1530 Blanco Tequila, Passion Fruit, Jalapeño, Orange, Lime, Soda, Tajin Rim

THE HEADBANGER

Dirty Monkey Banana Peanut Butter Whiskey, Pineapple, Cherry, Lime Juice

RUBY PALOMA

Dolce Vida Grapefruit Tequila, Campo Bravo Tequila, Triple Sec, Lime, Agave

ADMIRAL ELLIS

Captain Morgan Rum, Ellis Island's Famous Root Beer

FRENCH 75

The Botanist Gin, Gambino Prosecco, Lemon

APEROL SPRITZ

Aperol, Gambino Prosecco, Soda

CARL'S RUM PUNCH

Mount Gay Rum, Cointreau, Pineapple, Cranberry

BOURBON RICKEY

Bulleit Bourbon, fresh lime, house syrup, soda

Make any specialty cocktail non-alcoholic - 7

Wine

BUBBLES

	Glass	Bottle
Gambino, Extra Dry, Prosecco, Veneto	9	36
Mumm Napa, 'Brut Prestige', Napa	14	56
Chandon, Brut, California	10	40

WHITES/ROSÉ

	Glass	Bottle
Gambino 'Il Masso', Pinot Grigio, Friuli	10	36
Rodney Strong, Sauvignon Blanc, Sonoma	11	40
Cline, Chardonnay, Sonoma	11	40
Cambria, Chardonnay, Santa Maria	15	52
Silver Reef, Rosé, St. George	8	28

REDS

	Glass	Bottle
Mark West, Pinot Noir, California	12	48
Silver Reef, Red Blend, St. George	10	36
Terrazas "Altos del Plata", Malbec, Mendoza	11	44
Bootleg, Cabernet Sauvignon, Paso Robles	14	56
Cline, Cabernet Sauvignon, Alexander Valley	16	56

50oz Mega Cocktails - 30

MEGA MOSA

Gambino Prosecco, Fresh Orange, Big Straw

MEGA MARY

Sky Vodka (triple shot), Fresh Bloody Mary Blend, Skewer of Snacks

MEGA RITA

Lunazul 'Blanco' Tequila, Cointreau, Lime, Sweet & Sour

MEGA SANGRIA

Cabernet Sauvignon, Orange, Brandy, Apple

Mocktails & Non-Alcoholic Drinks

Ellis Island Root Beer - 5

Ellis Island Root Beer Float - 7

Mint Berry Smash

Strawberry, Blueberry, Fresh Mint, Fresh Lime Juice, Soda - 8

Spiced Pear

Seedlip Spice 94 NA, Monin Pear, Monin Organic Honey, Fresh Lemon Juice, Ginger Beer - 8

Bloody NO-ary

Seedlip Spice 94 NA, Fresh Lime Juice, Fresh Bloody Mary Blend - 8

Handcrafted Lemonade

Blackberry | Peach | Strawberry | Watermelon | Lavender - 7

San Pellegrino - 9

Acqua Panna - 9

San Pellegrino Blood Orange - 5

Red Bull - 5

Red Bull Sugar free - 5

Red Bull Red Watermelon - 5

Red Bull Peach - 5