THE FRONT YARD

TO START

Hit the ground running with these appetizers, shared plates, and snacks

BEER-BRINED CHICKEN WINGS 11
Smoked, beer-brined wings, served with Ranch and chili sauce

GIANT PRETZEL 12
Served with beer cheese sauce made with Ellis Island Koval Pilsner

THREE LITTLE PIGS 10
Thick-cut house-made bacon, season flour fried crispy, honey Tabasco tossed in-house seasoning, Chipotle Ranch dipping sauce

NEW PEPPERONI ROLLS 13
Three pepperoni rolls served with ranch and marinara sauce

ELOTE DIP 13
Sweet corn, spicy creamy sauce, fresh tortilla chips

SIN CITY SCOOPS 18
Fried potato scoops, smoked brisket, cheddar beer sauce, sour cream, olives, jalapenos, black beans, pico de gallo

BUFFALO CAULIFLOWER 7
Roasted cauliflower, buffalo spiced flour, blue cheese dipping sauce

BACON MAC-N-CHEESE 7
House-made bacon, corkscrew pasta, beer cheddar sauce made with Ellis Island Koval Pilsner

FLATBREADS

HONEY PIG 13
Cup and char pepperoni, mozzarella, parmesan cheese garnished with hot honey

OL’ SMOKEY 14
Smoked brisket, caramelized onions, BBQ sauce, green onion

CHICKEN ALFREDO 14
Roasted Chicken, garlic cream sauce, spinach, mozzarella, and parmesan cheese

CHARCUTERIE BOARD 20
Assorted cured meats and aged cheeses served with grilled bread

SHRIMP MICHELADA 13
Shrimp ceviche in michelada cocktail sauce served with tortilla chips

MEATBALLS 12
Beef, pork, and veal, fresh herbs, Parmigiano-Reggiano, salsa pomodoro, herbed ricotta

CRISPY PORK BELLY BITES® 10
Slow roasted bacon fried crispy tossed in a sweet chili sauce, sriracha aioli

SALADS

Add Salmon (8), Shrimp (7), Chicken (5), Steak (8) to any salad

CAESAR 9
Chopped romaine, Parmigiano-Reggiano, house-made croutons

FATTOUSH 10
Crispy flatbread, cucumbers, tomatoes, broccoli, roasted artichokes, mixed greens, citrus honey yogurt dressing

SIDES

MIXED VEGGIES 5
(Broccoli, roasted artichokes, bell peppers, cauliflower, onions)

FRIES OR POTATO SCOOPS 5

CAESAR SALAD 5

HOUSE SALAD 4
Mixed greens, cucumber, and tomatoes

TORTILLA CHIPS 4

MEATBALL 4

BEER CHEESE 3

ELLIS ISLAND CASINO, HOTEL & BREWERY | LAS VEGAS, NV | @THEFRONTYARDLV | @ELLISCASINOLV

*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.
THE FRONT YARD BURGER® 13
Seared 8 oz patty, smoked gouda cheese, bacon, caramelized onions, Chipotle aioli

BRISKET SANDWICH 13
House smoked brisket, horseradish aioli, crispy shallots, coleslaw, bbq sauce

CHICKEN BACON RANCH “CBR” CRUNCH 14
Cornflake and bacon crusted chicken breast, hot honey, Chipotle Ranch dressing, lettuce and tomato, pretzel bun

FRENCH DIP 15
Roasted prime rib shaved thin, horseradish cream, provolone cheese, served on a hoagie roll with side of au jus

PASTRAMI BURGER 15
Seared 8oz patty, house-made pastrami, provolone cheese, mayo, mustard, lettuce, and tomato

BIG PLATES
STEAK FRITES® 22
12oz Angus steak, parmesan fries, steakhouse compound butter
Add Shrimp (7) | Add Garlic Fries (1) | Side of Mac & Cheese or Vegetables (5)

PAN ROASTED SALMON® 16
Quinoa risotto, broccoli, artichokes, tomatoes, garlic, mushrooms, cucumber chili glaze

VEGGIE RUSTICA 12
Ziti pasta, broccoli, roasted artichokes, bell peppers, cauliflower, tomatoes, onions tossed in vodka sauce.
Add Chicken (5) or Shrimp (7)

ELLIS ISLAND BEERS
ELLIS ISLAND BREWERY EST. 1998
ASK YOUR SERVER FOR A FULL LIST OF ELLIS ISLAND BEERS!

LIGHT
Malt: Pale Malt
Hops: Magnum
IBU’s: 10
ABV: 4.3%

HEFEWEIZEN
Malt: Pale and Wheat Malt
Hops: Magnum
IBU’s: 12
ABV: 5%

KOVAL PILSNER
Malt: Pale, Caramunich, and Acidulated
Hops: Magnum and Kazbek
IBU’s: 34
ABV: 5.6%

IPA
Malt: 2 row pale, Golden Promise, Barkley, Oats
Hops: Warrior, Samba, Ekuanot
IBU’s: 45
ABV: 5%

AMBER
Malt: Pale, Vienna, and Crystal
Hops: Warrior and Centennial
IBU’s: 30
ABV: 5.5%

DESSERTS
Something sweet to share or to keep all to yourself

SALTED CARAMEL BREAD PUDDING 6
Made in-house served with salted caramel ice cream and salted caramel sauce

COOKIE IN A PAN 6
It is what it is. Baked cookie in a pan with ice cream

CHEESECAKE 6
An Ellis Island Classic, topped with fresh strawberries, made in-house daily

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CAVEMAN SKILLET 9
Country fried potatoes, brisket, onions, tomatoes, cheddar cheese, two eggs scrambled

THE POWERHOUSE 9
Egg whites, chicken, tomatoes, spinach, avocado, side of salsa

EGG-CEPTIONAL DISHES
*double down 7
Two eggs, two pieces of bacon or sausage patties

*STEAK AND EGGS 13
6oz. NY steak, two eggs any style with home fries, steakhouse butter

THE MELLIS 6
Classic breakfast sandwich served with two eggs any style, American cheese, English muffin, choice of bacon or sausage

AVOCADO TOAST 8
Wheat bread, cashew beet butter, avocados, and goat cheese
Add Egg (3)

*CHILAQUILES 8
Tortilla chips tossed in a roasted tomatillo sauce, escabeche onions, two eggs any style, queso fresco
Add Shrimp (7), Chicken (5), Steak (8)

*BRISKET BENEDICT 12
Smoked brisket, caramelized onions, bourbon BBQ drizzle, cheddar biscuit

SHORT STACK 8
Homemade fluffy pancakes, maple butter, bourbon maple drizzle

STUFFED CRUNCH TOAST 12
Strawberry cream cheese stuffed French toast, battered in corn flakes, maple butter, whipped cream, syrup

SUMTHIN’ SPECIAL

*FRIES & SHINE 11
Pork belly, fries, kimchee, kalbi sauce, spicy mayo, fried egg

HAKUNA MIMOSA
Bottomless MIMOSAS 25
All Day ROSE 25
Choice of flat or sparkling

SPICY MARY 12
Jalapeno Infused Vodka, Lime, Bloody Mary Mix, A1

9 TO 5 MICHAELADA 12
Ellis Island Light, Clamato, Bloody Mary Mix

MIMOSA

FRENCH TOAST WAFFLE 9
Hawaiian sweet bread in French toast batter pressed in a waffle iron, spiced powdered sugar, maple syrup, butter

BANANAS FOSTER OVERNIGHT OATS 5
Cinnamon spiced bananas, sweetened overnight oats, oat crumble, caramel maple syrup

SHORT STACK 8
Homemade fluffy pancakes, maple butter, bourbon maple drizzle

STUFFED CRUNCH TOAST 12
Strawberry cream cheese stuffed French toast, battered in corn flakes, maple butter, whipped cream, syrup

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Seared 8 oz patty, smoked gouda cheese, bacon, caramelized onions, chipotle aioli

CHICKEN BACON RANCH
“CBR” CRUNCH 14
Cornflake and bacon crusted chicken breast, hot honey, chipotle ranch dressing, lettuce, and tomato

FRENCH DIP 15
Roasted prime rib shaved thin, horseradish cream, provolone cheese, hoagie roll, side of au jus

VEGGIE RUSTICA 12
Ziti pasta, broccoli, roasted artichokes, bell peppers, cauliflower, tomatoes, onions tossed in vodka sauce

*STEAK FRITES 22
12oz Angus steak, parmesan fries, steakhouse compound butter

CAESAR SALAD 15
Chopped romaine, Parmigiano-Reggiano, house-made croutons
Add Shrimp (7), Chicken (5), Steak (8)

REAL DEAL MEALS

VEGGIE RUSTICA 12
Ziti pasta, broccoli, roasted artichokes, bell peppers, cauliflower, tomatoes, onions tossed in vodka sauce

*STEAK FRITES 22
12oz Angus steak, parmesan fries, steakhouse compound butter

CAESAR SALAD 15
Chopped romaine, Parmigiano-Reggiano, house-made croutons
Add Shrimp (7), Chicken (5), Steak (8)

BREAKFAST OF CHAMPIONS

OLD VEGAS KNIGHT 14
Bulleit Bourbon, Luxardo Cherry, Salted Caramel Maple Syrup

RIGHT ON FLAMINGO 14
Malibu Rum, Bacardi Rum, Passion Fruit, Vanilla

B.A.G. (BIG ASS GLASS) 20
Red / White Sangria

REMEMBER THE TIME 14
New Amsterdam Raspberry Vodka, New Amsterdam Citrus Vodka, St Germain, Strawberry

DRUNKEN PANDA 14
Tito’s Vodka, Black Cherry White Claw

PARADISE ROAD 14
Camarena Tequila, Passion Fruit, Lime

LIGHT FLIGHT 8
Ellis Island Light, Koval Pilsner, Hefeweizen, IPA

DARK FLIGHT 8
Ellis Island Amber, Irish Stout, Coffee Stout, Rauchbier

GOLDEN KNIGHT FLIGHT 10
Golden Bock, Hefe, Irish Stout, Coffee Stout

BUILD YOUR OWN FLIGHT 10
Your choice of any four Ellis Island beers

SIDES
TOAST - 3
BISCUIT - 3
HOME FRIES - 3
PANCAKE - 3
COOKIE BUTTER COOKIES - 2
EGG WHITES - 3
EGG ANY STYLE - 3
THICK CUT BACON - 3
AVOCADO - 3
TOMATO SLICES - 3

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