

GAME DAY SPECIALS

STARTERS

THE HUDDLE SAMPLER 20

Smoked beer-brined wings, Sticky Fingers, Fried pickles, Buffalo pork rinds

BACON MAC-N-CHEESE 9

House made bacon, corkscrew pasta, beer cheddar sauce made with Ellis Island Koval Pilsner

STICKY FINGERS 15

Crispy fried chicken fingers tossed in hot honey served with choice of fries

CRISPY PORK BELLY BITES* 11

Slow roasted bacon fried crispy tossed in a sweet chili sauce, sriracha aioli

GIANT PRETZEL 13

Served with beer cheese sauce made with Ellis Island Koval Pilsner

CHARCUTERIE BOARD 20

Assorted cured meats and aged cheeses served with grilled bread

BOWL OF FRIES 8

Choice of Plain / Cajun / Cheese / Parmesan / Garlic /
Choice of Fries or Scoops

SIN CITY SCOOPS 18

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

NACHORRONES 12

Chicharrón (fried pork rinds), brisket, pico de gallo, black beans, queso fresco, crema, jalapeno cream, cheddar

BEER-BRINED CHICKEN WINGS 14

10 Smoked beer-brined wings, served with your choice of Sweet Chili / Buffalo / Teriyaki / Garlic Parmesan

20 wings served with two options of sauce (23)

SALADS

CAESAR 10

Chopped romaine, Parmigiano-Reggiano, housemade croutons

HOUSE SALAD 9

Mixed green, cucumbers, tomatoes, red onion, choice of dressing

FLATBREADS

DOUBLE STACKS 16

Pepperoni, mozzarella, parmesan cheese, hot honey drizzle

RAIDERS 16

Citrus garlic sauce, bacon, shredded chicken, pico de gallo and jalapeno cream

TAILGATER 16

Smoked brisket, caramelized onions, cheddar cheese, BBQ sauce, green onion

BIG BITES

THE FRONT YARD BURGER* 15

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

Add a Fried Egg (2)

THE GRUDEN BURGER* 22

Two 8 oz patties seared stacked with cheddar, bacon, lettuce, tomato, mayo, mustard

Add a Fried Egg (2)

THE END ZONE* 19

Steak sandwich. 8oz NY steak grilled, blue cheese spread, onion bacon jam, roasted tomatoes, mixed greens

CHOPPED CHEESE SANDWICH 18

Ground beef, American cheese, caramelized onions, jalapenos, lettuce, tomatoes, mayo, ketchup

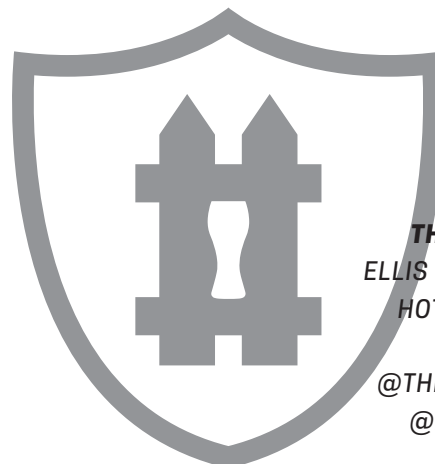
Add a Fried Egg (2)

STEAK FRITES* 25

12oz NY steak, parmesan fries, steakhouse compound butter

Add Shrimp (7) Add Garlic Fries (1)

Side of Mac & Cheese (5) Side of Vegetables (5)



THE FRONT YARD
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.

SIGNATURE COCKTAILS AND BEERS

BLOOD & SAND 14

Glenlivet Scotch, Cherry Herring, Sweet Vermouth, Angostura Bitters, Orange Juice

STRAWBERRY FIELDS 14

Jim Beam Bourbon, Strawberry Puree, Lemon Juice, Angostura Bitters, Ginger Beer

RASPBERRY REFRESHER 14

New Amsterdam Raspberry, Borian Lychee Puree, Simple Syrup, Fresh Lychee

ORANGE BLISS 14

Bacardi Spiced Rum, Vanilla Syrup, Orange Juice, Triple Sec

PARADISE ROAD 14

Cazadores Tequila, Passion Fruit, Lime

RAIDER RUSHER 14

Absolut Citron, Mango Truly

SPRITZ BLITZ 14

Grey Goose Strawberry Lemongrass, Triple Sec, Martini & Rossi Prosecco

SILVER & BLACK 14

Jameson, Lemon Juice, Simple Syrup, Mint Leaves, Pineapple

OLD VEGAS KNIGHT 14

Makers Mark Bourbon, Luxardo Cherry, Salted Caramel Maple Syrup

POWER PLAY 14

Grey Goose Watermelon Basil, Cranberry Juice, Lime Juice, Pineapple Juice, Peach Schnapps

DRUNKEN PANDA 14

Titos Vodka, Black Cherry White Claw

ELLIS ISLAND BEERS

Ellis Island Beers are all brewed right here in our brewery Established 1998, and voted **Best of Las Vegas** year after year.

THE CLASSICS 3.00

LIGHT

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

ABV: 4.3%

AMBER

Aroma and flavor of toasted caramel malts balanced with the signature of Centennial hops.

ABV: 5.5%

HEFEWEIZEN

Crisp and refreshing light with a banana and clove like flavor and finish.

ABV: 5%

IPA

Notes of tropical and ripe fruit characters shine through this easy-drinking IPA.

ABV: 5%

SPECIALTIES 5.00

These seasonal specialty beers are small-batch Ellis Island brews.

SCHWARZBIER

A light and roasty black lager with a smooth, dry and refreshing finish.

ABV: 4.25%

KOVAL PILSNER

Bohemian-style pilsner with rich golden hue, medium-bodied with floral and spicy signature.

ABV: 5.6%

SALUTI ITALIAN PILSNER

Using only noble hops, this is a cross between a German Pilsner and English IPA

ABV: 5.2%

ISLAND HAZE IPA

This IPA has a citrusy, tropical nose, soft body, and fruity guava finish

ABV: 7.5%

HEADING WEST IPA

A west coast style IPA with notes of citrus and tropical fruit from the variety of Pacific Northwest hops used.

ABV: 6.8%

BELGIAN TRIPEL

Spicy and fruity-ester character with a creamy mouth feel and clean crisp finish

ABV: 8.0%

OKTOBERFEST

A smooth, full bodied, auburn colored Oktoberfest style lager with mild malty sweetness

ABV: 5.8%

BONFIRE RAUCHBIER

A Bamberg-style Maerzen Rauchbier. Aroma and flavor of smoked beechwood is balanced with sweet toasted malt

ABV: 5.5%



SCAN FOR FULL
DRINK MENU

