

LUNCH & DINNER

MENU

SHAREABLES



CHICKEN LETTUCE CUPS

minced chicken, chicken skewers, vegetable spring rolls, slaw, lime wedges, crisp lettuce cups, sweet thai chili sauce, peanut sauce, ponzu sauce 13.95

AWESOME CHICKEN TENDERS

pounded-out crispy chicken tenders served with signature bourbon brown sugar BBQ, and buttermilk ranch 11.95

PIG POPPERS

andouille, cheese stuffed jalapenos, maple bacon, signature bourbon brown sugar BBQ sauce, raw vegetable medley, buttermilk ranch 13.95

TRASH CAN NACHOS

corn tortilla chips, smoked pork, SMC*, cheddar, black beans, jalapenos, sour cream, pickled red onions, cilantro, pico de gallo, signature bourbon brown sugar bbq sauce 15.95

DRAGON'S BREATH CHILI CHEESE FRIES

"low-n-slow" chili, cheddar, sour cream, pico de gallo, bacon, crispy fries 10.95

QUESO DIP

charred corn, SMC*, charred poblanos, bacon, monterey jack 9.95

Our all natural wings are brined, dry-rubbed and roasted then fried to crispy perfection

BUFFALO

tossed in signature buffalo sauce, raw vegetable medley, house-made blue-sabi dipping sauce 13.95

BOURBON-BROWN SUGAR BBQ

tossed in signature bourbon brown sugar BBQ sauce, crispy fried onion straws, raw vegetable medley, buttermilk ranch 14.95

GARLIC PARMESAN

tossed in rich butter garlic parmesan sauce, raw vegetable medley, signature parm-eroni red sauce 14.95

AIN'T NO THING BUTTA CHICKEN WING

SALAD & SOUP

THE ULTIMATE COBB

chicken, bacon, tomatoes, cucumbers, romaine lettuce, crumbled blue cheese, hard-boiled egg, avocado, buttermilk ranch dressing 12.95

BIG BITE CAESAR

crisp romaine lettuce, parmesan cheese, house-made Caesar dressing, croutons 11.95
with chicken or steak 13.95

DRAGON'S BREATH CHILI

"low and slow" cooked beef & pork chili, cheddar, sweet cornbread, sour cream, scallions 11.95

BAJA BOWL

choice of pork or chicken, brown rice, charred corn, black beans, pico de gallo, radish, pickled red onions, chipotle mayo, salsa verde, cilantro, crispy tortilla strips 13.95

SMC = Super Melty Cheese | LTOP = Lettuce, Tomato, Onion, Pickles

A 2% facilities fee will be added to the total of each check. This fee is not a tip or service charge.

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

SIGNATURE X SANDWICHES

*featured on
Diners,
Drive-ins
and Dives!*

All sandwiches served with our fry trio

CRISPY CHICKEN BACON RANCH

crispy chicken, bacon, cheddar, LTOP*, buttermilk ranch, garlic buttered brioche bun 11.95

OLD SKOOL STEAK

sliced NY strip, caramelized onions & peppers, crispy onion straws, parmesan, A1 donkey sauce 18.95

MOTLEY QUE PULLED PORK

pulled pork shoulder, signature bourbon brown sugar BBQ sauce, slaw, pickle chips, aged cheddar, crispy onion straws, donkey sauce, toasted pretzel bun 15.95

BIG BITE BURGERS

All of our richly marbled 100% USDA choice ground beef is smash grilled to juicy perfection, served with our fry trio

BACON MAC-N-CHEESE

crispy bacon, mac-n-cheese, cheddar cheese, crispy onion straws, LTOP*, donkey sauce, garlic buttered brioche bun 17.95

PRIMETIME AMERICAN KOBE

American style Kobe beef, caramelized onions, smoked gouda, cheddar, crispy onion straws, aged parmesan, pickles, donkey sauce, garlic buttered brioche bun 19.95

REAL CHEEZY

cheddar cheese, SMC*, LTOP*, donkey sauce, garlic buttered brioche bun 14.95

MORGAN'S VEGGIE BURGER

scratch-made vegetable burger of black beans, chickpeas, black olives, red bell pepper, garlic, artichoke hearts, jalapeno, oats, LTOP*, donkey sauce, crispy onion straws, garlic buttered toasted whole wheat bun 13.95

THE ORIGINAL RINGER

crispy rojo onion ring, signature bourbon brown sugar BBQ sauce, SMC*, cheddar, LTOP*, donkey sauce, garlic buttered brioche bun 16.95

*voted
"Best Burger
in Las Vegas"*

by Seven Magazine: Winner of New York City
Food & Wine Festival's Burger Bash

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JACK DANIEL'S NY STRIP STEAK

"whiskey aged" dry-rubbed NY strip, loaded smashed potatoes, charred asparagus, roasted garlic habanero butter, Jack Daniel's demi 32.95

CAJUN CHICKEN ALFREDO

blackened Cajun-spice, white wine, parmesan alfredo, sundried tomatoes, penne pasta, diced roma tomatoes, scallions 17.95

BLACKENED SALMON

pan-roasted, blackened "dirty" fried rice, charred asparagus, garlic-lime butter 24.95

CHICKEN PARM-ERONI

pounded, breaded & fried, signature parm-eroni red sauce, fresh mozzarella, provolone & parmesan, crispy pepperoni, penne pasta 16.95

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PIZZAS

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THE FAT BOY

creamy mac n' cheese, French fries, SMC*, bacon, scallions 16.95

CHEESEBURGER PIZZA

ground beef, SMC*, cheddar, LTOP*, donkey sauce 12.95

BBQ CHICKEN RANCH

BBQ chicken, red onion, roasted red peppers, signature bourbon brown sugar BBQ sauce, shaved jalapeno, cilantro and ranch 14.95



DESSERTS

CHEESECAKE CHALLENGE

half a NY-style marble cheesecake topped with potato chips, pretzels, hot fudge

DARK CHOCOLATE WHISKEY CAKE

whiskey crème anglaise, salted whiskey caramel sauce, crumbled toffee bar



BEVERAGE MENU

MARGARITAS

THE “OG” MARGARITA

Santo Blanco Tequila, fresh lime juice, agave

CADILLAC MARGARITA

1800 Anejo Tequila, Cointreau, Grand Marnier, fresh citrus juices, agave

CALIENTE MARGARITA

Santo Blanco Tequila, jalapeno, cilantro, fresh citrus juices, agave, spicy salted rojo rim

SANTO STRAWBERRY MARGARITA

Santo Mezquila Tequila, Cointreau, lime juices, & strawberries

COCKTAILS

TATTOOED MOJITO

Sailor Jerry Rum, freshly muddled blueberries, lime, mint, house-made simple syrup, & soda water

THYME & HONEY G&T

Blue Coat Gin, house-made honey water, Fever Tree Tonic, and fresh squeezed lemon juice. With a sprig of thyme!

RASPBERRY DROP MARTINI

Ciroc Red Berry Vodka, fresh squeezed lemon juice, house-made simple syrup, raspberries

GUY’S FAMOUS BBQ BLOODY MARY

House-made Bloody Mary mix w/ signature Guy sauces (Guy’s Bourbon Brown Sugar BBQ and Guy’s Buffalo Sauce). Candied bacon, beef jerky, veggie skewer, and Tito’s Vodka.

GUY TAI

Bacardi Silver Rum, orange juice, pineapple juice, & orange curacao. Topped with Myers’s Dark Rum

MAKIN’ BACON SOUR

Maker’s Mark Bourbon, fresh squeezed orange juice, Cointreau, fresh squeezed lime juice, house-made honey water, & dashes of Angostura Bitters and Orange Bitters. With candied bacon.

FLAVORTOWN’S LONG ISLAND

Tito’s Vodka, Blue Coat Gin, Bacardi Light Rum, Santo Blanco Tequila, fresh citrus juices, house-made simple syrup, and Pepsi.

PEACH WHISKEY MULE

Jack Daniel’s Tennessee whisky, peach, fresh squeezed lime juice, Fever Tree Ginger Beer

DESSERTS

CHEESECAKE CHALLENGE

half a NY-style marble cheesecake topped with potato chips, pretzels, hot fudge

DARK CHOCOLATE WHISKEY CAKE

Whiskey crème anglaise, salted whiskey caramel sauce, crumbled toffee bar

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BEER XX

DRAFT BEER

MILLER LITE

MICHELOB ULTRA

BLUE MOON BELGIAN WHITE

YUENGLING

BOTTLES & CANS

COORS LIGHT

BUDWEISER

ROLLING ROCK

SHOCK TOP

CORONA

HEINEKEN

VICTORY PRIMA PILS

CHURCH BREW WORKS HEAVENLY HEFEWEIZEN

TERRAPIN HOPSECUTIONER

TERRAPIN LUAU

VOODOO GOOD VIBES WEST COAST IPA

VOODOO WHITE MAGIC OF THE SUN

VIZZY SELTZER FLAVORS

WHITE CLAW BLACK CHERRY

WINE

FRANCOIS MONTAND Brut Blanc De Blancs, by the glass

KORBEL Brut by the bottle

VEUVE CLICQUOT by the bottle

LAMARCA Prosecco

CUPCAKE Rose

MCBRIDE SISTERS Marlborough Sauvignon Blanc

YELLOW TAIL Pinot Grigio

CLOS DU BOIS Chardonnay

NEWTON SKYSIDE Chardonnay

14 HANDS Merlot

YELLOW TAIL Shiraz

ROBERT MONDAVI Private Selection Cabernet Sauvignon

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BREAKFAST MENU

available 7-11am

SHAREABLES



AWESOME CHICKEN TENDERS

pounded-out crispy chicken tenders served with signature bourbon brown sugar BBQ, and buttermilk ranch 11.95

TRASH CAN NACHOS

corn tortilla chips, smoked pork, SMC*, cheddar, black beans, jalapenos, sour cream, pickled red onions, cilantro, pico de gallo, signature bourbon brown sugar bbq sauce 15.95

DRAGON'S BREATH CHILI CHEESE FRIES

"low-n-slow" chili, cheddar, sour cream, pico de gallo, bacon, crispy fries 10.95

BREAKFAST

THE BREAKFAST BURGER

½ pound burger patty topped with scrambled eggs, cheddar cheese, applewood smoked bacon, sausage gravy, sliced tomatoes, onions + donkey sauce, served on a garlic toasted brioche bun 14.95

GUY'S BIG BITE BURRITO

soft scrambled eggs, chorizo & potato tots, wrapped in a cheese quesadilla with fresh pico de gallo, black beans, guacamole + crispy fried tortillas & salsa 11.95

ALL AMERICAN EGGS

two eggs cooked any style, served with two slices of applewood smoked bacon, two links of breakfast sausage, fried potato tot hash with peppers & onions + a warm sage brioche toast 9.95

FIERI FAMILY FRENCH TOAST

thick cut brioche soaked in vanilla banana custard & griddled in brown butter. Served with dark maple syrup, candied bacon + bruleed banana 16.95

STEAK & EGGS

6oz NY strip, two eggs any style + fried potato tot hash with peppers & onions 23.95

HOW ABOUT A SALAD?

BIG BITE CAESAR

crisp romaine lettuce, parmesan cheese, house-made Caesar dressing, croutons 11.95
with chicken or steak 13.95

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GARLIC PARMESAN

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THE FAT BOY

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CHEESEBURGER PIZZA

ground beef, SMC*, cheddar, LTOP*, donkey sauce 12.95

BBQ CHICKEN RANCH

BBQ chicken, red onion, roasted red peppers, signature bourbon brown sugar BBQ sauce, shaved jalapeno, cilantro and ranch 14.95

BIG BITE
BURGER

Richly marbled 100% USDA choice ground beef, smash grilled to juicy perfection, served with our fry trio

THE ORIGINAL RINGER

crispy rojo onion ring, signature bourbon brown sugar BBQ sauce, SMC*, cheddar, LTOP*, donkey sauce, garlic buttered brioche bun 16.95

SERIOUS
SIDES

TATER TOTS	4.95
BREAKFAST TOTS	4.95
BRIOCHE TOAST	1.95
SOYDOUGH TOAST	1.95
BISCUIT	1.95
GRAVY	1.50
6OZ NY STRIP	14.95
BACON	2.25
TWO EGGS	1.95
AVOCADO TOAST	4.95

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celebrating
A BIRTHDAY, ANNIVERSARY, OR
JUST BEING AWESOME?
**LET US
HANDLE
THE DEETS!**

Contact tara.mcbride@livech.com for details.

**BRING
FLAVOR
TOWN
HOME**

WITH A SOUVENIR T-SHIRT, HAT,
COOKBOOK, AND MORE!

Ask your server or bartender for details.

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\$25 GIFT CARD
*& great
& specials*
**FOR YOU AND
YOUR FRIENDS?**

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GRAB 'N GO MENU

SALAD ★ ★

BIG BITE CAESAR

crisp romaine lettuce, parmesan cheese, house-made Caesar dressing + croutons 11
with chicken 13

THE ULTIMATE COBB

chicken, smoked bacon, tomatoes, cucumbers, romaine lettuce, crumbled blue cheese, hard-boiled egg, avocado + buttermilk ranch dressing 13

SIGNATURE SANDWICHES

ROAST BEEF + CHEDDAR

roast beef, cheddar, horseradish sammich spread, caramelized onion, tomato, lettuce, hoagie roll 16

THE OG ITALIAN

ham, salami, pepperoni, provolone, sammich spread, LTO, giardiniera + hoagie 15

BUFFALO CHICKEN

grilled chicken breast, sammich spread, blue cheese crumbles, lettuce, tomato, onion, Italian seasoning, buffalo sauce, hoagie roll 14

CHIPOTLE CHICKEN AVOCADO

roasted chicken, pulled, sammich spread, smoked gouda, bacon, avocado, onions, lettuce, chipotle ranch dressing 14

EXTRAS ✕

POTATO CHIPS 2

PRETZELS 2

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