



## SPECIALTY DRINKS ————— 10

### AUTUMN THYME

Muddled raspberries, Tito's vodka, lime juice, dash of peach bitters, garnished with raspberries and thyme sprigs.

### QUICK AND SLO

Slow and Low Rock and Rye whiskey infused with naval oranges and rock candy. Fresh lemon juice, cranberry juice, lemon zest.

### SG SOUR

Makers Mark whiskey, fresh lemon juice, Raspberry Gomme syrup, pinot noir, splash of club soda.

### ELEVATED MULE

Deep Eddy peach vodka, Pok-Pok (honey vinegar), vanilla lime sour, ginger beer, honey and ginger lollipop garnish.

### TALKALOT CHOCOLATE MARTINI

Godiva Chocolate Liqueur, Baileys Irish Cream, Grey Goose vodka, shaken and poured into a chilled chocolate lined martini glass.

### MANGO MAGGIE

Mango margarita with Talero tequila, Cointreau, mango purée, agave nectar, orange juice, fresh squeezed lime, Tajin seasoning. Served on the rocks in a Tajin rimmed Maggie glass.

### BLUEBERRY CAVIAR MARGARITA

Casa Noble tequila, blueberry purée, fresh lime juice, agave nectar, Cointreau, a splash of lemonade. Served on the rocks and topped with blueberry caviar.

### LVIT

Our Las Vegas take on a Long Island. Vodka, gin, rum, tequila and triple sec are combined with fresh lemon wedges, agave nectar and Pepsi.

### GOOD MORNING MARY

The perfect Bloody Mary to start the day. Tito's vodka, tomato juice, olive and pickle brine, horseradish, Tabasco and our secret spice blend. Served with a pickle spear and slice of bacon in a Tajin seasoned pint glass. Lemon wedge garnish.

## LARGE FORMAT DRINKS —————

*These cocktails are hand crafted and served in large carafes. Service is finished table side. Serves 4 to 5.*

### DEEP EDDY FUNKIN BRAZILIAN LEMONADE 28

Deep Eddy lemon vodka, spicy mint infused lemonade, Funkin Brazilian purée of mango, passion fruit and orange juice with ginger ale.

### RED SANGRIA 22

Beso Del Sol sangria, Hennessy Vs and Cointreau. Garnished with chopped oranges, lemons, raspberries and strawberries.

### KARMA PALOMA 28

Karma tequila, fresh grapefruit juice, agave nectar and grapefruit soda. A simple, refreshing and crisp twist on the classic Paloma.

### MANGO MAGGIE FOR ALL 28

Mango margarita with Talero tequila, Cointreau, mango purée, agave nectar, orange juice, fresh squeezed lime, Tajin seasoning. Served on the rocks in a Tajin rimmed Maggie glass.

### GOOD MORNING MARY TO SHARE 28

The perfect Bloody Mary to start the day with friends. Tito's vodka, tomato juice, olive and pickle brine, horseradish, Tabasco and our secret spice blend. Served with a pickle spear and slice of bacon in an Tajin seasoned pint glass. Lemon wedge garnish.

## PT'S SIGNATURE BREWS

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### BOULDER STOUT

A nitro poured Irish-style stout with a creamy mouth feel and notes of coffee and cocoa.  
5.2% abv

### GOLDEN HEFEWEIZEN

Unfiltered German-style hefeweizen with classic banana and spice aromas and a crisp refreshing finish.  
5.0% abv

### SAHARA PALE ALE

A classic American-style pale ale; generously hopped with notes of pine, citrus, and stone fruit.  
5.5% abv

### SEAN PATRICK'S RED

A smooth, lightly-hopped Irish-style red ale with hints of toasted malts and caramel.  
5.0% abv

### SUNSET WIT

Our take on a Belgian-style white ale brewed with coriander and grapefruit zest for a fresh citrus kick.  
4.8% abv

### HUALAPAI IPA

Our assertively hopped West Coast-style IPA brewed with just enough malt to let the hops shine through.  
7.0% abv

### DOUBLE IPA

A golden double IPA with tropical fruit aromas from generous amounts of Nelson, Citra, and Mosaic hops.  
9.0% abv

## FLIGHTS

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5 Order a flight and enjoy a sample of each of our signature brews.

### FLIGHT OF SIX\*

Six 3.5oz beers

8

5

## GROWLERS

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*We have growlers to go.*

### GROWLER & BEER\*

22

5

### GROWLER REFILL\*

16

### IPA & SEASONAL GROWLER REFILLS\*

18

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*\*Flights and growlers are not subject to happy hour discounts. Some growler pricing may be slightly higher based on seasonal and special brews.*

## OUR BREW MASTER

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Dave Otto, with more than 18 years of craft beer brewing experience, is a highly respected Brewmaster within Las Vegas, as well as, the national community of Brewmasters and craft brewers. In addition to receiving several World Beer Cup awards and Great American Beer Festival medals (including a 2015 gold medal for his Red Hydrant English Brown Ale), Dave actively collaborates with Brewmasters and craft beer brewers across the country. Dave brings his passion for creating beer to PT's Brewing Company and has already established some signature PT's beers which are detailed on this menu page. Dave is actively experimenting with seasonal and specialty beers which we hope to share with you in the future here at SG Bar.

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## APPS ELEVATED

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### CALAMARI & CLAM FRY

Calamari, whole clams, fresh herbs, spiced olive tapenade.

### SHRIMP SCAMPI

Grilled baguette, garlic butter sauce.

### NACHOS

Fresh tortilla chips, pepper jack cheese, cheddar cheese, cheese sauce, chili, with all the toppings.

*Add chicken 3*

### AHI TUNA POKE\*

Seaweed cucumber salad, spiced ponzu, served with sesame crisps.

### CLASSIC SHRIMP COCKTAIL

Cocktail sauce.

### BAKED RICOTTA WITH MEATBALLS

Ricotta, meatballs, parsley, tomato sauce, served with toasted bread crisps.

### BUFFALO CHICKEN DIP

Chicken, cream cheese, hot sauce, served with housemade kettle chips and tortilla chips.

### FRIED POT STICKERS

Pork and vegetable pot stickers, seaweed salad, ponzu Chile sauce.

### GIANT BAVARIAN PRETZEL

Salted pretzel, beer cheese.

### QUESADILLA

Chicken, cheese, salsa, crema, avocado crema.

### KNIFE & FORK SLIDERS\*

Beef, cheddar, bacon, onions, sauce, onion rings, chili, beer cheese, Hawaiian rolls.

### SHRIMP & GRITS

Spiced garlic shrimp, white cheddar grits.

### BRUSSELS SPROUTS

Roasted with peppered bacon and beer grain mustard or roasted with a maple glaze and toasted almonds.

### HUMMUS

Chickpea purée, roasted garlic, olive oil, olive tapenade, grilled pita.

14

15

13

14

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12

12

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12

12

12

15

11

10

## STREET TACOS

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All served with cilantro rice.

FIRE ROASTED CHICKEN WITH CREMA 9

CARNITAS WITH CHIPOTLE BBQ SAUCE 9

CRISPY SHRIMP WITH JALAPEÑO SAUCE 13

GRILLED WHITE FISH WITH CILANTRO LIME JUICE 11

## FLATBREADS

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### THE GILROY

12

Garlic white sauce, mozzarella cheese, Italian sausage, pepperoni, salami, artichokes, red onion, mushroom, tomatoes.

### BUFFALO CHICKEN

12

Ranch sauce, Buffalo chicken, mozzarella cheese, celery.

### ITALIAN

12

Housemade sauce, ricotta, salami, basil.

## TAVERN APPS

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SAUCES: *Buffalo Hot, Buffalo Medium, Buffalo Mild, Teriyaki, Gold Fever, BBQ, Bourbon BBQ or Double Baked Cajun.*

### GOLDEN WINGS

12

Crispy wings, fries.

### BONELESS WINGS

13

Breaded white meat chicken, fries.

### FINGERS

13

Breaded white meat chicken strips, fries.

## SHARE PLATES

## GREENS

All salads can be made into a wrap; Add 2.

**CHICKEN CHOPPED COBB** 13  
Chopped greens, chicken, bacon, boiled egg, bleu cheese, tomato, avocado, choice of dressing.

**GRILLED CHICKEN QUINOA** 13  
Quinoa, arugula, chicken, tomatoes, cucumbers, roasted red peppers, crisp fried onions, red onions, avocado, candied walnuts, apple cider vinaigrette.

**DECONSTRUCTED WEDGE** 12  
Iceberg, bleu cheese, bacon, tomatoes, bleu cheese dressing, crispy onions.

**GREEK GYRO** 14  
Romaine, gyro meat, tomatoes, cucumbers, bell pepper, red onion, pepperoncini, Kalamata olives, feta cheese, Greek vinaigrette.

**CHICKEN CAESAR** 13  
Grilled chicken, Parmesan, croutons, Caesar dressing.

**WARM SPINACH** 14  
Grilled chicken, tomatoes, cranberries, croutons, warm bacon vinaigrette.

**GRILLED FILET\*** 15  
Romaine, roasted peppers, tomatoes, cucumbers, egg, shaved Parmesan, balsamic vinaigrette.

## PROTEIN

**GRILLED CHICKEN BREAST** 14  
Grilled vegetables, balsamic vinaigrette.

**SG CHILI** 10  
Chili, cheddar cheese, scallions.

**RAMEN NOODLE BOWL** 10  
Seared pork belly, sweet corn, sesame soy broth.  
Add chicken 3; Add shrimp or steak 6

**MR. KHILNANI'S CURRY CHICKEN** 14  
Chicken, onions, potatoes, white rice.  
Sub shrimp 3

**CHICKEN TERIYAKI BOWL** 13  
Chicken, broccoli, onions, carrots, bell peppers, scallions, white rice.

**HONEY MUSTARD GLAZED SALMON\*** 17  
Stir fried vegetable quinoa, honey mustard glaze or plain grilled.

**SHELLFISH CIOPPINO** 20  
Clams, shrimp, tuna, cod, vegetables, spiced tomato broth.

**FRIED CHICKEN** 16  
Pickled vegetables, Sriracha honey glaze.

**BLOCK NY STRIP STEAK\*** 28  
14oz block NY steak, fries.

**FILET MIGNON\*** 29  
Roasted garlic potato purée, seasonal vegetables.

## SANDWICHES

Served with coo coo fries. Substitute beer battered onion rings, Twister™ fries, golden tots, peppercorn sweet potato fries or house salad; Add 1.50.

**THE KENDRICK** 17  
Oven roasted turkey, prime rib, bacon, green chile, tomato, cheddar cheese, SG secret sauce, sourdough bread.

**THE NEW YORKER\*** 17  
Pastrami, prime rib, corned beef, provolone, Swiss, pepper jack cheese, coleslaw and thousand island, marbled rye, onion rings.

**CARNITAS TORTE** 15  
Carnitas, grilled onions, queso fresco, jalapeño pico, avocado crema.

**GRILLED CHEESE** 14  
Three cheeses, peppered bacon, fried eggs, Sriracha powder, triple white bâtard.

**THE BIG CLUB** 15  
Roasted turkey, black forest ham, bacon, spinach, tomatoes, banana peppers, honey mustard, choice of bread.

## BURGERS

Served with coo coo fries. Substitute beer battered onion rings, Twister™ fries, golden tots, peppercorn sweet potato fries or house salad; Add 1.50.

**SG BURGER\*** 17  
Kobe beef burger, peppered bacon, Wisconsin aged cheddar cheese, sautéed mushrooms, white truffle oil.

**LORENZO BURGER\*** 16  
Kobe beef, wild mushrooms, peppered bacon, creamy mushroom sauce.

**SMOKE HOUSE\*** 16  
Kobe beef, jalapeño jack cheese, bacon, housemade BBQ sauce, onion ring.

## SIDES

**TRUFFLE PARMESAN FRIES** 8

**ROASTED GARLIC MASHED POTATOES** 7

**SEASONAL VEGETABLES** 6

**LOADED TOTS** 6  
Chili, cheese, green onion, bacon, crema.

\*Items with \* fall under Clark County Health Regulations \*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

## BIG PLATES

## SERVED 24 HOURS

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### CREATE YOUR OWN OMELETTE OR SCRAMBLE • THREE EGGS WITH TWO ITEMS 9

The items below are served with home fries and toast. Substitute cottage cheese, fruit salad or two pancakes; add 2 Each additional item 75¢.

SG Chili	Onions	Basil	Crema	Cheddar Cheese
Italian Sausage	Bell Peppers	Tomatoes	Olives	Swiss Cheese
Chorizo	Pepper Jack Cheese	Pico de Gallo	Salami	Mozzarella Cheese
Ham	Avocado	Guacamole	Feta Cheese	Parmesan Cheese
Bacon	Mushrooms	Marinara	Provolone Cheese	Crumbled Bleu Cheese
Breakfast Sausage				

<b>MINER'S BREAKFAST</b>	9	<b>CORNED BEEF HASH</b>	11
Scrambled eggs, bacon, sausage, ham, onions, peppers, potatoes, melted cheddar, pepper jack cheese.		Corned beef hash, peppers, onions, three eggs any style.	
<b>CHICKEN FRIED STEAK AND EGGS</b>	11	<b>SG BENEDICT</b>	11
Breaded cube steak, sausage gravy, three eggs.		Poached eggs, home fries, jumbo buttermilk biscuits, green Chile, black forest ham, bell peppers, onions, hollandaise sauce.	
<b>GRILLED STEAK AND EGGS*</b>	15	<b>BREAKFAST BURRITO</b>	10
Steak, three eggs.		Pork chorizo, scrambled eggs, onions, peppers, home fries, cheddar, pepper jack cheese, flour tortilla, pico de gallo, crema, avocado crema.	
<b>SG PLATTER</b>	9	<b>THICK SLICED FRENCH TOAST</b>	8
Three eggs, choice of bacon, sausage or ham steak.		Battered Texas toast, powdered sugar, Vermont maple syrup.	
<b>BREAKFAST SANDWICH</b>	9	<b>BUTTERMILK PANCAKES</b>	8
Scrambled eggs, American cheese, choice of sausage or bacon, jumbo English muffin.		Vermont maple syrup.	

## DESSERTS

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<b>FRIED OREOS WITH VANILLA ICE CREAM</b>	8	<b>KEY LIME CHEESECAKE IN A GLASS</b>	8
<b>CHOCOLATE CREAM PIE IN A JAR</b>	8	<b>CARAMEL APPLE CRUNCH</b>	8

## LAVAZZA SPECIALTY COFFEES

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<b>ESPRESSO</b>	4	<b>AMERICANO</b>	5
<b>DOUBLE ESPRESSO</b>	6	<b>CHAI LATTE</b>	5
<b>CAPPUCCINO</b>	5	<b>HOT CHOCOLATE</b>	5
<b>LATTE</b>	5		

## DRINKS

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<b>COFFEE</b>	3	<b>TEA</b>	3
<b>SODA</b>	3		

# BREAKFAST/DESSERT/DRINKS