

MEATS | RIBS | POULTRY
SERVED WITH
PICKLES & CORNBREAD

Wings & Starters

Smoked Chicken Wings Memphis Dry Rub, KC BBQ, Cleveland BBQ, Buffalo Hot, Hatch Chile, Soy Garlic	\$14
Chips & Guac Tortilla Chips, Avocado, Cilantro, Garlic, Red Onion, Jalapeno, Lime	\$12
Loaded Nachos Pickled Chilis, Scallions, Cheese Sauce, Salsa Verde. Choice of Pulled Pork, Brisket, Chicken, or Smoked Portobella	\$14

Salads

Add Turkey, Pork Belly, Brisket, or Smoked Portobello Mushroom \$9

Gem Lettuce Radish, Cucumber, Red Pepper, Garlic Croutons, Red Wine Vinaigrette	\$13
Wedge Crispy Pork Belly, Tomatoes, Scallions, Herb Dressing	\$15
Veg Wedge Smoked Beets, Tomatoes, Scallions, Blue Cheese Dressing	\$14

Sides

Shells and Cheese Mascarpone, Cheddar	\$8
Pit Beans Brisket, Pork Belly	\$7
Smoked Beets Horseradish, Apple Cider Vinaigrette	\$7
Poppysseed Coleslaw Red Onion, Cilantro	\$7
Cheddar Bacon Cornbread Whipped Honey Butter	\$7
French Fries Garlic Aioli	\$7
Brisket & Pork Fried Rice Sesame, Tamari, Garlic, Scallion	\$12
Broccoli Salad Peanuts and Dried Cherries	\$7
Cucumber Salad Cherry Tomatoes, Sour Cream, Dill	\$7
Hot Greens Chopped Pork	\$7

What is Mabels Vegas?

We are a modern day BBQ restaurant that focuses on traditional techniques with innovative flavors. All of our house smoked meats are from humanely raised animals that are antibiotic & hormone free. We smoke daily over a mix of post oak and fruitwoods. Our sides, salads, and sauces are seasonal; and are products sourced sustainably and local as possible. - MS

@MABELSBBQLV | MABELSBBQLV.COM | 702.944.5931

by **Michael Symon**

Pig Parts

Crispy Tails | \$8
Buffalo Sauce

Cracklin' | \$8
French Onion Dip

Crispy Ears | \$8
Cleveland BBQ

Traditional

Brisket Salt & Pepper	\$18	Pork Spare Ribs Sweet & Spicy	\$19
Turkey Breast Dry Rub	\$15	Pulled Pork Mustard & Vinegar	\$15

Vegas Style

Pork Shank Horseradish Gremolata	\$28
Pork Belly Burnt Ends Peanuts, Soy Glaze, Cilantro	\$16
Half Chicken Salsa Verde, Guava, Red Onion, Jalapeno	\$19

On a Roll

Chopped Brisket Pepper Relish, Cheese Sauce	\$15
Pulled Pork Coleslaw, Pickled Onion	\$13
Lobster Salad Celery Seed, Dill, Chive	\$34
PLT Smoked Portobella, Romaine, Mayo, Tomato, Provolone, Crispy Onion	\$13

On a Bun

Big Mike Double Smash Burger, American Cheese, Lettuce, Pickles	\$16
Smoked Turkey Avocado, Tomato, Mayo	\$14
Korean Fried Chicken Gochujang Chili Mayo, Kimchi, Pickles	\$15

Stoner Burrito

Cheese Sauce, Fritos, Salsa Verde, Red Onion, Cilantro Choice of: Pulled Pork, Brisket, Chicken, Smoked Portobella Mushroom	\$19
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Combos

Pregame (serves 1) Pulled pork, chopped brisket, 1 side	\$28
Triple Play (serves 1-2) 4 ribs, pulled pork, chopped brisket, 2 sides	\$48
Overtime (serves 3-4) Rack of ribs, pulled pork, smoked turkey, chopped brisket, 3 sides	\$98

Weekly Specials

Monday: Roasted Porchetta

Tuesday: Tacos

Wednesday: Pastrami Beef Rib

Thursday: Fried Chicken

Friday: Smoked Prime Rib

Consuming raw or under cooked meat, poultry, seafood, shellstock, or eggs may increase your risk of foodborne illness, especially in case of certain medical conditions.

*20% SERVICE CHARGE INCLUDED FOR ALL PARTIES OF 6 OR MORE GUESTS. CARRYOUT ORDERS WILL BE SUBJECT TO \$1.50 PER ENTRÉE PACKAGING FEE.

Bottles & Cans

LOCAL & UNIQUE

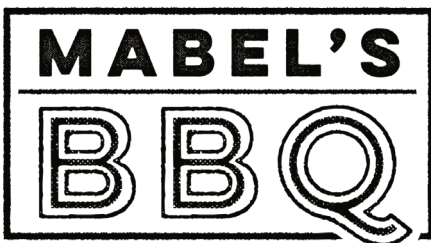
BROUWERIJ WEST - DOG ATE MY HOMEWORK BLACKBERRY SAISON	\$14
(16oz Can) San Pedro, CA 7%	
UNIBROUE - LA FIN DU MONDE - TRIPEL . . .	\$12
(12oz Btl) Chambly, QC, CAN 9% ABV	
ALMANAC - TRUE KOLSCH	\$10
(12oz Can) Chico, CA 5.6% ABV	
REVISION - VEGAS A.F. - HAZY IPA	\$14
(16oz Can) Sparks, NV 8.4%	
EVIL TWIN - BLUE RASPBERRY IPA	\$14
(16oz Can) Queens, NY 6% ABV	
ALESMITH - WEST COAST IPA	\$11
(12oz Can) San Diego, CA 7.3% ABV	

DOMESTICS & FAMILIAR

COORS LIGHT LAGER	\$8
(16oz Can) Golden, CO 4.2% ABV	
CORONA EXTRA LAGER	\$8
(12oz Btl) Mexico City, Mexico 4.6% ABV	
CORONA LIGHT LAGER	\$8
(12oz Btl) Mexico City, Mexico 4% ABV	
MICHELOB ULTRA LAGER	\$8
(12oz Btl) St. Louis, MO 4.2% ABV	
PABST BLUE RIBBON LAGER	\$7
(16oz Can) Milwaukee, WI 4.8% ABV	
MILLER HIGH LIFE LAGER	\$5
(12oz Btl) Milwaukee, WI 4.6% ABV	
ANGRY ORCHARD CIDER	\$8
(12oz Btl) Walden, NY 5.5% ABV	

SOUR & SPECIALTY

PRARIE RAINBOW SHERBET SLUSHY SOUR ALE	\$11
(12oz Can) Oklahoma City, OK 5.2% ABV	
SAISON DUPONT - FARMHOUSE ALE	\$20
(375ML Btl) Tourpes, BEL 6.5% ABV	
BLACKBERRY FARM - WILD SAISON	\$59
(750ML Btl) Maryville, TN 7.2% ABV	
BEACHWOOD BLENDERY FUNK YEAH - GUEUZE	\$58
(500ML Btl) Long Beach, CA 6.4% ABV	
PFREIM - SCOTCH BARREL AGED IMPERIAL BROWN ALE	\$22
(375ML Btl) Hood River, OR 10.5% ABV	
OMNIPOLLO - PECAN MUD CAKE STOUT	\$16
(12oz Can) Bodegraven, NLD 11% ABV	



#DRINKMOREBEER

Drafts

LOCAL BREW

16oz pour, *13.2oz pour

TRULY - WILD BERRY HARD SELTZER Boston, MA 4.5% ABV	\$8
NEWTOPIA - FOG CYDER PINEAPPLE, ORANGE, AND PINK GUAVA San Diego, CA 6.5% ABV	\$9
NEON DESERT BREWING - HEAVEN IS HELLES - HELLES LAGER Las Vegas, NV 5% ABV	\$9
PFREIM - PILSNER Hood River, OR 4.9% ABV	\$9
FIRESTONE WALKER - 805 BLONDE ALE Paso Robles, CA 4.7% ABV	\$9
MILLER LITE - PILSNER Milwaukee, WI 4.2% ABV	\$8
NITRO MOTHER EARTH - CALI CREAMIN VANILLA CREAM ALE Vista, CA 5.2% ABV	\$10
BUD LIGHT - LAGER St Louis, MO 4.2% ABV	\$8
MODELO ESPECIAL - LAGER Mexico City, Mexico 4.4% ABV	\$8
BLUE MOON - BELGIAN WHITE Denver, CO 5.4% ABV	\$9
BOULEVARD TANK 7 - SAISON Kansas City, MO 8.5% ABV	\$9
HUDL BREWING - HIGH HATTER PINEAPPLE HEFEWEIZEN Las Vegas, NV 5.5% ABV	\$9
BIG DOG'S - PEACE, LOVE & HOPPY-NESS PALE ALE Las Vegas, NV 6.0% ABV	\$8
BEER ZOMBIES - DUCK HUNTER WC IPA Las Vegas, NV 7.2% ABV	\$9
ABLE BAKER - ATOMIC DUCK IPA Las Vegas, NV 7.3% ABV	\$10
TENAYA CREEK - GYPSY FADE IPA Las Vegas, NV 5.9% ABV	\$9
REVISION BREWING - HAZY LIFE DIP Sparks, NV 7.8% ABV	\$10
VICTORY BREWING - SOUR MONKEY - SOUR BELGIAN STYLE TRIPEL Downingtown, PA 9.5% ABV	\$10*
VICTORY BREWING - GOLDEN MONKEY - BELGIAN STYLE TRIPEL Downingtown, PA 9.5% ABV	\$10*
IMBIB - BERLINER WIESSE BLACK CURRANT & CHERRY NEVADAWISS Reno, NV 4.6% ABV	\$12
ODELL - 90 SHILLING AMBER ALE Fort Collins, CO 5.3% ABV	\$9
BIG DOG'S - RED HYDRANT BROWN ALE Las Vegas, NV 5.6% ABV	\$8
NITRO GUINNESS - STOUT Dublin, IRL 4.2% ABV	\$10
BELCHING BEAVER - PEANUT BUTTER MILK STOUT Oceanside, CA 5.4% ABV	\$11

Mabel's Classics

DRAFT KENTUCKY OLD FASHIONED	\$15
Old Forester Signature Bourbon, Brown Sugar, Bitters	
DRAFT FRENCH TOAST MANHATTAN	\$13
Ten High Bourbon, Maple, Hazelnut Liqueur, Walnut Bitters	
FANCY MANHATTAN	\$25
Woodford Double- Oaked Bourbon, Cynar, Vermouth Di Torino, Angostura & Cherry Bitters	
HI-OCTANE CHERRY COKE	\$13
Old Crow Bourbon, Lazzaroni Amaretto, Amereno Cherry, Coca-Cola	
SYMON'S SUMMERTIME SIPPER	\$13
Mellow Corn Whiskey, Housemade Lemonade and Peach Iced Tea, Mint	
STRAWBERRY MINT MARGARITA	\$13
Mi Campo Tequila, Strawberry, Mint, Fresh Lime, Spiced Seasoning	
MULES	\$13
Texas Mule: Tito's Vodka, Fever-Tree Ginger Beer, Fresh Lime Irish Mule: Jameson Whisky, Fever-Tree Ginger Beer, Fresh Lime	
HOUSE MADE BLOODY MARY	\$13
Tito's Vodka, Jerk Seasoning, Secret Aardvark Hot Sauce	
DON'S DAIQUIRI	\$13
Mt Gay Rum, Fresh Lime, Honey, Bitters	

Wine BY THE GLASS

BUBBLES

LUCIEN ALBRECHT CRÉMANT D'ALSACE - ROSE - NV	\$14
Alsace, FRA	

WHITE

FERRARI CARANO - CHARDONNAY	\$12
Healdsburg, CA	

RED

J VINEYARDS - PINOT NOIR	\$12
California	

JOEL GOTT 815 CABERNET SAUVIGNON	\$13
California	

BOTTLED

Abita Root Beer	\$5
Big Red Cream Soda	\$5
Stewarts Black Cherry Soda	\$5
Stewarts Orange Cream Soda	\$5
Mexican Coke	\$4
Ginger Ale	\$4
Aqua Panna Still	\$7
San Pellegrino Sparkling	\$7

FOUNTAIN

Coke, Diet Coke, Sprite, Lemonade, Barq's Root Beer, Fanta Orange	
Coffee	\$3
Black Iced Tea	\$3