

by Michael Symon

Weekend BRUNCH

* Every Saturday and Sunday

Avocado Toast* Sourdough, Poached Egg, Pickled Red Onion, Radish, Olive Oil, Chili Flake	\$14
Cinnamon French Toast Brioche, Whipped Creme Fraiche, Candied Bacon, Walnuts, Maple Syrup	\$15
Pulled Pork Breakfast Tacos Scrambled Eggs, Avocado Crema, Pico De Gallo	\$6
Brisket Eggs Benedict* Crispy Hash Brown Potatoes, Pepper Relish, Poached Eggs, Hollandaise	\$24
Fried Chicken Biscuit Sandwich Honey Butter, Buttermilk Biscuit, Korean Chile, Parmesan	\$16
Smoked Buttermilk Panna Cotta House-Made Granola, Seasonal Berries, Basil	\$13

Salads

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

Kale Caesar Tuscan Kale, Romaine, Croutons, Parmesan	\$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 Fried Rice Kimchi, Sesame, Aioli, Scallion	\$12
Street Corn Roasted Sweet Corn, Miso Mayo, Chili flakes, cotija cheese	\$8
Cucumber Salad Cherry Tomatoes, Sour Cream, Dill	\$7
Hot Greens Chopped Pork	\$7

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 Watermelon, Mint, Sesame Seeds, Pickled Watermelon Rinds	\$18
Smoked Heirloom Carrots Yuzu Honey Vinagrette, Spiced Yogurt, Pea Sprouts, Toasted Almonds	\$17
Half Chicken Guava Glaze	\$19

On a Roll

Chopped Brisket Pepper Relish, Cheese Sauce, Toasted Split Top Roll	\$15
Pulled Pork Coleslaw, Pickled Onion, Toasted Split Top Roll	\$13
Lobster Salad Celery Seed, Dill, Chive, Toasted Split Top Roll	\$34

On a Bun

Big Mike Double Smash Burger, American Cheese, Lettuce, Pickles, Sesame Seed Bun	\$16
Smoked Turkey Bacon, Romaine, Swiss Cheese, Caesar Dressing, Brioche Bun	\$15
Spicy Fried Chicken Gochujang & Black Garlic Aioli, Bread & Pickles, Brioche Bun	\$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: Cornmeal Fried Catfish \$25
Tuesday: Tacos \$4
Wednesday: Pastrami Beef Rib \$52
Thursday: Fried Chicken \$26
Friday: Smoked Prime Rib \$58

What is Mabel's BBQ Las 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

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

Bottles & Cans

LOCAL & UNIQUE

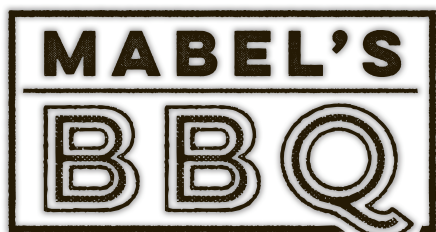
BROUWERIJ WEST - DOG ATE MY HOMEWORK BLACKBERRY SAISON	\$14
<small>(16oz Can) San Pedro, CA 7%</small>	
UNIBROUE - LA FIN DU MONDE - TRIPEL	\$12
<small>(12oz Btl) Chambly, QC, CAN 9% ABV</small>	
ALMANAC - TRUE KOLSCH	\$10
<small>(12oz Can) Chico, CA 5.6% ABV</small>	
REVISION - VEGAS A.F. - HAZY IPA	\$14
<small>(16oz Can) Sparks, NV 8.4%</small>	
EVIL TWIN - BLUE RASPBERRY IPA	\$14
<small>(16oz Can) Queens, NY 6% ABV</small>	
BRASSERIE ST JAMES	
TOASTED MARSHMALLOW LATTE STOUT	\$13
<small>(16oz Can) Reno, NV 7.5% ABV</small>	

DOMESTICS & FAMILIAR

COORS LIGHT - LAGER	\$7
<small>(12oz Btl) Golden, CO 4.2% ABV</small>	
CORONA EXTRA - LAGER	\$8
<small>(12oz Btl) Mexico City, Mexico 4.6% ABV</small>	
CORONA LIGHT - LAGER	\$8
<small>(12oz Btl) Mexico City, Mexico 4% ABV</small>	
MICHELOB ULTRA - LAGER	\$8
<small>(12oz Btl) St. Louis, MO 4.2% ABV</small>	
MILLER LITE - PILSNER	\$8
<small>(Milwaukee, WI 4.2% ABV)</small>	
FABST BLUE RIBBON - LAGER	\$5
<small>(12oz Can) Milwaukee, WI 4.8% ABV</small>	
ANGRY ORCHARD - CIDER	\$8
<small>(12oz Btl) Walden, NY 5.5% ABV</small>	
TRULY WILD BERRY - HARD SELTZER	\$8
<small>(12oz Can) Boston, MA 5% ABV</small>	

SOUR & SPECIALTY

PRARIE	
RAINBOW SHERBET SLUSHY SOUR ALE	\$11
<small>(12oz Can) Oklahoma City, OK 5.2% ABV</small>	
SAISON DUPONT - FARMHOUSE ALE	\$20
<small>(375ML Btl) Tourpes, BEL 6.5% ABV</small>	
BLACKBERRY FARM - WILD SAISON	\$59
<small>(750ML Btl) Maryville, TN 7.2% ABV</small>	
ST BERNARDUS - APT 12 BELGIAN QUAD	\$19
<small>(12oz Btl) Watou, BEL 10.5% ABV</small>	
BEACHWOOD BLENDERY	
FUNK YEAH - GUEUZE	\$58
<small>(500ML Btl) Long Beach, CA 6.4% ABV</small>	
PFREIM - SCOTCH BARREL AGED	
IMPERIAL BROWN ALE	\$22
<small>(375ML Btl) Hood River, OR 10.5% ABV</small>	
SHORT THROW - LEMME GET BACK TO YOU SOON - IMPERIAL STOUT W/VANILLA BEAN, MACADAMIA NUT, AND COFFEE	\$22



#DRINKMOREBEER

Drafts

LOCAL BREW 16oz pour/*13.2oz pour

NEWTOPIA - POG CYDER	
PINEAPPLE, ORANGE, AND PINK GUAVA	\$9
<small>San Diego, CA 6.5% ABV</small>	
NEON DESERT BREWING - HEAVEN IS HELLES - HELLES LAGER	\$9
<small>Las Vegas, NV 5% ABV</small>	
PFREIM - PILSNER	\$9
<small>Hood River, OR 4.9% ABV</small>	
FIRESTONE WALKER - 805 BLONDE ALE	\$9
<small>Paso Robles, CA 4.7% ABV</small>	
NITRO MOTHER EARTH - CALI CREAMIN VANILLA CREAM ALE	\$10
<small>Vista, CA 5.2% ABV</small>	
BUD LIGHT - LAGER	\$8
<small>St Louis, MO 4.2% ABV</small>	
MODELO ESPECIAL - LAGER	\$8
<small>Mexico City, Mexico 4.4% ABV</small>	
BLUE MOON - BELGIAN WHITE	\$9
<small>Denver, CO 5.4% ABV</small>	
BOULEVARD TANK 7 - SAISON	\$9
<small>Kansas City, MO 8.5% ABV</small>	
HUDDL BREWING - HIGH HATTER PINEAPPLE HEFEWEIZEN	\$9
<small>Las Vegas, NV 5.5% ABV</small>	
BIG DOG'S - PEACE, LOVE & HOPPY-NESS PALE ALE	\$8
<small>Las Vegas, NV 6.0% ABV</small>	
BEER ZOMBIES - DUCK HUNTER WC IPA	\$10
<small>Las Vegas, NV 7.2% ABV</small>	
ABLE BAKER - ATOMIC DUCK IPA	\$10
<small>Las Vegas, NV 7.3% ABV</small>	
TENAYA CREEK - GYPSY FADE IPA	\$9
<small>Las Vegas, NV 5.9% ABV</small>	
REVISION BREWING - HAZY LIFE DIP	\$10
<small>Sparks, NV 7.8% ABV</small>	
VICTORY BREWING - SOUR MONKEY - SOUR BELGIAN STYLE TRIPEL	\$10*
<small>Downingtown, PA 9.5% ABV</small>	
VICTORY BREWING - GOLDEN MONKEY - BELGIAN STYLE TRIPEL	\$10*
<small>Downingtown, PA 9.5% ABV</small>	
IMBIB - BERLINER WIESSE	\$12
BLACK CURRANT & CHERRY NEVADAWISS	\$12*
<small>Reno, NV 4.6% ABV</small>	
LAS VEGAS BREWING COMPANY - PENNY O'REILLY IRISH RED ALE	\$8
<small>Las Vegas, NV 5% ABV</small>	
SPOETZL BREWING - SHINER BOCK DARK LAGER	\$8
<small>Shiner, TX 4.4% ABV</small>	
BIG DOG'S - RED HYDRANT BROWN ALE	\$8
<small>Las Vegas, NV 5.6% ABV</small>	
NITRO GUINNESS - STOUT	\$10
<small>Dublin, IRL 4.2% ABV</small>	
BELCHING BEAVER - PEANUT BUTTER MILK STOUT	\$11
<small>Oceanside, CA 5.4% ABV</small>	

Brunch Classics

ALL-YOU-CAN-DRINK \$32

BRUNCH COCKTAILS, WINE, AND MODELO DRAFTS OR MICHELADAS (2 HOUR TIME LIMIT)

HOUSE-MADE SANGRIA	
RED OR WHITE	\$13
<small>Seasonal Fruits and Juices, Orange, Wine, Rum</small>	
MABEL'S MIMOSA	\$13
<small>Gambino Prosecco, Fresh Orange Juice</small>	
APEROL SPRITZ	\$13
<small>Aperol, Prosecco, Orange, Club Soda</small>	
SYMON'S SUMMERTIME SIPPER	\$13
<small>Mellow Corn Whiskey, Housemade Lemonade and Peach Iced Tea, Mint</small>	
STRAWBERRY MINT MARGARITA	\$13
<small>Mi Campo Tequila, Strawberry, Mint, Fresh Lime, Spiced Seasoning</small>	
MULES	\$13
<small>Texas Mule: Nue Vodka, Fever-Tree Ginger Beer, Fresh Lime Irish Mule: Jameson Whisky, Fever-Tree Ginger Beer, Fresh Lime</small>	
HOUSE MADE BLOODY MARY	\$13
<small>Nue Vodka, Jerk Seasoning, Secret Aardvark Hot Sauce</small>	
MICHELADA	\$10
<small>Modelo, House Spicy Michelada Mix, Lime, Tajin</small>	

Wines

BY THE GLASS

BUBBLES

LUCIEN ALBRECHT	
CRÉMANT D'ALSACE - ROSE - NV	\$14
<small>Alsace, FRA</small>	
GAMBINO - PROSECCO - NV	\$11
<small>Veneto, IT</small>	

WHITE

CHALK HILL - CHARDONNAY	\$14
<small>Sonoma, CA</small>	

RED

DAVIS BYNUM - PINOT NOIR	\$14
<small>California</small>	

DAOU VINEYARDS	
CABERNET SAUVIGNON	\$12
<small>Paso Robles, CA</small>	

BOTTLED

Stewarts Rootbeer	\$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