SMC = super melty cheese
LTOP = lettuce, tomato, onion + pickle

Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness, especially in cases of certain medical conditions and pregnancies.

**SHARABLES**

- **TRASH CAN NACHOS 20**
  mex-spiced tortilla chips, pork, SMC, cheddar cheese, black beans, jalapeños, sour cream, pickled red onion, cilantro, pico de gallo + Guy's bourbon brown sugar BBQ sauce

- **HOLY HUMMUS 15**
  roasted garlic hummus with olive oil and paprika, seasonal vegetable, crispy chickpeas + fried flat bread

- **AWESOME CHICKEN TENDERS 14**
  served with Guy's bourbon brown sugar BBQ sauce, ranch dressing + fry trio

- **AIN’T NO THING BUTTA CHICKEN WING...**
  our all-natural wings are brined, dry-rubbed and roasted then fried to crispy perfection

- **BUFFALO WINGS 16**
  tossed in Guy’s buffalo sauce, served with raw veggie medley + Guy’s blue-sabi (blue cheese + wasabi) dipping sauce to put out the fire!

- **BOURBON BROWN SUGAR BBQ WINGS 16**
  tossed in Guy’s bourbon brown sugar BBQ sauce, served with crispy fried onion straws, raw vegetable medley + ranch dressing

**SALAD**

- **BBQ CHOPPED CHICKEN SALAD 15**
  grilled chicken, grilled corn, pickled red onion, cherry tomatoes, black beans, avocado, crispy onions, ranch dressing + Guy’s bourbon brown sugar BBQ sauce

- **MORGAN’S SALAD 15**
  crisp romaine lettuce, cucumbers, carrots, olives, tomatoes, radishes, pickled red onions, feta, chickpeas, hummus + tangy lemon vinaigrette

**BIG BITE BURGERS & SANDWICHES**

our richly marbled 100% USDA choice ground beef is smash-grilled to juicy perfection and served with fry trio.

- **THE ALL-AMERICAN BURGER 16**
  smashed ground beef patty topped with cheddar cheese, LTOP + donkey sauce on a garlic-buttered brioche bun

- **MOTLEY QUE PULLED PORK 17**
  Featured on Diners, Drive-Ins and Dives!
  pulled pork shoulder smothered in Guy’s bourbon brown sugar BBQ sauce, stacked with citrus slaw, pickle chips, aged cheddar cheese, onion straws + donkey sauce on a toasted pretzel bun

- **THE BALLPARK BRAT 13**
  Grilled beer-brat topped with carmelized onion, spicy brown mustard + donkey sauce on a garlic-buttered pretzel bun

**FLAVORTOWN FINALE**

- **CHURROS 14**
  cinnamon and sugar, warm chocolate sauce + dulce de leche

**KIDS**

For children 9 and under

Served with a drink + choice of fry trio, apple slices, or applesauce

- **GRILLED S-M-CHEESE 7**
  Texas toast, SMC + cheddar cheese

- **PLAIN JANE BURGER 10**
  kid-sized burger + bun

- **CHEESEBURGER 12**
  kid-sized burger, cheddar cheese + bun
BEER

DRAFT
Blue Moon 9
Hop Valley Bubble Stash 9
Hop Valley Stash Panda 9
Leinenkugel's Summer Shandy 9
Peroni 9
Coors Light 7
Miller Lite 7
Michelob Ultra 7

BOTTLES + CANS

CRAFT
805 9
The Shop Church Music 10
Four Peak’s Hop Knot IPA 10
Four Peak’s Kilt Lifter 10
Four Peak’s Wow 10
Hop Valley Pineapple & Stash 10
Mother Road Tower Station 10

IMPORT

Modelo 9
Pilsner Urquell 10
Stella Artois 10

DOMESTIC

Bud Light 8
Coors Light 8
Coors Banquet 8
Michelob Ultra 8
Miller Lite 8
Miller High Life 8

SELTZERS

Bud Light Black Cherry 8
Topo Chico Ranch Water 8
Topo Chico Strawberry Guava 8
Vizzy Mimosa Strawberry Orange 8

WINES

WHITE
Sauvignon Blanc, Silver Gate 7
Chardonnay, Silver Gate 7

RED
Cabernet Sauvignon, Silver Gate 7
Pinot Noir, Silver Gate 7

MARGARITAS

THE “OG” MARGARITA 12
Santo Blanco Tequila, fresh-squeezed lime juice + agave

SANTO STRAWBERRY MARGARITA 12
Santo Reposado Tequila, Cointreau, fresh-squeezed lime juice, strawberries + agave

COCKTAILS

GUY TAI 14
Malibu rum, almond syrup, orange + pineapple juice, topped with Kraken dark rum

FLAVORTOWN’S LONG ISLAND 14
Absolut Vodka, Hendrick’s gin, Bacardi Light, Santo Blanco Tequila, house-made sweet & sour mix + Pepsi.

GUY’S FAMOUS BBQ BLOODY MARY 15
House-made Bloody Mary mix with signature Guy sauces (Guy’s Bourbon Brown Sugar BBQ and Guy’s Buffalo Sauce), Absolut Vodka, candied bacon, beef jerky + veggie skewer

BOOK YOUR NEXT EVENT
PRIVATE SPACE AVAILABLE
FOR GROUPS 10-150

EMAIL:
GuyFieriDTPHX@levyrestaurants.com

*Pricing subject to change depending on special events