THE KITCHEN BRUNCH SEES













LET'S BEGIN

GREEK YOGURT - V 🖤

Vanilla Bean Yogurt, Almond Granola, Local Honey, Seasonal Berries

AVOCADO TOAST - V

Smashed Avocado, Tomato, Breakfast Radish, Cucumber, Watercress, Rustic Bread

Add Two Poached Eggs*, Smoked Salmon

CHICKEN WINGS

Buffalo, Garlic Parmesan Sauce, Celery & Carrot Sticks, Blue Cheese or Ranch Dressing

STEEL-CUT OATMEAL - V 🖤

Almond Milk, Seasonal Berries, Toasted Pecan, Raisin, Brown Sugar, Maple Syrup

ENTREES

VIRGIN BREAKFAST*

Three Eggs Any Style, Black Forest Ham or Crispy Smoked Bacon, Hash Brown, Toast

EGGS BENEDICT*

Two Poached Eggs, Canadian Bacon, English Muffin, Hash Brown, Hollandaise Sauce

BUTTERMILK PANCAKE - V

Powdered Sugar, Maple Syrup Add Blueberries, Bananas, or Chocolate Chips

BELGIAN WAFFLE - V \$17.95

Powdered Sugar, Maple Syrup, Whipped Cream Add Blueberries, Bananas, or Chocolate Chips

MY HAMMY & CHEESE

Three Eggs, Ham, Cheddar

COUNTRY ROAD

WELLNESS - V 🛡

Smoked Salmon, Chorizo

DULCE DE LECHE FRENCH TOAST - V

OMELETS

Served with Hash Brown and Toast

Three Eggs, Bacon, Ham, Onion, Pepper, Cheddar

Three Egg Whites, Spinach, Wild Mushroom, Avocado

BUILD YOUR

OWN OMFLET

PROTEIN(1): Crispy Smoked Bacon, Black Forest Ham,

CHEESE: Cheddar, Swiss, Pepper Jack, Mozzarella

VEGGIES: Peppers, Onions, Mushrooms, Tomatoes, Spinach

Custard Brioche Toast, Candied Pecan, Whipped Cream, Maple Syrup

BREAKFAST BURRITO

Ham, Bacon, Scrambled Eggs, Crispy Potato, Cheddar, Served With Sour Cream, Pico de Gallo, and Lime

CHICKEN 'N' WAFFLES

Bacon-Batter Waffle, Maple Syrup

STEAK & EGGS*

Choice of Two Eggs, NY Strip, Hash Brown, Chimichurri Sauce, Toast

HUEVOS RANCHEROS*

Choice of Two Eggs, Chorizo, Black Bean, Avocado, Salsa Roja, Crisp Tortilla

CHICKEN FRIED STEAK*

Choice of Two Eggs, Country Gravy, Hash Brown

SIDES

2 EGGS ANY STYLE*

HASH BROWN

BISCUITS & COUNTRY GRAVY

CRISPY SMOKED BACON

SAUSAGE

TOAST

ENGLISH MUFFIN

BAGEL W/ CREAM CHEESE

FRUIT BOWL

TATER TOTS

GARLIC FRIES

FRENCH FRIES ONION RINGS

SWEET POTATO FRIES

SALADS & SOUPS

AVOCADO CAESAR SALAD



Smashed Avo, Croutons, Shaved Parmesan Cheese Add Chicken, Add Shrimp

CHOPPED CHICKEN SALAD



Mixed Greens, Cherry Tomatoes, Cucumbers, Radish, Edamame, Sunflower Seeds Balsamic Vinaigrette, Ranch or Blue Cheese Dressing

FRENCH ONION SOUP

Swiss Cheese, Baguette Crouton, Brandy

SAMMIS & BURGERS

CHOICE OF FRENCH FRIES OR TATER TOTS

ADD SWEET POTATO FRIES OR **ONION RINGS**

TAILGATE

Certified Angus Burger, Virgin Sauce, Cheddar Cheese, Brioche Bun

CLASSIC TURKEY CLUB

Chilled Turkey Breast, Bacon Jam, Bibb Lettuce, Oven Roasted Tomatoes, Avocado, Pesto Mayonnaise, Sourdough Bread

BAGEL BREAKFAST SANDWICH*

Fried Egg, Black Forest Ham, Cheddar, Arugula, Herb Aioli, Toasted Everything Bagel

LV HOT CHICKEN

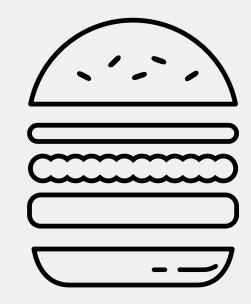
Korean Fried Chicken, Napa Slaw, Crunchy Garlic, Sweet Mustard Sauce, Brioche Roll

ANCHORS AWAY

Beer Battered Cod, Caper Malt Tartar, Grilled Tomatoes, Arugula, Cucumbers, Brioche Roll

BREAKFAST BURGER*

Certified Angus Burger, 3 Strips of Bacon, Fried Egg, American Cheese, Caramelized Onion, Brioche Bun



CRAFT BEER • FRIES • BRUNCH • 24 HOURS

*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shell stock reduces the risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. V - Vegetarian | 💚 - Healthier Option

THE KITCHEN BRUNCH













CRAFT

PURPLE HAZE LAGER

4.2% ABV, 13 IBU, Abita Brewing Company, Covington, Louisiana

PILSNER

4.8% ABV, 30 IBU, Alaskan Brewing Company, Juneau, Alaska

MOOSE DROOL BROWN ALE

5.0% ABV, 26 IBU,

Big Sky Brewing Company, Missoula, Montana

BREAKFAST STOUT

8.3% ABV, 60 IBU,

Founders Brewing Company, Grand Rapids, Michigan

THE JOY BUS WOW WHEAT ALE

5.0% ABV, 8 IBU,

Four Peaks Brewing Company, Tempe, Arizona

DUNGEON MAP IPA

7.2% ABV, 60 IBU,

Modern Times Beer + Coffee, San Diego, California

DISCO NINJA HAZY IPA

7.0% ABV, 40 IBU,

Revision Brewing Company, Sparks, Nevada

AMBER ALE

5.8% ABV, 32 IBU,

Bells Brewery, Kalamazoo, Michigan

AMERICAN LAGER

4.6% ABV, 19 IBU,

Battle Born Brewery, Reno, Nevada

ELECTRIC BLOND

5.0% ABV, N/A IBU,

Las Vegas Brewing Company, Las Vegas, Nevada

I LOVE NV AMBER LAGER

5.1% ABV, N/A IBU,

Bad Beat Brewing, Henderson, Nevada

TRAINING DAY GOLDEN ALE

5.75% ABV, 35 IBU,

7Five Brewing Company, Las Vegas, Nevada

ROGUE DEAD GUY ALE

6.8% ABV, 40 IBU,

Oregon Brewing Company, Newport, Oregon

BIG BLUE VAN BLUEBERRY WHEAT

5.4% ABV, 11 IBU,

College Street Brewing, Lake Havasu City, Arizona

HIGH ALTITUDE PREMIUM AMERICAN LAGER

4.9% ABV, 12 IBU,

Good Life Brewing Company, Bend, Oregon

RANCH HAND ALE

4.6% ABV, 22 IBU,

Depot Brewery and Distillery, Reno, Nevada

LAGUNITAS IPA

6.2% ABV, 51 IBU,

Lagunitas Brewing Company, Petaluma, California

SPACE DUST IPA

8.2% ABV, 73 IBU,

Elysian Brewing, Seattle, Washington

IMPORT

HOEGAARDEN BELGIAN WHEAT

4.9%, 15 IBU,

Hoegaarden Brewery, Hoegaarden, Belgium

BLUE MOON BELGIAN WHITE

5.4% ABV, 9 IBU,

Blue Moon Brewery, Denver, Colorado

STELLA ARTOIS LAGER

5.0% ABV, 30 IBU,

Stella Artois, St. Louis, Missouri

HEINEKEN LAGER

5.0% ABV, 19 IBU,

Heineken Brouwerijen B.V. Amsterdam, Holland

CORONA EXTRA LAGER

4.6% ABV, 22 IBU,

Group Modelo, Mexico

DOMESTIC

BUDWEISER LAGER

5.0% ABV, 12 IBU,

Anheuser-Busch, St. Louis, Missouri

BUD LIGHT LAGER

4.2%, 6 IBU,

Anheuser-Busch, St. Louis, Missouri

COORS LIGHT LAGER

4.2% ABV, 10 IBU,

Coors Brewing Company, Golden Colorado

MICHELOB ULTRA LAGER

4.2% ABV, 10 IBU,

Anheuser-Busch, St. Louis, Missouri

SELTZERS

BUD LIGHT BLACK CHERRY

5.0% ABV, 5 IBU,

Anheuser-Busch, St. Louis, Missouri

BUD LIGHT MANGO

5.0%, 5 IBU,

Anheuser-Busch, St. Louis, Missouri

NUTRL PINEAPPLE

4.5% ABV, N/A IBU,

Anheuser-Busch, St. Louis, Missouri

NUTRL WATERMELON

4.5% ABV, N/A IBU,

Anheuser-Busch, St. Louis, Missouri

LOCALLY SOURCED BREWERIES

We proudly offer a diverse array of beers from local and regional brewers, perfectly complementing our menu and continuing our celebration of culinary artisanship. Sip the flavors of our region with a curated selection of Ales, Lagers, Stouts, Pilsners, and Wheats, from the heart of Las Vegas to the vibrant landscapes of Reno and beyond.

SPECIALTY COCKTAIL

KITCHEN BLOOD MARY

Tito's Handmade Vodka, Organic Bloody Mary Mix

WINE

SPARKLING

Lamarca Prosecco DOC, Italy 187ml Add OJ shot

CHARDONNAY

19 Crimes, Australia 187ml

CABERNET SAUVIGNON

Barton & Guestier Pays d'Oc, France 187ml

REFRESHMENTS

MINERAL WATER

Fiji Water, San Pellegrino - Sparkling Water

JUICE

Orange, Apple, Grapefruit

SODA

Coke, Diet Coke, Sprite, Fanta, Barq's Root Beer, Mr. Pibb, Iced Tea

MONSTER ENERGY

Regular or Zero Sugar

COFFEE & TEA

REGULAR OR DECAFFEINATED COFFEE

LATTE

CAPPUCCINO

ESPRESSO

DOUBLE ESPRESSO

MATCHA GREEN TEA LATTE

LAVENDER LATTE

HOT TEA

MOCHA

IBU= International Bitterness Unit, 5 (low) to 100+ (high)

ABV= Alcohol By Volume