

	
SMALL PLATES	
Crispy Cauliflower Chili, Garlic, Sesame, Fennel A, G, VG	14
Roasted Beet “Moilee” Kerala Sauce ‘Moilee’, Beet Pooriyal A, VG	12
Papri Chaat Potato, Chickpeas, Yogurt, Tamarind Chili, Citrus, Cilantro A, D, G	15

CURRY & THINGS Served with Basmati Rice	
“Dhaba Ji” Tikka Chicken Tikka, Tikka Masala, Cardamom, Kasoori Methi A, D, E	24
Baingan Bhartha Tandoori Eggplant, Toasted Cumin, Tomato, Fresh Ginger Root A, VG	19
Saag Panir Mustard Greens, Fenugreek, Spinach A, D, VT	21

SIDES	
Naan Plain or Garlic A, D, G, VT	5
Basmati Rice Toasted Cumin, Lemon VG	4
Cucumber Raita Yogurt, Cucumber, Mint, Cilantro A, D, VT	3

	
COMBO PLATES Served with your choice of a side and Bird Sauce	
Southern Bird Combo Original, Housemade Pickles A, D, E, G	17
Nashville Hot Bird Combo Dried Chilis, Housemade Pickles A, D, E, G	17
Tender Combo 4 Piece Chicken Tenders (Southern or Hot), Housemade Pickles A, D, E, G	18

SIDES	
Side of Fries Bird Sauce VG	4
Mac & Cheese A, D, G, VT	8
Slaw Green Cabbage, Slaw Dressing A, E, G	4
Bird Fries (Dirty Fries) Fries, Chopped Chicken, Grilled Onions, Bird Sauce Served Southern Style or Nashville Hot A, D, E, G	12

	
SLIDERS* Potato Bun & Pickle	
Two Slider Combo Served with 1 Side & 1 Sauce Add Bacon or Avocado +2 Bacon Marmalade +1	15
Easy Slider House Ground Beef, Sweet Onion, Fried Onion A, G	4.50
Easy Cheeseburger American Cheese, Sweet Onion, Fried Onion A, D, G	5
Peanut Butter-Bacon PB, Bacon, American Cheese A, D, G, PN	5.25
Turkey Pepper Jack , Avocado, Sweet Onion A, D, G	5
Maitake Mushroom Gochujang Glaze, Kimchi Slaw A, G, VT	4.50
Crab Cake Tarragon Aioli, Pickle A, G, S, F	9 21 combo

SIDES	
Crinkle Fries VG	4
Crinkle Sweet Potato Fries VG	5
Crispy Fried Sweet Onion A, D, G, VT	4
SAUCES	
Secret Sauce A, E, G, VT	1
Ranch D, VT	1
Pickle Ketchup A, VG	1
Bacon Marmalade A	2

	
FOR THE TABLE	
Focaccia with Pomodoro Sauce Focaccia, Pomodoro A, G, VT	11
Marinated Olives Seka Green Olive Oil, Citrus, Chile, Fennel Garlic Marinade A	6
Meatballs in Pomodoro Sauce Meatballs, Guanciale, Short Rib, Diavoletti Chili, Pomodoro Sauce, Parmigiano A, D, E, G	15
FRESH PASTA	
Snail Shells alla Vodka Creamy Tomato Sauce, Sheeps Milk Ricotta, Parmigiano A, D, G, VT	19
Spaghetti & Meatballs Crushed Tomato Pomodoro Sauce, Parmigiano A, D, E, G	22
Spaghetti Pomodoro Parmigiano, DV’s Garden Basil A, G, VG	18
Campanelle e Funghi Mushroom Ragu, Parmigiano A, D, G, VT	21
Strozzapreti Pesto Sorrel, Pistachio, Grana Padano A, D, G, TN, VT	19
Rigatoni Bolognese Parmigiano Fonduta A, D, G	22
Gluten Free/Vegan Penne Pasta Pine Nut Pesto, Nutritional Yeast VG, A, N, GF	16

KIDS	
Snail Shells or Spaghetti Pomodoro Sauce or Cultured Butter D, G, VT	9

	
PICK A MEAL	
Bowl Choice of 1 Entrée & 1 Side	15
Plate Choice of 2 Entrées & up to 2 Sides	19
ENTRÉES	
Beef Kare Kare +3 Peanut Sauce, Salsa Macha, Long Beans A, G, PN	
Beef Mechado +3 Filipino Stew, Carrots, Potatoes, Peas, Scallion Gremolata A, G, S	
Braised Chicken Adobo Coconut Milk, Chicken Skin, Garlic Chips A	
Pork Sisig Pickled Tomatillo, Thai Chilis, Cured Egg Yolk A, E, G, S	
Pinakbet Coconut Milk, Spicy Bok Choy Slaw A, G, VG Add Shrimp +3	
Laing na Langka Turmeric-Braised Collard Greens, Jack Fruit, Fried Shallots A, G, VG Add Shrimp +3	

PESO FAVORITES	
Pork Lumpia Pork, Soy, Garlic A, S, VT	12
Tocino Jam Empanada Sweet Cured Pork Empanada A, D, E, G, S	8
Grilled Pork Skewers (2 pc) Hoisin, Soy, Garlic A, G, S	10
Chicken Skewers (2 pc) Ginger, Garlic, Calamansi A	10

SIDES	
Seasonal Vegetable Pancit G, S, VT	7
Koshihikari White Rice VG	5
Mixed Greens Yuzu Vinaigrette VG	6
DESSERT	
Taho Silken Tofu, Arnibal Tapioca Pearls, Cacao Nibs VG	8
Seasonal Fruit Mamon Sponge Cake, Seasonal Fruit VT	8



SANDWICHES	
Italian Prosciutto, Mortadella, Coppa, Salami, Provolone, Lettuce Onion, Giardiniera A, D, E, G	15
BBQ Ribwich BBQ Sauce, Dill Pickles, White Onion, Sesame Seed Roll A, G	16
Grilled Chicken Banh Mi Cucumber, Jalapeño, Chili, Pickled Daikon & Carrot, Cilantro Maggi Mayo A, D, E, G	14
Roasty Toasty Beef Cheddar, Horseradish Cream, Crispy Jalapeños, Onion Roll A, D, G	15
BLT Nueske’s Bacon, Lettuce, Heirloom Tomato, Basil Pesto Aioli A, D, G	14

HEARTY SALADS	
Italian Chop Romaine, Radicchio, Provolone, Giardiniera, Salumi, Castelvtranos Red Wine Vin A, D	16
Iceberg Wedge Moody Blue Cheese, Nueske’s Bacon, Pickled Onion, Pepperoncini A, D	16
Thai Beef Salad Grilled Picanha, Romaine, Thai Herbs, Tomato, Cucumber Peanuts, Spicy Dressing A, PN	19
Chinese BBQ Chicken Napa Cabbage, Carrot, Orange, Cashews, Crispy Wontons, Sesame Vin A, PN	17

SIDES	
Sour Cream & Onion Potato Salad Roasted & Smashed Potatoes, Caramelized Onions A, D, G	5
‘Esquites’ Salad Grilled Corn, Cotija Cheese, Lime, Tajin, Corn Nuts A, D	6
Happy Hoagie House Giardiniera Spicy or Regular A	2 2oz 8 8oz

KIDS CORNER	
Pork Lumpia Pork, Soy, Garlic A, S, VT	12
Tender Combo 4 Piece Chicken Tenders (Southern or Hot), Housemade Pickles A, D, E, G	18
Seasonal Vegetable Pancit G, S, VT	7
Mac & Cheese A, D, G, VT	8
Athenian Slaw Green Cabbage, Carrot, Soft Herbs, Citrus, Toasted Hazelnut Honey Citronette A, VG	7
Crinkle Fries VG	4
Naan Plain or Garlic A, D, G, VT	5
Cucumber Raita Yogurt, Cucumber, Mint, Cilantro A, D, VT	3
Snail Shells or Spaghetti Pomodoro Sauce or Cultured Butter D, G, VT	9

	
TRADITIONAL SPREADS & STARTERS	
Tzatziki Yogurt, Cucumber, Garlic A, D, VT	7
Hummus Chick Peas, Tahini, Lemon A, VG	7
Tirokafteri Imported Feta Spicy Roasted Peppers A, D, VT	7
Trio of Spreads	15
Grilled Med Octopus Marinated Great Northern Beans Red Onion, Capers A, SH	19
Crispy Calamari “Rigani” Wild Oregano, Caper Aioli A, SH	15

MARKET Our fish and seafood selections are flown in daily and sourced responsibly from pristine waters from around the world. All Market selections are simply grilled and finished with wild oregano, lemon and extra virgin olive oil.	
Sea Bass (Mediterranean) F	36
Salmon (Norway) F	25
Pink Snapper (Pacific) F	29
Jumbo Shrimp (Gulf) SH	19
Sea Scallop (Atlantic) SH	32
Marinated Chicken Skewers	18

PLATES	
Classic Plates Select from Market, 1 Salad and 1 Side A, E, G, VT	
SALADS Select from Market	
Chopped Greek Romaine Hearts, Tomato, Kalamata Olive, Red Onion, Feta Red Wine Vin A, D, VT	
Athenian Slaw Green Cabbage, Carrot, Soft Herbs, Citrus, Toasted Hazelnut, Honey Citronette A, VG	
A LA CARTE	
Greek Potatoes A, VG	6
Lemon Rice A, VT	6
Ancient Quinoa A, VG	6
Grilled Broccolini A, VG	8
Chopped Greek Romaine Hearts, Tomato, Red Onion, Kalamata Olive, Feta Red Wine Vin A, D, VT	11
Athenian Slaw Green Cabbage, Carrot, Citrus Soft Herbs, Toasted Hazelnut Honey Citronette A, VG	7

DESSERT	
Classic Baklava Toasted Walnuts, Cinnamon, Honey Syrup	9

	
BAR OYSTERETTE GRAND TOWER*	
8 Oysters, 4 Shrimp, 4 Little Neck Clams, 4 Bay Scallops Half Maine Lobster, Benton’s Ham, Prosciutto San Daniele	145

CHILLED OYSTERS*	
Chef’s Selection of East & West Coast Served with Gin Cocktail Sauce, Champagne Mignonette Fresh Horseradish	1/2 dz 18 1 dz 36
COLD*	
Royal Red Pickled Shrimp Scallion, Pickled Mustard Seed, Calamansi Vinegar, Fennel A	16
Smoked Amberjack Dip Trout Roe, Pickled Onions, Chives A, D, G	14
Pimento Cheese Dip Sharp Cheddar, Piquillo Pepper, Shrimp Chips, Pork Rinds A, D	12
Maine Lobster Roll Tarragon Tartare Sauce, Lemon, Split Top Bun, House Dill Chips A, D, E, SH	36

HOT	
Blue Krab Hushpuppies Fennel, Dijonnaise A, D, E	16
Cherrystone Clam Chowder Neuske’s Bacon, Dill-Cheddar Biscuit A, D, SH	14
Crispy Fried Ipswich Clams Tartare Sauce, Lemon SH	23
Cheddar Biscuits Two Warm Cheddar-Bacon Biscuits, Smokey Peach Butter G, D	10
MY LITTLE PIGGY Served with Dill-Cheddar Biscuit & Smokey Peach Butter	

Domestic	
Tennshootoe KY, 32-36 Months GF	14
Edward’s “Surryano” VA, 12-16 Months GF	14
Benton’s KY, 20-27 Months GF	15
Lady Edison NC, 18-24 Months GF	15
Imported	
Jamon 100% Iberico de Bellota Cinco Jotas, SP GF	32
Jamon Serrano Redondo Eglesias, SP GF	21
Culatello Di Zibello Parma, IT GF	31
Prosciutto San Daniele, IT GF	24



ICE CREAM FLAVORS

Chocolate Ganache
Rich 61% Guittard Chocolate Melted into Milk & Cream

Salted Caramel
Golden Caramel Churned with Kosher Salt, Milk & Cream

Brookies ‘N Cream
Brownies + Cookies Folded into Sweet Cream

Cookie Dough W/Pretzels & Choc Chips
Sweet & Salty Morsels in Malted Brown Sugar Ice Cream

TOPPINGS

Caramel Sauce

Strawberry Sauce

Chocolate Sauce

Fresh Whipped Cream

Cookie Dough Chunks

FRESH WAFFLE

House Made Waffle Bowl

Cone

SUNDAES

Dough My Goodness
A Scoop of Cookie Dough Ice Cream, Cookie Dough Chunks
Chocolate Sauce, Whipped Cream Served in a Fresh Waffle Bowl

Design Your Own
Select an Ice Cream Flavor +3 toppings, Served in a Fresh Waffle Bowl



SAINT HONORÉ

DOUGHNUTS & BEIGNETS

Chocolate Crème Brûlée
Chocolate Crème Brûlée, Caramelized Sugar
Chocolate / Strawberry

Cookies & Cream
Chocolate Cookies & Cream

Lemon Raspberry
Classic, Raspberry

Dulce De Leche
Cajeta Pastry Creme

Funfetti
Vanilla Bean Pastry Creme, Rainbow Sprinkles

Olive Oil & Orange
Glazed

Mix and Match Box (6 pcs)

Mix and Match Box (12 pcs)

All our Bloody Marys are garnished with ...
Maple- Candied Peppered Bacon, Provolone Cheese, Cornichon Pickle
Chicharrón, Spanish Queen Olive, Celery, Citrus and Tajin® Rim
Vegetarian Garnish Available Upon request

THE MIXERS

Diane's Original Bloody Mary Mixer
100% San Marzano Italian tomatoes, rich olive brine, Tabasco®, horse-
radish root
bright lemon, rainbow peppercorns, celery seed and a touch of honey.

Dirty Diane's Jalapeno Bloody Mary Mixer
We turn up the heat to Diane's Original by adding jalapeno peppers
heirloom cilantro, warm coriander spice and tangy burst of key lime.

SIGNATURE BLOODY MARYS

DIANE'S CLASSIC
Diane's Original Mix, Vegas Baby Vodka

BLOODY MARIA
Dirty Diane's Jalapeno Mix, Casamigos Blanco Tequila

DIRTY DIANE
Dirty Diane's Jalapeno Mix, Dos Hombres Mezcal

RED SNAPPER
Diane's Original Mix, The Botanist Gin

UMAMI MARY
Diane's Original Mix, Yamada Shoten "Everlasting Roots" Junmai Sake

SUNDRY BLOODY MARY
Diane's Original Mix, Frey Ranch Bourbon

MARY MOCKTAIL
50/50 Mix of Diane's Original & Dirty Diane's Jalapeno Mix

MAMA'S MICHELADA
Diane's Original Mix, Modelo Mexican Lager, Lime Juice
Tajin® Rim, Chicharrón

4 CITRUS MARGARITA
Casamigos Blanco Tequila, A blend of Lemon, Lime, Grapefruit and
Orange Juices, Chamomile Honey Syrup, Rosemary Sprig, Tajin® Rim

"G.B.U" - The Good, The Bad and The Ugly
3 x 2 oz. Shots - Casamigos Reposado Tequila, Diane's Original Mix
Modelo Mexican Lager, Tajin®

THE SUNDRY COCKTAILS

The Sundry cocktail menu draws inspiration from the
Las Vegas Strip and the Casinos that provided its notoriety.
Pairing the various Casinos with cocktails from the era in
which they were built, we interpret our cocktails from a lens
of nostalgia and celebration of Las Vegas' past and future.

LEAP YEAR
Caesars Palace, 1966
Dill Infused Vodka, Ouzo, Green Grapes, Honey, Lemon Juice

JUMBO SHOW
Circus, Circus, 1968
Balcones Rye & Bourbon, Brimstone, Peanut Butter Stout Reduction
Angostura, Smoked Salt

WORKING ON MY ROAR
The MGM Grand, 1993
Hendrick's Gin, Mezcal, Midori, Clarified Lime, Lemongrass

MARTINI GIARDINO
The Venetian, 1999
Moletto Gin, Rutte's Celery Gin, Cerignola Olive Brine, Oregano Salt,
Olive Oil

I LOVE NEW YORK
New York New York, 1997
Grey Goose Vodka, Empress 1908 Gin, Bacardi Dragonberry Rum
Cimarron Tequila, Violette Liqueur, Lemon, Fever Tree Elderflower Tonic

YO HO! YO HO!
Treasure Island, 1993
Bacardi Spiced Rum, Pierre Ferrand Cognac, Amaretto, Espresso
Brown Sugar Vanilla, Nutmeg

GOLDEN BISCUIT
Golden Nugget, 1946
Old Forester Bourbon, Ginger Liqueur, Blackberry, Rosemary
Lemon, Honey

DELIGHTFULLY HELPFUL
The Tropicana, 1987
Ojo De Tigre Mezcal, All Spice, Pineapple, Coconut, Orange
Cinnamon Syrup

OLD MAN BUGSY
The Flamingo, 1946
Ketel One Botanicals Peach + Orange Blossom, Rose Wine
Grapefruit, Strawberry, Rose, Citric Acid

SPIRIT FREE COCKTAILS

GREENBAR UNSPRITZ
Spirit-Free Hibiscus Spritz

GREEN MACHINE
Seedlip, Muddled Grapes, Honey, Lemon

WINE

BUBBLES
Glera, Luca Paretti - Prosecco
Veneto, IT

Glera+, Montinore Estate - Prosecco Rosé
Veneto, IT

Pinot Noir, Piper Heidseick - Cuvee Brut
Champagne, FR

ROSE
Moscofilero, Troupis "Thunder" Rose
Peloponnese, GR

Grenache, VieViete
Provence, FR

WHITE
Muscadet, Louis Metaireau 'Grand Mouton'
Loire, FR

Moscofilero, George Skouras
Peloponnese, GR

Sauvignon Blanc, Von Winnings "II"
Pfalz, GR

Albarino, Paco & Lola
Rias Baixas, SP

Vermentino, San Felice
Tuscany, IT

Pinot Grigio, Jermann
Alto Adige, IT

Riesling, Hexamer 'Quarzit'
Mosel, GR

Chardonnay, Intercept
Monterey County, CA

Garganega + Scaia
Peloponnese, GR

RED
Baga, Nat Cool 'Drink Me'
Beiras, PT

Pinot Noir, Pellegrini
Russian River Valley, CA

Malbec, Felino
Mendoza, AR

Sangiovese, Bindi Sergardi 'Achille'
Tuscany, IT

Cabernet Sauvignon, CMS
Columbia Valley, WA

Beaujolais, Chateau de Jarnioux
Burgundy, FR

GSM, Cote du Rhone, J Bouchard "Les Terrasses"
Rhone, FR

Petite Sirah, Sean Minor
North Coast, CA

BEER

DRAFT
Lager, Dos Equis
Monterrey, MX

Pilsner, Brewdog "Caddyshack"
Las Vegas, NV

Rice Pilsner, Trustworthy "Gigli"
Las Vegas, NV

Blonde Ale, Beer Zombies Brewing "Boomstick Blonde"
Las Vegas, NV

Wheat Beer, Chicago Brewing "Weizenheimer"
Las Vegas, NV

Hefeweizen, Big Dog Brewing Co "Tailwagger Wheat"
Las Vegas, NV

IPA, Cigar City, "Jai Alai"
Miami, FL

Hazy IPA, Las Vegas Brewing Co "Retro Glow"
Las Vegas, NV

Amber Ale, Imbib "Red Rye Amber Ale"
Las Vegas, NV

Black Lager, Pigeon Head Brewery
Las Vegas, NV

Gose, Bad Beat Brewing, "Gose-mosa"
Henderson, NV

Cider, ACE "Pineapple"
Sonoma, CA

BOTTLE
Lager, Pacifico
Mexico

CAN
Lager, Asahi
Japan

Cider, Rekorderlig - Passionfruit
Sweden

NA IPA, Bravus - Blood Orange Non Alcoholic
California

IPA, Stone 'Delicious' Citra IPA
California

Pilsner, Deschutes 'King Crispy'
California

HAPPY HOUR

MON - THU | 4PM - 6PM

Available at Bar Oysterette & Center Bar

Full-Service Restaurants

MIZUNARA

MON - SAT | 5PM - 9PM

BS TAQUERIA

MON - SAT | 5PM - 9PM

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