

@MABELSBBQLV | MABELSBBQLV.COM | 702.944.5931

by Michael Symon

MEATS | RIBS | POULTRY SERVED WITH PICKLES & KRAUT

FOOD YOU CAN TRUST

All of our house-smoked meats are from humanely raised animals that have never received antibiotics or added hormones.

PIG PARTS

Crispy Tails Hot Sauce	\$8
Cracklin' Salt and Vinegar with French Onion Dip	\$8
Crispy Ears Cleveland Mustard	\$8

SIDES

Cheddar Bacon Cornbread Whipped Honey Butter	\$6
Pit Beans Chopped Brisket & Pork	\$7
Smoked Beets Horseradish	\$7
Fried Potatoes Scallions and Sherry Vinegar	\$6
Loaded Fried Potatoes Chopped Brisket, Cheddar Sauce, Pickled Jalapeños	\$14
Poppyseed Coleslaw Red Onion and Cilantro	\$6
Broccoli Salad Peanuts and Dried Cherries	\$7
Hot Greens Chopped Pork	\$7
Spiced Mac and Cheese Mascarpone, Cheddar	\$7
Cucumber Salad Sour Cream and Red Onion	\$6

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	\$3
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CAFFEINATED CANS

Modern Times Cold Brew Coffee	\$7
Bourbon Barrel Aged	
La Colombe Draft Lattes	\$7
Classic, Mocha, or Vanilla	
Red Bull Regular or Sugar Free	\$7

BREWED

Espresso Single or Double Shot	\$3/\$6
Americano	\$3
Black Iced Tea	\$3

MEATS BY THE 1/2^{LB}

Beef Brisket Texas Style	\$17
Chopped Pork Carolina Style	\$15
Brisket Burnt Ends KC Style	\$19
Turkey Breast Memphis Dry Rub	\$15

RIBS AND POULTRY

Pork Spare Ribs Memphis Dry or KC Style	\$18
Beef Rib Texas Style	\$50
Chicken Wings Memphis Dry or Alabama White	\$12

SYMON CLEVELAND STYLE

Kielbasa Traditional or Spicy w/Cheddar	\$12
Pork Belly Pastrami Spices & Mustard Glaze	\$16
Pork Spare Ribs Sweet Mustard Glaze	\$18
Chopped Pork Sauerkraut & Jalapeño	\$15

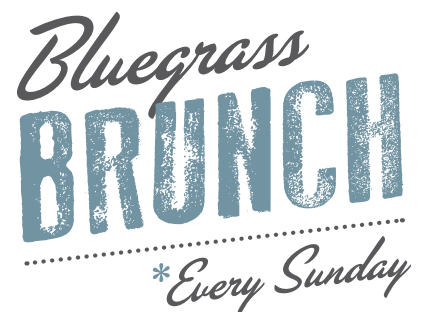
SANDWICHES

The Sausage Hoagie Roll, J+J Kielbasa, Cleveland BBQ, & Poppyseed Coleslaw	\$13
Cleveland Chopped Pork Brioche Bun, Sauerkraut, Jalapeño	\$15
Smoked Meatloaf Sandwich Pickles, Lettuce, Onion, Special Sauce, American Cheese	\$16
Pork Belly Tacos Corn Tortillas, Onion, Cilantro, Lime, Radish, & Cotija	\$13
Chopped Brisket Burrito Flour Tortilla, Cheddar Sauce, Onions, Salsa Verde and Fritos	\$18
Turkey BLT Brioche Bun, Tomato, Mayo, Bacon, Poppyseed Coleslaw	\$16

SALADS

\$7 Add Turkey, Pork Belly, or Brisket

Kale & Apple Shaved Kale, Radish, Parmesan, Apple, Cider Vinaigrette	\$13
Veg Wedge Smoked Beets, Tomatoes, Scallions, Blue Cheese Dressing	\$15
Chopped Salad Romaine, Tomatoes, Red Onion, Provolone, Kielbasa, Pepperoncini, Red Wine Vinaigrette	\$15



KC STYLE

Saucier style of BBQ featuring a thicker sweet tomato based sauce with a touch of heat. Classically the sauce is not smoky, as the smoke comes from the meat and not with the commercial addition of liquid smoke.

TEXAS STYLE

In the truest form is typically beef, with a rub of kosher salt & black pepper, served without sauce. It has a heavy crust or bark on the exterior of the beef that is both peppery and salty.

CAROLINA STYLE

Focuses on either whole hog or pork butt, is chopped after being smoked and mixed with a slightly sweet vinegar which gets some heat from the addition of chiles.

SYMON CLEVELAND STYLE

Is a pork-centric BBQ and features many of the flavors Eastern Europe both in its rubs and through the use of sauerkraut and pickles. The thin vinegar based brown mustard sauce features Cleveland's own Bertman mustard.

MEMPHIS STYLE

Develops its depth of flavor through basting and features no sauce at all. It is finished with a sprinkle of a sweet and spicy dry rub.

ALABAMA WHITE SAUCE

Is a sweet and slightly acidic mayo based sauce that was made famous at Big Bob Gibson's and is the classic sauce for smoked chicken our version also features freshly grated horseradish.

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

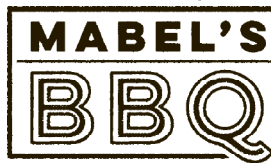
*20% SERVICE CHARGE INCLUDED FOR ALL PARTIES OF 6 OR MORE GUESTS. CARRYOUT ORDERS WILL BE SUBJECT TO \$1.50 PER ENTREE PACKAGING FEE. 04/04/19

BOTTLES & CANS

- 10 BARREL BREWING -
CUCUMBER CRUSH BERLINER WEISSE \$10
(12oz Can) Bend, OR 5% ABV
- ALASKAN BREWING - ALASKAN AMBER ALE . \$8
(12oz Btl) Juneau, AK 5.3% ABV
- ANCHOR BREWING - PORTER \$8
(12oz Btl) San Francisco, CA 5.6% ABV
- ANGRY ORCHARD - ROSÉ \$8
(12oz Btl) Walden, NY 5.5% ABV
- ANHEUSER-BUSCH -
BUD LIGHT LAGER \$8
(12oz Btl) St. Louis, MO 4.2% ABV
- ANHEUSER-BUSCH-
MICHELOB ULTRA LAGER. \$8
(12oz Btl) St. Louis, MO 4.2% ABV
- AVERY BREWING -
WHITE RASACAL WHITE. \$8
(12oz Btl) Boulder, CO 5.6%
- BIG DOG'S - RED HYDRANT BROWN ALE. . . \$7
(12oz Can) Las Vegas, NV 5.6% ABV
- BIG DOG'S - UNDERBITE IMPERIAL IPA . . \$8
(12oz Can) Las Vegas, NV 8.7%
- BOULEVARD BREWING -
UNFILTERED WHEAT \$8
(12oz Can) Kansas City, MO 5.6% ABV
- COORS BREWING -
COORS BANQUET LAGER. \$8
(12oz Btl) Golden, CO 5.0% ABV
- CORONA - EXTRA LAGER \$8
(12oz Btl) Mexico City, Mexico 4.6% ABV
- CRAFTHAUS BREWERY -
ZITRONE GOSE \$7
(12oz Can) Henderson, NV 4% ABV
- ELYSIAN BREWING - DAYGLOW IPA \$9
(12oz Btl) Seattle, WA 7.4% ABV
- EVIL TWIN BREWING -
IMPERIAL BISCOTTI BREAK STOUT. \$15
(16oz Can) Mount Pleasant, SC 11.5% ABV
- EVIL TWIN BREWING - MOLOTOV COCKTAIL
IMPERIAL IPA \$15
(12oz Can) Stratford, CT 13% ABV
- GARAGE BREWING -
MARSHMALLOW MILK STOUT \$8
(12oz Can) Temecula, CA 7.1% ABV
- GREEN FLASH BREWING -
WEST COAST IMPERIAL IPA \$9
(12oz Can) San Diego, CA 8.1% ABV
- JOSEPH JAMES BREWING - CITRA RYE
PALE ALE \$8
(12oz Can) Henderson, NV 5.4% ABV
- JOSEPH JAMES BREWING - WEIZE GUY . . . \$7
(12oz Can) Henderson, NV 5% ABV
- LAGUNITAS BREWING - IPA. \$8
(12oz Btl) Petaluma, CA 6.2% ABV
- LOST COAST BREWERY -
WATERMELON WHEAT \$8
(12oz Btl) Eureka, CA 5% ABV
- MIKKELLER BREWING - WINDY HILL
HAZY IPA. \$11
(12oz Can) San Diego, CA 7% ABV
- MODELO - NEGRA DUNKEL. \$8
(12oz Btl) Mexico City, Mexico 5.4% ABV
- MODERN TIMES SEASONAL. \$11
San Diego, CA PLEASE ASK YOUR SERVER
- NINKASI BREWING - DAWN OF THE RED I.R.A. . \$8
(12oz Btl) Eugene, OR 7% ABV
- REVISION BREWING - BLONDE NV ALE. . . \$7
(12oz Can) Sparks, NV 5.5% ABV
- SAMUEL SMITH OLD BREWERY -
ORGANIC APRICOT ALE \$14
(12oz Btl) Tadcaster, England 5.1% ABV
- SEATTLE CIDER CO. BASIL MINT \$10
(16oz Can) Seattle, WA 6.9% ABV
- SEATTLE CIDER CO. SEMI SWEET \$10
(16oz Can) Seattle, WA 6.5% ABV
- SIERRA NEVADA BREWING - PALE ALE \$8
(12oz Can) Chico, CA 5.6% ABV
- STELLA ARTOIS -
STELLA ARTOIS PALE LAGER. \$9
(11.2oz Btl) Leuven, Belgium 5% ABV
- STILLWATER ARTISANAL -
STATESIDE SAISON \$11
(16oz Can) Baltimore, MD 6.8% ABV
- TENAYA CREEK BREWERY - HOP RIDE IPA. \$8
(12oz Can) Las Vegas, NV 7.2% ABV
- TRUMER BRAUEREI BERKELEY - PILS. \$8
(12oz Can) Berkeley, CA 4.8% ABV
- VICTORY BREWING -
SOUR MONKEY SOUR BRETT TRIPEL \$8
(12oz Can) Downingtown, PA 9.5% ABV
- WELL'S BANANA BREAD. \$8
(11.2oz Can) Bedford, England 5.2% ABV

DRAFTS

LOCAL BREW	*13.2 oz pour	
	SIP	GULP
■ SIPS=6oz pour / GULPS=16oz pour *High ABV = 13.2oz pour		
JK'S FARMHOUSE CIDERS - HONEYCRISP HAZE Flushing, MI 4.5% ABV	\$5	\$12
BOULEVARD BREWING - TANK 7 FARMHOUSE ALE Kansas City, MO 8.5% ABV	\$5	\$8
ROGUE FARMS - HONEY KOLSCH Newport, OR 5.2% ABV	\$5	\$10
■ *BRASSERIE SAINT JAMES - THIRD MAN BELGIAN TRIPEL Reno, NV 8.4% ABV	\$5	\$8*
FIRESTONE WALKER BREWING - 805 BLONDE ALE Paso Robles, CA 4.7% ABV	\$5	\$8
NITRO MOTHER EARTH BREW - CALI CREAMIN VANILLA CREAM ALE Vista, CA 5.2% ABV	\$5	\$10
pFriem FAMILY BREWERS - PILSNER Hood River, OR 4.9% ABV	\$5	\$9
■ JOSEPH JAMES BREWING - AMERICAN FLYER LAGER Henderson, NV 4.7% ABV	\$5	\$8
ST. ARCHER BREWING - WHITE ALE San Diego, CA 5.0% ABV	\$5	\$8
MODELO ESPECIAL - LAGER Mexico City, Mexico 4.4% ABV	N/A	\$8
■ TENAYA CREEK BREWERY - GYPSY FADE IPA Las Vegas, NV 5.9% ABV	\$5	\$8
ROTATING TAPS	SIP	GULP
■ *REVISION BREWING - DR. LUPULIN TRIPLE IPA Sparks, NV 11.3% ABV	\$5	\$11*
■ *IMBIB CUSTOM BREWS - NEVADA WEISS BOYSENBERRY SOUR Reno, NV 4.2% ABV	\$5	\$10*
■ BIG DOG'S - PEACE, LOVE & HOPPY-NESS PALE ALE Las Vegas, NV 6.0% ABV	\$5	\$8
21ST AMENDMENT - BLOOD ORANGE IPA San Francisco, CA 7% ABV	\$5	\$10
MODERN TIMES - FRUITLANDS TROPICAL GOSE San Diego, CA 4.8% ABV	\$5	\$8
■ BANGER BREWING - PERFECT 10 PALE ALE Las Vegas, NV 5.7% ABV	\$5	\$8
FOUNDERS BREWING - DIRTY BASTARD SCOTCH ALE Grand Rapids, MI 8.5% ABV	\$5	\$8
ODELL BREWING - 90 SHILLING AMBER ALE Fort Collins, CO 5.3% ABV	\$5	\$8
BROOKLYN BREWERY - BROWN ALE Brooklyn, NY 5.6% ABV	\$5	\$8
■ *HOP NUTS BREWING - GOLDEN KNIGHT STRONG GOLDEN ALE Las Vegas, NV 7.5% ABV	\$5	\$8*
LEFT HAND BREWING - MILK STOUT on NITRO Longmont, CO 6% ABV	\$5	\$10
ALESMITH BREWING - SPEEDWAY STOUT - THAI San Diego, CA 12% ABV	\$10	\$19
■ *ABLE BAKER BREWING - "DOUBLE BARREL" CHRIS KAELE IMPALE'D ALE Las Vegas, NV 10.1% ABV	\$10	\$15*



#DRINKMOREBEER

COCKTAILS

- KENTUCKY OLD FASHIONED - ON TAP \$12
Old Forester Signature Bourbon, Sorghum, Bitters
- MABEL'S FANCY MANHATTAN - ON TAP. \$14
Bulleit Rye, Noilly Pratt, Cynar, Maraschino, Bitters
- HI-OCTANE CHERRY COKE \$12
Old Crow Bourbon, Berentzen Cherry Liqueur,
Amaretto-Steeped Cherry, Coca-Cola
- FRENCH TOAST MANHATTAN \$13
Ten High Bourbon, Maple, Hazelnut Liqueur,
Walnut Bitters
- SYMON'S SUMMERTIME SIPPER \$12
Mellow Corn Whiskey, Housemade Lemonade and
Iced Tea, Mint
- THROWBACK SAZERAC. \$13
Old Overholt Rye Whiskey, Courvoisier, Absinthe,
Sugar, Peychaud's Bitters
- SAUCE CUTTER. \$13
Seagram's Extra Dry Gin, Orange Blossom Water,
Fresh Grapefruit, House Grenadine
- DIRTY BEACHCOMBER. \$12
Mt Gay Black Barrel Rum, Passion Fruit,
Fresh Lime, Honey, Bitters
- STRAWBERRY MINT MARGARITA. \$12
Mi Campo Blanco Tequila, Strawberry, Mint, Fresh Lime,
Spiced Seasoning
- MABEL'S JERKED BLOODY MARY \$13
Tito's Vodka, Tomato, Spices & Seasonings
Add Slim Jim +\$2
- GENTLEMAN'S WHISKEY SOUR. \$14
Gentleman Jack Dainels, Fresh Lemon, Bitters, Egg White*
- AGED TO-SHARE COCKTAILS**
POURED AT YOUR TABLE, SERVES 2+
- BOTTLE-AGED NEGRONI \$39
Aged in Bottle with Smoke Wagon Bourbon Barrel
Charcoal, Gordon's London Dry Gin, Grand Poppy
Aperitif, Contratto Vermouth
- THE HUNT CLUB \$39
Aged in Bottle with Toasted Oak, Laphroaig 10, Laird's
Apple Brandy, Taylor Fladgate 10 Year Tawny Port,
Honey, Nux Walnut Liqueur
- BOTTLE-AGED MANHATTAN \$36
Aged in Bottle with Charred White Oak, Old Grand-Dad
Bonded, Noilly Pratt, Cherry Heering, Angostura
- WINE BY THE GLASS**
- BUBBLES**
- PROSECCO, LA MARCA, EXTRA DRY. \$14
Veneto, Italy NV
- WHITE**
- PINOT GRIGIO, VALLAGARINA. \$10
Trentino-Alto Adige
- SAUVIGNON BLANC, MT. NELSON \$10
Marlborough, New Zealand
- CHARDONNAY, RANCH 32 \$12
Arroyo Seco, California
- ROSÉ**
- FLEUR DE MER. \$12
Côtes de Provence, France
- RED**
- PINOT NOIR, DISTRICT 7 \$12
Monterey, California
- CABERNET SAUVIGNON, TWENTY BENCH . . . \$13
Napa Valley, California