



Texas Teas and Lonestar Lemonades

Viva Las Vegas Lemonade \$9
 Skyy Infusions Raspberry Vodka, Fresh Raspberries and Lemonade

Royal Long Island Iced Tea \$12
 Crown Royal Whisky, Skyy Vodka, Captain Morgan White Rum, Tanqueray Gin, Fresh Sour Mix and Pepsi

Texas Tea \$12
 Tito's Handmade Vodka, Cruzan Rum, Tanqueray Gin, Triple Sec and Pepsi

American Honey Lemonade \$9
 Wild Turkey American Honey and Lemonade

Lynchburg Lemonade \$9
 Jack Daniel's Tennessee Whiskey and Lemonade

Specialty Shots

Everything is bigger in Texas! \$9

Peach Cobbler
 Bird Dog Peach Bourbon and RumChata

Dirty Cowgirl
 Pendleton Whisky and Butterscotch Schnapps

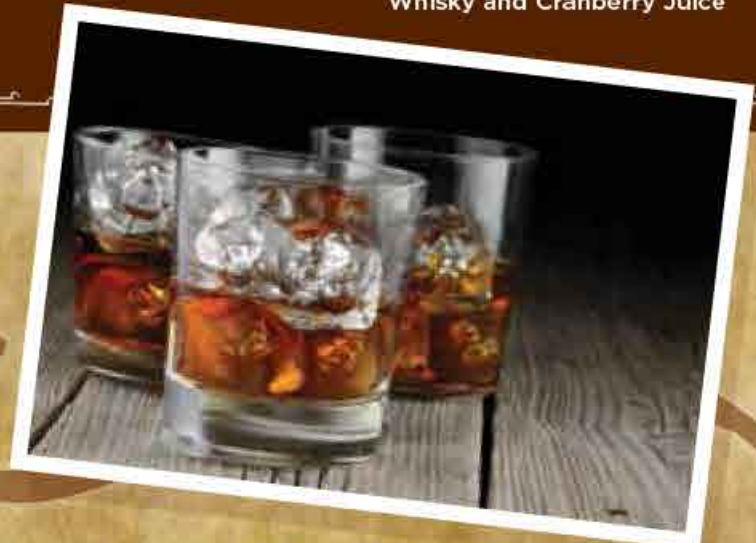
Blazing Cherry
 Jack Daniel's Tennessee Fire and Cherry Liqueur

Saloon Superman
 Baileys, Banana and Blue Curacao

Honey Badger
 Jack Daniel's Tennessee Honey and RumChata

Cinnamon Toast Crunch
 Fireball Cinnamon Whisky and RumChata

Washington Red Apple
 Crown Royal Regal Apple Whisky and Cranberry Juice



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All Time Favorite Country Cocktails

Kentucky Highball \$10
 Fathers and sons have been distilling Jim Beam for more than 200 years. This modern take on the classic Highball is sure to make your father proud. Jim Beam infused with Vanilla Bean, Cinnamon and Allspice topped with Ginger Beer

Tumbleweed Margarita \$8
 This one will raise your spirits and give you the courage to ride the bull. Suaza Blue Tequila, Patron Citronge and Fresh Sour Mix served on the rocks with salt

Bikini Bull Rider \$9
 Every Sunday, sexy women compete in the World Famous Gilley's Bikini Bull Riding Competition. Cruzan Citrus Rum, Triple Sec, Cranberry, Fresh Sour mix and Sqirt

Huckleberry \$9
 Doc Holiday was famous for saying "I'll be your Huckleberry". Deep Eddy Sweet Tea & Deep Eddy Lemon Vodka, Lemonade, Sierra Mist

Cadillac Margarita \$12
 Many have claimed to know the origins of the Margarita, however this version is so delicious it will make your tongue slap your brain. Don Julio Blanco Tequila, Grand Marnier and Fresh Sour Mix served on the rocks with salt

Pink Lips \$10
 The Gilley Girl's favorite shade! Deep Eddy Ruby Red Grapefruit Vodka, Triple Sec, Orange Juice, Lemonade and Grenadine

Cowboy Up! \$9
 What better drink to help you get back up, dust yourself off and get after it. Jack Daniel's Tennessee Fire, Sour Apple Schnapps, Cranberry Juice and Ginger Ale

Fireball Margarita \$10
 For those looking to add a little spice to their night. A spiced cinnamon twist to the Southwestern Classic. Espolon Silver Tequila, Fireball Whisky, Triple Sec and Fresh Sour Mix



Draft and Bottled Beer

From The Tap 16 oz. - \$5.50

Alaskan Amber, Alaskan Freeride APA, Angry Orchard Crisp Apple Cider, Bud Light, Modelo Especial, Newcastle, Pacifico, Rebel IPA, Sam Adams, Shock Top *Draft options subject to seasonal rotation

Domestic Bottled Beer \$5.50

Bud Light, Bud Light Lime, Bud Light Platinum, Budweiser, Coors Banquet, Coors Light, Lone Star, Miller Lite, MGD, PBR Tall Boy, O'Douls (Non Alcoholic), Shiner Bock

Import And Premium Bottled Beer \$6.50

Blue Moon, Corona, Corona Light, Fat Tire, Heineken, Sierra Nevada, Stella Artois



Wine and Mangria

House Wine by the Glass \$7.00
 Chardonnay, White Zinfandel, Cabernet, and Merlot

Adam Carolla's Mangria by the Glass \$7.00
 With 20% alcohol, Mangria packs just the right amount of kick. Red, White or Brose

Starters

management reserves the right to discontinue food service at any time

Texas Nachos Grande \$15.95
 Corn tortillas piled high and smothered with Gilley Chili, cheese sauce, black olives, jalapeno, pico de gallo and topped with sour cream



Onion Rings \$10.50
 Served with BBQ sauce and cilantro ranch

Sweet Potato Fries \$9.50
 Served with house-made molasses catsup and maple-marshmallow sauce

Giant Bavarian Pretzel \$8.25
 Warmed in the oven and lightly salted, served with Crown Royal Maple mustard and cheese sauce

Chicken Wings \$12.95
 Fried crispy with Franks Original RedHot Sauce. Served with celery sticks and bleu cheese

Chicken Tenders \$13.95
 Served with BBQ sauce and cilantro ranch

Chili Cheese Fries And Tots \$10.95
 Hot fries and spicy tater tots smothered with chili, cheese sauce, and topped with scallions and crispy onions



BBQ, Burgers and Sandwiches

Lonestar Burger* \$16.95
 Bacon, lettuce, tomato, onion, and your choice of cheese on a custom-made bun. Served with french fries

BBQ Pulled Pork Sandwich \$15.95
 Slow-cooked pork, pulled and mixed with Gilley's smoked onion BBQ sauce, topped with cole slaw. Served with french fries

Chipotle Chicken Sandwich \$16.95
 BBQ, lettuce, tomato, avocado, white cheddar cheese and crispy bacon. Served with french fries

BBQ Sliders \$12.95
 Three mouth-watering BBQ pulled pork sliders topped with BBQ sauce and crispy onion strings

Chicken Quesadilla \$12.95
 Pulled chicken, onions, tomatoes, cheddar cheese, served with pico de gallo and sour cream

1/2 Rack Of Baby Back Ribs \$20.95
 Slow-cooked, tender ribs that have been finished on our wood burning grill. Served with french fries and macaroni & cheese

Chilis, Soups and Salad

House Salad \$7.95
 add a grilled chicken breast for \$5

Chicken Tortilla Soup \$5.95

Gilley Chili \$6.95

Pork Green Chili \$7.95

History of Gilley's

The original Gilley's Saloon opened in Pasadena, Texas in 1971. At the time, it was the world's largest indoor bar and home to many popular country artists of the day including its owner, the legendary country crooner Mickey Gilley who achieved 39 top-ten hits during his career.

Mickey's musical achievements brought success to Gilley's Saloon as it also became a launching pad for up-and-coming country artists. Esquire Magazine included the bar in an article about the country music scene and sparked the interest of Hollywood.

In 1980, Paramount Pictures released the classic film "Urban Cowboy" in which Mickey and several friends played themselves helping the soundtrack skyrocket to number one on the Billboard chart. Gilley's Saloon became the most popular honky-tonk bar in the country until a fire closed its doors in 1990.

Nine years later, Gilley's Saloon found new life on the Las Vegas Strip at the New Frontier Hotel & Casino where it remained until the hotel was imploded in 2007.

The legend was once again resurrected as Gilley's Saloon, Dance Hall & Bar-B-Que here at Treasure Island in 2010...where the bull still bucks, the beer is still cold, and the girls are still dirty!

Thoroughly cooking foods of animal origin such as beef, fish, lamb, milk, poultry or shellstock reduces the risk of food borne 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.