

# Pub 365

255 E Flamingo Rd Tuscany Suites & Casino 89169-4708 · +17029445084 · Updated: Jan 14, 2026

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## SOUPS AND SALADS 4

**Soup of the Day** \$7.00

**Californian** \$13.00

Spinach, Strawberries, Toasted Almonds, Avocado, Feta, Poppy Vinaigrette

**Caesar** \$10.00

Romaine, Croutons, Parmesan, Caesar Dressing

**Cobb** \$13.00

Romaine, Bacon, Egg, Tomato, Avocado, Red Onion, Bleu Cheese Crumbles, Bleu Cheese Dressing

## WINGS 2

**Pub Basket** \$20.00

Basket of 10 wings & Fries

**18 Wings** \$26.00

## APPETIZERS 11

**Pub Platter** \$21.00

4 Chicken Wings, 4 Taquitos, 4 Potato Skins, Small Nachos

**Poutine** \$11.00

Crispy Fries, WI Cheese Curds, Gravy, Pulled Pork, Bacon, Sunny Side Up Egg

**Tuna Poke\*** \$16.00

Tuna, Mango, Ginger, Avocado, Taro Chips

**Sweet & Spicy Cauliflower Bites** \$11.00

Garnished with Fresh Cilantro, Fresh Scallions

**Chips & Dips** \$10.00

House-made Chips, Salsa, Bean Dip

**Potato Skins** \$11.00

Chipotle BBQ, Bacon, Cheddar, Green Onion, Crema Fresca

**Taquitos** \$11.00

Guajillo Braised Chicken, Monterey Jack, Napa Cabbage, Pico de Gallo, Queso Fresco, Guajillo Sauce, Cilantro Jalapeno Ranch

## Fried Cheese Curds

**\$10.00**

Served with Marinara & Wasabi Ranch

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## IPA Nachos

**AVAILABLE OPTIONS**

House-made Chips, IPA Cheese Blend, Black Beans, Avocado, Pico de Gallo, Crema Fresca

\$13.00

Add Chicken: \$6.00

Add Steak: \$9.00

Add Pulled Pork:

\$6.00

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## Carne Asada Fries

**\$15.00**

Marinated Carne Asada, Crispy Fries, IPA Cheese Blend, Pico de Gallo, Avocado Salsa, Crema Fresca

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## Mac & Cheese

**AVAILABLE OPTIONS**

Fusili Pasta, Cheddar, Monterey Jack, Boursin Cheese Blend

\$10.00

Add Chicken: \$6.00

Add Steak: \$9.00

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## LIGHTER FARE 3

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### Grilled Fish Tacos

**\$12.00**

Grilled Cod, Cabbage, Pico de Gallo, Cilantro Jalapeno Ranch

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### Chicken Sandwich

**\$14.00**

Chicken Breast, Tomatoes, Lettuce, Served on a Wheat Bun with a Side Salad

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### Chicken and Asparagus

**\$14.00**

7oz Chicken Breast with 5 Pieces of Asparagus

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## LOCALLY WORLD FAMOUS TACOS 4

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### Carne Asada

**\$12.00**

Marinated Carne Asada, Salsa Fresca, Cilantro, Shredded Cheese, Beans, Guacamole, Onions

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### Chicken Tinga

**\$11.00**

Marinated Conchita Shredded Chicken, Queso Fresco, Crema Fresca, Pickled Red Onions, Cilantro. Choice of: Crunchy, Corn, or Flour Tortillas

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### Shrimp

**\$12.00**

Shrimp, Red Onions, Shredded Cheese, Cabbage, Chipotle Mayo, Pico de Gallo

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### Baja Fish

**\$12.00**

Beer Battered Cod, Cabbage, Pico de Gallo, Cilantro Jalapeno Ranch

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## ICONIC BURGERS 7

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### Unicorn Burger\*

**\$16.00**

Black Angus Beef, Cheddar, Lettuce, Marinated Tomato, Tabasco Pickles, Beer Battered Onion Rings, Mayo

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<b>The Tom</b>	<b>\$16.00</b>
Turkey Burger, Pepper Jack Cheese, Arugula with Lime, Shaved Parmesan, Sriracha Mayo, Avocado, Marinated Tomato, Crispy Shallots, Served on Whole Wheat Bun	
<b>Sliders*</b>	<b>\$13.00</b>
3 Black Angus Beef Sliders, Lettuce, Tomato, Pickle, Mayo	
<b>Hangover Burger*</b>	<b>\$16.00</b>
Black Angus Beef, Bacon, Mayo, Fried Egg, Caramelized Onions	
<b>Mushroom Swiss Burger*</b>	<b>\$15.00</b>
Black Angus Beef, Mushrooms, Swiss Cheese, Caramelized Onions, Garlic Aioli	
<b>Patty Melt*</b>	<b>\$15.00</b>
Black Angus Beef, Cheddar, Caramelized Onion, Garlic Spread, Served on Rye Bread	
<b>Classic*</b>	<b>\$13.00</b>
Black Angus Beef, Lettuce, Tomato, Pickle, Mayo	

## ADD ONS 8

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<b>Cheese</b>	<b>\$1.25</b>
Cheddar, Pepper Jack, Swiss, Bleu Cheese Crumbles, Provolone	
<b>Double Patty</b>	<b>\$5.25</b>
<b>Fried Egg</b>	<b>\$1.75</b>
<b>Caramelized Onion</b>	<b>\$1.25</b>
<b>Pulled Pork</b>	<b>\$3.75</b>
<b>Avocado</b>	<b>\$2.25</b>
<b>Mushrooms</b>	<b>\$1.75</b>
<b>Bacon</b>	<b>\$3.00</b>

## NON-BURGERS 3

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<b>ROC<sup>2</sup> Brisket Dip</b>	<b>\$15.00</b>
Coffee Rubbed Brisket, Swiss Cheese, Au Jus, Caramelized Onions	
<b>Pulled Pork Sandwich</b>	<b>\$13.00</b>
Pulled Pork, Cabbage, Cilantro, Pickled Jalapeno, Chipotle BBQ Sauce	
<b>Steak Sandwich*</b>	<b>\$18.00</b>
6oz Steak, Lettuce, Tomatoes, Sauteed Onion, Mushrooms in Herb Butter, Served on a Toasted French Roll	

## ENTRÉES 3

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## Steak Frites\* \*\*

New York Strip Steak, Herb Butter, Parmesan Fries

### AVAILABLE OPTIONS

\$30.00

Upgrade to Asparagus: \$3.00

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## Pub Fish & Chips

Beer Battered Fresh Alaskan Cod, French Fries

**\$20.00**

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## Steak & Eggs\*

Midnight-Close Only. Dine-In Only. NY Steak, 2 eggs, with Sautéed Shallots

**\$13.00**

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## SIDES 7

### Pub Chips

**\$4.00**

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### French Fries

**\$4.00**

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### Sweet Potato Fries

**\$5.00**

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### Beer Battered Onion Rings

**\$6.00**

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### Side Salad

**\$6.00**

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### Sautéed Mushrooms

**\$5.25**

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### Grilled Asparagus

**\$7.00**

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## DESSERTS 4

### Deep Fried Oreos

French Vanilla Ice Cream, Caramel Drizzle, Powdered Sugar

**\$8.00**

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### Chocolate Lava Cake

French Vanilla Ice Cream, Chocolate Drizzle, Powdered Sugar

**\$8.00**

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### Bread Pudding

French Vanilla Ice Cream, Whiskey Sauce

**\$8.00**

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### Beer Floats

French Vanilla Ice Cream, Choice of Rogue Chocolate Stout Nitro, Abita Strawberry Lager

### AVAILABLE OPTIONS

\$8.00

Root Beer Float: \$5.00

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## FLIGHTS 1

### Beer Flight

Four Draft Choices between 3oz-4oz

**\$14.00**

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## SPECIALTY HOUSE COCKTAILS 7

### Tequila Sunrise Mimosa

Blanco Tequila, Orange Juice, Grenadine, Champagne, Lime Wedge

**\$13.00**

<b>Whiskey Paradise</b>	<b>\$13.00</b>
Bourbon, Lime Juice, Pineapple Juice, Passionfruit Puree, Mango Puree, Orange Peel	
<b>Painkiller</b>	<b>\$13.00</b>
Rum, Coconut Cream, Orange Juice, Pineapple Juice, Nutmeg	
<b>Tuscan Mule</b>	<b>\$13.00</b>
Vodka, Limoncello, Lemon Juice, Ginger Beer, Lemon Wedge, Cherry	
<b>Watermelon Sugar High</b>	<b>\$13.00</b>
Gin, Watermelon Syrup, Lime Juice, Soda Water, Mint, Muddled Watermelon	
<b>Munchalotta</b>	<b>\$15.00</b>
House Mexican Lager, Michelada Mix, Chamoy and Tajin Rim, Celery Stalk, Candied Bacon, Grilled Shrimp, and Skewered Pickle, Olive, Grilled Lime, Cheese Cube, Cocktail Onion	
<b>Pb Cup Old Fashioned</b>	<b>\$15.00</b>
Peanut Butter Chocolate Whiskey, Rye Whiskey, Aromatic Bitters, Peanut Butter Cup	

## WINE LIST 11

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<b>Paradosso Pinot Grigio</b>	<b>\$9.00</b>
<b>Banfi Rosa Regale Red Sparkling</b>	<b>\$9.00</b>
<b>Clifford Bay Sauvignon Blanc</b>	<b>\$9.00</b>
<b>Freixenet Carta Nevada Sparkling</b>	<b>\$9.00</b>
<b>Kendall Jackson Chardonnay</b>	<b>\$10.00</b>
<b>Kendall Jackson Pinot Noir</b>	<b>\$10.00</b>
<b>Le Marca Prosecco</b>	<b>\$9.00</b>
<b>Liberty Creek Cabernet</b>	<b>\$7.00</b>
<b>Liberty Creek Chardonnay</b>	<b>\$7.00</b>
<b>Liberty Creek Merlot</b>	<b>\$7.00</b>
<b>Liberty Creek White Zinfandel</b>	<b>\$7.00</b>

## VODKA 9

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<b>Belvedere</b>	<b>\$10.00</b>
<b>Grey Goose</b>	<b>\$9.00</b>
<b>Habanero</b>	<b>\$8.00</b>
<b>Ketel One</b>	<b>\$8.00</b>

<b>Ketel One Citron</b>	<b>\$8.00</b>
<b>Ketel One Oranje</b>	<b>\$8.00</b>
<b>Nue</b>	<b>\$7.00</b>
<b>Smirnoff Vanilla</b>	<b>\$7.00</b>
<b>Titos</b>	<b>\$8.00</b>

## **GIN** 5

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<b>Beefeater</b>	<b>\$8.00</b>
<b>Bombay Sapphire</b>	<b>\$9.00</b>
<b>City of London</b>	<b>\$7.00</b>
<b>Hendricks</b>	<b>\$9.00</b>
<b>Tanqueray</b>	<b>\$8.00</b>

## **TEQUILA** 7

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<b>Clase Azul Reposado</b>	<b>\$25.00</b>
<b>Don Julio Blanco</b>	<b>\$10.00</b>
<b>Don Julio Reposado</b>	<b>\$11.00</b>
<b>Don Julio Anejo</b>	<b>\$12.00</b>
<b>Don Julio 1942</b>	<b>\$30.00</b>
<b>Exotico</b>	<b>\$7.00</b>
<b>Patron Silver</b>	<b>\$10.00</b>

## **RUM** 7

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<b>Bacardi</b>	<b>\$8.00</b>
<b>Castillo</b>	<b>\$7.00</b>
<b>Guy Harvey Spiced Rum</b>	<b>\$7.00</b>
<b>Malibu</b>	<b>\$7.00</b>
<b>Myers Dark Rum</b>	<b>\$7.00</b>
<b>Sailor Jerry</b>	<b>\$7.00</b>
<b>Zacapa XO</b>	<b>\$16.00</b>

**WHISKEY / BOURBON** 15

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<b>Basil Hayden</b>	<b>\$10.00</b>
<b>Canadian Club</b>	<b>\$7.00</b>
<b>Crown Royal</b>	<b>\$9.00</b>
<b>Crown Royal Apple</b>	<b>\$9.00</b>
<b>Evan Williams</b>	<b>\$7.00</b>
<b>Four Roses</b>	<b>\$10.00</b>
<b>Gentleman Jack</b>	<b>\$9.00</b>
<b>Jack Daniels</b>	<b>\$8.00</b>
<b>Jack Daniels Honey</b>	<b>\$8.00</b>
<b>Jameson</b>	<b>\$8.00</b>
<b>Jim Beam</b>	<b>\$8.00</b>
<b>Makers Mark</b>	<b>\$9.00</b>
<b>Seagrams</b>	<b>\$7.00</b>
<b>Wild Turkey 101</b>	<b>\$8.00</b>
<b>Woodford Reserve</b>	<b>\$9.00</b>

**SCOTCH** 5

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<b>Chivas Regal</b>	<b>\$9.00</b>
<b>Dewars</b>	<b>\$8.00</b>
<b>Glenfiddich</b>	<b>\$9.00</b>
<b>Glenlivet 12yr</b>	<b>\$10.00</b>
<b>Johnny Walker Black</b>	<b>\$10.00</b>

**BRANDY / COGNAC** 2

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<b>Christian Brothers Brandy</b>	<b>\$7.00</b>
<b>Hennessy Cognac</b>	<b>\$9.00</b>