

Mabel's BBQ

4321 W Flamingo Rd Inside the Palms 89103-3903 · +18669427780 · Updated: Jan 14, 2026

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ALL YOU CAN 2

All-You-Can-Eat **\$39.00**

Meats and Sides, No Giant Beef Rib

All-You-Can-Drink **\$25.00**

Speciality Cocktails and Modelo Draft (Must Be Paired with Ayce)

PIG PARTS 3

Crispy Tails **\$8.00**

Hot Sauce

Cracklin' **\$8.00**

Salt and Vinegar with French Onion Dip

Crispy Ears **\$8.00**

Cleveland Mustard

MEATS BY THE 1/2LB 4

Beef Brisket **\$17.00**

Texas Style

Chopped Pork **\$15.00**

Carolina Style

Brisket Burnt Ends **\$19.00**

KC Style

Turkey Breast **\$15.00**

Memphis Dry Rub

RIBS AND POULTRY 3

Pork Spare Ribs **\$18.00**

Memphis Dry or KC Style

Beef Rib **\$50.00**

Texas Style

Chicken Wings **\$12.00**

Memphis Dry or Alabama White

SYMON CLEVELAND STYLE 4

Kielbasa **\$12.00**

Traditional or Spicy w/Cheddar

Pork Belly **\$16.00**

Pastrami Spices & Mustard Glaze

Pork Spare Ribs **\$18.00**

Sweet Mustard Glaze

Chopped Pork **\$15.00**

Sauerkraut & Jalapeño

TACOS 5

Pork Shoulder **\$4.00**

Cabbage, Onion, Cilantro, Radish, Jalapeño, Lime

Smoked Chicken **\$4.00**

Cotija Cheese, Scallion, Cilantro, Avocado, Salsa Verde

Beef Brisket **\$4.00**

Onion, Cilantro, Radish, Avocado, Salsa Roja

Smoked Mushroom **\$4.00**

Crema, Onion, Avocado, Cilantro, Radish

'Merican **\$4.00**

Crispy Shell, Ground Beef, Pico De Gallo, Lettuce, Jack Cheese

TAMALES 4

KC BBQ Brisket **\$3.00**

Kansas City BBQ, Mustard, Tomato, Paprika

Smoked Chicken **\$3.00**

Salsa Verde, Jalapeño, Roasted Garlic, Tomatillo

Pork Shoulder **\$3.00**

Salsa Roja, Green Onion, Cumin, Chipotle

Cheese & Jalapeño **\$3.00**

Monterey Jack Cheese, Poblano Pepper, Cilantro

BURRITOS 1

Burrito **\$18.00**

Choice of: Smoked Chicken, Chopped Pork, or Beef Brisket. Flour Tortilla, Cheddar Sauce, Onions, Salsa Verde and Fritos

SALADS 3

Kale & Apple	\$13.00
Shaved Kale, Radish, Parmesan, Apple, Cider Vinaigrette	
Veg Wedge	\$15.00
Smoked Beets, Tomatoes, Scallions, Blue Cheese Dressing	
Chopped Salad	\$15.00
Romaine, Tomatoes, Red Onion, Provolone, Kielbasa, Pepperoncini, Red Wine Vinaigrette	

SIDES 11

Cheddar Bacon Cornbread	\$6.00
Whipped Honey Butter	
Pit Beans	\$7.00
Chopped Brisket & Pork	
Smoked Beets	\$7.00
Horseradish	
Fried Potatoes	\$6.00
Scallions and Sherry Vinegar	
Loaded Fried Potatoes	\$14.00
Chopped Brisket, Cheddar Sauce, Pickled Jalapeños	
Chips & Guac	\$9.00
Tortilla Chips, Avocado, Cilantro, Garlic, Red Onion, Jalapeño, Lime	
Poppyseed Coleslaw	\$6.00
Red Onion and Cilantro	
Broccoli Salad	\$7.00
Peanuts and Dried Cherries	
Hot Greens	\$7.00
Chopped Pork	
Spiced Mac and Cheese	\$7.00
Mascarpone, Cheddar	
Cucumber Salad	\$6.00
Sour Cream and Red Onion	

BOTTLED 8

Abita Root Beer	\$5.00
Big Red Cream Soda	\$5.00
Stewarts Black Cherry Soda	\$5.00

Stewarts Orange Cream Soda	\$5.00
Mexican Coke	\$4.00
Ginger Ale	\$4.00
Aqua Panna Still	\$7.00
San Pellegrino Sparkling	\$7.00

FOUNTAIN ⁶

Coke	
Diet Coke	
Sprite	
Lemonade	
Barq's Root Beer	
Fanta Orange	

CAFFEINATED CANS ³

Modern Times Cold Brew Coffee	\$7.00
Bourbon Barrel Aged	
La Colombe Draft Lattes	\$7.00
Classic, Mocha, or Vanilla	
Red Bull	\$7.00
Regular or Sugar Free	

BREWED ³

Espresso	AVAILABLE OPTIONS
Single or Double Shot	\$3.00
	\$6.00
Americano	\$3.00
Black Iced Tea	\$3.00

ALES ⁴

Alaskan Amber Ale - Juneau, AK 5.3% ABV	\$8.00
Avery White Rasacal Belgian White Ale - Boulder, CO 5.6% ABV	\$8.00
Oskar Blues Old Chub Scotch Ale - Longmount, CO 8% ABV	\$7.00

Sierra Nevada Pale Ale - Chico, CA 5.6% ABV **\$8.00**

IPA 5

Big Dog's Underbite Imperial IPA - Las Vegas, NV 8.7% ABV* **\$8.00**

Elysian Dayglow IPA - Seattle, WA 7.4% ABV **\$9.00**

Green Flash West Coast Imperial IPA - San Diego, CA 8.1% ABV **\$9.00**

Lagunitas IPA - Petaluma, CA 6.2% ABV **\$8.00**

Stone Tangerine Express IPA - Escondido, CA 6.7% ABV **\$9.00**

LAGER & PILSNER 8

Bud Light Lager - St. Louis, MO 4.2% ABV **\$8.00**

Coors Banquet Lager - Golden, CO 5.0% ABV **\$8.00**

Corona Extra Lager - Mexico City, Mexico 4.6% ABV **\$8.00**

Michelob Ultra Lager - St. Louis, MO 4.2% ABV **\$8.00**

Modelo Negra Dunkel Lager - Mexico City, Mexico 5.4% ABV **\$8.00**

Spoetzl Shiner Bock - Shiner, TX 4.4% ABV **\$7.00**

Stella Artois Pale Lager - Leuven, Belgium 5% ABV **\$9.00**

Trumer Pils - Berkeley, CA 4.8% ABV **\$8.00**

SOUR & SPECIALTY 7

Angry Orchard Rosé - Walden, NY 5.5% ABV **\$8.00**

Crafthaus Zitrone Gose - Henderson, NV 4% ABV* **\$7.00**

Seattle Cider CO. Basil Mint - Seattle, WA 6.9% ABV **\$10.00**

Seattle Cider CO. Semi Sweet - Seattle, WA 6.5% ABV **\$10.00**

Victory Sour Monkey Sour Brett Tripel - Downingtown, PA 9.5% ABV **\$8.00**

Well's Banana Bread - Bedford, England 5.2% ABV **\$8.00**

White Claw Hard Seltzer Black Cherry - Chicago, IL 5.0% ABV **\$8.00**

STOUT & PORTER 2

Garage Marshmallow Milk Stout - Temecula, CA 7.1% ABV **\$8.00**

Santa Monica PCH Golden Milk Porter - Santa Monica, CA 6.0% ABV **\$9.00**

WHEAT 3

Joseph James Weize Guy - Henderson, NV 5% ABV*	\$7.00
Lost Coast Watermelon Wheat - Eureka, CA 5% ABV	\$8.00
Boulevard Unfiltered Wheat - Kansas City, MO 5.6% ABV	\$8.00

FANCY 9

Brouwerij Duvel - Triple Hop Belgian IPA - Breendonk-Puurs, Belgium 6.5% ABV	\$15.00
Brauerei Reichenbrand - Ritterguts Gose - Chemnitz, Germany 4.7% ABV	\$25.00
Brouwerij Verhaeghe - Duchesse de Bourgogne Flanders - Vichte, Belgium 6% ABV	\$23.00
Bosteels Deus Brut de Flanders Biere de Champagne - Buggenhout, Belgium 11.5% ABV	\$100.00
Bosteels Tripel Karmeliet - Buggenhout, Belgium 8.4% ABV	\$22.00
Browerij St Bernardus-Apt 12 Quad - Watou, Belgium 10% ABV	\$23.00
Browerij Van Steenberge - Gulden Draak Strong Dark Ale - Ertvelde, Belgium 10.5% ABV	\$21.00
Bieres de Chimay - Grande Reserve Strong Dark Ale - Baileux, Belgium 9% ABV	\$25.00
Sam Smith Old Brewery - Oatmeal Stout - Tadcaster, England 5% ABV	\$11.00

DRAFTS 11

Jk's Farmhouse Ciders - Honeycrisp Haze - Flushing, MI 4.5% ABV	\$12.00
Crafthaus - Evocation Belgain Saison - Henderson, NV 4.7% ABV*	\$9.00
Tenaya Creek - Hefeweizen - Las Vegas, NV 5.0% ABV*	\$9.00
Modelo Especial - Lager - Mexico City, Mexico 4.4% ABV	\$8.00
Firestone Walker - 805 Blonde Ale - Paso Robles, CA 4.7% ABV	\$9.00
Nitro - Mother Earth - Cali Creamin Vanilla Cream Ale - Vista, CA 5.2% ABV	\$10.00
Oskar Blues - Mama's Little Yella Pils - Longmont, CO 4.7% ABV	\$9.00
Joseph James - American Flyer Lager - Henderson, NV 4.7% ABV*	\$8.00
Coors Light - Lager - Golden, CO 4.2% ABV	\$8.00
Blue Moon - Belgian White - Denver, CO 5.4% ABV	\$9.00
Tenaya Creek - Gypsy Fade IPA - Las Vegas, NV 5.9% ABV*	\$9.00

ROTATING TAPS 13

Revision Brewing - Planet Lovetron Hazy IPA - Sparks, NV 6.5% ABV*	\$11.00
Imbib Custom Brews - Nevada Weiss Apricot Cranberry Sour - Reno, NV 4.2% ABV*	\$10.00
Big Dog's - Peace, Love & Hoppy-Ness Pale Ale - Las Vegas, NV 6.0% ABV*	\$8.00
21st Amendment - Blood Orange IPA - San Francisco, CA 7.0% ABV	\$10.00
Able Baker - Atomic Duck IPA - Las Vegas, NV 7.3% ABV*	\$10.00
Banger Brewing - Perfect 10 Pale Ale - Las Vegas, NV 5.7% ABV*	\$9.00
Joseph James - Citra Rye Pale Ale - Henderson, NV 5.4% ABV*	\$8.00
Odell - 90 Shilling Amber Ale - Fort Collins, CO 5.3% ABV	\$9.00
Big Dog's - Red Hydrant Brown Ale - Las Vegas, NV 5.6% ABV*	\$8.00
Belching Beaver - Mexican Chocolate Peanut Butter Milk Stout - San Diego, CA 7.5% ABV	\$12.00
Nitro - Great Basin - Outlaw Milk Stout - Sparks, NV 5.2% ABV*	\$10.00
The Abbey of Westmalle - Westmalle Dubbel - Westmalle, Belgium 7.0% ABV	\$18.00
Dogfish Head - 120 Minute Imperial IPA - Milton, de 20% ABV	\$25.00

not available in flight

BUBBLES ¹

Prosecco, La Marca, Extra Dry, Veneto, Italy NV	\$14.00
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WHITE ³

Pinot Grigio, Vallagarina, Trentino-Alto Adige	\$10.00
Sauvignon Blanc, Mt. Nelson, Marlborough, New Zealand	\$10.00
Chardonnay, Ranch 32 Arroyo Seco, California	\$12.00

ROSÉ ¹

Fleur de Mer, Côtes de Provence, France	\$12.00
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RED ²

Pinot Noir, District 7 Monterey, California	\$12.00
Cabernet Sauvignon, Twenty Bench, Napa Valley, California	\$13.00

BRUNCH ³

All-You-Can-Eat	\$29.00
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All-You-Can-Drink **\$29.00**

All-You-Can-Eat & Drink **\$49.00**

Brunch Cocktails & Modelo Drafts

WEEKEND BRUNCH 5

Brioche French Toast

Caramelized Bananas, Toasted Hazelnuts, Nutella Sauce

Seasonal Fruit Overnight Oats

Greek Yogurt, Chia Seeds, Rolled Oats, Maple Syrup

Fried Egg Sandwich

Bacon, Avocado, Tomato, Romaine, Scallion Aioli

Pork Belly Hash

Crispy Potatoes, Red Peppers, Caramelized Onion, Cheddar Sauce, Salsa Verde, Poached Eggs

Spicy Kielbasa Benedict**

Cheddar Scallion Biscuits, Poached Eggs, Hollandaise

MEATS BY THE 1/2 LB 3

Beef Brisket

Texas Style

Chopped Pork

Carolina Style

Brisket Burnt Ends

KC Style

DRINK 3

House-Made Fireball **\$3.00**

Bourbon, House Spices, Barrel-Aged

Kentucky Old Fashioned **\$8.00**

Old Forester Signature Bourbon, Sorghum, Bitters

French Toast Manhattan **\$8.00**

Ten High Bourbon, Maple, Hazelnut Liqueur, Walnut Bitters

BEER BOTTLES 3

Coors Banquet

Corona

Modelo Negra

SPIRITS (SHOT OR WASH) 5

Tito's

Black Barrel

Botanist

Cuervo Tradicional

Crown

FOOD 6

Cracklin' **\$3.00**

Salt and Vinegar with French Onion Dip

Cheddar Bacon Cornbread **\$3.00**

Whipped Honey Butter

Loaded Fried Potatoes **\$6.00**

Chopped Brisket, Cheddar Sauce, Pickled Jalapeños

Chicken Wings **\$6.00**

Memphis Dry Style

Burnt End Sliders **\$7.00**

Beef Brisket Sweet Hot Pickle, Slaw, Hawaiian Roll

Sweet & Sticky Ribs **\$8.00**

House Glaze
