



**DOWNTOWN PRIME**  
Steaks & Cocktails

# THE *Cocktail* CART

MANHATTAN & OLD FASHIONED COCKTAILS

REGULAR • 29 | TOP SHELF • 50  
Regular: Buffalo Trace • Woodinville Port Cask • Bulleit Rye  
Top Shelf: High West Rendezvous Rye • Patrón Extra Anejo

## ORIGINAL *Cocktails* • 20 •

### BDTP OLD FASHIONED

Bulleit Rye, Chinese 5 Spice Syrup  
Chocolate & Cherry Bark Vanilla Bitters

### GRAPE GATSBY

Botanist Gin, Campari, Aperol,  
White Grape, Lemon Juice, Soda Water



### "THE BIG HURT" FROZE

FT35 Peach Vodka, Peach  
Cointreau, Lemon Juice

### PURPLE SATURN DAY

Belvedere 10, Plantation 3 Star Rum  
Velvet Falernum, Ube Syrup, Orgeat  
Pineapple Juice

### THE RED SUN

Coconut Fat Washed Volcan XA Tequila  
Mango Puree, Ginger, Lime Juice

### SOMETHING SAID

Cucumber Infused Malasanta Mezcal  
Genepy, Maraschino, Lime Juice



### PAINKILLER

Bacardi, Cointreau, Pineapple Juice  
Cream of Coconut, Tamarind Syrup

### FIELDS, FOREVER

Grey Goose Strawberry & Lemongrass Essence  
Yuzu, Strawberry Ginger, Lemon Juice

### THE GONZALEZ

Don Julio Reposado, Sichuan Infused Agave  
Grapefruit

### THE L-O-V-E

Grey Goose Strawberry, Aperol  
Lychee Puree, Egg White, Lime Juice

### SEABISCUS

Russell's Reserve 10yr, Hibiscus Honey Syrup  
Fever Tree Soda Water, Mint



### MAMA MALOOF'S FROZEN STRAWBERRY MARGHERITA

Comisario Anejo, Tito's, Strawberry  
Cointreau, Lime Juice

### EAST FREMONT

Patron Blanco, Cucumber Lime Cordial  
Watermelon Syrup, Mint

### ROARING 20'S

Ketel One Grapefruit Rose  
Elderflower Liqueur, Lime Juice

## Temperance • 16 •

ALCOHOL FREE

### JAMES AND THE GIANT

Lyer's Highland Scotch, Peach Syrup  
Lime Juice, Ginger Beer

### BEE ZAP

Hibiscus Honey Syrup, Lime Juice,  
Fever Tree Soda Water, Mint

### AMALFI SPRITZ

Lyre's Classico Sparkling  
Lyre's Italian Spritz, Soda

### MADONNA OF

### THE STRAWBERRIES

Lemonade, Strawberry Puree, Soda

## Flights

ALL FLIGHTS ARE 4 - 3/4 OZ. POURS

### SCOTCH

#### SPEYSIDE SINGLE MALT • 33

Glenfiddich 12

Glenlivet 12

Balvenie Double Wood 12yr

Macallan Double Cask 12yr

### AMERICAN WHISKEY

#### 100 PROOF • 35

Knob Creek 9yr

Old Forester 1920

Four Roses Single Barrel

Horse Soldier Reserve Barrel 113

### TEQUILA

#### PREMIUM • 58

Partida Roble Fino

Patron El Alto

Volcan XA Reposado

Clase Azul Reposado

### COGNAC

#### HENNESSY EXPERIENCE • 185

Hennessy XO | Hennessy Paradis | Hennessy Paradis Imperial

## Wine BY THE Glass

5 OZ.

### CHAMPAGNE & SPARKLING WINE

Moscato D'asti, Tintero, Italy 14

Prosecco, De Paolo, Italy 12

Sparkling Rose, Le Grand Courtage Brut, France 18

Champagne Laurent Perrier, La Cuvee 24

Champagne, Veuve Clicquot 28

Champagne Rose, Moet & Chandon 35

Champagne, Dom Perignon 85

### WHITES, ROSE & SAKE

Pinot Grigio, Scarbolo, Italy 14

Riesling, Nik Weis, Urban, Mosel, Germany 12

Sauvignon Blanc, Spy Valley, Marlborough, NZ 13

Chardonnay, GlassMen, Sonoma County 15

Chardonnay, Flowers, Sonoma 25

Rose, Bodega Muga, Spain 13

Sake, Wakatake, Onikoroshi, Junmai Ginjo 15

### REDS

Pinot Noir, Benton Lane, Willamette Valley 16

Pinot Noir, GlassMen, Sonoma 18

Pinot Noir, Belle Gloss, Clark & Telephone 22

Malbec, Piatelli Reserva, Argentina 14

Blend, Unshackled By The Prisoner, CA 17

Blend, Joseph Phelps, Insignia, Napa 150

Bordeaux, Clarendelle by Haut Brion, France 22

Rioja Gran Reserva, El Puntido 2008 29

Chianti, Barone Ricasoli, Tuscany 18

Merlot, Subsoil, Horse Heaven Hills, WA 16

Cabernet, Justin, Paso Robles 18

Cabernet, Silverado Vineyards, Napa 25

Cabernet, Stags Leap, Kukeri, Napa 35

Cabernet, Caymus, Napa 45

Cabernet, Frank Family Reserve, Rutherford 55

Cabernet, Soul Of A Lion, Paso Robles 80



OFFICIAL STEAKHOUSE OF THE VEGAS GOLDEN KNIGHTS

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**Liquor & Beer**

**SCOTCH | BLENDED**

2oz.	
Balvenie 12yr Double Wood	26
Balvenie 14yr Carribean Cask	28
Balvenie 16yr French Oak	40
Balvenie 21yr Port Wood	80
Balvenie 25yr	120
Coal Ila 12yr	30
Dalwhinnie 15yr	28
Dewar's White Label	16
Glendronach 12yr	24
Glendronach 18yr	40
Glenfiddich 12yr	18
Glenfiddich 18yr	38
Glenfiddich 21yr	75
Glenfiddich 23yr Grand Cru	108
Glenfiddich 26yr	163
Glenfiddich 30yr	220
Glenlivet 12yr	19
Glenlivet 18yr	45
Glenmorangie 10yr	18
Glenmorangie Quinta Ruban	25
Glenmorangie Nectar D'ore	32
Glenmorangie Lasanta	22
Glenmorangie 18yr	40
Jura 10yr	17
JW Red	16
JW Black	17
JW Blue	50
Macallan Double Cask 12yr	25
Macallan Sherry Cask 12yr	28
Macallan Harmony	48
Macallan Sherry Oak 18yr	74
Macallan 25yr	400
Lagavulin Offerman 11yr	29
Laphroig 10yr	25
Laphroig 25yr	100
Laphroig Quarter Cask	29
Oban Little Bay	27
The Dalmore 12yr	18
The Dalmore 15yr	33
The Dalmore 18yr	44
The Dalmore King Alex III	52

**BOURBON | RYE | AMERICAN**

2oz.	
Angel's Envy Bourbon	18
Angel's Envy Rye	28
Angel's Envy Cask Strength	68
Basil Hayden's	18
Basil Hayden's Dark Rye	20
Blantons Bourbon	46
Buffalo Trace Straight Bourbon	16
Bulleit Rye	16
Bulleit Bourbon	16
Del Bac Durado	17
Elmer T. Lee	55
Four Roses Small Batch	18
Four Roses Single Barrel	24
George T. Stagg	175
Highwest Double Rye	16
Highwest Bourbon	16
Highwest Rendezvous	32
Horse Soldier Barrel 113	30
Jack Daniel's	16
Jack Daniel's Honey	16
Jack Single Barrel	20
Jack Daniel's Gentleman Jack	18
Knob Creek 9yr	18
Jefferson's Straight Bourbon Ocean Aged	26
Lasso Motel Amburana	22
Lasso Motel Tokaji	22
Maker's Mark	16
Maker's Mark 46	17
Michter's Small Batch Bourbon	18
Michter's Straight Rye US	18
Middle West Straight Wheat	18
Middle West Double Cask Pumpnickel	28
Noble Oak Whiskey Double Oak Rye	18

2oz.	
Old Forester 1920	22
Russell's Reserve Straight 10yr	18
Puncher's Chance	16
Sazerac Straight Rye	16
Stagg Straight Bourbon	140
Smoke Wagon Straight Bourbon	18
Thomas H Handy Sazerac Rye	90
Weller Full Proof	60
Westland Single Malt	19
Westland Single Malt Amer. Oak	24
Westland Single Malt Peated	37
Whistle Pig Piggyback Rye	20
Whistle Pig Farmstock Rye	21
Whistle Pig Rye 10yr	24
Whistle Pig Rye 12yr	28
Whistle Pig Rye 15yr	63
Whistle Pig Rye 18yr	84
Whistle Pig Boss Hog XI - The Juggernaut	190
Woodford Reserve	16
Woodford Reserve Rye	17
Woodson Whiskey	16
Woodinville Port Cask	16

**IRISH | CANADIAN | JAPANESE**

2oz.	
Bushmills Black Bush	17
Bushmills 10yr Malt	21
Crown Royal	16
Crown Royal Apple	16
Gelston's 25yr	65
Jameson	16
Kavalan Taiwanese Ex-Bourbon Oak	43
Midleton Very Rare	48
Red Breast 12yr	25
Red Breast 15yr	45
Red Breast 21yr	64
Shinju Japanese Whisky	18
Seagram's 7	16
Suntory Toki Japanese Whisky	16
Suntory Hibiki Harmony	39
Tullamore Dew	15
Waterford Single Malt Organic Gaia	34
Waterford Single Farm Origin Dunbell	30
West Cork Black Reserve Limited	16
West Cork Single Malt Peat	16

**TEQUILA | MEZCAL**

2oz.	
Casamigos Blanco	16
Casamigos Reposado	18
Casamigos Anejo	24
Casamigos Mezcal	24
Casa Dragones Blanco	28
Celaya Reposado	18
Clase Azul Plata	34
Clase Azul Reposado	45
Comisario Anejo	26
Corrido Blanco	16
Corrido Reposado	20
Dios Azul Plata	18
Dios Azul Reposado	22
Dios Azul Anejo	26
Don Julio Blanco	16
Don Julio Reposado	20
Don Julio Anejo	25
Don Julio 1942	50
Dos Hombres Mezcal	22
El Silencio	20
El Negocio Joven	36
Flecha Azul Blanco	22
Flecha Azul Reposado	24
G4 Blanco	16
G4 Reposado	18
LALO Blanco	16
Malasanta Espadin	16
Malasanta Tobala	26
Mandala Blanco	17
Mandala Reposado	19
Mandala Anejo	21
Mandala Extra Anejo	44

18	Partida Blanco
20	Partida Reposado
22	Partida Anejo
45	Partida Roble Fino
16	Patrón Silver
20	Patrón Reposado
24	Patrón Anejo
30	Patrón Extra Anejo
36	Patrón El Alto
18	Telsón Blanco
20	Telsón Reposado
24	Telsón Anejo
42	Volcan X.A. Reposado
26	Zomos Mezcal Espadin
16	400 Conejos Mezcal

**RUM | CACHACA**

2oz.	
17	Appleton Estate 12yr
16	Avua Cachaca
16	Bacardi Superior
16	Blue Chair Bay Vanilla
16	Captain Morgan
17	Diplomatico Rum Mantuano
16	Havana Club Anejo
16	Malibu
16	Myers's Dark
16	Mount Gay Black Barrel
18	Ron Zacapa 23
33	Ron Zacapa Xo
16	Smith & Cross

**COGNAC | BRANDY**

2oz.	
190	A Hardy Noces Diamant 60yr
24	A Hardy Legend 1863
34	Comandon XO
16	Courvoisier VS
26	D'usse VSOP 80
60	Hennessy XO
18	Hennessy VS
24	Hennessy VSOP
75	Monteru Mizunara Oak Cask
290	Paradis Imperial
22	Remy Martin VSOP
27	Remy Martin 1738

**LOUIS XIII *Perfect Pour***

*Think a century ahead.  
Each decanter is the life achievement  
of generations of cellar masters.*

A BLEND OF UP TO 1,200 EAUX-DE-VIE  
100% FROM GRANDE CHAMPAGNE

.5 oz 120 | 1 oz 240 | 2 oz 480

**GIN**

2oz.	
16	Aviation
16	Botanist
16	Bombay Sapphire
18	Empress 1908
16	Gray Whale
17	Hendricks
20	Monkey 47
16	Suntory Roku
16	Sipsmith London Dry
16	Tanqueray

**BEER**

9	Lagunitas IPA <i>Draft</i>
9	Modelo Cerveza Especial <i>Draft</i>
9	Sierra Nevada Pale Ale <i>Draft</i>
9	Stella Artois <i>Draft</i>
12	Able Baker Atomic Duck Ipa
12	Pilsner Urquell
9	Blue Moon
12	Delirium Tremens
9	Coors Light
9	Michelob Ultra
8	Heineken 0.0 Non-Alcoholic



OFFICIAL STEAKHOUSE OF THE VEGAS GOLDEN KNIGHTS

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Appetizers

PHILLY CHEESESTEAK EGG ROLLS • FILET MIGNON, AGED CHEDDAR CHEESE SAUCE • 22

LOBSTER POTATO PIEROGI • SAUTÉED, MELTED SWEET ONIONS, SOUR CREAM, SCALLIONS • 19

✓ CRISPY VEGETABLE SPRING ROLLS • THAI PAPAYA SALAD, MAITAKE MUSHROOMS, VERMICELLI NOODLES  
BELL PEPPERS, ZUCCHINI SQUASH, WATERCRESS, ROASTED PEANUTS, THAI CHILI DIPPING SAUCE • 26

CRISPY CALAMARI • BANANA PEPPERS, CHERRY PEPPERS, SPICY MARINARA, LEMON • 29

STEAK TARTARE • BEEF TENDERLOIN, DIJON, HORSERADISH, QUAIL EGG, TOASTED BRIOCHE • 29

JUMBO SHRIMP COCKTAIL • EXTRA VIRGIN OLIVE OIL, CRACKED PEPPER, SPICY COCKTAIL SAUCE • 35

BRAISED SHORT RIB RAVIOLI • MUSHROOM STROGANOFF SAUCE, FRESH TRUFFLES • 36

FETTUCCINE ALFREDO • BABY GULF SHRIMP, MADEIRA WINE BONE MARROW LUGE  
PARMESAN REGGIANO, PANCETTA CRISP, ENGLISH PEAS, ASSORTED WILD MUSHROOMS • 34

*Chilled Shellfish Platter*

MAINE LOBSTER, KING CRAB LEG, EAST & WEST COAST OYSTERS, JUMBO SHRIMP COCKTAIL  
OCTOPUS & CALAMARI SALAD, SPICY COCKTAIL SAUCE, APPLE CIDER MIGNONETTE  
SMALL • 199 (3-4 people) | LARGE • 289 (4-6 people)

*Soups & Salads*

LOBSTER BISQUE • 22

MAINE LOBSTER, BRANDY, CRÈME FRÂICHE

ONION SOUP • 18

SWEET ONIONS, BABY SWISS & MOZZARELLA GRATIN, SHERRY WINE

CAESAR SALAD • 19

AS IT SHOULD BE

WEDGE SALAD • 21

CHOPPED TOMATOES, BLUE CHEESE CRUMBLES, GRILLED SCALLIONS  
APPLEWOOD SMOKED BACON, HARD COOKED EGG, UPPER RANCH DRESSING

HEIRLOOM TOMATO SALAD • 26

BURRATA CHEESE, CUCUMBERS, RED ONION, AVOCADO, MICRO BASIL, AGED BALSAMIC, RED WINE VINAIGRETTE

THE "REAL" GARBAGE SALAD • 22

ROMAINE, BABY LOLA ROSA, CUCUMBERS, DRIED SALAMI, CHERRY TOMATOES, OLIVES, GULF SHRIMP  
ARTICHOKE HEARTS, HEARTS OF PALM, BLUE CHEESE, CRISPY SHALLOTS, CHAMPAGNE-DIJON VINAIGRETTE

*Vegan*

✓ ROASTED BEET PANZANELLA SALAD • 22

BABY MIXED GREENS, ROASTED BUTTERNUT SQUASH & CIPOLLINI ONIONS, WATERMELON RADISH  
SHAVED FENNEL, GARLIC CROUTON, WHITE BALSAMIC VINAIGRETTE

✓ LION'S MANE MUSHROOM STEAK • 42

GRILLED ROMANESCO BROCCOLI, ROASTED PEPPER-MOROCCAN OLIVE TAPENADE

✓ VEGAN SALISBURY STEAK • 59

ROASTED FINGERLING PARSLEY-POTATOES, MELTED ONIONS, MUSHROOM GRAVY

✓ VEGAN TOMATO SOUP • 19

SAN MARZANO TOMATO-CHICKEN DUMPLINGS, VEGAN CREAM

✓ CEVICHE • 29

HEARTS OF PALM, CUCUMBER, HEIRLOOM TOMATO, RED ONION, CILANTRO, QUINOA  
TOASTED PISTACHIOS, TARO ROOT CHIPS





DOWNTOWN PRIME  
Steaks & Cocktails

## Entrées

**FIRE CHICKEN • 58**  
HALF ROASTED ORGANIC CHICKEN  
SLICED FRESNO CHILI  
JALAPÉNO PEPPERS  
LEMON-ROSEMARY JUS

**FAROE ISLAND SALMON • 59**  
PAN SAUTÉED  
GREEN ONION RISOTTO  
ROASTED CIPOLLINI ONIONS  
RATATOUILLE TOMATO BROTH, MICRO BASIL

**DOVER SOLE • 99**  
SAUTÉED, MASCARPONE  
POTATO PUREE, BABY GULF SHRIMP  
LEMON BUTTER, BLACK GARLIC  
MINCED CHIVES

**SURF & TURF • 89**  
FILET MEDALLIONS, MAINE LOBSTER  
TRUFFLE AIOLI, RED WINE SAUCE

**CHILEAN SEA BASS • 79**  
BROILED, WASABI POTATO PURÉE  
SHITAKE MUSHROOM MISO GLAZE

**COLORADO LAMB CHOPS • 89**  
PARMESAN - PINE NUT CRUST  
ROSEMARY RED WINE SAUCE

**BARRY'S BURGER • 49**  
10oz. MISHIMA RESERVE WAGYU, CARAMELIZED ONIONS, MUSHROOMS  
WHITE AMERICAN "LOL" CHEESE, CRINKLE CUT FRENCH FRIES, UTAH FRY SAUCE

## Steaks

12oz. WET AGED RIB CAP "BARRY'S STEAK" • CREEKSTONE FARMS, ARKANSAS CITY, KS • 99

8oz. WET AGED FILET MIGNON • GREATER OMAHA FARMS, OMAHA, NE • 69

18oz. BONE-IN CENTER CUT RIB CHOP • CREEKSTONE FARMS, ARKANSAS CITY, KS • 89

20oz. BISON RIBEYE • GRASS RUN FARMS, GREELEY, COLORADO • 109

10oz. NEW YORK STRIP STEAK, TASMANIAN WAGYU • ROBBINS ISLAND, TASMANIA • 109

14oz. DRY AGED BONELESS RIBEYE • REVIER CATTLE CO., OLIVIA, MN • 82

46oz. MISHIMA RESERVE TOMAHAWK RIBEYE • MISHIMA RESERVE FARMS, SEATTLE, WA • 289



## Flavorful Bumps

**BABY TRISTAN LOBSTER TAIL 1ea / 5oz. • 38**  
ROASTED, LEMON & DRAWN BUTTER

**BAKED STUFFED SHRIMP • 26**  
"2 EACH" DRAWN BUTTER

**STEAK SAUCES • 5 each**  
BÉARNAISE, CREAMY HORSERADISH  
ROASTED SHALLOT RED WINE  
CHIMICHURRI, AU POIVRE

**FRESH TRUFFLES • MP**  
BY THE GRAM SHAVED TABLESIDE

**KING CRAB • MP**  
1/2 LB., GARLIC BUTTER

## Sides

**TRUFFLE PARMESAN FRIES • 24**  
HOUSE KETCHUP, FINE HERBS

**ROASTED BONE MARROW • 29**  
2 EACH, BALSAMIC REDUCTION  
PARMESAN GRATIN, TOASTED BRIOCHE

🍷 **SHISHITO PEPPERS • 19**  
SAUTEED, SPICY CHILI GARLIC CRISP  
SOY SAUCE

**WHOLE MAINE LOBSTER  
MAC 'N CHEESE • 48**

**MUSHROOMS & ONIONS • 17**

**POTATO GNOCCHI • 24**  
WHITE TRUFFLE CREAM

**WHIPPED BELGIAN POTATO • 16**  
LOTS OF BUTTER, LOTS OF CREAM  
ADD LOBSTER • 24

🍷 **GRILLED ASPARAGUS • 19**  
LEMON VINAIGRETTE, FRESH HERB

**TATER TOTS • 18**  
CRISPY BACON, SCALLIONS  
SPICY SRIRACHA DIPPING SAUCE

**GARLIC FRENCH GREEN BEANS • 17**  
GARLIC BUTTER  
TOASTED PANKO BREAD CRUMB

**LOADED BAKED POTATO • 17**  
BACON, SOUR CREAM  
CHEDDAR, CHIVE BUTTER

**CREAMED SPINACH • 18**  
APPLE BACON, PARMESAN GRATIN

**GEORGE MALOOF'S  
CREAMED CORN • 15**



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Seagram's 7	16
Suntory Toki Japanese Whisky	16
Suntory Hibiki Harmony	39
Tullamore Dew	15
Waterford Single Malt Organic Gaia	34
Waterford Single Farm Origin Dunbell	30
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West Cork Single Malt Peat	16

**TEQUILA | MEZCAL**

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Casamigos Blanco	16
Casamigos Reposado	18
Casamigos Anejo	24
Casamigos Mezcal	24
Casa Dragones Blanco	28
Celaya Reposado	18
Clase Azul Plata	34
Clase Azul Reposado	45
Comisario Anejo	26
Corrido Blanco	16
Corrido Reposado	20
Dios Azul Plata	18
Dios Azul Reposado	22
Dios Azul Anejo	26
Don Julio Blanco	16
Don Julio Reposado	20
Don Julio Anejo	25
Don Julio 1942	50
Dos Hombres Mezcal	22
El Silencio	20
El Negocio Joven	36
Flecha Azul Blanco	22
Flecha Azul Reposado	24
G4 Blanco	16
G4 Reposado	18
LALO Blanco	16
Malasanta Espadin	16
Malasanta Tobala	26
Mandala Blanco	17
Mandala Reposado	19
Mandala Anejo	21
Mandala Extra Anejo	44

18	Partida Blanco
20	Partida Reposado
22	Partida Anejo
45	Partida Roble Fino
16	Patrón Silver
20	Patrón Reposado
24	Patrón Anejo
30	Patrón Extra Anejo
36	Patrón El Alto
18	Telsón Blanco
20	Telsón Reposado
24	Telsón Anejo
42	Volcan X.A. Reposado
26	Zomos Mezcal Espadin
16	400 Conejos Mezcal

**RUM | CACHACA**

2oz.	
17	Appleton Estate 12yr
16	Avua Cachaca
16	Bacardi Superior
16	Blue Chair Bay Vanilla
16	Captain Morgan
17	Diplomatico Rum Mantuano
16	Havana Club Anejo
16	Malibu
16	Myers's Dark
16	Mount Gay Black Barrel
18	Ron Zacapa 23
33	Ron Zacapa Xo
16	Smith & Cross

**COGNAC | BRANDY**

2oz.	
190	A Hardy Noces Diamant 60yr
24	A Hardy Legend 1863
34	Comandon XO
16	Courvoisier VS
26	D'usse VSOP 80
60	Hennessy XO
18	Hennessy VS
24	Hennessy VSOP
75	Monteru Mizunara Oak Cask
290	Paradis Imperial
22	Remy Martin VSOP
27	Remy Martin 1738

**LOUIS XIII *Perfect Pour***

*Think a century ahead.  
Each decanter is the life achievement  
of generations of cellar masters.*

A BLEND OF UP TO 1,200 EAUX-DE-VIE  
100% FROM GRANDE CHAMPAGNE

.5 oz 120 | 1 oz 240 | 2 oz 480

**GIN**

2oz.	
16	Aviation
16	Botanist
16	Bombay Sapphire
18	Empress 1908
16	Gray Whale
17	Hendricks
20	Monkey 47
16	Suntory Roku
16	Sipsmith London Dry
16	Tanqueray

**BEER**

9	Lagunitas IPA <i>Draft</i>
9	Modelo Cerveza Especial <i>Draft</i>
9	Sierra Nevada Pale Ale <i>Draft</i>
9	Stella Artois <i>Draft</i>
12	Able Baker Atomic Duck Ipa
12	Pilsner Urquell
9	Blue Moon
12	Delirium Tremens
9	Coors Light
9	Michelob Ultra
8	Heineken 0.0 Non-Alcoholic



OFFICIAL STEAKHOUSE OF THE VEGAS GOLDEN KNIGHTS

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\*Consuming rare or under cooked meat, poultry, seafood, shellstock, or eggs may increase your risk of a foodborne illness

Appetizers

PHILLY CHEESESTEAK EGG ROLLS • FILET MIGNON, AGED CHEDDAR CHEESE SAUCE • 22

LOBSTER POTATO PIEROGI • SAUTÉED, MELTED SWEET ONIONS, SOUR CREAM, SCALLIONS • 19

✓ CRISPY VEGETABLE SPRING ROLLS • THAI PAPAYA SALAD, MAITAKE MUSHROOMS, VERMICELLI NOODLES  
BELL PEPPERS, ZUCCHINI SQUASH, WATERCRESS, ROASTED PEANUTS, THAI CHILI DIPPING SAUCE • 26

CRISPY CALAMARI • BANANA PEPPERS, CHERRY PEPPERS, SPICY MARINARA, LEMON • 29

STEAK TARTARE • BEEF TENDERLOIN, DIJON, HORSERADISH, QUAIL EGG, TOASTED BRIOCHE • 29

JUMBO SHRIMP COCKTAIL • EXTRA VIRGIN OLIVE OIL, CRACKED PEPPER, SPICY COCKTAIL SAUCE • 35

BRAISED SHORT RIB RAVIOLI • MUSHROOM STROGANOFF SAUCE, FRESH TRUFFLES • 36

FETTUCCINE ALFREDO • BABY GULF SHRIMP, MADEIRA WINE BONE MARROW LUGE  
PARMESAN REGGIANO, PANCETTA CRISP, ENGLISH PEAS, ASSORTED WILD MUSHROOMS • 34

*Chilled Shellfish Platter*

MAINE LOBSTER, KING CRAB LEG, EAST & WEST COAST OYSTERS, JUMBO SHRIMP COCKTAIL  
OCTOPUS & CALAMARI SALAD, SPICY COCKTAIL SAUCE, APPLE CIDER MIGNONETTE  
SMALL • 199 (3-4 people) | LARGE • 289 (4-6 people)

*Soups & Salads*

LOBSTER BISQUE • 22

MAINE LOBSTER, BRANDY, CRÈME FRÂICHE

ONION SOUP • 18

SWEET ONIONS, BABY SWISS & MOZZARELLA GRATIN, SHERRY WINE

CAESAR SALAD • 19

AS IT SHOULD BE

WEDGE SALAD • 21

CHOPPED TOMATOES, BLUE CHEESE CRUMBLES, GRILLED SCALLIONS  
APPLEWOOD SMOKED BACON, HARD COOKED EGG, UPPER RANCH DRESSING

HEIRLOOM TOMATO SALAD • 26

BURRATA CHEESE, CUCUMBERS, RED ONION, AVOCADO, MICRO BASIL, AGED BALSAMIC, RED WINE VINAIGRETTE

THE "REAL" GARBAGE SALAD • 22

ROMAINE, BABY LOLA ROSA, CUCUMBERS, DRIED SALAMI, CHERRY TOMATOES, OLIVES, GULF SHRIMP  
ARTICHOKE HEARTS, HEARTS OF PALM, BLUE CHEESE, CRISPY SHALLOTS, CHAMPAGNE-DIJON VINAIGRETTE

*Vegan*

✓ ROASTED BEET PANZANELLA SALAD • 22

BABY MIXED GREENS, ROASTED BUTTERNUT SQUASH & CIPOLLINI ONIONS, WATERMELON RADISH  
SHAVED FENNEL, GARLIC CROUTON, WHITE BALSAMIC VINAIGRETTE

✓ LION'S MANE MUSHROOM STEAK • 42

GRILLED ROMANESCO BROCCOLI, ROASTED PEPPER-MOROCCAN OLIVE TAPENADE

✓ VEGAN SALISBURY STEAK • 59

ROASTED FINGERLING PARSLEY-POTATOES, MELTED ONIONS, MUSHROOM GRAVY

✓ VEGAN TOMATO SOUP • 19

SAN MARZANO TOMATO-CHICKEN DUMPLINGS, VEGAN CREAM

✓ CEVICHE • 29

HEARTS OF PALM, CUCUMBER, HEIRLOOM TOMATO, RED ONION, CILANTRO, QUINOA  
TOASTED PISTACHIOS, TARO ROOT CHIPS





DOWNTOWN PRIME  
Steaks & Cocktails

## Entrées

**FIRE CHICKEN • 58**  
HALF ROASTED ORGANIC CHICKEN  
SLICED FRESNO CHILI  
JALAPÉNO PEPPERS  
LEMON-ROSEMARY JUS

**FAROE ISLAND SALMON • 59**  
PAN SAUTÉED  
GREEN ONION RISOTTO  
ROASTED CIPOLLINI ONIONS  
RATATOUILLE TOMATO BROTH, MICRO BASIL

**DOVER SOLE • 99**  
SAUTÉED, MASCARPONE  
POTATO PUREE, BABY GULF SHRIMP  
LEMON BUTTER, BLACK GARLIC  
MINCED CHIVES

**SURF & TURF • 89**  
FILET MEDALLIONS, MAINE LOBSTER  
TRUFFLE AIOLI, RED WINE SAUCE

**CHILEAN SEA BASS • 79**  
BROILED, WASABI POTATO PURÉE  
SHITAKE MUSHROOM MISO GLAZE

**COLORADO LAMB CHOPS • 89**  
PARMESAN - PINE NUT CRUST  
ROSEMARY RED WINE SAUCE

**BARRY'S BURGER • 49**  
10oz. MISHIMA RESERVE WAGYU, CARAMELIZED ONIONS, MUSHROOMS  
WHITE AMERICAN "LOL" CHEESE, CRINKLE CUT FRENCH FRIES, UTAH FRY SAUCE

## Steaks

12oz. WET AGED RIB CAP "BARRY'S STEAK" • CREEKSTONE FARMS, ARKANSAS CITY, KS • 99

8oz. WET AGED FILET MIGNON • GREATER OMAHA FARMS, OMAHA, NE • 69

18oz. BONE-IN CENTER CUT RIB CHOP • CREEKSTONE FARMS, ARKANSAS CITY, KS • 89

20oz. BISON RIBEYE • GRASS RUN FARMS, GREELEY, COLORADO • 109

10oz. NEW YORK STRIP STEAK, TASMANIAN WAGYU • ROBBINS ISLAND, TASMANIA • 109

14oz. DRY AGED BONELESS RIBEYE • REVIER CATTLE CO., OLIVIA, MN • 82

46oz. MISHIMA RESERVE TOMAHAWK RIBEYE • MISHIMA RESERVE FARMS, SEATTLE, WA • 289



## Flavorful Bumps

**BABY TRISTAN LOBSTER TAIL 1ea / 5oz. • 38**  
ROASTED, LEMON & DRAWN BUTTER

**BAKED STUFFED SHRIMP • 26**  
"2 EACH" DRAWN BUTTER

**STEAK SAUCES • 5 each**  
BÉARNAISE, CREAMY HORSERADISH  
ROASTED SHALLOT RED WINE  
CHIMICHURRI, AU POIVRE

**FRESH TRUFFLES • MP**  
BY THE GRAM SHAVED TABLESIDE

**KING CRAB • MP**  
1/2 LB., GARLIC BUTTER

## Sides

**TRUFFLE PARMESAN FRIES • 24**  
HOUSE KETCHUP, FINE HERBS

**ROASTED BONE MARROW • 29**  
2 EACH, BALSAMIC REDUCTION  
PARMESAN GRATIN, TOASTED BRIOCHE

🍷 **SHISHITO PEPPERS • 19**  
SAUTEED, SPICY CHILI GARLIC CRISP  
SOY SAUCE

**WHOLE MAINE LOBSTER  
MAC 'N CHEESE • 48**

**MUSHROOMS & ONIONS • 17**

**POTATO GNOCCHI • 24**  
WHITE TRUFFLE CREAM

**WHIPPED BELGIAN POTATO • 16**  
LOTS OF BUTTER, LOTS OF CREAM  
ADD LOBSTER • 24

🍷 **GRILLED ASPARAGUS • 19**  
LEMON VINAIGRETTE, FRESH HERB

**TATER TOTS • 18**  
CRISPY BACON, SCALLIONS  
SPICY SRIRACHA DIPPING SAUCE

**GARLIC FRENCH GREEN BEANS • 17**  
GARLIC BUTTER  
TOASTED PANKO BREAD CRUMB

**LOADED BAKED POTATO • 17**  
BACON, SOUR CREAM  
CHEDDAR, CHIVE BUTTER

**CREAMED SPINACH • 18**  
APPLE BACON, PARMESAN GRATIN

**GEORGE MALOOF'S  
CREAMED CORN • 15**



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