



SHAREABLE STARTERS

CHICKEN QUESADILLA

sautéed seasoned chicken breast, pico de gallo, sour cream, guacamole, lime, cilantro 11.75

BANG BANG SHRIMP

crispy fried, shrimp, spicy cream sauce, chives, sesame seeds 13.75

SEASONED CHICKEN WINGS

traditional or boneless, hot, mild, honey-sriracha, louisiana blackening spice, blue cheese or ranch dip 12.25

JALAPEÑO POPPERS

breaded pepper, cream cheese filling, cilantro lime dipping sauce 9.75

CAJUN SPICE FRIED CALAMARI

sliced pepperoncini, san marzano marinara, calabrian pepper aioli 11.75

SOUPS & SALADS

BEER CHEESE SOUP

pale ale, cheddar, dijon, bacon, chives 6.75

TEXAS CHILI

slow cooked braised chuck, toasted spices, sour cream, corn bread 7.75

SEARED AHI SALAD

baby field greens, napa cabbage, red bell peppers, tomatoes, avocado, cucumbers, cilantro, wonton crisps, rice wine vinaigrette 14.25

*KOREAN SHORT RIBS

soy-ginger marinade, char-broiled, cucumber namasu 13.25

SPINACH & ARTICHOKE DIP

charred artichokes, parmesan crust, herbed flatbread 11.75

SCALLOPS DYNAMITE

scallops, enoki mushrooms, onions, sriracha 13.75

BEER CHEESE NACHOS

sea-salt seasoned chips, cholula beer cheese, jack & cheddar, jalapeños, cilantro, tomato, scallions, crema, house-made guacamole, fire-roasted salsa 11.75
add fajita-spiced chicken 3

TRIPLE 7 HOUSE-BOILED SHRIMP

citrus poached tiger shrimp, lemon, cocktail sauce
1 lb 14.75
2 lb 20.75

BBQ CHICKEN CHOPPED SALAD

romaine lettuce, grilled chicken, corn, black beans, jicama, mozzarella, tomatoes, scallions, basil, onions strings, bbq ranch dressing 12.75

CHINESE CHICKEN SALAD

grilled chicken, baby field greens, napa cabbage, red bell peppers, snap peas, green onions, sesame seeds, wonton skins, mandarin oranges, honey sesame dressing 12.75

GOURMET PIZZA

Fresh house-made dough prepared daily. All pizza topped with our three cheese blend of provolone, mozzarella & parmesan

TRADITIONAL CHEESE

san marzano tomato sauce, signature cheese blend 13.75

MARGHERITA

san marzano tomato sauce, whole milk mozzarella, fresh tomato, basil 14.75

NOT A HAWAIIAN PIZZA

portuguese sausage, tomatoes, basil, banana peppers, grilled pineapple 16.75

PEPPERONI

san marzano tomato sauce, signature cheese blend 15.75

GARDEN VEGETABLES & FETA

grilled vegetables, roasted garlic, olive oil drizzle 14.75

MARINATED BBQ CHICKEN

tangy bbq sauce, cilantro, red onion, gouda, parmesan, whole milk mozzarella 16.75

MEATLOVERS PIE

san marzano tomato sauce, pepperoni, italian sausage, ham, meatball, bacon 17.75

ENTREÉS

Enhance your dinner with a cup of soup or side salad 2.99

FISH & CHIPS

our house lager battered cod, coleslaw, fries, green apple tartar sauce, cider vinegar dipping sauce 15.75

SMOKEHOUSE COMBO

smoked brisket, pulled pork, corn salad, mac & cheese 18.25

RIBEYE STEAK

garlic red potatoes, seasonal vegetables, chimichurri 28.75

PRIME RIB

choice of steamed rice, butter whipped potatoes or fries, fresh vegetable 17.50
(valid with Hawaiian specialty coupon)

POKE MENU

*SPICY AHI HAWAIIAN STYLE

cucumber, scallions, furikake, wasabi cream 14

*AHI SHOYU

cucumber, red onion, ginger 13.75

*SURIMI CRAB POKE

sweet onion, cucumber, scallions, sesame 13.75

*SPICY SALMON

cucumber, scallions, furikake, wasabi cream 13.75

*SESAME TAKO (OCTOPUS)

cucumber, red onion, ogo 13.75

TERIYAKI RICE BOWL

grilled chicken, asian style vegetables, white rice, teriyaki glaze 14.75
combo
(beef, chicken, shrimp) 6
beef 2
shrimp 4

MAC & CHEESE

house-made cheese sauce, cavatappi pasta 12.75
smoked brisket 6
pulled pork 5
grilled chicken 4
smoked bacon 3

BEER BATTERED CHICKEN TENDERS

coleslaw, fries, choice of one dipping sauce 15.75

*POKE NACHOS

marinated ahi, fried wontons, nori, yuzu guacamole, sriracha aioli 13.75

*AHI POKE BOWL

steamed rice or mixed greens, edamame, cucumber, jalapeño, carrots, cabbage, spicy mayo, sesame seeds 15
add avocado 2

BURGERS & SANDWICHES

All burgers & sandwiches are served with french fries, coleslaw or mac salad

Substitute onions rings or sweet potato fries 2

*777 BURGER

8 oz signature blend of ground beef, cheddar, lettuce, tomato, onion, brewmaster sauce, potato bun 12.75

*BBQ BACON BURGER

applewood smoked bacon, cheddar lettuce, tomato, onion ring 13.75

*MUSHROOM SWISS BURGER

8 oz signature blend of ground beef, swiss, portobello mushroom, lettuce, tomato, onion 13.75

MAIN ST. CLUB

honey baked ham, roast turkey, bacon, pesto aioli, sun-dried tomato mayonnaise, baby swiss, lettuce, tomato, avocado 11.75

NASHVILLE HOT CHICKEN SANDWICH

spicy marinated fried chicken breast, coleslaw, lime-lava mayo, potato bun 12.75

THE WILD HOG

slow smoked pulled bbq pork, bacon, grilled polish sausage, wild cherry aioli, tabacco onions 13.75

BRISKET SANDWICH

smoked brisket, bbq glaze, sliced onion pickle chips 13.75

*PRIME RIB MELT

shaved prime rib, sautéed onions, swiss cheese, warm hoagie roll, au jus 14.25

SLIDERS

*ALL BEEF SLIDERS

signature blend of ground beef, cheddar 11.75

HUHŪ PUA'A (THE ANGRY PIG)

spicy pork bulgogi, asian slaw, jalapeños, sriracha aioli, hawaiian roll 11.75

SIDES

ONION RINGS 5

SWEET POTATO FRIES 4

COLESLAW 3.5

FRENCH FRIES 4

STREET CORN SALAD 4

MAC SALAD 4

TRIPLE 7 HOUSE SALAD 5

DESSERTS

ISLAND STYLE ROOT BEER FLOAT 4

WARM CHOCOLATE CHIP COOKIE 4

CRACKER JACK SUNDAE 5

CHOCOLATE MALTED MILK BALL SUNDAE 5

Additional sauces subject to surcharge.

*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, milk, poultry or shellfish reduces the risk of food borne illness.

Triple 7 Restaurant and Microbrewery opened its doors at Main Street Station in 1996 during the rise of the modern craft beer movement. As the first brewery in downtown Las Vegas, 777 established a landmark for the area and a cornerstone of local craftsmanship. This award-winning brewery features six varieties of the most refreshing hand-crafted beers in town. Our brewmaster's black cherry stout won both silver and bronze at the 1997 and 1999 Great American Beer Festival. Most recently, in 2018, we unveiled a collaboration brew with San Diego's Stone Brewing Company.

Aptly named "Eh, Waddyagunnado," this 8% ABV double red ale was a first for the Las Vegas region, and a massive hit. Today, we're proud to still be brewing in the same spot where it all started. The way we see it, we're right where we belong. Voted 2019 Best of Las Vegas Brewpub!



BEER MENU

16oz 6 | 23oz 7.50



HIGH ROLLER GOLD

The most popular of our line up, light and refreshing, using only the highest quality ingredients
ABV: 5.0%



MARKER PALE ALE

American hops, pale malt, ale yeast, clean, slightly bitter and refreshing
ABV: 5.6%



ROYAL RED ALE

This Vienna-style ale has a distinctive toasted character is medium bodied and balanced by "noble" hops
ABV: 4.5%



BLACK CHIP PORTER

Full-bodied, silky and creamy, roasted malt and hoppy bitterness. Deep and dark with a blend of five malts to gives it a complex flavor with chocolate and toffee undertones
ABV: 4.3%



DOUBLE DOWN HEFEWEIZEN

Hints of banana, clove and vanilla, this German wheat beer is unfiltered in accordance with custom and tradition
ABV: 5.0%



TRIPLE 7 BREWMASER SPECIAL

The Brewmaster Special features a monthly rotation of his finest creations. Some of the favorites are Raspberry Wheat, Mango Hefeweizen, India Pale Ale and the famous Black Cherry Stout
ABV: Varies

Beer selection may vary. Please ask your server which beers are currently available

