



For Immediate Release

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***Bailiwick* – The Hub of Bites, Sips and Sounds – Now Open at The Orleans**

At a Glance:

- **Bailiwick is a Gastropub-meets-entertainment venue concept now open at The Orleans**
- **Open for Brunch on Saturday and Sunday from 10 a.m. to 3 p.m.; Open Thursday – Monday from 4 p.m. to 1 a.m.**
- **Offers an inventive take on bar and brunch food and expansive beer collection**

LAS VEGAS—The hub of bites, sips and sounds – *Bailiwick* – is now open at The Orleans Hotel and Casino. The unique venue is an inventive hybrid of a gastropub and an intimate entertainment venue, with live entertainment offered nightly.

“Bailiwick is more than a restaurant, more than a bar and more than an entertainment venue – it’s a unique experience,” said Mark LaVoie, vice president of food and beverage at Boyd Gaming. “With a seemingly endless selection of beers, an extensive menu of hand-crafted gastropub fare and live entertainment taking the stage each night, it’s Las Vegas’ newest destination for a memorable evening out.”

The Space

Sporting authentic welded steel I-beam detailing and industrial sash windows, Bailiwick was conceived to evoke the look and feel of a repurposed 19th century industrial building, decked out with modern design interventions. Just inside the dramatic steel louvered entryway, guests will see the massive rectangular bar ahead: a custom, reclaimed hickory wood bar top and polished blackened-steel bar face, lined with more than 40 taps. To the right is a cozy lounge, containing a curated collection of antiques centered around a quirky aubergine velvet sofa and leather seating area. To the left is the gaming area, with two custom, gray-felted pool tables, a glossy wood shuffleboard table, and chandeliers fashioned from steel pipe fittings. Visually anchoring the main bar area is a performance stage, accented by a spectacular graffiti art backdrop. Adding a sense of warmth throughout the space are the beautiful herringbone-patterned wood plank floors and antique brick-clad walls. A large, 14-seat private dining room with leather-tufted walls is also available for large parties and special events.

The Bites

At Bailiwick, the handcrafted gastropub fare showcases the versatile talents of the culinary team. The menu is complete with savory starters, generous sides, enticing main events and indulgent desserts, all perfectly paired with one of more than 100 beverages available from the bar. Bailiwick’s selection of table snacks ranges from hand-dipped Carnival Bites, featuring smoked sausage coated in corn dog batter and deep-fried; to the Japanese fish tacos, mini corn tortillas stuffed with miso-grilled Pacific tuna then topped with toasted sesame slaw and Sriracha cream; to classic Poutine, featuring hand-cut Kennebec potatoes fries, topped with squeaky cheese curds, savory brown gravy and a fried egg. Table snacks are perfect for sharing with friends over some beers, or starting off a memorable meal.

Bailiwick's elevated bar food includes favorites like flatbreads, sandwiches and a variety of inventive sliders, including the Chicken and French Toast, served with spicy southern-fried chicken tenders sandwiched between mini-slices of almond French toast, and served with a rich dark amber maple syrup; and the BLT sliders, which feature a house-made bacon marmalade, gem lettuce, fried green tomatoes and pimento cheese, served on potato slider rolls. Looking for a vegetarian option? Opt for a savory house-made black bean burger, or try the grilled cheese sliders – butter-griddled brioche with gooey American cheddar and pepper jack cheese, served alongside oven-roasted tomato soup. Finish the meal with one of Bailiwick's signature desserts: the smooth and sticky S'mores; the sugar-coated donuts with dipping sauces; or the indulgent toffee cake, drenched in a Macallan 12 whisky sauce.

The Sips

At the bar, Bailiwick's selection of drinks and beers is even more comprehensive than its diverse menu. Bailiwick serves 38 beers on tap that are nearly all on rotation, including a monthly "tap takeover," with a featured brewery offering six of its distinctive brews. One constant on the taps will be the signature Bailiwick Porter, brewed by Downtown Las Vegas's original brewpub, Triple 7 Brewery at Main Street Station Casino Brewery Hotel. Around the bar, taps are dedicated for different themes and feature constantly fresh brews in addition to the six Tap Takeover selections: six dedicated seasonal craft brew taps, six local brewery taps and one tap just for house-made cold brew coffee.

Bailiwick also serves more than 20 handcrafted specialty cocktails, including three drinks that are barrel-aged in-house for at least 30 days: the Old Fashioned, Manhattan and Blood & Sand, also available to sample in a flight. Other signature cocktails include Bailiwick's Baili-Blu – Stoli blueberry vodka, house-made blueberry syrup and fresh lime; or The District, a mix of Zacapa 23 rum, house-made ginger cinnamon syrup, orange bitters and an orange twist. Looking for some buzz with your drink? Enjoy one of the iced coffee brews, like the Morning Glory: iced coffee spiked with Bailey's Irish Cream and Jameson Whiskey.

The Sounds

While the extensive menu of bites and sips keep your taste buds entertained, Bailiwick will offer nightly entertainment to delight the eyes and ears. Between rounds at the bar, head to the front lounge to play billiards or shuffleboard. A variety of live entertainers will take the stage at Bailiwick, with three different entertainers each night. On Sundays during football season, watch the games on the big screens while you enjoy Bailiwick's brunch menu. In addition, watch parties for sporting events and even more special engagements will be added to Bailiwick's calendar in the future. Plus, a monthly event – brewer's night – will bring in the Tap Takeover brewery each month to get an up-close and personal account of their brews, process and more. December's brewer's night will highlight Stone Brewing from Escondido, California, while their Tap Takeover features six of Stone brews all month long.

Bailiwick is the latest in a series of debuts at Boyd Gaming properties nationwide, including Alder & Birch Cocktails and Dining and Ondori Asian Kitchen at The Orleans; The Angry Butcher steakhouse and Big Mess Bar-BQ at Sam's Town Hotel and Casino; Brigg's Oyster Co. and The Game at Suncoast Hotel and Casino; and many more. For more information on this and other Boyd Gaming launches, please visit BoydGaming.com/Amenities.

About Boyd Gaming

Headquartered in Las Vegas, Boyd Gaming is a leading diversified owner and operator of 22 gaming entertainment properties located in Nevada, Illinois, Indiana, Iowa, Kansas, Louisiana and Mississippi. Additional news and information on Boyd Gaming can be found at www.boydgaming.com.

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