

LOCATION Mandalay Bay Resort and Casino

3950 Las Vegas Blvd., S.

Casino level near the convention center

DATE ESTABLISHED August 8, 2016

CHEF/

MANAGING PARTNER Shawn McClain

EXECUTIVE CHEF Jamaal Taherzadeh

GENERAL MANAGER Nicholas Cavaliere

HOURS Restaurant: 5 p.m. – 11 p.m., daily

Lounge: 3 p.m. – 11 p.m., daily

Libertine To-Go: 11 a.m. – 11 p.m., daily

RESERVATIONS Recommended by calling 702-632-7200

CUISINE Next-generation gastropub featuring elevated new American bar food

SIGNATURE DISHES Scotch Olives: Crispy, fried olives stuffed with lamb sausage and feta

cheese. A modern take on the traditional Scotch Egg

Marinated Ahi Tuna Cones: Crunchy cones, filled with marinated ahi

tuna and topped with whipped pink peppercorn crème fraiche

Flatbread program: Crispy and light flatbreads are covered in exquisite

toppings including Caramelized Fennel Spicy Italian Sausage and

Smoked Country Ham.

Sausage board program: Handmade artisanal sausage choices

including spicy Italian, Louisiana hot link and bratwurst to be paired with

creamy cheeses and an array of sides.

COCKTAIL PROGRAM A duel-faceted cocktail program by Master Mixologist Tony Abou-

Ganim curated to match Chef McClain's new American bar fare. Cocktails include the signature Swizzles, Frozen Shots, Draft Cocktails,

Barrel-Aged Cocktails, Fizzes and Bottled Cocktails.

DESIGNER Alessandro Munge and Studio Munge

DÉCOR Studio Munge designed the restaurant with an open layout in order to

achieve a social ambiance that allows guests to move through the space freely and mingle with others. Guests experience unique ambiances across the restaurant's many sections which include Voyeur Lounge and Main Bar, Main Dining Room, Patio, Arcade Bar, Chef's Table and To-

go Window.

DRESS CODE Casual

CREDIT CARDS All major credit cards accepted

CAPACITY 7,500 square feet

Main Dining Room: 100 occupancy

Lounge/Bar: 95 occupancy Arcade Bar: 40 occupancy