

BACKYARD



STARTERS

BASKET OF FRIES 10

served with special sauce & ranch

MAKE IT "ANIMAL STYLE": cheese sauce, grilled onions, special sauce 5

MAKE IT "BACKYARD STYLE": cheese sauce, grilled onions, tartar sauce, salsa matcha 5

MINI BEEF EGGROLLS 13

ground beef, carrots, onion, chili sauce

MEXICAN STREET CORN 13

mayo, tajin, lime, queso fresco, cilantro, tortilla chips

CHICKEN WINGS 15

fried chicken wings, ranch dressing, celery & carrots

CHOICE OF: buffalo, spicy bbq, dry rub, sweet chili

ENCHILADA NACHOS 15

house enchilada sauce, cheese, pickled red onions, black olives, sour cream, pico de gallo

ADD: chicken 6, beef 5, pork 5, avocado 2

BEER BATTERED

PICKLED ONION RINGS 8

pickled onions, remoulade, ranch

Salads

ADD: chicken 6, beef 5, pork 5, avocado 2

TACO 16

Shredded romaine, black olives, cheese blend, pickled red onions, pico de gallo, avocado, red salsa, ranch, tortilla bowl

BACKYARD SALAD 10

chopped romaine, red onion, tomato, croutons, pepperoncini

CHOICE OF: ranch or red wine vinaigrette dressing

Desserts

CHURRO SUNDAE 10

cinnamon sugar churros, vanilla ice cream, whipped cream, chocolate, caramel

BANANAS FOSTER EGG ROLL 8

crispy banana, cinnamon & rum caramel sauce, vanilla ice cream

SANDWICHES

served on potato roll with seasoned crinkle-cut fries

HOT FRIED CHICKEN SANDWICH 16

butter-milk-marinated chicken, coleslaw, pickles - **toss with spicy salsa matcha or mild hot honey**

CHICKEN PHILLY 14

grilled onions, jalapeños, american cheese, mayonnaise, baguette

BACKYARD DOG 13

jalapeño cheddar smoked sausage, smoked beef chili sauce, grilled onions, cheese blend, steamed bun

GREEN CHILI PULLED PORK* 13

smoked pork shoulder, roasted green chilies, pepperjack cheese, chopped onions

BACKYARD BURGER* 18

double patty, pepperjack cheese, crispy onions, roasted jalapeños, bbq aioli

SUB: smoked portabello

SMASHED BURGER* 17

double smashed burger, american cheese, lettuce, tomato, grilled onions, pickles, special sauce

SIDES • 5

CHILI • HOUSE SALAD • POTATO SALAD

SPECIALTY COCKTAILS

★ DRAFT COCKTAILS
MAKE IT A TOWER 65

BACKYARD MULE 12 ★

white claw vodka, garnished with lime wheel

MOJITO 13 ★

bacardi superior garnished with a mint sprig

CLASSIC MARGARITA 13 ★

teramana blanco garnished with a strawberry

PALOMA 12 ★

hornitos blanco garnished with lime

PLATINUM MARGARITA 14

casamigos reposado tequila, cointreau, fresh lime juice, agave nectar

DESERT BREEZE MARGARITA 12

dobel blanco tequila, fresh cactus pear & pomegranate mix

OL' SMOKY | OLD FASHIONED 14

maker's mark 46 bourbon, black cherry, orange bitters, barrel-aged bitters

BOUJEE BLUE BOY 11

deep eddy lemon, st-germain elderflower, red bull blue edition (blueberry)

PEACHTREE JULEP 12

crown royal peach whisky, mint, ginger beer syrup

ESPRESSO MARTINI 13

ketel one vodka, kahlua, cold brew coffee

BACKYARD COOLER 12

absolut vodka, pomegranate, fresh lime juice, PRIME hydration ice pop

BACKYARD MARY 12

grey goose vodka, barrow's intense ginger liqueur, michelada love, fresh lemon juice

MICHELADA 12

modelo negra bottle, michelada love, mesquite bbq rim

CAPTAIN'S ORDERS 12

captain morgan spiced rum, cream of coconut, orange juice, dole pineapple juice

BLUSHING BUBBLES 13

hendrick's gin, fresh lemon juice, strawberry-rose, prosecco or cava rosé

SCORPION BITE 14

knob creek 9 year small batch bourbon, barrow's intense ginger, hot honey, grapefruit & sea salt juice

SANGRITA 13

patrón silver tequila, cointreau, red sangria, fresh lime juice, fresh orange juice

FOREPLAY 55

patrón reposado tequila, vanilla, passion fruit, fresh lime juice, sparkling wine (serves 4)

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please advise our staff of any food allergies.

One check per table. A 4% venue fee will be added to all checks, and a 20% service charge will be applied to groups of six or more.

\$20 minimum for all credit card tabs at the bar. All guests must be 21+

Shots • 10

CINNAMON TOAST CRUNCH

RumChata, Fireball Whisky

PB & J

Skrewball Whiskey, Splash of Cranberry Juice

REDHEADED LADY

Jägermeister, Peach Schnapps, Sour

WASHINGTON APPLE

Crown Royal Apple Whisky, Cranberry Juice

GREEN TEA

Jameson Irish Whiskey, Peach Schnapps, Sour, Sprite

WINE glass | bottle

BUBBLES

CAMPO VIEJO - Rioja, ES • 9 | 34

CHANDON *Brut* - Napa Valley, CA • 16 | 62

MARTINI & ROSSI *Prosecco* - Veneto, ITA • 45 btl

WHITE

CHLOE *Pinot Grigio* - Val d'Adige, ITA • 8 | 32

OYSTER BAY *Sauvignon Blanc* - Marlborough, NZL • 8 | 32

TWO VINES *Chardonnay* - Columbia Valley • 7 | 22

CANYON ROAD *Chardonnay* - Monterey, CA • 9 | 34

JOSH *Chardonnay* - Monterey, CA • 10 | 38

ROSÉ

UNSHACKLED - Paso Robles CA • 10 | 42

CHANDON - Napa Valley, CA • 16 | 62

RED

MEIOMI *Pinot Noir* - Acampo, CA • 12 | 46

KENWOOD 6 RIDGES *Cabernet Sauvignon* - Sonoma County, CA • 15 | 58

TWO VINES *Cabernet Sauvignon* - Columbia Valley • 7 | 22

J LOHR HILLTOP *Cabernet Sauvignon* - Paso Robles, CA • 9 | 34



COORS LIGHT 300

MICHELOB ULTRA 300

BLUE MOON 350

DOS EQUIS 350

MODELO ESPECIAL 350

N/A BEVERAGES

S.PELLEGRINO SPARKLING WATER 6

ACQUA PANNA WATER 6

PRIME HYDRATION ICE POP or LEMONADE 6

RED BULL ENERGY DRINK REGULAR or SUGAR-FREE 6

**RED BULL EDITIONS BLUE (Blueberry), YELLOW (Tropical),
RED (Watermelon), WHITE (Coconut Berry) 6**

DRAFT BEER 16oz | 24oz

Local on Tap • 7 | 14

REVOLVER BLOOD & HONEY

Texas Ale | Granbury, TX | 7.0% ABV | 20 IBU

SHINER BOCK

Bock Beer | Shiner, TX | 4.4% ABV | 13 IBU

DALLAS BLONDE

Golden Ale | Deep Ellum, TX | 5.2% ABV | 23 IBU

ANGRY ORCHARD HARD APPLE CIDER • 7 | 14

Hard Apple Cider | Walden, NY | 4.0% ABV | 10 IBU

CORONA PREMIER • 7 | 14

Mexican Lager | Mexico City, MEX | 4.0% ABV | 7 IBU

STONE IPA • 7 | 14

India Pale Ale | Escondido, CA | 6.9% ABV | 71 IBU

BLUE MOON • 7 | 14

Wheat Ale | Denver, CO | 5.4% ABV | 9 IBU

DOS XX AMBAR • 7 | 14

Amber Lager | Monterrey, MEX | 4.7% ABV | 23 IBU

DOS XX LAGER • 7 | 14

Mexican Lager | Monterrey, MEX | 5.6% ABV | 23 IBU

MODELO ESPECIAL • 9 | 13

Mexican Lager | Mexico City, MEX | 4.5% ABV | 18 IBU

COORS LIGHT • 6 | 12

Light Lager | Golden, CO | 4.2% ABV | 10 IBU

MILLER LITE • 6 | 12

Light Lager | Milwaukee, WI | 4.2% ABV | 10 IBU

NITRO GUINNESS • 7 | 14

Irish Dry Stout | Dublin, IRE | 4.2% ABV | 45 IBU

YUENGLING • 7 | 14

Traditional Lager | Pottsville, PA | 4.5% ABV | 12 IBU

Beer Towers
(1L)

**DOMESTIC 90
IMPORTED 100**

Beer Buckets
(5 per bucket)

**DOMESTIC 35
IMPORTED 40
HAPPY DAD 35**

&

Beer Pails

**DOMESTIC 65
IMPORTED 75**

PACKAGED BEER & SELTZER

Craft in Cans

NEW BELGIUM VOODOO RANGER JUICY HAZE IPA • 7
Hazy IPA | 7.5% ABV

NEW BELGIUM VOODOO RANGER IMPERIAL IPA • 8
Imperial IPA | 9.0% ABV

Domestic & Imported

COORS LIGHT (4.2% ABV) • 6

CORONA (4.6% ABV) • 7

DOS XX LAGER (4.5% ABV) • 7

HEINEKEN (5.0% ABV) • 7

HEINEKEN 0.0 (0.0% ABV) • 7

MICHELOB ULTRA (4.2% ABV) • 6

MILLER LITE (4.2% ABV) • 6

MODELO ESPECIAL (4.4% ABV) • 7

MODELO NEGRA (5.4% ABV) • 7

Hard Tea & Seltzer

TWISTED TEA (5.0% ABV) • 8

HAPPY DAD SELTZER (5.0% ABV) • 8