

BACKYARD

DALLAS, DESERT RIDGE, FT. WORTH

BRUNCH

All entrées served with breakfast potatoes

OG OMELETTE

Eggs, bacon, sausage, cheddar, toast

14

ROASTED

MUSHROOM FRITTATA

Egg whites, spinach, caramelized onion, parmesan, toast

16

Cinnamon French Toast

Brioche, whipped cream, candied bacon, walnuts, maple syrup

14

Backyard Breakfast*

Two eggs, choice of bacon or sausage, choice of: sourdough or whole wheat toast

17

MEATLOAF LOCO MOCO*

Pan-seared meatloaf, two over-easy eggs, garlic fried rice, black pepper gravy

18

CHICKEN FRIED STEAK

Bacon gravy, hash browns, two eggs

19

STARTERS

BACKYARD NACHOS

Tortilla chips, monterey jack, pickled fresno peppers, roasted tomato, jalapeño crema, olives, avocado, lime

Add ground beef +4, beef barbacoa +6 or chicken +6

14

STICKY RIBS (5)

Pork ribs, & pickled vegetables.

Choice of: Traditional BBQ, Korean BBQ, Dry Rub, OR SAMPLER - try all 3 flavors (9) +10

18

CRISPY WINGS (8)

Fried chicken wings served with ranch dressing, celery & carrots.

Choice of: Mild, Hot, Hot Honey, Garlic Parmesan, Korean BBQ, Traditional BBQ

16

POTATO SKINS (5)

Braised beef short-rib, caramelized onion, cheddar, Guinness gravy, sour cream

14

AVOCADO TOAST

Whole wheat, roasted tomatoes, jalapeño, goat cheese, arugula

12

Hummus & Veggies

Roasted garlic, carrots, olives, tomato, cucumber, radish, flatbread

14

HOUSE-MADE CHICKEN TENDERS (4)

Ranch, crinkle cut fries, honey mustard aioli or traditional bbq

16

SIDES

CRINKLE CUT FRIES

Served with ranch & ketchup

9

MAC & CHEESE

Cheddar and monterey jack

9

ROASTED CAULIFLOWER

Parmesan, garlic,

9

SALADS

Add 3oz beef barbacoa +8, salmon* +10, shrimp* +10 or grilled chicken +6

SOUTHWEST COBB

Grilled chicken, avocado, red onion, blue cheese, sweet corn, tomato, hard-boiled egg, crispy tortilla strips, red wine vinaigrette

16

CAESAR*

Parmesan croutons, roasted garlic & anchovy dressing

12

ROASTED BEETS

Red & golden beets, pickled shallots, goat cheese, mint, toasted almonds, citrus dressing

17

FLATBREAD PIZZAS

Margherita

Roasted tomato, mozzarella, basil, parmesan

14

BACON & EGGS

Bacon, potatoes, scrambled eggs, tomatoes, mozzarella

15

ARRABIATA FLATBREAD

Prosciutto, coppa ham, pepperoni, calabrian chilies, honey, red onion, provolone

19

BUFFALO CAULIFLOWER

Crispy cauliflower, blue cheese dressing, pine nuts, arugula, lemon, on a gluten-free cauliflower crust

16

Ask your server about our dog friendly menu!



TACOS (3)

BEEF BARBACOA

Roasted peppers, green onion, cotija cheese, cilantro

17

SHRIMP*

Lettuce, radish, avocado, salsa verde, lime, cilantro

16

Merican

Ground beef, lettuce, tomato, sour cream, onion, cheddar, crispy shell

15

SANDWICHES

Served with fries

DOUBLE FRIED CHICKEN

Buttermilk biscuit, honey & sriracha aioli, over-easy egg

18

Bacon, Egg & Cheese

Bacon, fried egg, american cheese, toasted english muffin

14

HAND-CUT TURKEY

Bacon, lettuce, tomato, onion, caesar dressing, gouda cheese, potato roll

15

BACKYARD BURGER*

Double patty, gouda, crispy onions, roasted jalapeño, bbq aioli, potato roll

18

Sub for vegan impossible patty no additional charge

BREAKFAST BURGER*

Cheddar cheese, fried egg, breakfast potatoes, hollandaise sauce

18

DESSERTS

BROOKIE

Brownie & chocolate chip cookie baked together, served warm with vanilla ice cream

12

STICKY TOFFEE PUDDING

Toffee sauce, whipped cream

12

Add ice cream +2

ICE CREAM SANDWICH

Strawberry ice cream, vanilla bean cookies

12

Contains Shellfish Contains Nuts

*Items are cooked to order and may be served raw or undercooked or contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

A 22% staff auto gratuity & 4% service charge will be added for parties of 8 or more, minimum spends for events & guest walkouts.

DRAFT BEER

	16oz	24oz	ABV	IBU
Angry Orchard • Hard Apple Cider Boston Beer Co., NY	9	13	4.0%	10
Blue Moon • Wheat Ale Blue Moon Brewery, CO	9	13	5.4%	9
Coors Light • Light Lager Coors Brewing Co., CO	7	11	4.2%	10
Dos XX Ambar • Amber Lager Cuauhtémoc-Moctezuma Brewery, MEX	8	12	4.7%	23
Dos XX Lager • Mexican Lager Cuauhtémoc-Moctezuma Brewery, MEX	8	12	5.6%	23
Miller Lite • Light Lager Miller Brewing Co., WI	7	11	4.2%	10
Stone IPA • India Pale Ale Stone Brewing, CA	9	13	6.9%	71
Modelo • Mexican Lager Grupo Modelo, MEX	9	13	4.5%	18
Leinenkugel Summer Shandy Leinenkugel Brewing Co, WI	9	13	4.2%	11
NITRO Guinness • Irish Dry Stout St James's Gate Brewerv, IRE	10	14	4.2%	45
Huss Scottsdale Blonde Ale • Kölsch Huss Brewing Co., AZ	9	13	4.7%	16
Sonoran White Chocolate • Wheat Ale Sonoran Brewing Co., AZ	9	13	4.7%	17
SanTan Hefeweizen • Wheat San Tan Brewing Co., AZ	9	13	5.0%	15
AZ Wilderness Rotating Handle	9	13	-	-
Beer of the Month	9	13	-	-

PACKAGED BEER & SELTZER

Coors Light • 4.2% ABV	7
Corona • 4.6% ABV	8
Corona Light • 4.1% ABV	8
Dos XX Lager • 4.5% ABV	8
Heineken • 5.0% ABV	8
Heineken 0.0 • 0.0% ABV	8
Michelob Ultra • 4.2% ABV	7
Miller Lite • 4.2% ABV	7
Modelo Especial • 4.4% ABV	8
Modelo Negra • 5.4% ABV	8
New Belgium Voodoo Ranger Imperial IPA • 9.0% ABV	9
Pacifico • 4.4% ABV	8
Twisted Tea • 5.0% ABV	8
Happy Dad Seltzer • 5.0% ABV	8
New Belgium Voodoo Ranger Juicy IPA • 7.5% ABV	8
Prairie Blueberry Boyfriend Sour Ale • 5.4% ABV	8
Phoenix Beer Co. Zanjero Juicy Hazy IPA • 6.3% ABV	8

Drink MENU

SHOTS

CINNAMON TOAST CRUNCH	11
RumChata, Fireball whiskey	
PB & J	11
Skrewball whiskey, splash of cranberry juice	
REDHEADED LADY	11
Jägermeister, Peach Schnapps, sour	
WASHINGTON APPLE	11
Crown Royal Apple whiskey, cranberry juice	
GREEN TEA	11
Jameson Irish whiskey, Peach Schnapps, sour, Sprite	

BEER TOWERS

(80oz)

DOMESTIC 35!
IMPORTED 40
CRAFT 45

BEER BUCKETS

(5)

DOMESTIC 30
IMPORTED 35
HAPPY DAD 35

Souvenir Mug (24oz)

19.99 • REFILLS \$2 OFF day of purchase

N/A BEVERAGES

S.PELLEGRINO SPARKLING WATER	7
ACQUA PANNA WATER	6
PRIME HYDRATION Ice Pop or Lemonade	7
RED BULL ENERGY DRINK Original or Sugar Free	7
RED BULL EDITIONS Blue (blueberry), Yellow (tropical), Red (watermelon) or White (coconut berry)	7

BRUNCH COCKTAILS

BACKYARD MARY	13
Grey Goose vodka, Barrow's Intense Ginger liqueur, Diana Mina Bloody Mary Mix, fresh lemon juice	
CAPTAIN'S ORDERS	13
Captain Morgan Spiced rum, cream of coconut, orange juice, Dole pineapple juice	
BLUSHING BUBBLES	14
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	
HIGH TEA	14
The Botanist gin, St-Germain elderflower, fresh lemon juice, jasmine tea, grapefruit bitters, egg whites	
MICHELADA	9
Modelo Negra Bottle, Michelada Love, Mesquite BBQ Rim	

FROZEN COCKTAILS

DESERT BREEZE MARGARITA	12
Gran Centenario Blanco, fresh cactus pear & pomegranate mix	
CLASSIC MARGARITA	12
Flavors : Strawberry, Mango, Peach +2	

WINE GLASS | BOTTLE

BUBBLES	
Mumm • Brut Prestige • Napa Valley, CA	16 44
WHITE	
Terlato • Pinot Grigio • Friuli, ITA	15 40
Kim Crawford • Sauvignon Blanc • Marlborough, NZL	14 38
JUSTIN Vineyards • Sauvignon Blanc • Sonoma County, CA	14 32
Antinori Bramito • Chardonnay • Umbria, ITA	15 40
Sonoma-Cutrer • Chardonnay • Sonoma Coast, CA	16 44
Flowers • Chardonnay • Sonoma County, CA	- 70
ROSÉ	
Raeburn • Sonoma County, CA	15 40
Whispering Angel • Côtes de Provence, FRA	18 48
RED	
Meiomi • Pinot Noir • Acampo, CA	15 40
Saldo • Zinfandel • CA	20 50
Quest • Red Blend • Paso Robles, CA	14 38
Unshackled • Cabernet Sauvignon • Paso Robles, CA	18 48
Austin Hope • Cabernet Sauvignon • Paso Robles, CA	- 65



Bottomless Mimosas

29.99 • With entrée

