

BACKYARD

DALLAS, DESERT RIDGE, FT. WORTH

Dinner Menu

STARTERS

BACKYARD NACHOS 14

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

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

STICKY RIBS (5) 18

Pork ribs, & pickled vegetables.

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

CRISPY WINGS (8) 16

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

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

POTATO SKINS (5) 14

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

Hummus & Veggies 14

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

HOUSE-MADE CHICKEN TENDERS (4) 14

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

SALADS

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

SOUTHWEST COBB 16

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

CAESAR* 12

Parmesan croutons, roasted garlic & anchovy dressing

ROASTED BEETS 17

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

Ask your server about our dog friendly menu!

TACOS (3)

BEEF BARBACOA 17

Roasted peppers, green onion, cotija cheese, cilantro

SHRIMP* 16

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

Merican 15

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

SANDWICHES

Served with fries

DOUBLE FRIED CHICKEN 18

Romaine, gouda, special sauce, b&b pickles, potato roll

The Dog 13

All-beef hot dog, bacon, grilled onions, marinated black beans, pickled peppers, toasted split-top bun

HAND-CUT TURKEY 15

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

BACKYARD BURGER* 18

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

Sub for vegan impossible patty no additional charge

BASIC BURGER* 17

Double patty, american cheese, lettuce, tomato, onion, special sauce, potato roll

Sub for vegan impossible patty no additional charge

SIDES

CRINKLE CUT FRIES 9

Served with ranch & ketchup

MAC & CHEESE 9

Cheddar and monterey jack

ROASTED CAULIFLOWER 9

Parmesan, garlic, parsley

ENTRÉES

BBQ-GLAZED SALMON* 24

Crispy fingerling potatoes, andouille sausage, green onion, blistered tomato

Homestyle Meatloaf* 22

Mashed potatoes, peas, carrots, brown gravy

Pasta Primavera 21

Orecchiette pasta, peas, mushrooms, charred scallion, tomatoes, parmesan, lemon, parsley

TURKEY POT PIE 22

Roasted turkey, pearl onions, carrots, herb bechamel, puff pastry

15 minute bake time

FLATBREAD PIZZAS

Margherita 14

Roasted tomato, mozzarella, basil, parmesan

ARRABIATA FLATBREAD 16

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

BUFFALO CAULIFLOWER 16

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

DESSERTS

BROOKIE 12

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

STICKY TOFFEE PUDDING 12

Toffee sauce, whipped cream

Add ice cream +2

ICE CREAM SANDWICH 12

Strawberry ice cream, vanilla bean cookies

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.

An 18% staff service charge will be added for parties of 8 or more, minimum spends for events & guest walkouts.

Drink MENU

DRAFT BEER

LOCAL BREW	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 Cuahtémoc-Moctezuma Brewery, MEX	8	12	4.7%	23
Dos XX Lager • Mexican Lager Cuahtémoc-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

SPECIALTY COCKTAILS

BACKYARD MULE White Claw vodka, fresh lime juice, Fever-Tree ginger beer	12
ESPRESSO MARTINI Ketel One vodka, Kahlúa, espresso	15
CLASSIC MARGARITA Teremana Blanco tequila, triple sec, fresh lime juice, agave nectar	11
SPICY MARGARITA Teremana Blanco tequila, triple sec, fresh lime juice, agave nectar, jalapeño	11
PLATINUM MARGARITA Casamigos Reposado tequila, Cointreau, fresh lime juice, agave nectar	15
PLATINUM SKINNY MARGARITA Casamigos Reposado, orange juice, fresh lime juice, agave nectar	14
PALOMA Hornitos Blanco tequila, grapefruit & sea salt juice, fresh lime juice, Fever-Tree grapefruit soda	13
OL' SMOKEY OLD FASHIONED Maker's Mark 46 bourbon, black cherry, orange bitters, barrel-aged bitters	13
BOUJEE BLUE BOY Deep Eddy Lemon, St-Germain Elderflower, Red Bull Blue Edition (blueberry)	13
PEACHTREE JULEP Crown Royal Peach whiskey, mint, ginger beer syrup	12
BACKYARD COOLER Absolut vodka, pomegranate, fresh lime juice, PRIME Hydration ice pop	12
SASSY SPRITZ Bacardi Mango Chile rum, fresh lime juice, white sangria, prosecco	13

FROZEN COCKTAILS

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

SHOTS

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

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
RED BULL ENERGY DRINK Original or Sugar Free	7
RED BULL EDITIONS Blue (blueberry), Yellow (tropical), Red (watermelon) or White (coconut berry)	7
PRIME HYDRATION Ice Pop, Lemonade	7

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