

BACKYARD

DALLAS, DESERT RIDGE, FT. WORTH

Dinner Menu

STARTERS

BACKYARD NACHOS 14
Tortilla chips, shredded cheese, cheese sauce, black olives, pickled jalapeños, pico de gallo, scallions, guacamole, cilantro
Add ground beef 4, chicken 5 or carne asada 6

STICKY RIBS (5) 18
Pork ribs & pickled vegetables
Choice of: Traditional BBQ, Korean BBQ, Dry Rub,
OR SAMPLER - try all 3 flavors (9) 28

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

LOADED CHEEZY CHORIZO SKINS (5) 14
Potato skins, cheesy mashed potatoes, chorizo, sour cream, scallions

BACKYARD TENDERS (4) 14
Hand-breaded chicken tenders, seasoned waffle fries, honey mustard, backyard comeback sauce

SANDWICHES

Served with seasoned crinkle-cut fries

FRIED CHICKEN SANDWICH 18
Buttermilk-marinated chicken, swiss cheese, pickles, lettuce, tomato, buttermilk bun

Chicago Dog 15
All-beef hot dog, mustard, tomato, onion, celery salt, green relish, sport peppers, pickle spear, poppy seed bun

TURKEY MELT 18
Sliced turkey, brie cheese, tomato jam, arugula, bacon, pickled red onion, dijonaise, rye bread

BBQ BRISKET 20
Smoked brisket, house-made bbq sauce, tobacco onions, buttermilk bun

BACKYARD BURGER* 18
Double patty, swiss cheese, crispy onions, roasted jalapeño, bbq aioli, buttermilk bun
Sub vegan impossible patty for no additional charge

BASIC BURGER* 17
Double patty, american cheese, lettuce, tomato, onion, special sauce, buttermilk bun
Sub vegan impossible patty for no additional charge

TACOS (3)

CARNE ASADA 17
Skirt steak, onions, cilantro, avocado salsa, lime, served with house salsa

SHRIMP* 16
Blackened shrimp, chipotle aioli, cabbage, lime, pineapple salsa

Chicken Tinga
Shredded chicken, tinga salsa, cotija cheese, crema, pickled red onions, cilantro

FLATBREAD PIZZAS

Margherita 14
Roasted tomato, mozzarella, basil, parmesan

ARRABBIATA 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

SIDES

SEASONED CRINKLE-CUT FRIES 9
Served with ranch & ketchup

MAC & CHEESE 9
Cheddar and monterey jack

ROASTED CAULIFLOWER 9
Parmesan, garlic, parsley

HOUSE SALAD 8
Romaine, onions, cucumbers, tomatoes, croutons, *choice of ranch or vinaigrette*

STICKY BRUSSELS 9
Fried brussels sprouts, sweet chili glaze, scallions

CRISPY FINGERLINGS 9
Smashed & fried fingerling potatoes tossed in honey, salt, fresh chives

ENTRÉES

BBQ-GLAZED SALMON* 24
Crispy fingerling potatoes, andouille sausage, scallions, blistered tomato

HOMESTYLE MEATLOAF* 22
Mashed potatoes, peas, carrots, brown gravy

PASTA PRIMAVERA 21
Cavatappi pasta, peas, mushrooms, charred scallion, tomatoes, parmesan, lemon, parsley

CHICKEN POT PIE 22
Roasted chicken, pearl onions, carrots, herb béchamel, puff pastry (15-minute bake time)

SALADS

Add salmon* 10, shrimp* 10
carne asada 8 or grilled chicken 6

CAESAR* 12
Parmesan croutons, roasted garlic & anchovy dressing

ROASTED BEETS 17
Red & golden beets, pickled shallots, goat cheese, mint, toasted almonds, citrus dressing

ASIAN CHICKEN 17
Shredded savoy & purple cabbage, carrots, scallions, cilantro, orange segments, peanuts, wonton skins, ginger soy vinaigrette

GREEN GODDESS CHOPPED SALAD 18
Romaine, chicken, cucumber, cherry tomatoes, cheddar cheese, marcona almonds, avocado, green goddess dressing

DESSERTS

BROOKIE 12
Brownie & chocolate chip cookie baked together, served warm with vanilla ice cream

KEY LIME TART 12
Topped with meringue & fresh lime zest

GOOEY BUTTER CAKE 12
Gooey cream filling, topped with powdered sugar
add ice cream 2

Ask your server about our dog-friendly menu!

 Contains Shellfish  Contains Nuts

*Item is 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 apply for events & guest walkouts.

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 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
Modelo Especial • Mexican Lager Grupo Modelo, MEX	9	13	4.5%	18
Leinenkugel's Summer Shandy Leinenkugel's Brewing Co, WI	9	13	4.2%	11
NITRO Guinness • Irish Dry Stout St James's Gate Brewerv, IRE	10	14	4.2%	45
Scottsdale Blonde Ale • Kölsch Huss Brewing Co., AZ	9	13	4.7%	16
Sonoran White Chocolate • Wheat Sonoran Brewing Co., AZ	9	13	4.7%	17
SanTan Hefeweizen • Wheat San Tan Brewing Co., AZ	9	13	5.0%	15
Red Trolley Ale • Irish Red Ale Karl Strauss Brewing Co., CA	9	13	5.8%	17
Throne Blood Orange • IPA Throne Brewing Co., AZ	9	13	6.7%	67
Spellbinder • Hazy IPA Wren House Brewing Co., AZ	9	13	7.0%	30
AZ Wilderness Rotating Handle	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 RumChata, Fireball whisky	11
PB & J Skrewball whisky, splash of cranberry juice	11
REDHEADED LADY Jägermeister, peach schnapps, sour	11
WASHINGTON APPLE Crown Royal apple whiskey, cranberry juice	11
GREEN TEA Jamerson 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 Energy Drink or Sugar Free	7
RED BULL EDITIONS Blue (blueberry), Yellow (tropical), Red (watermelon) or White (coconut berry)	7
PRIME HYDRATION Ice Pop, Lemonade	7

SPECIALTY COCKTAILS

BACKYARD MULE 🐾 White Claw vodka, garnished with lime wheel	12
ESPRESSO MARTINI Ketel One vodka, Kahlúa, espresso	15
CLASSIC MARGARITA 🐾 Teremana blanco tequila, garnished with lime wheel	11
SPICY MARGARITA Teremana blanco tequila, triple sec, fresh lime juice, agave nectar, jalapeños	11
PLATINUM MARGARITA Casamigos reposado tequila, Cointreau, fresh lime juice, agave nectar	15
PLATINUM SKINNY MARGARITA Casamigos reposado tequila, orange juice, fresh lime juice, agave nectar	14
PALOMA 🐾 Hornitos blanco tequila, garnished with grapefruit	13
OL' SMOKY 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
MOJITO 🐾 Bacardi rum, garnished with lime wheel & mint	13
FOREPLAY (SERVES 4) 55 Patrón reposado tequila, vanilla, passion fruit, fresh lime juice, sparkling wine	

🐾 DRAFT COCKTAILS

FROZEN COCKTAILS

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

WINE GLASS | BOTTLE

BUBBLES Mumm Napa • 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