BACKYARD

STARTERS

TAILGATE TRAY *(for 4)* 42
Potato skins, onion rings, Backyard tenders, sticky ribs and crispy wings tossed in your choice of sauce
Your choice of: traditional bbq, Korean bbq, dry rub

BACKYARD'S FAMOUS STICKY RIBS 19
Slow-roasted pork ribs tossed in sauce
Sampler: includes one portion of each flavor +10
Your choice of: traditional bbq, Korean bbq, dry rub

PORK BELLY BOURBON SKEWERS 15
Slow-roasted pork belly crisped to order, glazed with bourbon jalapeño sauce and jalapeño jam

CARNE ASADA FRIES 16
Regular fries or sweet potato fries with cheese sauce, cheddar blend, pico de gallo, cilantro and onions
ADD: guacamole 2

SOFT BAVARIAN PRETZEL 17
Extra large Bavarian pretzel ribbon, buttered and salted, warm queso and honey mustard

BACKYARD NACHOS G 14
Corn tortilla chips, layered with cheddar cheese blend, jalapeño pepper jack cheese sauce, pico de gallo, black olives, jalapeños and scallions
ADD: guacamole 2, chicken 6, carne asada 8, birria* 8*

SPINACH ARTICHOKE DIP 15
Served with baked flatbread

BACKYARD TENDERS 15
Hand-breaded chicken tenders served with seasoned fries, ranch, and house comeback sauce

CRISPY POTATO SKINS 15
Melted cheese, bacon, with sour cream and green onions

GARLIC CHEESE BOMBS 14
Fresh-baked pull-apart bread, roasted garlic butter, Parmesan, mozzarella, filled with roasted garlic cream cheese

BACKYARD STREET CORN 13
Fire-roasted sweet corn, chile-lime crema, cotija cheese, cilantro and Tajin, served with tortilla chips

CRISPY WINGS

TRADITIONAL OR BONELESS 6ct 15 · 12ct 24 · 24ct 37

Served with carrots, celery and ranch dressing

BUFFALO:
Mild
Medium
Hot

SIGNATURE:
Drunken sauce

BBQ:
Traditional
Korean BBQ

DRY RUB:
Lemon pepper • Memphis dry rub

SALADS

ADD: chicken 6, grilled skirt steak 12*

ASIAN CHICKEN SALAD P 17
Shredded savoy and purple cabbage with carrots, scallions, cilantro, oranges, peanuts, diced chicken and crispy wontons in a soy ginger vinaigrette

GREEN GODDESS SALAD N 14
Chopped romaine with cucumbers, cherry tomatoes, avocado and Marcona almonds, tossed in a fresh herb green goddess dressing, parsley and green onions

WEDGE SALAD N 14
Iceberg lettuce, cherry tomatoes, pickled red onion, bacon, scallions, walnuts, blue cheese crumbles, and ranch dressing

CAESAR SALAD 12
Romaine, parmesan, croutons and anchovy dressing

BUFFALO CHICKEN SALAD 17
Romaine and shaved celery tossed in blue cheese dressing, blue cheese crumbles and fried Buffalo chicken

SOURDOUGH PIZZA

gluten-free cauliflower crust 2 G

MARGHERITA 20
Tomato sauce, roasted tomato, mozzarella, grated parmesan and basil

BBQ CHICKEN 22
Grilled chicken, BBQ sauce, sliced red onion, cheddar cheese, mozzarella and scallions

HOT HAWAIIAN 22
Pepperoni, pineapple, Mike's Hot Honey and pickled jalapeños

SAUSAGE PEPPERONI 23
Pepperoni, sausage slices, parmesan, mozzarella, chili flakes and basil

HOT HONEY RICOTTA 24
Tomato sauce, mozzarella, char cup pepperoni, Mike's Hot Honey,fresh ricotta and basil

PESTO PIZZA N 21
White sauce pizza, fresh tomatoes, mozzarella, pesto and grated parmesan

BURGERS & SANDWICHES

Served with seasoned crinkle cut or sweet potato fries

PHILLY CHEESESTEAK 19
Shaved ribeye, grilled onions, sautéed mushrooms, Cooper Sharp American Cheese, on a seeded hoagie roll

HANGOVER BURGER* 19
Two smashed Wagyu patties, Swiss cheese, applewood-smoked bacon, fried egg, hash browns and roasted garlic aioli

TURKEY MELT 17
Roasted turkey, tomato jam, Alouette brie, bacon, wild arugula and Dijon aioli, served on marble rye bread

CHICKEN SANDWICH 17
Buttermilk fried or grilled chicken, jalapeño slaw, Swiss cheese and golden sauce
Your choice of: Buffalo style

BACKYARD BURGER* 18
Two smashed Wagyu patties, pepper jack, roasted jalapeño, crispy onion and BBQ aioli

AMERICAN BURGER 16
Two smashed Wagyu patties, American cheese, lettuce, tomato, red onion, pickles and Backyard sauce

ASK ABOUT OUR BURGER OF THE MONTH

OUTSIDE THE BUN

QUESABIRRIA TACOS 19
Crispy tacos filled with braised beef, onion, cilantro, mozzarella and consommé for dipping

CARNE ASADA TACOS 18
Corn tortillas filled with carne asada, cilantro, onions, avocado salsa, lime wedges and house salsa

CHICKEN TINGA TOSTADAS 15
Fried corn tortillas with chicken tinga, guacamole, cotija cheese, pickled red onion, crema and cilantro

DESSERTS

BROOKIE 14
Brownie and chocolate chip cookie baked together and served warm with vanilla ice cream

CLASSIC NEW YORK CHEESECAKE 13
Creamy cheesecake on a graham cracker crust
Ask your server about today's fruit topping

SIDES

CHIPS & SALSA 8 *(add: guacamole +4)*
CRINKLE-CUT FRIES 7 • SWEET POTATO FRIES 7
MAC & CHEESE 9 • ONION RINGS 9

N contains tree nuts P contains peanuts
G available gluten friendly

**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 inform our staff of any food allergies.*
A 22% staff service charge will be added for parties of 8 or more; minimum spends apply for events & guest walkouts.

September 18, 2026

SPECIALTY COCKTAILS

KICK'N MULE 14
Tito's Vodka, lime juice, Owen's Ginger Beer

ESPRESSO MARTINI 16
Ketel One Vodka, Kahlua, cold brew, simple syrup

BACKYARD-RITA 12
Teremana Tequila, triple sec, lime juice, agave

BERRY SMASH 14
Crown Royal Peach, blackberry, lemon, vanilla

PLATINUM MARGARITA 15
Casamigos Reposado, Cointreau, lime juice, agave

SPRINKLER 13
Hornitos, passionfruit, lime, grapefruit

SMOKIN' OLD FASHIONED 16
Maker's Mark 46, Angostura Bitters, Lux Cherry Juice, simple syrup

MANGO HABANERO MARG 15
Los Sundays Blanco, Cointreau, house mango habanero mix

BACKYARD BLUE BOY 14
Deep Eddy Lemon, St Germain, lemon sour, Red Bull Edition (Juneberry)

TEE TIME 13
Jim Beam Peach, lemon sour, unsweetened tea, lemon wedge

PEACH PLEASE 16
Casamigos Reposado, lemon, peach, Fee Foam, bitters

BACKYARD COOLER 14
Tito's Vodka, triple sec, lemon juice, Monin Strawberry, Glacier Cherry Gatorade

POOLSIDE PUNCH 14
Cruzan Rum, triple sec, orange juice, lime, pomegranate, simple syrup

MARGARITA TOWER 55
Hornitos Blanco Tequila, triple sec, agave, lime juice, sour mix (serves 4)
Flavors: prickly pear, strawberry, mango, peach, blood orange +2 ea.

SHOTS 11

CINNAMON TOAST CRUNCH
RumChata, Fireball Whisky

RED HEADED LADY
Jägermeister, peach schnapps, cranberry

WASHINGTON APPLE
Crown Apple, cranberry

GREEN TEA
Jameson Irish Whiskey, peach schnapps, sour mix, Sprite

PB&J
Skrewball Whiskey, cranberry juice

WINE

6OZ GLASS | 9OZ GLASS | BOTTLE

BUBBLES

MUMM NAPA Brut Prestige - Napa Valley, CA • - | 16 | 44
RUFFINO Prosecco - Veneto, ITA • - | 12 | 36

WHITE

TERLATO Pinot Grigio - Friuli, ITA • 12 | 16 | 40
KIM CRAWFORD Sauvignon Blanc - Marlborough, NZL • 12 | 15 | 38
KIM CRAWFORD
ILLUMINATE (LOW CAL) Sauvignon Blanc - Marlborough, NZL • 12 | 15 | 38
JUSTIN VINEYARDS Sauvignon Blanc - Sonoma County, CA • 12 | 15 | 38
ANTINORI BRAMITO Chardonnay - Umbria, ITA • 15 | 19 | 40
SONOMA-CUTRER Chardonnay - Sonoma Coast, CA • 16 | 19 | 44

ROSÉ

BIELER ROSÉ CUVÉE SABINE Coteaux d'Aix-en-Provence, FRA • 12 | 15 | 38
WHISPERING ANGEL Côtes de Provence, FRA • 17 | 21 |48

RED

MEIOMI Pinot Noir - Acampo, CA • 13 | 16 | 40
HAHN Merlot - Monterey, CA • 12 | 15 | 48
JUGGERNAUT RED BLEND - CA • 13 | 16 | 40
UNSHACKLED - Paso Robles, CA • 14 | 18 | 48
EDUCATED GUESS CABERNET NAPA - Napa Valley, CA • 16 | 19 | 44

★★NON-ALCOHOLIC★★

HEINEKEN 0.0 8 • MICHELOB ULTRA ZERO 7

PATIO FIZZ 12
Pineapple juice, lime juice, Owen's Ginger Beer, mint

STRAWBERRY SWING 12
Strawberry Monin, lime juice, club soda, mint

LAWN CHAIR SPRITZ 12
Grapefruit juice, Re'al Passion Fruit Purée, lemon juice, tonic water, club soda

S.PELLEGRINO SPARKLING WATER 7 • FIJI BOTTLED WATER 5

RED BULL ENERGY DRINK 7
Regular or Sugarfree

RED BULL EDITIONS 7
White Peach, Watermelon, Juneberry, Tropical and Coconut Berry

DRAFT BEER 16OZ | 24OZ

Local on Tap • 9 | 13

SCOTTSDALE BLONDE - HUSS BREWING CO.
Kölsch | Scottsdale, AZ | 4.7% ABV | 16 IBU

CHURCH MUSIC - THE SHOP BEER CO.
Juicy IPA | Tempe, AZ | ABV 6.7% | 46 IBU

HALFWAY TO HEFEN - FATE BREWING CO.
German Hefeweizen | Tempe, AZ | ABV 4.8% | 10 IBU

WOW WHEAT - FOUR PEAKS
Wheat Ale | Tempe, AZ | ABV 5.0% | 8 IBU

BACKYARD LAGER
American Light Lager | ABV 3.6% | 12 IBU

ROTATOR - MRKT Ask your server!

WRENOVATION - WREN HOUSE
American IPA | Phoenix, AZ | 6.5% ABV | 65 IBU

TOWER STATION - MOTHER ROAD BREWING CO.
American IPA | Flagstaff, AZ | 7.3% ABV | 70 IBU

KILT LIFTER - FOUR PEAKS
Amber Ale | Tempe, AZ | 6% ABV | 12 IBU

TRIPLE JAM CIDER • 9 | 13
Hard Cider | Armada, MI | 6.5% ABV

NITRO GUINNESS • 10 | 14
Irish Dry Stout | Dublin, IRE | 4.2% ABV | 45 IBU

KONA BIG WAVE • 9 | 13
American Blonde Ale | Kailua-Kona, HI | 4.4% ABV | 16 IBU

DOS XX AMBAR • 8 | 12
Amber Lager | Monterrey, MEX | 4.7% ABV| 23 IBU

DOS XX LAGER • 8 | 12
Mexican Lager | Monterrey, MEX | 5.6% ABV | 23 IBU

MODELO ESPECIAL • 9 | 13
Mexican Lager | Mexico City, MEX | 4.5% ABV | 18 IBU

MICHELOB ULTRA • 7 | 11
Light Lager | St. Louis, MO | 4.2% ABV | 10 IBU

BUD LIGHT • 7 | 11
Light Lager |St. Louis, MO | 4.2% ABV | 6 IBU

STELLA ARTOIS • 8 | 12
European Pale Lager | Belgium | 5.2% ABV | 30 IBU

JUICY HAZE IPA - NEW BELGIUM VOODOO RANGER • 9 | 13
Hazy IPA | Fort Collins, CO | ABV 7.5% | 42 IBU

BEER TOWERS
(100 oz)

DOMESTIC 50
IMPORTED 55
CRAFT 60

BEER BUCKETS
(5 per bucket)

DOMESTIC 30
IMPORTED 35
HAPPY DAD 35
SELTZERS 40

PACKAGED BEER & SELTZER

CRAFT IN CANS 8

PRAIRIE BLUEBERRY BOYFRIEND Sour Ale | 5.4% ABV
DEVIL'S HALO IPA India Pale Ale | 6% ABV

DOMESTIC 7

BUD LIGHT • COORS LIGHT • MILLER LITE • MICHELOB ULTRA

IMPORTED 8

CORONA • CORONA LIGHT • DOS XX LAGER • HEINEKEN
STELLA ARTOIS • MODELO ESPECIAL • NEGRA MODELO
ESTRELLA JALISCO • PACIFICO

HARD TEA & SELTZER 9

LONG DRINK • NUTRL • WHITE CLAW
SUN CRUISER • HIGH NOON

HAPPY DAD, HARD TEA & SELTZER 8

HAPPY DAD HARD SELTZER
HAPPY DAD HARD TEA
HAPPY DAD HARD SELTZER - FRUIT PUNCH (LOW BUBBLES)
HAPPY DAD HARD LEMONADE - LEMONADE (NO BUBBLES)

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