

BACKYARD

STARTERS

NACHOS 14 G
tortilla chips, jalapeño pepper jack cheese, black olives, pickled jalapeños, pico de gallo, scallions, cilantro
ADD: guacamole 2, pork 6, chicken 6, carne asada 8*

QUESADILLA 12
red peppers, onions, pico de gallo, jalapeño pepper jack cheese, house salsa
ADD: guacamole 2, pork 6, chicken 6, carne asada 8*

STICKY RIBS 18 G
choice of : traditional bbq, korean bbq, dry rub slow-cooked & flash-fried pork ribs, served with pickled vegetables

CRISPY WINGS 17 G
choice of : mild, hot, hot honey, traditional bbq, korean bbq - served with ranch dressing, celery & carrots

LOADED SKINS 14
potato skins, cheddar, sour cream, scallions, bacon bits

BACKYARD TENDERS 14 G
house-made chicken tenders, seasoned crinkle-cut fries, ranch, backyard comeback sauce

SPINACH & ARTICHOKE DIP 14
parmesan, roasted garlic, artichokes, spinach, cream cheese

CARNE ASADA FRIES* 15
jalapeño pepper jack cheese, pico de gallo, cilantro, onions
ADD: guacamole 2

SOFT PRETZEL 15
queso, mustard

PORK MAC & CHEESE 15
house-made mac & cheese with pulled pork

Pizzas

gluten-free cauliflower crust 2 G

MARGHERITA 16
roasted tomatoes, mozzarella, basil, parmesan

BBQ CHICKEN 18
grilled chicken, bbq sauce, red onion, cheddar cheese, mozzarella, scallions

SAUSAGE & PEPPERONI 19
mozzarella, basil, chili flakes

HOT HAWAIIAN 19
mozzarella, pineapple, jalapenos, pepperoni, hot honey

SALADS

ADD: pork 6, chicken 6, carne asada 8*

CAESAR 12 G
parmesan, croutons, roasted garlic & anchovy dressing

WEDGE 14 N G
iceberg lettuce, cherry tomato, pickled red onion, bacon, scallions, walnuts, blue cheese crumbles, ranch dressing

BUFFALO CHICKEN 17 G
romaine, shaved celery, fried buffalo chicken, blue cheese dressing

ASIAN CHICKEN 17 P G
napa & purple cabbage, carrots, scallions, peanuts, oranges, wontons, ginger soy vinaigrette

GREEN GODDESS CHOPPED 18 N G
romaine, chicken, cucumber, cherry tomato, marcona almond, avocado, green goddess dressing

Sides

SEASONED CRINKLE-CUT FRIES 7

MAC & CHEESE 9 • ONION RINGS 9

BURGERS & SAMMIES

served with seasoned crinkle-cut fries

THE CHICKEN SANDWICH 18 G
fried or grilled chicken, pickles, lettuce, honey mustard
SPICE IT UP! toss with buffalo sauce

PHILLY CHEESESTEAK 19
shaved ribeye, sauteed peppers, onions, topped with cheese sauce on a hoagie roll

BACKYARD BURGER* 19 G
two beef patties, swiss cheese, crispy onions, roasted jalapeños, backyard aioli

‘MERICAN BURGER* 18 G
two beef patties, american cheese, lettuce, tomato, onion, special sauce

TURKEY MELT 18 G
sliced turkey, brie cheese, tomato jam, arugula, bacon, pickled red onions, dijonnaise, rye bread

PULLED PORK 18 G
bbq pork, creamy slaw, dill pickle

CRISPY FISH SANDWICH 19
beer-battered cod filet, cabbage slaw, fresh tartar sauce

Street Tacos

three tacos on corn tortillas or lettuce cups

CARNE ASADA* 18 G
skirt steak, onions, cilantro, avocado, house salsa

CHIPOTLE CHICKEN 15 G
shredded chicken, pickled onions, crema, cilantro, cotija cheese, house salsa

PORK “CARNITAS” 17 G
braised carnitas, onions, cilantro, charred scallion, guacamole, house salsa

N contains tree nuts **P** contains peanuts
S contains shellfish **G** available gluten friendly

★ Brunch ★

SATURDAY & SUNDAY UNTIL 2PM

CHICKEN & WAFFLES* 18
sunny-side-up egg, hot sauce, maple syrup

CHICKEN BISCUIT* 16
buttermilk-marinated chicken breast, sriracha aioli, honey, over easy egg

BREAKFAST SANDWICH 15 G
scrambled egg, american cheese, english muffin, your choice of bacon or sausage

BREAKFAST BURRITO 15
scrambled egg, cheddar cheese mix, flour tortilla, house salsa, crispy potatoes, pico de gallo, guacamole, your choice of bacon or sausage

VEGGIE OMELET* 15 G
mushroom, spinach, bell peppers, red onion, cheddar cheese, avocado crema, cotija cheese, crispy potato

SBC OMELET* 16 G
sausage, bacon, cheddar cheese, crispy potato

CINNAMON FRENCH TOAST 16 N
brioche, whipped cream, candied bacon, walnuts, maple syrup

XL CINNAMON ROLL 10
cream cheese frosting

Brunch Sides : SAUSAGE PATTIES 6 • BACON 6 • BREAKFAST POTATOES 6 • EGGS 6

**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.*

Proper 12 Whiskey, Fever Tree Ginger Ale, Lime

patrón silver tequila, triple sec, prickly pear, lime juice, simple syrup (serves 4)

FLAVORS: strawberry, mango, peach, blood orange 2 ea.

AUSTIN HOPE *Cabernet Sauvignon* - Paso Robles, CA • 65 btl

BLUE (Blueberry), YELLOW (Tropical), RED (Watermelon), WHITE (Coconut Berry)

American IPA | ABV 6.7% | 47 IBU

Hazy IPA | Fort Collins, CO | ABV 7.5% | 42 IBU

DOMESTIC 30
IMPORTED 35
HAPPY DAD 35

SUN CRUISER SELTZER (5.0% ABV) • 9