

BACKYARD

STARTERS

TAILGATE TRAY (for 4) 38

Potato skins, onion rings, crispy ribs and chicken wings tossed in your choice of sauce

Your choice of: traditional bbq, korean bbq, dry rub

BACKYARD NACHOS 14 G

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

CHIPS & SALSA 8

Warm tortilla chips, with house salsa

ADD: guacamole 2

MAC & CHEESE BALLS 14

Cheeto dusted crispy mac & cheese balls, jalapeño, chipotle aioli, cotija cheese and cilantro

DRUNKEN CHICKEN BITES 14

Crispy chicken tossed in sweet and spicy drunken gochujang sauce, lemon aioli, green onions and sesame seeds

PORK BELLY BITES 14

Slow-cooked pork belly crisped to order, glazed with bourbon jalapeño sauce and jalapeño jam

CRISPY POTATO SKINS 14

Melted cheese, bacon, with sour cream and green onions

BACKYARD TENDERS 14

Housemade chicken tenders, seasoned fries, ranch and house comeback sauce

CRISPY WINGS 17

Served with ranch dressing, celery & carrots

Your choice of: mild, hot, hot honey, traditional BBQ, Korean BBQ

STICKY RIBS 18

Slow-roasted pork ribs tossed in sauce

Sampler: includes one portion of each flavor 10

Your choice of: traditional bbq, korean bbq, dry rub

CARNE ASADA FRIES 15

Regular fries or sweet potato fries with cheese sauce, cheddar blend, pico de gallo, cilantro and onions

ADD: guacamole 2

SPINACH ARTICHOKE DIP 14

Served with baked flatbread

QUESADILLAS 14

Flour tortillas filled with cheese blend, red peppers, onions and pico de gallo and house salsa

ADD: guacamole 2, chicken 6, carne asada* 8, birria* 8

SOFT PRETZEL 16

Extra large Bavarian pretzel ribbon, buttered and salted, warm queso and honey mustard

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

Sourdough Pizza

gluten-free cauliflower crust 2 G

MARGHERITA 18

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

BBQ CHICKEN 18

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

HOT HAWAIIAN 19

Pepperoni, pineapple, hot honey and pickled jalapeños

SAUSAGE PEPPERONI 19

Pepperoni, sausage slices, parmesan, mozzarella, chili flakes and basil

HOT HONEY RICOTTA 19

Tomato sauce, mozzarella, char cup pepperoni, Mike's Hot Honey and fresh ricotta

PESTO PIZZA N 19

White sauce pizza, fresh tomatoes, mozzarella, pesto and grated parmesan

BURGERS & SAMMIES

Served with seasoned crinkle cut or sweet potato fries

CHICKEN SANDWICH 18

Crispy fried chicken or marinated grilled chicken, brioche bun with golden sauce, Swiss cheese and jalapeño slaw

PHILLY CHEESESTEAK 19

Ribeye sautéed with garlic, peppers and onions, cheddar cheese, on a Amoroso hoagie roll

TURKEY MELT 18

Buttered and toasted rye bread layered with melted brie, tomato jam, sliced turkey, arugula, dijonaise, pickled red onions and bacon

AMERICAN BURGER 18

Two beef patties, American cheese, special sauce, lettuce, tomato onion and pickles on a pub bun

BACKYARD BLT 16

Thick-cut bacon with basil aioli, lettuce, tomato and onion served on sourdough bread

BACKYARD BURGER 19

Two beef patties, fried onions, charred jalapeños, Swiss cheese and BBQ aioli

HANGOVER BURGER* 20

Two beef patties, melted pepper jack, bacon, hash browns, garlic aioli and a sunny side up egg

★BURGER OF THE MONTH★
ask server for more information!

Street Tacos

CARNE ASADA 18

Corn tortillas filled with carne asada, cilantro, onions, avocado salsa, lime wedges and house salsa

CHIPOTLE CHICKEN 15

Corn tortillas filled with shredded chipotle chicken, cotija, crema, pickled red onion, cilantro, with limes and house salsa

QUESABIRRIA 19

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

★★★★★

SALADS

ADD: chicken 6, asada* 8

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 17

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

DESSERTS

BROOKIE 14

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

STICKY TOFFEE CAKE 13

Warm toffee cake topped with vanilla ice cream, toffee sauce and Heath pieces

CLASSIC SUNDAE 10

Two scoops of vanilla ice cream, chocolate sauce, whipped cream, sprinkles, topped with a cherry

-Sides-

CRINKLE-CUT FRIES 7 • SWEET POTATO FRIES 7
MAC & CHEESE 9 • ONION RINGS 9

Brunch

VEGGIE OMELET* 15

Omelet filled with mushrooms, bell peppers, red onions, spinach, cheddar, avocado salsa and cotija cheese

SBC OMELET* 16

Omelet filled with sausage, bacon, cheddar cheese and breakfast potatoes.

BREAKFAST BURRITO* 15

Flour tortilla, scrambled eggs, cheddar, pico de gallo, crispy potatoes and guacamole, with house salsa

Your choice of: bacon or sausage

CHICKEN & WAFFLES* 18

Belgian waffle, crispy fried chicken breast, butter, a sunny side up egg, hot sauce, powdered sugar and maple syrup on the side

FRENCH TOAST* 16

Brioche, topped with whipped cream, strawberries, blueberries and powdered sugar

CHICKEN BISCUIT* 14

Crispy fried chicken tossed in sriracha aioli and honey, with an over-easy egg on a biscuit

BREAKFAST BOWL* 14

Breakfast potatoes, braised beef, sautéed peppers and onions, scrambled eggs, scallion crema and fresh chives

-Brunch Sides-

SAUSAGE PATTIES 6 • BACON 6
BREAKFAST POTATOES 6 • EGGS* 6

ONLY SERVED
SATURDAY & SUNDAY UNTIL 2PM

*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.

SPECIALTY COCKTAILS

KICK'N MULE 14

Tito's Vodka, lime juice, Owens 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

PINEAPPLE SPICY MARG 15

Los Sunday Blanco, Cointreau, lime, agave, pineapple, jalapeño, tajin rim

BACKYARD BLUE BOY 14

Deep Eddy Lemon, St Germain, lemon sour, Red Bull 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

RAEBURN Sonoma County, CA • 12 | 15 | 40

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

QUEST *Cabernet Sauvignon* - Paso Robles, CA • 12 | 15 | 48

UNSHACKLED *Cabernet Sauvignon* - Paso Robles, CA • 14 | 18 | 48

NON-ALCOHOLIC BEVERAGES

HEINEKEN 0.0 8 • MICHELOB ULTRA ZERO 7

S.PELLEGRINO SPARKLING WATER 7 • FIJI BOTTLED WATER 5

RED BULL ENERGY DRINK REGULAR or SUGAR-FREE 7

RED BULL EDITIONS 7

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

DRAFT BEER 16 oz | 24 oz

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

PIN SEEKER PILSNER - PHX BEER CO.

Pilsner | Phoenix, AZ | 4.6% ABV | 25 IBU

ACE PERRY CIDER • 9 | 13

Hard Cider | Sebastopol, CA | 5.0% ABV | - IBU

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 45

IMPORTED 50

CRAFT 55

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

PHOENIX BEER CO. ZANJERO *local brew* Juicy Hazy IPA | 6.3% ABV

NEW BELGIUM VOODOO RANGER IMPERIAL IPA Pale Ale | 9.0% ABV

Domestic • 7

BUD LIGHT • COORS LIGHT • MILLER LITE • MICHELOB ULTRA

Imported • 8

CORONA • CORONA LIGHT • DOS XX LAGER • HEINEKEN

STELLA ARTOIS • MODELO ESPECIAL • MODELO NEGRA

ESTRELLA JALISCO • PACIFICO

Hard Tea & Seltzer • 9

LONG DRINK • NUTRL SELTZER • WHITE CLAW SELTZER •

SUN CRUISER SELTZER • HIGH NOON SELTZER

Hard Tea & Seltzer • 8

HAPPY DAD HARD TEA • HAPPY DAD SELTZER