

BACKYARD



MENU

WEEKLY SPECIALS

VIP RESERVATIONS

CORPORATE AND PRIVATE EVENTS



WE ARE A DOG FRIENDLY ESTABLISHMENT

Although we are dog friendly that we do play loud music and it gets very busy at night on the weekends so we don't allow dogs in after 9 PM to ensure their safety. We also do not allow children in on the weekends due to the same reasons. Thanks for understanding. - Backyard Management

505 N Good Latimer Expy,
Dallas, TX 75204

Hours of Operation:
Mon-Tues 3pm-12am
Wed-Friday- 3pm-2am
Sat-Sun- 11am-2am

GENERAL INQUIRY: (469) 250-0873
VIP: (469) 984-3471

Wed-Friday- 3pm-2am
Sat-Sun- 11am-2am
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HAPPY HOUR
3-7PM M-F

BACKYARD

BRUNCH
SAT & SUN
11AM-3PM

SNACKS

- WINGS 13**
Choice of Buffalo, BBQ, Chili Maple, Dry Rub, Sweet and Savory or Honey Hibiscus, Served with Classic Garnish
- CRISPY BRUSSELS SPROUTS 9**
Soy and Brown Sugar Dressing, Chili Paste, Peanuts
- PICNIC PICKLES & RINGS 10**
Panko Battered Bread and Butter Pickles, Crispy Sweet Onions, House-Made Buttermilk Dressing
- MAC & CHEESE 9**
Corkscrew Pasta, Hatch Chile Cheese Sauce, Frito Topping (Add Smoked Chicken or Brisket for \$5)
- WAFFLE FRY POUTINE 10**
Crispy Pork Belly, Smoked Brisket Gravy, Tempura Cheese Curds, Chives
- NACHOS 13**
House-Made Tortilla Chips, Hatch Chile Cheese Sauce, Chiles, Pico de Gallo, Cilantro, Avocado Cream (Choice of Smoked Chicken or Brisket)
- SMOKED RED PEPPER HUMMUS 10**
Seasonal Vegetables, Toast Points
- SEVEN LAYER DIP 9**
Refried Beans, Avocado Cream, Cheddar Cheese, Black Olive, Diced Tomato, Green Onion, Tortilla Chips

SALADS

- BBQ CHICKEN SALAD 13**
Chopped Romaine, BBQ Chicken, Roasted Corn, Tomatoes, Black Beans, Cheddar Cheese, Tortilla Strips, House-Made BBQ Buttermilk Dressing
- WEDGE 14**
Choice of Smoked Chicken or

BURGERS

- THE HERDER 15**
8 oz. Ground Bison Patty, Caramelized Onion, Herbed Blue Cheese, Garlic Aioli
- THE PORKER 15**
8 oz. House Ground Beef Patty, Pulled Pork, Cheddar Cheese, BBQ Sauce, Onion Strings
- THE CHIHUAHUA 14**
8 oz. House Ground Beef Patty, Roasted Poblano, Shaved Lettuce, Avocado, Hatch Chile Cheese, Pico de Gallo, Chipotle Aioli
- BACKYARD BURGER 13**
8 oz. House Ground Angus Patty, Shaved Lettuce, Tomato, Bread and Butter Pickles, Pepper Jack, Garlic Aioli
- TURKEY BURGER CLUB 12**
Avocado, Bacon, Tomato, Pepper Jack, Honey Mustard
- IMPOSSIBLE BURGER 15**
Plant-based Patty, Vegen Garlic Aioli, Dairy Free Cheese, Lettuce, Tomato, Pickle

PICNIC PLATES

- SERVED WITH SEASONAL FRUIT-SIDES W/ ORDER \$3
- TEXAS PHILLY 14**
Marinated Chopped Brisket, Peppers, Onions, Pepper Jack Cheese on a Hoagie Roll
 - THE YARD BIRD SANDWICH 14**
Crispy Chicken Breast, Shaved Apple and Cabbage, Cider Vinaigrette, Bread and Butter Pickles, Comeback Sauce (or Substitute Herb Marinated Grilled Chicken)
 - THE LOCAL DOG 12**
Jalapeño Beef Smoked Sausage, Brisket Chili, Chipotle Aioli, Red Onion, Frito Topping
 - PULLED PORK SANDWICH 15**
Slow Roasted Pork, Jicama Citrus Slaw, Caramelized Onion BBQ Sauce
 - FOUR GRILLED CHEESE 7**
Thick Cut Sourdough, Cheddar, Pepper Jack, Provolone, Mozzarella, Side of Tomato Jam

* = DOG POUND FAVORITES

SWEETS

- BOURBON BANANA PUDDING 8**
House-Made Vanilla Wafers, Whipped Cream, Whiskey Caramel
- STRAWBERRY SHORTCAKE 8**
Scratch-Made Shortcake, Fresh Strawberries, Whipped Vanilla Cream

BRUNCH

SAT and SUN
11AM-3PM

- CHICKEN & DONUT 14**
Crispy Chicken Breast, Apple Fritter Donut Hole, Glazed Donut, Chili Maple Sauce
- BISCUITS & BRISKET GRAVY 14**
House-Made Cathead Biscuit, Smoked Brisket Gravy, Scallions
- BREAKFAST BLTE 14**
Thick Cut Sourdough, Over Easy Egg, Bacon, Arugula, Tomato, Spicy Aioli
- THE BRUNCH BIRD 14**
Honey Buttered Biscuit, Crispy Chicken Breast, Cheddar, Bread and Butter Pickles
- BREAKFAST TACOS 13**
Corn Tortilla, Scrambled Egg, Queso Fresco, Cilantro, Pico de Gallo,

Brisket, Baby Iceberg, Tomato, Bleu Cheese Dressing, Candied Pecans, Onion Strings

GRILLED CHICKEN CHOP 14
Herb Marinated Chicken, Napa Cabbage, Arugula, Jicama, Roasted Corn, Apple, Tomato, Queso Fresco, Pepitas, Champagne Vinaigrette

*Items are cooked to order and may be served raw or undercooked with raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

CHICKEN TENDERS 10
Buttermilk Marinated Chicken, Spices, Choice of BBQ, Ranch or Honey Mustard Dipping Sauce

SIDES 5
HOUSE FRIES
Sea Salt, Parsley

SWEET POTATO FRIES
Sea Salt, Black Pepper

GRILLED VEGGIES
Seasonal Veggies, Spices

SIMPLE SALAD
Tomato, Cucumber, Champagne Vinaigrette

SAISSA VERDE Choice of Brisket, Bacon or Potato



KITCHEN OPEN UNTIL 10PM

BACKYARD

DAILY SPECIALS

ALL WEEK LONG

MONDAY
ALL DAY HAPPY HOUR

TURTLE RACEDAYS
\$100 VEUVE,
\$200 JAMO & TITOS
(UNTIL 11 PM)

ASK ABOUT OUR BIWEEKLY



TURTLE RACES!

TALLBOY TUESDAY

\$3 TALLBOYS
ALL DAY LONG

WHISKEY

TUNING IN

& WHISKERS
WEDNESDAY
 50% OFF WHISKEY
LIVE MUSIC FROM 7PM-10PM



THURSDAY
 \$10 BURGER + BEER
 SHOT SPECIALS
 \$5 JAGER, JAMO,
 FIRE & RUPLEMINTZ
 W/ SCHOOL ID



FRISKY FRIDAY
 \$100 OFF BOTTLES
 BEFORE 10PM
 *BOTTLES PRICED
 AT \$350 & UP



"WOOF" TRIVIA



1. WHICH ANIMAL DID WE DOMESTICATE FIRST, CATS OR DOGS?
2. HOW MANY DOG BREEDS ARE RECOGNIZED BY THE AMERICAN KENNEL CLUB?
3. WHAT WAS THE NAME OF THE TANNER FAMILY'S GOLDEN RETRIEVER ON "FULL HOUSE"?
4. WHO IS THE MOST FOLLOWED CAT ON INSTAGRAM?
5. APPROXIMATELY HOW MANY MILES LONG IS THE IDITAROD TRAIL SLED DOG RACE?

ANSWERS BELOW!

SATURDAY & SUNDAY
CHAMPAGNE CAMPAIGN
 BUILD YOUR OWN BLOODY BAR
 BUBBLES BASKETS & BRUNCH UNTIL 3PM



HAPPY HOUR
\$3 - \$7 FROM 3-7PM
 \$3 DOMESTIC DRAFT
 \$5 WELL COCKTAILS,
 BUBBLY & HOUSE WINE,
 \$7 FROZEN & CRAFT COCKTAILS



BALL BALL BALL
 BEER BEER BEER

ASK ABOUT OUR GAMEDAY PACKAGES!




1. DOGS 2. 202 3. COMET 4. NALA CAT 5. 1,000
 10.29.18

HAPPY HOUR
 3-7PM M-F

BACKYARD

TIME TO DRINK!

BEST HAPPY HOUR IN TOWN!
3-7PM M-F

- \$3 DOMESTIC 16OZ DRAFT BEER**
- \$5 WELLS, HOUSE WINE, AND BUBBLY**
- \$7 DRAFT COCKTAILS AND FROZENS**

WINES
REDS

SYCAMORE LANE CABERNET \$8/\$30 (HOUSE) -Napa Valley, CA
Exhibits enticing aromas of fresh red cherries and sweet oak vanilla

MARK WEST, PINOT NOIR 2016 \$10/38 -Carneros, CA
Well balanced, fruity with black cherry, strawberry, plum, cola and soft tannins

TERRA D'ORO, ZINFANDEL 2015 \$9/34 -Amador, CA
Rich, powerful flavor of plums and juicy blackberries with soft hints of vanilla and spicy clove

SOFA KING BUENO, RED BLEND 2012 \$12/46 -Paso Robles, CA
Delicious and sophisticated, with a concentrated taste of black pepper, purple fruit and flowers

RUTHERFORD VINTNERS, CABERNET \$12/46 -Rutherford, CA
Rich and dark wine, flavors of vanilla, cedar, black pepper and plum

ROSÉ

ROSÉ ALL DAY, ROSÉ 2016 \$9/34 -Pays d'Oc, FRA
Light, crisp with a strawberry finish; complex undertones of rose water and honeydew

KIM CRAWFORD, ROSÉ 2017 \$10/38 -Marlborough, NZ
Soft, hints of strawberry, watermelon and light fruity aromas

WHITES

SYCAMORE LANE CHARDONNAY \$8/\$30 (HOUSE) -Napa Valley, CA
Light-bodied with a smooth mouth feel, hints of pineapple and various tropical fruits

JOEL GOTT, UNOAKED CHARDONNAY 2016 \$10/38 -Santa Barbara, CA
Aromas of melon, pineapple and stone fruit, hints of lemon

ROBERT MONDAVI, FUME BLANC 2015 \$10/38 -Napa Valley, CA
Zesty tangerine with crisp Asian pear, light wafts of wild fennel and thyme

ECHO BAY, SAUVIGNON BLANC \$9/\$34 -Marlborough, NZ
Light-to-medium body with dried mango, guava, reduced lime, green apple and white balsamic

SPECIALTY COCKTAILS*

HUSKY MANHATTAN \$12
Maker's Mark, Sweet Vermouth, Aromatic Bitters, Orange, Demerara

MAN'S BEST FRIEND \$12
Jameson Caskmates IPA, Ginger Beer, Angostura Bitters

BLUE HEELER MOJITO \$12
Bacardi Limón, Lavender Syrup, Lime Juice, Blueberry Purée, Demerara

BEST IN SHOW ROSE \$12
Grey Goose, Rosé, Rose Syrup, Strawberry Purée, Lime Juice

CUCUMBER MULE \$11
Effen Cucumber, Cucumber, Lime Juice, Demerara, Ginger Beer

GOLDEN RELIEVER MARGARITA \$12
Patrón Silver, Grand Marnier, Lime Juice, OJ

THE PITBULL \$12
Bulleit Bourbon, Dry Vermouth, Aromatic Bitters, Demerara

FROZEN JACK \$11
Jack Daniel's, Cola

FROZEN MULE \$11
Deep Eddy Vodka, Fresh Lime Juice, Demerara

FROSÉ \$10
Red Wine, Fresh Lemon Juice, Strawberry, Passion Fruit, Black Cherry Purée

MASTIFF MULE \$65
35oz, Effen Vodka, Ginger Beer, Lime Juice, Simple Syrup
MINIMUM 3 GUESTS PER DRINK

BIG ASS BROMOSA \$20
35oz, Ketel One Peach & Orange Blossom, Shock Top, OJ • LIMIT 2 PER PERSON



THE DOG HOUSE

COPPER \$10
Patrón, Mango Purée, Ginger Beer

ROSE \$10
Avión, Strawberry Purée, Ginger Beer

GIGI \$10
Ketel Cucumber & Mint, Blueberry Purée, Ginger Beer

DAISY \$10
Casemigos, Triple Sec, Lime Juice, Sprite, Ginger Beer

Fresh and fruity, lovely citrus notes, ripe pear, hints of mint, great minerality, medium body, smooth and elegant

BUBBLES

RUFFINO PROSECCO \$10/\$38

-Tuscany, Italy

A fruity and fragrant wine that pairs beautifully with brunch

CHANDON SWEET STAR SPLIT \$12

-Napa Valley, California

Semi-sweet sparkling with flavors of pear, gold apple, nectarine and ruby grapefruit

CHANDON ROSÉ SPLIT \$12

-Napa Valley, California

Dry sparkling rosé with essence of fresh watermelon, ripe strawberry and cherry



"winemeraner"

KINGSTON \$10

Belvedere, Blue Curacao, Red Bull Tropical

BENSON \$10

Absolut Elyx, Lemon Juice, Strawberry and Mango Purée, Red Bull Tropical

THE DUDE \$10

Jim Beam, Peach Purée, Lemon Juice, Demerara, Peach Schnapps, Sprite

TIMBER \$10

Ambhar Silver, Kiwi, Demerara, Pressed

ENZO \$10

New Amsterdam, Blackcherry Purée, Blackberry, Cranberry

NALA \$10

Stoli, Passion Fruit Purée, Pressed

BLUE \$10

Absolut Lime, Pepsi, Grenadine

BACKYARD

CANNED BEER, CIDER & WINE

TALL BOYS - 16oz

HEINEKEN \$6 Pale Lager / 5% ABV

-Heineken International Brewing Co. Amsterdam, NED
Super-inoffensive quality lager

LONE STAR \$5 American Pale Lager / 4.65% ABV

-Pabst Brewing Co. Ft Worth, TX
Hearty grains, full natural flavor

PBR \$5 American Style Lager / 4.7% ABV

-Pabst Brewing Co. Milwaukee, WI

DRAFT BEER 16oz / 35oz*

Keep our mug, double your price

312 URBAN WHEAT \$7/14 American Pale Wheat Ale / 4.2% ABV

-Goose Island Beer Co. Chicago, IL
Crisp unfiltered light Ale

ALL CALL \$7/14 Kölsch / 5.0% ABV

-Lakewood Brewing Co. Dallas, TX
Bright aroma slightly fruity with a clean finish

ANGRY ORCHARD \$7/14 Hard Apple Cider / 4.0% ABV

-Boston Beer Co. Walden, NY - Bright crisp apple flavor

BACKYARD BOCK \$6/12 American Style Amber Lager / 4.9% ABV

-Ziegenback Brewing Co. Houston, TX
Blended hops and malty sweetness

BLUE POINT MACHO MUCHACHO \$7/14 American Pale Lager / 5.5% ABV

PBR EASY \$5 American Light Lager / 3.8% ABV
-Pabst Brewing Co. Milwaukee, WI
American and European hops, easy and light

SHINER LIGHT \$5 Texas Light Blonde Ale / 4.2% ABV
-Shiner Brewing Co. Shiner, TX
Light blonde with only 99 calories

TEXAS LAGER 19.2oz \$7 Lager / 4% ABV
-Community Brewing Co Dallas, Texas
Light and crisp hops with a golden finish

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BLOOD ORANGE CIDER \$6 Cider / 6% ABV
-Bishop Cider Co. Dallas, TX
Blood orange blast of flavor, sweet finish

CRACKBERRY CIDER \$6 Cider / 6% ABV
-Bishop Cider Co. Dallas, TX
Perfect pairing of cranberry and blackberry

FULL TANG IPA \$6 Tangerine IPA / 7.2% ABV
-Revolver Brewing Co Fort Worth, TX
American IPA brewed with tangerine peel and multiple hops

LOCAL BUZZ \$5 Honey-Rye Golden Ale / 5.2% ABV
-Four Corners Brewing Co. Dallas, TX
Local honey, clean floral spicy finish

NEATO BANDITO \$6 Imperial Mexican Style Lager / 6% ABV
-Deep Ellum Brewing Co Dallas, TX
Light in color but big in flavor

OAK CLIFF SEASONAL \$7
-Deep Ellum Brewery Co. Dallas, TX

OG CIDER \$6 Cider / 6.2% ABV
-Bishop Cider Co. Dallas, TX
Light crisp apple cider with sweet finish

ROSÉ ALL DAY \$10 French Rose / 12.5 ABV
Pays d'Occ, FRA
Light and crisp with a strawberry finish, complex with undertones of rose water and honeydew

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BOTTLED BEER

Bud Light \$5
Budweiser \$5
Corona \$6
Corona Light \$6
Dos Equis \$6
Coors Light \$5
Michelob Ultra \$6
Miller Lite \$5
Shiner Seasonal \$6
Stella Artois \$6



BUCKET-O-BEER (6 BEERS)

Domestic \$28
Import / Craft \$33



Infused with agave nectar and Amagansett sea salt

BUD LIGHT \$5/10 Light Pale Lager / 4.2% ABV
-Anheuser-Busch, St. Louis, MO
Brewed using a blend of premium aroma hop varieties

BUDWEISER \$5/10 American Style Pale Lager / 5.0% ABV
-Anheuser-Busch, St. Louis, MO
Lagered with beechwood chips

COMMUNITY MOSAIC IPA \$7/14 American IPA / 8.6% ABV
-Community Beer Co. Dallas, TX
Caramel sweetness, hefty bitterness and balanced malt complexity

DALLAS BLONDE \$7/14 American Blonde Ale / 5.2% ABV
-Deep Ellum Brewing Co. Dallas, TX - Citrusy and floral American hops

DEEP ELLUM IPA \$7/14 American India Pale Ale / 7.0% ABV
-Deep Ellum Brewing Co. Dallas, TX
Pine tropical fruits, solid malt backbone with a pleasant bitter finish

DOS EQUIS LAGER \$6/12 Mexican Lager / 4.2% ABV
-Cuscutémoc Moctezuma Brewery, Monterrey, MEX
Light bodied malt flavored lager

ESTRELLA JALISCO \$7/14 Mexican Pilsner Pale / 4.5% ABV
-Grupo Modelo, Mexico City, MEX
Premium pilsner that pours with a pale golden color

FIREMAN'S #4 \$7/14 American Blonde Ale / 5.1% ABV
-Real Ale Brewing Co. Blanco, TX
Smooth malt and zesty hops

GUINNESS \$6/12 Irish Dry Stout / 4.2% ABV
-Diageo, Dublin, IRE - Rich and creamy roasted barley

KILT LIFTER \$7/14 Scottish Style Ale / 6% ABV
-Four Peaks Brewing Co. Tempe, AZ
Full-bodied ale, pronounced flavors of caramel and roasted barley

LAGUNITAS IPA \$7/14 India Pale Ale / 6.2% ABV
-Lagunitas Brewing Co. Chicago, IL
Bold citrus piney aroma with lush honey and caramel malt

LAKEWOOD LAGER \$7/14 Vienna Lager / 4.6% ABV
-Lakewood Brewing Co. Dallas, TX
Subtle caramel aroma, coppery pour with light malty sweetness

MICHELOB ULTRA \$5/10 Light American Lager / 4.2% ABV
-Anheuser-Busch, St. Louis, MO
Finest barley malt and select grains, light crisp taste

MILLER LITE \$5/10 American Style Pilsner / 4.2% ABV
-Miller Brewing Co. Milwaukee, WI
Smooth body with a crispy, clean, dry finish

MODELO ESPECIAL \$6/12 Pale Lager / 4.5% ABV
-Grupo Modelo, Mexico City, MEX - Slightly sweet crisp finish

REVOLVER BLOOD & HONEY \$7/14 American Pale Wheat Ale / 7.0% ABV
-Revolver Brewing Co. Granbury, TX
Brewed with blood orange peels, honey and spices

SAMUEL ADAMS SEASONAL \$7/14
-Boston Beer Co. Boston, MA

BUTNER ROCK \$7/14 Pale Lager / 4.4% ABV

beer! beer!
beer!

Shiner Seasonal \$6
Stella Artois \$6

BUCKET-O-BEER (6 BEERS)

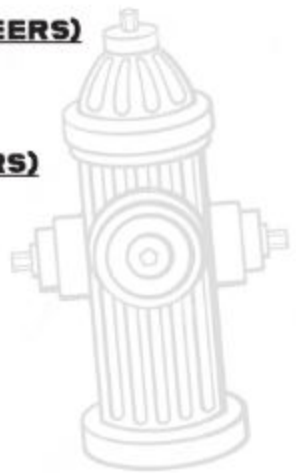
Domestic \$28
Import / Craft \$33

PAIL-O-BEER (12 BEERS)

Domestic \$56
Import / Craft \$66

PONY KEG

Bud Light \$300
Michelob Ultra \$350
Modelo \$350
Shiner Bock \$350
Dos Equis \$350



-Grupo Modelo, Mexico City, MEX - Slightly sweet crisp finish

REVOLVER BLOOD & HONEY \$7/14 American Pale Wheat Ale / 7.0% ABV
-Revolver Brewing Co. Granbury, TX
Brewed with blood orange peels, honey and spices

SAMUEL ADAMS SEASONAL \$7/14
-Boston Beer Co. Boston, MA

SHINER BOCK \$7/14 Bock Style / 4.4% ABV
-Spoetzl Brewery Co. Shiner, TX
Rich roasted barley malt, light style dark beer

SHOCK TOP \$7/14 Witbier / 5.2% ABV
-Anheuser-Busch, St. Louis, MO
Belgian style wheat ale, orange, lemon, lime and coriander spice

***35oz BEERS AVAILABLE UNTIL 10PM**



1.29.19

BACKYARD

CONTACT INFO

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✉️ INFO@BACKYARDDTX.COM

FOLLOW US

