



Let's get it starters- Let the nourishing begin

Doppelbock

**Pulled Pork Sliders**

Melts in your mouth mini burgers

Pale Ale

**Ceviche**

Served on a grill sweet potato terrine

Witte

**Grilled shrimp**

Served with your choice of Chef Sauces

Blonde Ale

**Grilled Portobello and Zucchini Sticks**

Healthy finger food marinated with cool Blue cheese Dip

Double Stout

**BBQ chicken wings**

Served with cool Blue Cheese Dip

Brown Ale

**BBQ Chicken Summer Rolls**

\*Also available vegetarian

Pilsner

**Fusion Fries**

Choice of three flavors of fusion:

- Backyard BBQ
- Sweet and Spicy
- Smoked mozzarella

**Vegetables & Sides**

- Macaroni and Cheese \*
- Creamed spinach \*
- Smashed garlic potatoes \*
- Fusion Fries (1 Flavor) \*
- Sweet Potato Fries \*
- Baked Beans \*
- White Rice \*
- BBQ Fried Rice \*
- Grilled Zucchini \*
- BBQ Portobello's \*
- Crisp Coleslaw \*
- Potato Salad \*
- Corn Muffins (2 pieces) \*
- Biscuits (2 pieces)

At Backyard we love craft beer and are excited to offer our guests an alternative to the typical mass marketed beer.

Each item on our menu has been carefully paired with a thoughtfully selected craft beer to bring out the true flavor in each dish.

The beers we serve have been produced in small batches by small businesses which have passion and commitment to creating a quality batch of beer each time.

Their dedication to the skill of brewing forms the basis of the craft beer movement today.

Look at the beer strip next to each item to see our expert recommendation on the style of beer that best matches

## Veggie- backyard garden

Blonde Ale

### **Grilled BBQ soy steak**

*Soy meatless cutlets served with your choice of two sides*

Pilsner

### **Sautéed meatless steak and Broccoli**

*Home-style soy cubes sautéed with your choice of Chef's Sauce on a bed of rice*

Witte

### **Backyard BBQ's chopped salad**

*Served with gruyere roasted tomatoes & BBQ vinaigrette*

Blonde Ale

### **Classic Caesar Salad**

Add Chicken breast

Add BBQ Chicken

Fruit

### **BBQ shrimp salad**

*Roman Hearts w/roasted tomatoes*

## Fish- Pool Side

Larger

### **Grilled Salmon**

*Salmon fillet basted in your selection of Chef's signature sauces cooked to a melt in your mouth perfection served on a bed of rice*

Pale Ale

### **Creole Shrimp**

*Grilled Shrimp with lightly breaded with our Cajun-seasoned cornmeal served on a bed of rice*

Lager

### **Signature sweet water Catfish**

*Buttermilk breaded Catfish deep fried to a golden crisp Chef's signature special spicy sauce served on a bed of rice*

## Chicken- no sun for this white meat

Pilsner

### **Backyard's Fried chicken- Signature delight**

*Boneless Chicken breast seared in our Chef's signature sauces*

IPA

### **Sweet Soy grilled Chicken**

*Invigorating sweet soy marinated char-grilled chicken breast served on a bed of rice*

## Pork & Beef- our meat has lounged in the lawn chair to perfect temperature

Double Stout

### **Short Rib**

*1 Lb short rib slowly smoked to perfection*

Doppelbock

### **USDA 10 Ounce Skirt Steak**

*10 oz skirt steak, grilled, and served with our signature lemon parsley sauce*

Brown Ale

### **Un-like any Beef Brisket**

*Extreme marinated Beef Brisket smoked for a full day accented*

Brown Ale

### **Roasted pulled pork**

*Five spiced barbequed pork pulled to perfection served on a roll*

Double Stout

### **Backyard Beef Burger**

*1/3 lb Grade A hand formed ground beef*

Double Stout

Chocolatey and rich full bodied beer captures the meat smoky flavor

## Ribs are in season

**Backyard Pork Ribs** Large, lean, savory and smoked for the longest with the perfect combination of rub, smoke, and tenderness

**The Neighbors Baby Back Ribs** Our leanest ribs dry rubbed and full of flavor

**The Jones's Big Beef Ribs** Our big boned ribs with incredible meat

### **Block Party Rib Combination**

**Individual** (2 Backyard, 2 Neighbors, 1 Jones's)

**A Pair** (4 Backyard, 4 Neighbors, 2 Jones's)

## Backyard BBQ Sauces

- **Sweet & Tangy**  
Our signature sauce
- **Carolina based**  
Vinegar, brown sugar and mustard based
- **Southern Texas Handle**  
Classic tomato based goodness
- **We're not in Kansas, but we're close**  
Hand picked herbs and spices

## Chef's Signature Sauces

- **Hellion**  
There is some kick in this one
- **Cilantro lime**  
Like putting a margarita in a sauce
- **Teriyaki Ginger**  
We are putting Asia in our backyard
- **Sweet, Spicy & Tangy**  
Add a little kick to our signature sauce