

Backroads Pub and Grill

13717 S Route 30 60544-5527 · +18157336054 · Updated: Jan 14, 2026

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PUB ESSENTIALS 14

SOUTHERN FRIED CHICKEN TENDERS \$13.00

5 Chicken Tenders Cooked to a Juicy, Golden Brown, Get Them Shaken In One of Our Signature Sauces, Served with a Heaping Portion of Fries

ANGRY SHRIMP \$14.00

Yes, we have the Angry Shrimp! Cooked to a Golden Brown and Tossed in Our Bonfire Sauce. No Need for any Dipping Sauce. They Scream for Themselves

CRAZY CURDS \$13.00

Breaded and Cooked to a Golden Brown, Served with Your Choice of Ranch or Salsa Ranch

NACHOS OR TOTCHOS \$16.00

We Will Pile And Layer It High with Our House Made Chili, White Cheddar Queso, Lettuce, Pico De Gallo, Jalapenos, Sour Cream, and Guacamole

PULLED PORK, CHICKEN OR STEAK QUESADILLA AVAILABLE OPTIONS

Your Choice of Pulled Pork, Chicken or Steak Smothered in Monterey Jack Cheese \$13.00
Steak: \$2.00

BIG ARSE PRETZEL \$21.00

1.5 Pound Behemoth of a Pretzel Served with Beer Cheese, Honey Mustard, and Arse Sauce (Creamy Parmesan Buffalo Sauce)

COUNTRY FRIED GREEN BEANS \$13.00

Battered and Breaded Green Beans, Fried to a Golden Crisp and Served with Our Very Own Stacs Sauce

LOADED BACKROADS BARRELS \$15.00

Our Scrumptious Potato Barrels Stuffed with Cheese, Sour Cream, Bacon and Chives. Served with Sour Cream and Beer Cheese for Dipping

REUBEN ROLLS \$15.00

Dippable Irish Classic Loaded into a Hand Rolled Shell. Accompanied with Horseradish Sauce and Thousand Island for Dipping

PHILLY ROLLS \$15.00

Our Very Own Down South Philly Stuffed into our Hand Rolled Shells. Served with White Queso and Marinara

BLASTIN' BBQ FRIES \$15.00

Our Very Own Colossal Crisp Fries Mounded with Pulled Pork, Choice Of BBQ, Melted Cheese Blend and Topped with Our Salsa Ranch, Garnished with Fresh Green Onions

BACKROAD MINI’S	\$16.00
Over a Half Pound of Grass Fed Beef Sliders with American Cheese and Served with the Best Fries in Town!	
WINGS	\$16.00
8 Jumbo Wings Exploding with Flavor	
WING SAUCES:	
From No Heat to Extreme Heat Garlic Parmesan, BBQ, Buffalo, Chipotle Garlic, Bonfire, Spicy BBQ, Tangy Asian, Mango Habanero and Inferno. DRY RUB – FRANK’S RED HOT	

BACKROADS BURGER BARN 23

STEPS TO HELP BUILD YOUR PERFECT BURGER

#1 PICK A BURGER Design #2 PICK A PROTEIN Beef Wagyu Beef (\$4) Brat Patty Pork & Beef Chicken Turkey Beyond Burger (\$1) #3 PICK A BUN Brioche Lettuce Pretzel (\$.50) Ciabatta (\$.50) GF (\$3) Waffle (\$2) Stuffed Grilled Cheese (\$3) ALL HALF POUND HANDCRAFTED BURGERS ARE SERVED WITH FRIES!

THE BACKROAD	\$17.00
Smoked Gouda, Pulled Pork, Applewood Bacon, Sautéed Onions and House Made BBQ	

THE BOUJEE BURGER	\$19.00
Half Pound Australian Wagyu Patty, Homemade Fig Jam, Red Wine Sauteed Onions, Super White Cheddar Cheese and Topped with our House Made Garlic Aioli	

THE STACS	\$16.00
Sharp White Cheddar Cheese, Sauteed Diced Pickles, Onions, Bacon on a Bed of Lettuce, Tomato and Stacs Sauce	

THE DECISION IS YOURS	\$18.00
Two Stuffed Grilled Cheese Sandwiches as the Bun, Chipotle Mayo, Mac N Cheese, Shredded Lettuce, American Cheese and Tomato	

THE CHEESE HEAD	\$17.00
House Made Brat Patty. Super Sharp Cheddar Cheese, Monterey Jack and Smoked Gouda, Lettuce, Tomato, Red Onion and House Made Chipotle Ranch	

DAM THAT’S HOT	\$16.00
Pepper Jack Cheese, Sautéed Jalapeno, Habanero, Sweet Pepper, Sautéed Onions, Sliced Pork Belly, House Made Reaper Mayo, Lettuce and Tomato	

THE YELLOWSTONE	\$18.00
Our Twist on a Cowboy Burger. Blackberry Habanero BBQ, Applewood Bacon, White & Yellow Cheddar Cheese, Crispy Onions, Whipped Cream Cheese and Crisp Shredded Lettuce.	

THE RIO BRAVO	\$18.00
Monterey Jack, Sharp Cheddar, Caramelized Onions, Guacamole, Fried Jalapenos, and Topped Off with a Chipotle Mayo Drizzle	

TOMMY WANT WINGY	\$19.00
Buffalo Marinated Shredded Chicken, Monterey Jack Cheese, Mango Pico De Gallo, Shredded Lettuce and Finished with a Drizzle of Creamy Ranch and Buffalo Sauce.	

THE BOURBON BARREL	\$17.00
Super Sharp Cheddar Cheese, House Made Bourbon Glaze, Applewood Bacon, Shredded Lettuce and topped off with Sautéed Onions	

THAT’S MY JAM	\$16.00
Smoked Gouda, Sharp Cheddar, Chunky Peanut Butter Sauce, Peppered Bacon and Drizzled with a Tangy Strawberry Jam	
THE 3AM COUNTRY BRUNCH	\$20.00
Our Handmade Pork & Beef Patty Topped with American Cheese, Baby Cakes, Applewood Bacon, Fried Bologna, Hearty Sausage Gravy, Fried Egg on a Bed of Shredded Lettuce and Stacs Sauce. Finished with a Drizzle of Cuban Mustard.	
THE GET LEI’D	\$17.00
Swiss Cheese, Grilled Pineapple, Mango Pico De Gallo, Shredded Lettuce and Drizzled with our Hawaiian Zing Sauce. Served with your Very Own Hawaiian Lei	
MARY HAD A LITTLE LAMB	\$20.00
Our play on a Greek Gyro. Topped with Greek Feta Cheese, Heaping Portion of Kronos Gyro Meat, Diced Tomatoes & Onions on a Bed of Tzatziki Sauce and Sliced Red Onion.	
THE SHROOMER	\$16.00
Swiss, Mushrooms, Sautéed Onions, Mayo and Shredded Lettuce	
THE YOU’RE MY BOY BLUE	\$17.00
Melted Blue Cheese, Peppered Bacon, Salsa Ranch, Lettuce, Tomato and Onion	
THE SEXY HABANERO	\$17.00
House Made Mango Habanero Jam, Applewood Bacon, Sautéed Onions, Shredded Lettuce, Philly Cream Cheese and Drizzled with Our Chipotle Ranch	
THE ARSE	\$14.00
We Spent a Lot of Time Thinking About This Stuff, But if You Know Better, We Will Make it Your Way!!!	
PROTEIN TOPPERS	
Fried Egg, Peppered Bacon, Applewood Bacon, Brisket, Pulled Pork, Italian Beef, Pork Belly, Chili	
VEGGIES	
Pico De Gallo, Cole Slaw, Sauerkraut, Sautéed Red Pepper, Lettuce, Avocado, Tomato, Onion, Sautéed Onions, Pickled Jalapeno, Pickle Chips, Habanero Pepper Mix, Giardiniera, Sautéed Mushrooms, Red Wine Onions, Fried Jalapeno	
CHEESES	
American, Sharp Cheddar, Monterey Jack, Sharp White Cheddar, Smoked Gouda, Beer Cheese, Swiss, Pepper Jack, White Nacho Cheese, Mozzarella, Whipped Cream Cheese, Merkits Cheddar	
SAUCES	
Stacs Sauce, Chipotle Mayo, Reaper Mayo, BBQ, Spicy BBQ, Marinara, Horsey Sauce, Roasted Garlic Aioli, Ranch, Blue Cheese, Thousand Island, Bourbon Glaze, Mango Habanero Jam, Cuban Mustard, Sour Cream, Bonfire, Salsa Ranch	

SALADS 6

COBB SALAD	\$16.00
Mixed Greens, Tomato, Crisp Bacon, Hard Boiled Egg, Avocado, Green Onions, Blue Cheese Crumbles, Your Choice of Grilled or Crispy Chicken and Ranch Dressing Make it a Buffalo Salad – Just ask your server	

WEDGE	AVAILABLE OPTIONS
Crisp Iceberg Wedge Topped with Ranch Dressing, wBlue Cheese Crumbles, Bacon, Diced Tomatoes and Sprinkled with Green Onions	\$11.00
	Salad SUB: \$4.00
	SIDE: \$6.00
	FULL: \$11.00

TACO SALAD	\$15.00
Our House Made Taco Shell stuffed with Taco Meat, Mixed Cheese, Lettuce, Pico De Gallo and Salsa Ranch Dressing. Finished off with Sour Cream and a Drizzle of Avocado Crema!	

SOUTHWEST SALAD	\$16.00
Mixed Greens Tossed with Roasted Corn Pepper Mix, Mango Pico, Salsa Ranch, and Mixed Cheese Tortilla Strips. Served with Chipotle Ranch Drizzle. Your Choice of Grilled or Crispy Chicken House	

CAESAR SALAD	AVAILABLE OPTIONS
	Salad SUB: \$4.00
	SIDE: \$6.00
	FULL: \$11.00

DRESSING
RANCH, BLEU CHEESE, THOUSAND ISLAND, BALSAMIC VINAIGRETTE, RASPBERRY VINAIGRETTE, DIJON HONEY MUSTARD, SALSA RANCH AND CHIPOTLE RANCH

SANDWICHES / WRAPS 7

BACKROADS BRISKET	\$17.00
Hearty of Hearts Right Here. Loaded with our Slow Cooked Brisket, Sliced Pork Belly, Slathered with Merkts Sharp Cheddar Cheese Spread, Cole Slaw and Drizzled with Our House Made BBQ. Served on a Ciabatta Bun	

BUFFALO CHICKEN WRAP	\$15.00
Wrapped in our Sun Dried, Tomato Basil Tortilla. Stuffed with Shredded Lettuce, Pico de Gallo, Bleu Cheese Crumbles, Ranch and Buffalo Chicken, Shredded Chicken or Crispy Chicken	

NASHVILLE HOT CHICKEN SANDWICH	\$15.00
Breaded Chicken, Pickles, Nashville Sauce, Lettuce. Tomato and Pepper Jack Cheese. Be a MacDaddy and top it with Our Mac \$1.00	

PULLED PORK SANDWICH	\$14.00
Handmade Pulled Pork, Piled High with Your Choice of BBQ or Keep it Dry and Drizzle Your Favorite Sauce Over the Top. Topped with Cole Slaw	

DOWN SOUTH PHILLY	\$15.00
Beefy Beef topped with Sautéed Onions, Red Peppers and Mushrooms. Smothered with Creamy Cheeses	

DEEP DOWN SOUTH CUBAN	\$15.00
Our Southern Twist Mixed with a Traditional Cuban Sandwich – Cuban Ham, Pulled Pork, Cuban Mustard, Pickles and Swiss Cheese	

REUBEN	\$15.00
Corned Beef Layered with Sauerkraut, Swiss Cheese, Thousand Island and Smacked Between Two Slices of Marbled Rye. Served with Fries	

GET YOUR EAT ON 8

DUBLIN ROUNDABOUTS AND GRAVY

\$19.00

Tender Filet Beef Tips Smothered in our Brown Gravy, and Laid Upon a Bed of Piping Hot Mashed Potatoes, Next to a Mound of Green Beans. Umm, So Good!

PENNE ALLA VODKA WITH CHICKEN

AVAILABLE OPTIONS

Freshly Grilled Chicken Upon a Bed of Penne Pasta and Tossed in a Creamy Vodka Sauce That Will Warm You All Over.
Sprinkled with Parmesan, Diced Tomatoes and Green Onions

\$18.00
Sub Angry Shrimp:
\$7.00

FISH AND CHIPS

\$15.00

Beer Battered Cod Cooked to a Golden Brown. Served with Fries (“Chips”) and Coleslaw. Comes with a Side of Tartar Sauce and Malt Vinegar Upon Request

LOCO MOCO

\$19.00

Hawaiian Classic Comfort Food. Our Savory 12oz Burger Sits Atop a Heaping Bed of Southern Rice and Mixed Cheeses. Then topped with Roasted Beef Gravy and Two Fried Eggs. Finished Off with Green Onion Garnish. Served with Our Luscious Cole Slaw, Cheddar and Jack Cheeses. Topped with Your Choice of BBQ. Served with Southern Rice and Backroads Elote

CHICKEN TACOS

\$16.00

Shredded Lettuce, Jack and Cheddar Cheese and Topped Off with Freshly Diced Pico De Gallo. Served with Southern Rice and Backroads Elote. ALL TACOS ARE SERVED ON FLOUR TORTILLAS

PULLED PORK

\$16.00

BRISKET TACOS

\$18.00

Served with Our Luscious Cole Slaw, Cheddar and Jack Cheeses. Topped with Your Choice of BBQ. Served with Southern Rice and Backroads Elote. ALL TACOS ARE SERVED ON FLOUR TORTILLAS

FISH TACOS

\$16.00

Loaded with Beer Battered Cod and Topped off With Cole Slaw, Jack and Cheddar Cheese, Mango Pico De Gallo and Chipotle Ranch. Served with Southern Rice and Backroads Elote. Sub Angry Shrimp \$7 ALL TACOS ARE SERVED ON FLOUR TORTILLAS

BACKROADS SIDES

6

STEAMED BROCCOLI

\$4.00

GREEN BEANS

\$4.00

MASHED TATERS W/ GRAVY

\$4.00

FRIES

\$4.00

SOUTHERN RICE

\$4.00

ROASTED FUJI APPLES

\$4.00

PREMIUM SIDES

6

BABY CAKES

\$5.00

TATER TOTS

\$5.00

SWEET POTATO FRIES	\$5.00
ONION PETALS	\$5.00
MAC & CHEESE	\$5.00
BACKROADS ELOTE	\$5.00

SOUPS 4

CHILI	AVAILABLE OPTIONS
	BOWL: \$7.00
	CUP: \$5.00
CHICKEN IN CREAMED WILD RICE	AVAILABLE OPTIONS
	BOWL: \$6.00
	CUP: \$4.00
SOUP OF THE MONTH	AVAILABLE OPTIONS
	BOWL: \$6.00
	CUP: \$4.00
SUB SOUP	\$3.00

THE WEE ONES 5

MAC N CHEESE	\$7.00
CHEESE PIZZA	\$7.00
CHICKEN TENDERS	\$7.00
KID CHEESE BURGER	\$7.00
GRILLED CHEESE	\$7.00

BEVERAGES 2

TEA'S
UNSWEET, SWEET AND WILDBERRY
SODA
COKE, DIET COKE, ROOT BEER, SPRITE, MR. PIBB, GINGER ALE AND LEMONADE