

Backyard Kitchen & Tap

832 Garnet Ave 92109-2726 · +18582637850 · Updated: Jan 14, 2026

[View online menu](#)



VODKA 5

Ciroc	\$325.00
Peach, Mango, Watermelon	
Titos	\$350.00
Ketel One	\$375.00
Grey Goose	\$400.00
Belvedere	\$400.00

WHISKEY 5

Jack Daniels	\$275.00
Jameson	\$300.00
Bulleit Bourbon	\$325.00
Crown Royal	\$350.00
Makers Mark	\$375.00

TEQUILA 6

Don Julio	\$350.00
Blanco, Reposado, Añejo	
Patrón	\$350.00
Blanco, Reposado, Añejo	
Don Julio 70	\$400.00
Don Julio 1942 Primavera	\$600.00
Don Julio 1942	\$700.00
Don Julio 1942 Magnum	\$1,500.00

CHAMPAGNE 7

Chandon	\$125.00
Moët & Chandon Imperial Brut	\$200.00
Veuve Clicquot	\$250.00
Veuve Clicquot Rosé	\$275.00
Moët & Chandon Imperial Brut Mag	\$375.00
Dom Perignon	\$500.00
Dom Perignon Luminous	\$700.00

FEATURED DRINKS ⁴

Bucket of Water (6)	\$30.00
Bucket of Redbull (6)	\$34.00
Bucket of Truly (6)	\$35.00
Bucket of Beer (6)	\$35.00

LET'S GET IT STARTED ⁵

House Made Guacamole	\$12.00
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Hass avocado, red onion, cilantro, cotija cheese, & sweet drop peppers. Side of house made tortilla chips

BKYD Wings

AVAILABLE OPTIONS

Choice of 2 sauces per order: Buffalo, BBQ, Union dry rub, Sriracha maple, or Thai Chili

10 Wings: \$15.00

20 Wings: \$25.00

Totchos	\$17.00
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Tater tots, carne asada, white cheddar cheese, sour cream, green onion, pickled red onions, jalapeños, house-made salsa & micro cilantro

Molly's Cinnamon Bun	\$7.00
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Fresh baked brioche, cinnamon sugar, cream cheese frosting

Jumbo Bavarian Pretzel	\$14.00
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Roasted jalapeño beer cheese fondue, honey-dijon dipping sauces

MORNINGS BE LIKE ¹⁵

Traditonal Benedict	\$16.00
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Cherrywood bacon, English muffin, hollandaise sauce, farm fresh eggs, paprika dust, country potatoes

Piggy Benedict	\$16.00
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Black forest ham, English muffin, hollandaise sauce, arugula, farm fresh eggs, country potatoes

Birria Benedict	\$16.00
Braised beef, English muffin, hollandaise sauce, farm fresh eggs, onion, cilantro, country potatoes	
Green Omelet	\$15.00
Sauteed asparagus, red onion, arugula, grilled zucchini, feta cheese, egg whites, pesto, a side of country potatoes and choice of toast	
EBC Croissant	\$14.00
Farm fresh scrambled eggs, cherrywood bacon & cheddar cheese. Accompanied by arugula, tomato, fresh made Molly's croissant, and a side of potatoes	
Backyard Breakfast	\$14.00
2 eggs any style, choice of bacon or sausage, choice of toast with butter & jelly, and a side of potatoes	
Avocado Toast	\$14.00
Artisan sourdough, avocado mash, baby arugula, charred cherry tomatoes, bacon lardons, everything bagel spice & a poached egg	
Açaí Bowl	AVAILABLE OPTIONS
Bee pollen, toasted walnuts, toasted coconut, banana, fresh berries & honey drizzle	\$13.00
	Add Peanut Butter:
	\$1.00
Birria Breakfast Burrito	\$18.00
Braised beef, cheddar cheese, peppers & onions, crispy potatoes, pickled red onion, eggs. Served with pico de gallo and guacamole	
Salsa Verde Chilaquiles	\$15.00
Tortilla chips, house made salsa verde, farm fresh eggs, cotija cheese, sour cream, micro cilantro Add carne asada \$6	
Biscuits and Gravy	\$14.00
Handmade cheddar biscuits, 2 eggs any style, bacon & sausage gravy, fresh chives	
Breakfast Burger	\$17.00
8oz patty, bacon, fried egg, bacon & sausage gravy, brioche bun, country potatoes	
Steak & Eggs	\$21.00
Picanha steak, farm raised eggs & compound butter	
Dirty Burger	\$17.00
American cheese, shredded iceberg, pickles, dirty sauce, brioche bun Impossible Patty 1.00 Bacon 2.00 Avocado 2.00	
Chicken & Waffles	\$15.00
Belgian waffle, double breaded chicken, farm fresh eggs, Sriracha maple syrup, scallions	

BRUNCH SIDES 7

Bacon	\$3.00
Sausage	\$3.00
Waffle	\$5.00

Country Potatoes	\$3.50
Toast- Sourdough, Wheat or White	\$3.00
Egg	\$3.00
Side of Fruit	\$4.00

BRUNCH DRINKS 3

Bubble Bottle	\$15.00
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Two juice carafes (brunch time only, 10-3)

Backyard Bloody	\$14.00
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Titos Vodka, Cut Water bloody mary mix, garnished with Citrus, Olives, Celery & Bacon

Champagne Tower	\$50.00
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80oz of champagne served in a tower at your table. Comes with choice of juice.

BKYD SEASONAL COCKTAILS 9

Strawberry Waves Forever	\$14.00
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Strawberry infused Grey Goose, Lemongrass simple syrup, lime

Resting Gin Face	\$14.00
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Bombay Gin, St. Germain, Rosemary simple, lemon, bubble topper

Purple Haze Mai Thai	\$14.00
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Bacardi, Ron zaccapa float, lime, simple, orgeat, Purple foam topper

Mile High Club	\$15.00
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Makers Mark, Aperol, Amaro Blend, Lemon

Mezcalifornia Dreamin'	\$15.00
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Union Mezcal, Chartreuse, lillet blanc, lime, agave, absinthe mist

Bee Better Have My Honey	\$15.00
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Maestro Dobel tequila, honey agave, lemon

Frozen Chi Chi	\$15.00
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Absolute, Coconut cream, Simple, Pineapple

Frozen Titos & Red Bull Coconut Edition	\$15.00
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Frozen Coconut Red Bull Edition, Titos Vodka

Fruity Loopy	\$13.00
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3 Olives Loopy Vodka, Grenadine, Milk, Fruit Loops

BKYD CLASSICS 5

Backyard House Margarita	\$12.00
Cazadores tequila, Backyard orange curacao, lime	
Sandia Picante	\$14.00
Watermelon & jalapeno infused don julio, agave, lime, lemon	
Spicy Margarita	\$14.00
Bell Pepper Cilantro Jalapeno infused Tanteo, Lime, Agave	
White Sangria	\$13.00
White wine, St. Germain, lemon, agave, mixed berries	
Red Sangria	\$13.00
Red wine, St. Germain, lemon, agave, mixed berries, Martini & Rossi Fiero	

DRAFT BEER 18

Bud Light

Pacifico

Coors Light

Stella Artois

Blue Moon

Mango Cart

Alesmith 394

Seasonal Rotating Beer **\$8.00**

Kona Big Wave

805 Blonde

Angry Orchard Cider

Alpine Duet West Coast IPA

Bay City Jucci Gang Double IPA

Elysian SpaceDust IPA

Cali Creamin

Second Chance Fluffy Hazy

Ballast Point Sculpin IPA

Sam Adams Oktoberfest

CANNED BEER SELECTION 11

Heineken Zero ABV 0.0%	\$6.00
Michelob Ultra ABV 4.2%	\$6.00
Corona Extra ABV 4.6%	\$6.50
Miller Lite ABV 4.2%	\$6.00
Truly Tropical Seltzer ABV 5.0%	\$6.50
Twisted Tea ABV 5.0%	\$7.00
Truly Vodka Seltzer ABV 5%	\$8.00
Bucha ABV 6%	\$9.00
Nutrl Hard Seltzer	\$25.00
Buddy Lager ABV 4.6%	\$7.00
Fist Full of Gummies ABV 5%	\$8.00

STARTERS 8

House Made Guacamole	\$12.00
Fresh avocado, cilantro, diced red onion, lime juice, tomato, cotilla cheese, corn tortilla chips	
Fried Pickles	\$12.95
House-made dill pickles with Sriracha ranch	
Totchos	\$17.00
Tater tots, carne asada, white cheddar cheese, sour cream, green onion, pickled red onions, jalapeños, house-made salsa & micro cilantro	
Shishito Calamari	\$14.00
Old Bay flour, chipotle aioli, cocktail sauce, lemon	
Jumbo Bavarian Pretzel	\$14.00
Roasted jalapeño beer cheese fondue & honey-dijon dipping sauces	
Shrimp Taquitos	\$15.00
6 Jumbo shrimp rolled in corn tortilla, chipotle aioli, pineapple pico, micro cilantro	
Three Cheese Mac	
White cheddar, parmesan, cream cheese, bechamel sauce, rigatoni, breadcrumb crust Original 14.00 Pork Belly 17.00 Chicken 17.00 Bacon 16.00	
BKYD Wings	AVAILABLE OPTIONS
Choice of 2 sauces per order: Buffalo, BBQ, Union Dry Rub, Thai Chili, or Sriracha maple. Comes with celery & carrots	10 Wings: \$15.00
	20 Wings: \$25.00

FROM THE GARDEN 2

Avocado Corn Salad **\$15.00**

Roasted corn, avocado slices, black beans, romaine, bok choy, napa cabbage, salsa fresca, tortilla strips, pickled jalapeño, queso fresco, cilantro lime vinaigrette.

Classic Caesar Salad **\$13.00**

Romaine lettuce, brioche croutons, shaved parm, fried capers, anchovy Caesar dressing

CRAFT TACOS 3

Crispy Pork Belly Tacos **\$16.00**

Mango habanero, crispy pork belly, pineapple cucumber salsa, house-made corn tortillas. Side of tater tots.

Beer Battered Fish Tacos **\$17.00**

Fresh cod, lime crema, shredded cabbage, pico de gallo, cotija cheese, micro cilantro, Mexican rice and pinto beans

Birria Tacos **\$17.00**

Braised beef, onion, cilantro, radish, pickled red onion, diablo salsa. Side of Spanish rice. Add Quesabirras 2.00

BACKYARD FAVORITES 8

Birria Grilled Cheese **\$17.00**

Beef birria, toasted sourdough, mozzarella cheese, red onion, cilantro, birria broth

Dirty Burger **\$17.00**

8oz beef patty, American cheese, shredded iceberg, pickles, dirty sauce, brioche bun Impossible Patty 1.00 | Bacon 2.00 | Avocado 2.00

Fish & Chips **\$17.00**

South African haddock, Backyard beer batter, Old Bay french fries, lemon wedge, cocktail sauce & tartar sauce

Nashville Hot Chicken Sando **\$16.00**

Buttermilk fried chicken, Nashville hot sauce, baby kale slaw, house pickles, garlic aioli, brioche bun

Steak Frites **\$24.00**

8oz New York, Old Bay french fries, nice little salad, housemade chimichurri sauce +Surf & Turf with Creamy Cajun Sauce 6.00

El Cubano **\$16.00**

Telera bread, roasted pork, black forest ham, swiss cheese, mustard aioli, housemade pickles

Cowboy Burger **\$17.00**

8oz beef patty, brioche bun, yellow cheddar, beer battered onion ring, & bbq sauce

Pulled Pork Sando **\$16.00**

Brioche bun, slow cooked pork, housemade bbq sauce, house made pickles, coleslaw mix

SIDES 5

Fries **\$6.95**

Sweet Potato Fries **\$7.95**

Salad **\$5.95**

Kale Slaw **\$3.95**

Tater Tots **\$6.95**

BACKYARD SEASONAL COCKTAILS 9

Strawberry Waves Forever **\$14.00**

Strawberry infused Grey Goose, Lemongrass simple syrup, lime

Resting Gin Face **\$14.00**

Bombay Gin, St. Germain, Rosemary simple, lemon, bubble topper

Purple Haze Mai Thai **\$14.00**

Bacardi, Ron zaccapa float, lime, simple, orgeat, Purple foam topper

Mile High Club **\$15.00**

Makers Mark, Aperol, Amaro Blend, Lemon

Mezcalifornia Dreamin' **\$15.00**

Union Mezcal, Chartreuse, lillet blanc, lime, agave, absinthe mist

Bee Better Have My Honey **\$15.00**

Maestro Dobel Tequila, honey agave, lemon

Frozen Chi Chi **\$15.00**

Absolute, Coconut cream, Simple, Pineapple

Frozen Titos & Red Bull Coconut Edition **\$15.00**

Frozen Coconut Red Bull Edition, Titos Vodka

Fruity Loopy **\$13.00**

3 Olives Loopy Vodka, Grenadine, Milk, Fruit Loops

BACKYARD CLASSICS 5

Backyard House Margarita **\$14.00**

Cazadores tequila, Backyard orange curacao, lime

White Sangria **\$13.00**

White wine, St. Germain, lemon, agave, mixed berries

Red Sangria **\$13.00**

Red wine, St. Germain, lemon, agave, mixed berries, Martini & Rossi Fiero

Sandia Picante **\$14.00**

Watermelon & jalapeno infused don julio, agave, lime, lemon

Spicy Margarita **\$14.00**

Bell Pepper Cilantro Jalapeno infused Tanteo, Lime, Agave

LUNCH 9

House Made Guacamole**\$12.00**

Hass avocado, red onion, cilantro, cotija cheese, & sweet drop peppers Side of house made tortilla chips. V/GF

Fried Pickles**\$12.95**

House-made dill pickles with Sriracha ranch

Totchos**\$17.00**

Tater tots, carne asada, beer cheese fondue, sour cream, green onion, pickled red onions, jalapeños, house-made salsa & micro cilantro

Shishito Calamari**\$14.00**

Old Bay flour, chipotle aioli, cocktail sauce, lemon

Jumbo Bavarian Pretzel**\$14.00**

Roasted jalapeño beer cheese fondue & honey-dijon dipping sauces

Shrimp Taquitos**\$15.00**

6 Jumbo shrimp rolled in corn tortilla, chipotle aioli, pineapple pico, micro cilantro

Wings**AVAILABLE OPTIONS**

Choice of sauce per five: Buffalo, BBQ, Union Dry Rub, Sriracha maple, Thai Chili. Comes with celery & carrots

10 Wings: \$15.00

20 Wings: \$25.00

Classic Caesar Salad**AVAILABLE OPTIONS**

Romaine lettuce, brioche croutons, shaved parm, fried capers, anchovy Caesar dressing

\$13.00

Add Chicken: \$5.00

Shrimp: \$6.00

NY Steak: \$10.00

Wrap Your Salad in a Spinach Tortilla:

\$2.00

Dirty Burger**AVAILABLE OPTIONS**

American cheese, shredded iceberg, pickles, Dirty Sauce, brioche bun,, 8 oz beef patty

\$17.00

Impossible Patty: \$1.00

Bacon: \$2.00

Avocado: \$2.00