



THE BACKYARD



shared starters

HUMMUS PLATE 12

pairs well with White Ale / Albariño

house made sun-dried tomato and roasted red bell pepper hummus served with fresh cut garden vegetables and warm flat bread

BURRATA W/ BAGUETTE 14

pairs well with Kolsch / Sauvignon Blanc

burrata topped with marinated cherry heirloom tomatoes and finished with local olive oil served with warm baguette

BACKYARD FRIES 13

pairs well with Pale Ale / Zinfandel

crispy thin sliced steak fries topped with house made beer cheese, slow braised carnitas, and finished with Pico de Gallo

GIANT BAVARIAN PRETZEL 14

pairs well with Hefeweizen / Chardonnay

savory: salted pretzel served with choice of whole grain mustard, yellow mustard, beer cheese or cheese dip

sweet: cinnamon sugar pretzel served with chocolate stout dipping sauce

smaller bites

MAC AND CHEESE 7 sm / 14 lg

pairs well with Amber Ale / Marsanne

Etto pasta tossed in a creamy blend of of Swiss and cheddar cheeses + chicken 4 / steak 5 / shrimp 6

HOT DOG SLIDERS 8

pairs well with Root Beer

a pair of Nathan's famous mini beef hot dogs and buns with house fried kettle chips

WALKING TACOS 6

pairs well with Lager / Viognier

our take on the legendary Frito Pie! Taco Works chips with house made beer cheese topped with carne asada and finished with chipotle sour cream and Pico de Gallo

HOUSE FRIED KETTLE CHIPS OR STEAK FRIES 7

pairs well with Pale Lager / Sparkling Wine

served with house made buttermilk dill ranch

from the garden

COMPRESSED WATERMELON SALAD 7 sm / 13 lg

pairs well with Sour / Rosé

fresh watermelon infused with lavender tossed with pickled red onions, chopped cucumber, and heirloom tomatoes finished with mint, EVO, and sea salt

HOUSE SALAD 7 sm / 13 lg

pairs well with Blonde Ale / Riesling

mixed greens topped with heirloom carrots, chopped cucumber, heirloom tomatoes, and hand torn croutons served with choice of house made balsamic or buttermilk dill ranch dressing on the side + chicken 4 / steak 5 / shrimp 6

from the grill

Served with kosher dill stacker pickles and choice of house fried kettle chips or side salad. Substitute fries for \$2. Add \$2 for gluten-free bun.

SHRIMP PO' BOY 18

pairs well with Light Lager / Pinot Grigio

New Orleans inspired blackened shrimp on a bed of shaved Iceberg lettuce with sliced Roma tomatoes served in a sourdough hoagie roll and drizzled with a house made remoulade

PHILLY CHEESE STEAK

CHICKEN 15 / STEAK 16

pairs well with Double IPA / Syrah

choice of chicken or sirloin grilled with peppers and onions and topped with melted Holey Cow Swiss on a sourdough hoagie roll

BACKYARD BURGER 16

pairs well with IPA / Cabernet Sauvignon

blend of brisket, sirloin, and chuck grilled to order topped with Holey Cow Swiss cheese served on a brioche bun from Edna's Bakery and finished with heirloom tomato jam and spring mix

VEGGIE BURGER 16

pairs well with Brown Ale / Pinot Grigio

pan seared seitan patty served on a brioche bun with pickled red onions, heirloom tomato jam, spring mix, and fire roasted bell pepper

PULLED PORK SANDWICH 15

pairs well with Cider / Grenache

slow braised Kurobuta pork smothered in a sweet and spicy BBQ sauce on a brioche bun with coleslaw and onion straws

BEER BRAT 14

pairs well with Pilsner / Pinot Noir

classic beer brat on a sourdough roll with peppers and onions served with house made ale mustard

street tacos

4" corn tortilla topped with onions and cilantro

and served with Taco Works chips and salsa

pairs well with Mexican Lager / Grenache

CARNE ASADA 4.5

POLLO ASADO 4.5

MUSHROOM 4.5

FISH (GRILLED COD) 5

