

FEEL AT HOME AT THE BACKYARD



Menu

*Open to the Public
No Membership Required to Dine*



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*Call 786-747-4439 to
Reserve a Table*



**5001 NW 104 AVE
DORAL, FL. 33178**

Menu

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STARTERS

Seafood Croquettes

Cod and Potato Croquettes
Roasted Pepper Mayo

\$7

Blistered Shishito Peppers

Blistered Shishito Peppers 🌶️

\$9

Tequeños

Guava Sauce, Tartar Sauce

\$9

Cheese Quesadilla

Cheddar and Jack Cheese
Pico de Gallo, Sour Cream
Add Chicken \$5 | Add Steak \$9

\$10

Chicharrón de Pollo

Peruvian-Style Fried Chicken Bites
Mushroom Ceviche

\$11

Tuna Taco

Spicy Tuna, Crispy Wonton
Sesame Cucumber Slaw, Sriracha Mayo 🌶️

\$11

Chicken Wings

Crispy Fried Wings
Hot Sauce 🌶️
Blue Cheese Dressing

½ DZ ——— \$11

DZ ——— \$18

Beef Empanadas

Chimichurri Sauce

\$12

Masitas de Puerco

Cuban Fried Marinated Pork, Onion
Drizzled with Garlic Mayo

\$14

Spinach & Artichoke Dip

Creamy Spinach and Artichoke Dip
served with Onion Rings and Tortilla Chips

\$12

Caribbean Pork Tostones

Crispy Fried Plantains Rounds topped with
Mojo Pulled Pork, Pickled Red Onion
with Cilantro Jalapeño Sauce 🌶️

\$14

Cottage, Fig & Prosciutto Bruschetta

Toasted Sliced Baguette, Cottage Cheese
Fig Jam, Arugula, Prosciutto
Drizzled with Balsamic Glaze and Basil Oil

\$15

Mediterranean Beef Skewers

Grilled Beef Skewers, Hummus
Tzatziki Sauce, served with Mini Naan Bread

\$15

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18% automatic gratuity distributed to
service staff and sales tax will be
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Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne
illness, especially if you have certain medical conditions.
Please inform your server of any food allergies.



SOUP & SALADS

Soup of the Day \$6

House Salad \$8

Spring Mix, Grape Tomato, Red Onion
Carrot, Cucumber, Balsamic Dressing
Add Chicken \$5 Add Shrimp \$8
Add Steak \$9 Add Salmon \$12

Caesar Salad \$9

Romaine, Homemade Sourdough Croutons
Parmesan Cheese, Caesar Dressing
Small Caesar Salad - \$5
Add Chicken \$5 Add Shrimp \$8
Add Steak \$9 Add Salmon \$12

Wedge Salad \$10

Little Gem Wedge, Crumbled Blue Cheese
Crispy Bacon Bits, Grape Tomatoes, Almonds
Cranberry, Blue Cheese Dressing
Small Wedge Salad - \$5

Avocado Shrimp Salad \$15

Seared Shrimp, Spring Mix, Avocado
Red Onion, Corn, Grape Tomato, Cilantro
Broken Lemon Dressing

SANDWICHES

(all served with fries)

Chicken BLT Wrap \$14

Grilled Chicken Breast
Applewood Smoked Bacon, Lettuce
Tomato, Chipotle Mayo 🌶️ Tortilla Wrap

Mortadella Focaccia \$16

Sandwich

Focaccia, Sliced Mortadella
Cottage Cheese, Tomato
Arugula, Pesto

BackYard Burger \$17

Certified Angus Beef
Aged Cheddar Cheese,
Applewood Smoked Bacon
Lettuce, Tomato
Pickled Red Onion Mayo
Brioche Bun

Steak Club Sandwich \$19

Grilled Steak, Swiss Cheese, Ham
Fried Egg, Applewood Smoked Bacon
Lettuce, Tomato, Green Olive Mayo
Brioche Bun

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ENTREES

Linguine Pasta

\$15

Linguine Pasta, with your choice of:
Marinara, Alfredo, Pesto
Bolognese or Puttanesca sauce

Creamy Tuscan Chicken

\$17

Pan-Seared Chicken Breast
Sun-dried Tomatoes, Spinach Cream Sauce
Choice of Two Sides.

England's Signature Delight Fish & Chips

\$18

Tempura-Battered Haddock Fillet
Fries , served with Tartar Sauce

Chicken Milanese

\$21

Crispy Breaded Chicken Breast, Arugula
Shaved Parmesan, served with
Lemon Parmesan Linguine

Salmon Herb Sauce

\$24

Grilled Atlantic Salmon, Herb Cream Sauce
Choice of Two Sides

Creamy Crab & Shrimp Casserole

\$25

Creamy Crab and Shrimp Casserole
Baked to Golden Brown
served with Chilean Salad

Goulash Stew

\$25

Slow-Simmered Beef in Paprika Stew
Choice of Two Sides

Corvina

\$26

Pan-seared Corvina topped with
Seafood Cream Sauce
Choice of Two Sides

Churrasco

\$29

Grilled Skirt Steak, Chimichurri Sauce
Choice of Two Sides

Parrillada El Gaucho

\$30

Grilled Churrasco, Chicken Breast
Chorizo Argentino, Blood Sausage
Short Rib Asian Cut, Onions, Peppers,
Yukon Potatoes,
served with Chimichurri Sauce



SIDES

Jasmine Rice	\$4
Tostones	\$4
Mashed Potato	\$4
Maduros	\$4
French Fries	\$4
Sweet Potato Fries	\$5
Yuca Fries	\$5
Asparagus	\$5
House Salad	\$5

Don't go hungry.
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with new offers



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KIDS MENU

Kids Mozzarella Sticks \$9

Served with Marinara sauce

Kids Pasta \$9

Marinara or Alfredo Sauce

Add Chicken \$5 Add Steak \$8

Kids Pizza \$9

Pan Pita, Marinara Sauce, Cheese & Pepperoni

Kids Cheeseburger \$12

Cheddar Cheese, Brioche Bun, French Fries

Kids Chicken Tenders \$12

French Fries, Honey Mustard

Hot Beverages

American Coffee	_____	\$3.00
Espresso	_____	\$3.00
Cortadito	_____	\$3.00
Hot Tea	_____	\$3.50
Cappuccino	_____	\$4.00
Caffè Late	_____	\$4.00
Hot Chocolate	_____	\$4.00
Irish Coffee	_____	\$7.00

Water

Sparkling Perrier 330ml	_____	\$3.00
Bottled Water, Still	_____	\$3.50
NDO Still Water Can	_____	\$3.50
NDO Sparkling Can	_____	\$4.00
Sparkling Perrier 500ml	_____	\$4.50



DESSERTS

Churros \$8

Dulce de Leche, Chocolate Sauce

Add scoop of Ice Cream \$3

Arroz con Leche \$8

Creamy Rice Pudding
Caramel Sauce, Churros



Loaded Chocolate Brownie \$9

Vanilla Ice Cream

Signature Cake of the Day \$9

Ask about today's selection

Ice Cream

Ask about today's flavors

1 scoop \$3

2 scoops \$5

Desserts may
contain nuts or
other allergenic
ingredients

BEVERAGES

Juices \$3.00

Apple, Grapefruit, Pineapple, Tomato, Orange

Soda, Fountain \$3.00

Sprite, Coke Zero, Diet Coke, Ginger Ale Orange
Fanta, Tonic Water

Soda, Can \$3.50

Coke, Coke Zero, Diet Coke, Sprite
Diet Sprite, Orange Fanta
Diet Orange Fanta, Ginger Ale, Tonic Water

Hand Crafted Local Beer

Domestic, Imported, and Draft Beers available

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Cocktails

Mango Mojito

*Parrot Bay Mango Rum
Myers's Platinum White Rum*

\$12

Peach Vibe

*Peach Liquor, Vodka
Lime Juice, Simple Syrup*

\$12

Old Fashion

*Dewar's 12 Years, Angostura
Bitters, Sugar*

\$12

Tequila Sunrise

*Pueblo Viejo Reposado Tequila
Orange Juice, Finest Call Grenadine*

\$12

Aperol Spritz

*Aperol, Prosecco
Soda Water, Ice
Orange Slice*

\$12

BackYard Margarita

*Casamigos Tequila, Orange Liqueur
Lime Juice, Agave Nectar, Ice
Lime Wedge, Kosher Salt Glass Rim*

\$12

Gin & Tonic

*New Amsterdam Gin, Tonic Water
Lime Wedge, Ice*

\$12

Caipirinha

Cachaça, Finest Call Simple Syrup, Lime

\$12

Tullamore Dew Irish Whiskey

\$9

Hendrick's Gin

\$10

Diplomático Reserva Exclusiva Rum

\$10

The Glenfiddich 12 Yr.

\$10

Single Malt Scotch

Don Fulano Blanco Tequila

\$11

The Dalmore 12 Yr. Single Malt

\$12

Please drink responsibly

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Wine

Sparkling

	BTG 6oz	BTB
La Marca Prosecco, Italy 750ml		\$38
Triana Sparkling Manzanilla Spritz, Spain		\$38
La Marca Prosecco, Italy Split 187ml	\$9	\$11
Segura Viudas Cava, Spain 750ml		\$36
Segura Viudas Cava, Spain Split 187ml	\$9	\$10
Moët & Chandon Impérial Brut Champagne, France		\$120

White Wine

	BTG 6oz	BTG 9oz	BTB
Ecco Domani, Pinot Grigio, Italy	\$7	\$11	\$35
Gabbiano Pinot Grigio, Italy	\$8	\$12	\$38
J.J. & CO Chardonnay, Mendoza, Argentina	\$9	\$13	\$38
Whitehaven Sauvignon Blanc, NZ	\$11	\$14	\$41
Viu Manent SECRET Sauvignon Blanc, Chile	\$11	\$14	\$41
Italo Cescon Pinot Grigio, Italy	\$7	\$11	\$35
Rombauer Sauvignon Blanc, Sonoma	\$13	\$16	\$44

Rose Wine

	BTG 6oz	BTG 9oz	BTB
The Language of YES, California	\$11	\$14	\$41

Red Wine

	BTG 6oz	BTG 9oz	BTB
Valduero Wood Box, Spain	\$7	\$11	\$35
Durigutti Malbec Reserva, Mendoza, Argentina	\$9	\$13	\$38
Martis Cabernet Sauvignon, California	\$12	\$15	\$43
J.J. & CO Malbec, Mendoza, Argentina	\$9	\$13	\$38
Durigutti Cabernet Franc, Mendoza, Argentina	\$12	\$15	\$43
Franciscan Cabernet Sauvignon, California	\$9	\$13	\$38
Bodega Lanzaga Corriente Tempranillo, Rioja	\$13	\$16	\$44
Cuerno Tempranillo Crianza, Spain	\$13	\$16	\$44
Orin Swift 8 Years In The Desert, Napa Valley, California	\$12	\$15	\$43
Bloodlines Cabernet Sauvignon, California	\$16	\$19	\$48

Cordials | Sweet Wine Port Taylor Tawny, Portugal -- 2.5oz \$10



See our
Happy Hour
Menu

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Brunch



Waffles

\$8

Berries Sauce, Maple Syrup, Whipped Cream

Add Bacon \$2 | Add Two Eggs \$4

Add Smoked Salmon \$6

Add Two Chicken Tenders \$7

Scrambled Eggs

\$8

Three Scrambled & Creamy Eggs

Cheese, Grape Tomatoes, Chives, served with

Toasted Sourdough Bread, House Potatoes

BackYard Omelet

\$10

Peppers, Onions, Ham, Cheese

Toasted Sourdough Bread, House Potatoes

Banana Bread French Toast

\$12

Banana Bread thick cut, Sugar Cinnamon Dust

Caramelized Banana, Banana Chips, Caramel Sauce

Oreo Crumbs, Whipped Cream

Fluffy Pancake

\$13

Three Thick Pancakes, Topped
with Raspberry Jam Scoop

Fresh Strawberries, Blueberries

Maple Syrup, Whipped Cream



Chicken BLT

\$13

Waffle Sandwich

Grilled Chicken Breast, Waffle, Fried Egg

Lettuce, Tomato, Sliced Ham, Bacon, Chipotle

Mayo served with Fries and Maple Syrup

Steak & Eggs

\$17

Churrasco Slices, Chimichurri

Sliced Avocado, Toasted Sourdough

Sunny Side Up Eggs, House Potatoes

Brunch Parrillada

\$20

Eggs anyway, Sourdough Bread

Chorizo, Ham, Avocado,

Breakfast Potatoes, Queso a la Plancha

Grilled Chicken sautéed with Onions
and Peppers, Cilantro Ranch



SIDES

Tomato	\$1	Two Eggs	\$4
Bacon	\$2	Smoked Salmon	\$6
Avocado	\$3		

COCKTAILS

Classic Mimosa	\$8
Bloody Mary	\$8
Paloma	\$8
Breakfast Martini	\$9
Aperol Spritz	\$10
Bottomless Mimosas	\$15
Bottomless Bellini	\$15

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Happy Hour *Menu*

EVERY DAY, STARTS AT 4 PM

Food Specials

Cheese Quesadilla

Cheddar and Jack Cheese
Pico de Gallo, Sour Cream
Add Chicken \$5 Add Steak \$8

\$6

Seafood Croquettes

Cod and Potato Croquettes
Roasted Pepper Mayo

\$6

Tuna Taco

Spicy Tuna, Crispy Wonton, Sesame
Cucumber Slaw, Sriracha Mayo

\$7

Tequeños

Guava sauce, Tartar Sauce

\$7

Beef Empanadas

2 Beef Empanadas, Chimichurri Sauce

\$8

Chicharron de Pollo

Peruvian-Style
Fried Chicken Bites,
Mushroom Ceviche

\$8



Jalapeño Poppers Bites



Crispy Fried Jalapeños, stuffed with
Cream Cheese, served with Ranch

\$8

Chicken Wings

½ DZ

\$9

Crispy Fried Chicken Wings
Hot Sauce Blue Cheese Dressing

Caribbean Pork Tostones

\$10

Crispy Fried Plantains Rounds
Topped with Mojo Pulled Pork, Pickled
Red Onion, with Cilantro Jalapeño Sauce

Beef Sliders

\$10

Classic Mini Beef Sliders, Cheddar Cheese
Lettuce, Tomato, Fried Mozzarella Sticks
served with Marinara Sauce

Masitas de Puerco

\$10

Cuban Fried marinated Pork, Onion
drizzled with Garlic Mayo

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Wine Specials



	Glass	Bottle
Cadis, Pinot Grigio, Italy	\$5	\$18
Viu Manent Secreto, Sauvignon Blanc, Chile	\$5	\$18
Love Story Prosecco, Italy	\$6	\$21
J.J. & CO Malbec, Mendoza, Argentina	\$6	\$21
J.J. & CO Cabernet Sauvignon, Mendoza, Argentina	\$6	\$21
La Marca Prosecco, Italy	\$7	\$22
Durigutti Reserva Malbec, Argentina	\$8	\$26
Whitehaven Sauvignon Blanc, NZ	\$8	\$26
Cuerno Crianza, Tempranillo	\$8	\$26
Hahn Merlot, California	\$8	\$26
Daou Chardonnay, California	\$9	\$28
Penfolds Shiraz, Australia	\$9	\$28

Liquor Specials



Bacardi Superior Rum	\$5
Buchanan's Deluxe 12 Yr. Scotch	\$5
Chivas Regal 12 Yr. Blended Scotch	\$5
Johnnie Walker Black Label Blended Scotch	\$5
New Amsterdam Vodka	\$5
Tito's Handmade Vodka	\$5
Hendrick's Gin	\$6
Hendrick's ANOTHER Gin	\$6
Don Fulano Tequila Blanco	\$6
Dalmore 12 Yr. Single Malt Scotch	\$7
Well Vodka	\$6
Grey Goose Vodka Smirnoff Vodka Ketel One Stol	
High Noon Vodka Seltzer	\$3

Happy Hour deals delivered

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Happy Hour times:
MON-SAT: 4 PM - 7 PM
SUN: 4 PM - 6 PM



BEER SPECIALS



Domestic Beer	\$3
Imported Beer	\$4
Draft Beer	\$5

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