



MENU

**FEEL AT HOME
AT THE BACKYARD**

LOCATED INSIDE



5001 NW 104 AVE. DORAL, FL. 33178



MENU

FEEL AT HOME AT THE BACKYARD

STARTERS

Seafood Croquettes \$7

Cod and Potato Croquettes
Roasted Pepper Mayo

Tequeños \$9

Guava Sauce, Tartar Sauce

Cheese Quesadilla \$10

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

Potato Skins \$10

Fried Potato Skins, Chili Cheddar Sauce
Blended Cheese, Green Onions
Crispy Bacon Bits, served with Sour Cream

Chicharrón de Pollo \$11

Peruvian-Style Fried Chicken Bites
Mushroom Ceviche

Tuna Taco \$11

Spicy Tuna, Crispy Wonton
Sesame Cucumber Slaw, Sriracha Mayo

Chicken Wings ½ DZ — \$11

Hot Sauce  DZ — \$18
Blue Cheese Dressing

Beef Empanadas \$12

Chimichurri Sauce

Yuca Cheese Bites \$12

Drizzled with Panela Syrup
served with Cilantro Jalapeño Ranch 

Latin Dip Sampler \$13

Street-Roasted Corn Dip, Cilantro
Jalapeño , Cotija Cheese, Creamy Refried
Bean Dip, served with Tortilla Chips

Caribbean Pork Tostones \$14

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

**Mediterranean
Beef Skewers** \$15

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



See what our menu looks like

 @doralbackyard

18% service charge & sales tax will be added to your check.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



MENU

FEEL AT HOME AT THE BACKYARD

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 Salmon \$12

Caesar Salad \$9

Romaine, Homemade Sourdough Croutons
Parmesan Cheese, Caesar Dressing
Add Chicken \$5 Add Shrimp \$8
Add Salmon \$12

Winter Farro Salad \$14

Farro, Pears, Arugula, Sliced Red Onion
Dates, Feta Cheese, Pecans
Orange Ginger Dressing
Add Chicken \$5 Add Shrimp \$8
Add Salmon \$12

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

Medianoche \$14

Pulled Pork, Ham, Swiss Cheese
Pickles, Mustard

BackYard Burger \$17

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

Crab Roll \$18

Crab in Zesty Tartar Sauce, Lettuce
Red Onion, Sriracha on a Hoagie Bun

BackYard Steak \$19

Club Sandwich

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



See what our menu looks like



@doralbackyard

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

18% service charge & sales tax added to check.



MENU

FEEL AT HOME AT THE BACKYARD

ENTREES

Lentil Stew \$14

Vegetarian Stew, served with Jasmine Rice
Tostones, Pico de Gallo

Grilled Chicken Breast \$16

Grilled Chicken Breast
with Mushroom Cream Sauce
Choice of Two Sides

Chicken Milanese \$21

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

Salmon Piccata \$24

Grilled Atlantic Salmon, Lemon Caper Sauce
Choice of Two Sides

Corvina \$25

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

Chorrillana \$26

Sliced Grilled Steak tossed with
Argentinean Chorizo, Onions, Peppers
served over French Fries, drizzled with
Roasted Red Pepper Aioli, Fried Eggs

Churrasco \$28

Grilled Skirt Steak, Chimichurri Sauce
Choice of Two Sides

Linguine Pasta \$16

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

Catch of the Day \$25

Pan-seared Catch of the Day
Simmered in Escabeche Sauce
Onions, Peppers, White Vinegar
Choice of Two Sides



SIDES

Jasmine Rice \$4

Mashed Potato \$4

Maduros \$4

French Fries \$4

Truffled Fries \$4

Yuca Fries \$5

Sweet Potato Fries \$5

Asparagus \$5

House Salad \$5

**Hunger
doesn't wait**

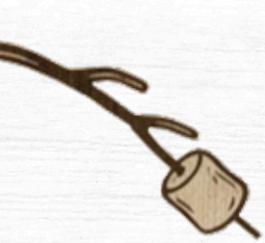
Be the first to find
out about our
delicious specials



 @doralbackyard

18% service charge & sales tax added to check.

Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions.



MENU

FEEL AT HOME AT THE BACKYARD

KIDS MENU

Kids Mozzarella Sticks \$8

Golden-fried, Marinara sauce

Kids Pasta \$9

Marinara or Alfredo Sauce
Add Chicken \$5 Add Steak \$8

Mac and Cheese Meatballs \$10

Creamy Macaroni, Cheddar Cheese with Meatballs

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

18% service charge & sales tax will be added to your check.

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.

DESSERTS

Churros \$7

Dulce de Leche, Chocolate Sauce
Add scoop of Ice Cream \$3

Loaded Chocolate Brownie \$9

Vanilla Ice Cream

Vanilla Cheesecake \$9

Served with Blueberry Sauce

Blondie \$9

Golden Butterscotch Bar, Caramel Sauce
Vanilla Ice Cream, Pecans

BackYard Sundae Bowl \$12

Vanilla Ice Cream, Brownie Chunks
Churro Bites, Banana Chips, Caramel Sauce
Whipped Cream

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

COCKTAILS

Menu



Mango Mojito \$12

Parrot Bay Mango Rum
Myers's Platinum White Rum

Old Fashion \$12

Dewar's 12 Years, Angostura
Bitters, Sugar

Aperol Spritz \$12

Aperol, Prosecco
Soda Water, Ice
Orange Slice

Gin & Tonic \$12

New Amsterdam Gin, Tonic Water
Lime Wedge, Ice

Tullamore Dew Irish Whiskey	\$9
Hendrick's Gin	\$10
Diplomático Reserva Exclusiva Rum	\$10
The Glenfiddich 12 Yr. Single Malt Scotch	\$10
Don Fulano Blanco Tequila	\$11
The Dalmore 12 Yr. Single Malt	\$12

Peach Vibe \$12

Peach Liquor, Vodka
Lime Juice, Simple Syrup

Tequila Sunrise \$12

Pueblo Viejo Reposado Tequila
Orange Juice, Finest Call Grenadine

BackYard Margarita \$12

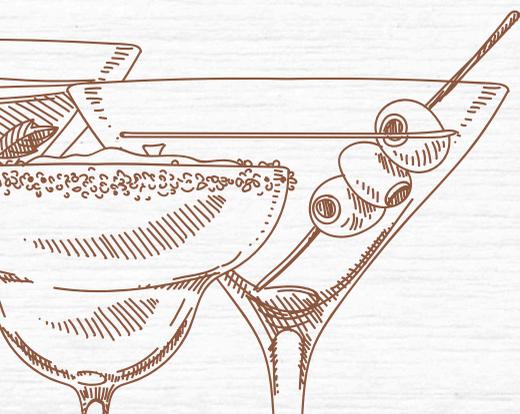
Casamigos Tequila, Orange Liqueur
Lime Juice, Agave Nectar, Ice
Lime Wedge, Kosher Salt Glass Rim

Caipirinha \$12

Cachaça, Finest Call Simple Syrup, Lime

**Happy Hour
deals
delivered**

Scan for drink
& food specials



Please drink responsibly



WINE

Menu



Sparkling

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

White Wine

	BTG 6oz	BTG 9oz	BTB
Gabbiano Pinot Grigio, Italy	\$8	\$12	\$38
J.J. & CO Chardonnay, Mendoza, Argentina	\$9	\$13	\$35
Whitehaven Sauvignon Blanc, NZ	\$11	\$14	\$41
Viu Manent SECRET Sauvignon Blanc, Chile	\$11	\$14	\$41
Fess Parker Riesling, California	\$11	\$14	\$41
Italo Cescon Pinot Grigio, Italy	_____	_____	\$33
Rombauer Sauvignon Blanc, Sonoma	_____	_____	\$45

Red Wine

	BTG 6oz	BTG 9oz	BTB
Valduero Wood Box, Spain	\$11	\$14	\$33
Durigutti Cabernet Franc, Mendoza, Argentina	\$12	\$15	\$33
J.J. & CO Cabernet Sauvignon, Mendoza, Argentina	\$9	\$13	\$35
J.J. & CO Malbec, Mendoza, Argentina	\$9	\$13	\$35
Durigutti Malbec Reserva, Mendoza, Argentina	\$9	\$13	\$38
Mark West, Pinot Noir, California	\$9	\$13	\$38
Franciscan Cabernet Sauvignon, California	\$9	\$13	\$40
Bodega Lanzaga Corriente Tempranillo, Rioja	\$13	\$16	\$44
Cuerno Tempranillo Crianza, Spain	\$13	\$16	\$44
Smith & Hook Cabernet Sauvignon, Central Coast	\$13	\$16	\$44
Orin Swift 8 Years In The Desert, Napa Valley, California	_____	_____	\$42
Louis M. Martini Cabernet Sauvignon, Napa Valley	_____	_____	\$60

Cordials | Sweet Wine

Port Taylor Tawny, Portugal	2.5oz	\$10
Perrin Muscat Beaumes De Venise, France	2.5oz	\$11



Please drink responsibly





BRUNCH

Menu



BRUNCH

Waffles \$8
 Berries Sauce, Breakfast Syrup, Whipped Cream
 Add Bacon \$2 | Add Two Eggs \$4
 Add Smoked Salmon \$6
 Add Two Chicken Tenders \$7

Scrambled Eggs \$8
 Creamy Three Eggs Scrambled, Cheese
 Grape Tomatoes, Chives, served with
 Toasted Sourdough Bread, House Potatoes

Tortilla Riojana \$10
 Baked House-Style Potato Tortilla, Onions
 Peppers, served with Avocado Slice
 Toasted Sourdough Bread

BackYard Omelet \$10
 Peppers, Onions, Ham, Cheese
 Toasted Sourdough, House Potatoes

Avocado Toast \$12
 Smashed Avocado, Everything Bagel
 Mixed Greens, Poached Eggs
 House Potatoes, Paprika Oil Drizzle
 Add Bacon \$2 | Add Two Eggs \$4
 Add Smoked Salmon \$6

Steak & Eggs \$15
 Churrasco Slices, Chimichurri
 Sliced Avocado, Toasted Sourdough
 Sunny Side Up Eggs, House Potatoes

SIDES

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

COCKTAILS

Please drink responsibly

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



**FEEL AT HOME
AT THE BACKYARD**

SEE WHAT OUR MENU LOOKS LIKE
FOLLOW @DORALBACKYARD



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
18% service charge & sales tax will be added to your check.



5001 NW 104 AVE
DORAL, FL. 33178





HAPPY HOUR

STARTS AT 4 PM
EVERY DAY

Specials

FOOD

Cheese Quesadilla

\$6

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

Tuna Tacos

\$7

Spicy Tuna, Crispy Wonton
Sesame Cucumber Slaw
Sriracha Mayo

Tequeños

\$7

4 Tequeños, Guava Sauce
Tartar Sauce

Beef Empanadas

\$8

2 Beef Empanadas, Chimichurri Sauce

Chicharrón de Pollo

\$8

Peruvian-Style Fried Chicken Bites
Mushroom Ceviche



Happy Hour times:

MON-SAT: 4 PM - 7 PM
SUN: 4 PM - 6 PM

Please drink responsibly
+ tax/grat

Seafood Croquettes

\$6

Cod & Potato Croquettes
Roasted Pepper Mayo

Yuca Cheese Bites

\$7

4 Yuca Cheese Bites, drizzled with Panela
Syrup, served with Cilantro Jalapeño Ranch

Potato Skins

\$8

3 Fried Potato Skins, with Chili Cheddar
Sauce, Blended Cheese, Green Onions
Crispy Bacon Bites, served with Sour Cream

Chicken Wings ½ DZ

\$9

Crispy Fried Chicken Wings
Hot Sauce, Blue Cheese Dressing

Caribbean Pork Tostones

\$10

Crispy Fried Plantain 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

WINE



Glass | Bottle

Love Story Prosecco, Italy	\$6	\$21
Smith & Hook CS, Central Coast	\$6	\$21
J.J CO Malbec, Argentina	\$6	\$21
El Esteco, Malbec Sublimis, Argentina	\$6	\$21
La Marca Prosecco, Italy	\$7	\$22
Marc West Chardonnay, California	\$8	\$26
Durigutti Reserva Malbec, Argentina	\$8	\$26
Whitehaven Sauvignon Blanc, NZ	\$8	\$26
Cuerno Crianza, Tempranillo	\$8	\$26
Hahn Merlot, California	\$8	\$26
Louis Martini Cabernet, Napa Valley		\$45

LIQUOR



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
Don Fulano Tequila Blanco	\$6
Dalmore 12 Yr. Single Malt Scotch	\$7
Well Vodka	\$6
Grey Goose Vodka Smirnoff Vodka Ketel One Vodka	

BEER



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



STOP WONDERING WHAT'S FOR LUNCH
SCAN TO SEE OUR SPECIALS

@doralbackyard

