



# MENU

**FEEL AT HOME  
AT THE BACKYARD**

LOCATED INSIDE



5001 NW 104 AVE. DORAL, FL. 33178



# MENU

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## 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.



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## 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

**El Nocturno** \$13  
(our Medianoche)

Pulled Pork, Ham, Swiss Cheese  
Pickles, Mustard

**Chicken BLT Wrap** \$14

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

**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



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## 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**

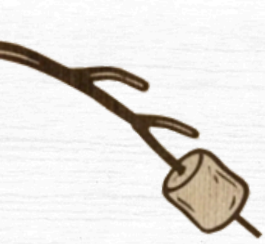
Be the first to find  
out about our  
delicious specials



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## 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

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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

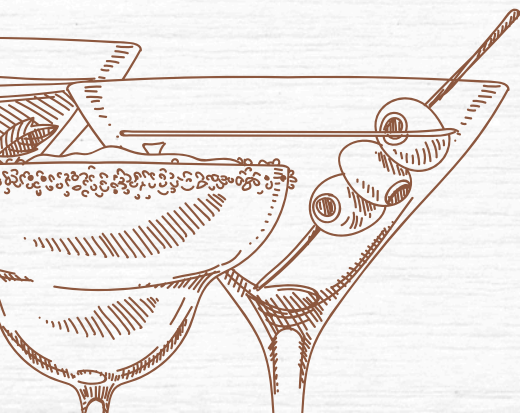
Casamigos Tequila, Orange Liqueur  
Lime Juice, Agave Nectar, Ice  
Lime Wedge, Kosher Salt Glass Rim

### 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



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