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BACK YARD
KITCHEN & BAR

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MENU

STARTERS

Fried Yuca _____ **\$5**

Tartar Sauce

Seafood Croquettes _____ **\$7**

*Cod and Potato Croquettes
Roasted Pepper Aioli*

Garlic Shrimp _____ **\$9**

*Sauteed Shrimp in White Wine and Garlic
Toasted Baguette*

Tequeños _____ **\$9**

Guava Sauce, Garlic Aioli

Spinach & Artichoke Dip _____ **\$10**

Spinach, Artichoke, Cheese, Tortilla Chips

Cheese Quesadilla _____ **\$10**

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

Asian Tuna Tacos _____ **\$10**

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

Coconut Shrimp _____ **\$11**

*Deep Fried Shrimp, Coconut
Jalapeño Slices, Cilantro-Lime Aioli*

Bruschetta _____ **\$11**

*Toasted French Baguette
Cottage Cheese, Grape Tomato
Prosciutto, Basil Oil, Balsamic Reduction*

Chicharrón de Pollo _____ **\$11**

*Peruvian-Style Fried Chicken Bites
Mushroom Ceviche*

BackYard Meatballs _____ **\$12**

*Miami Style Pork-Beef Meatballs
Guava-BBQ Sauce
Cilantro-Lime Dipping Sauce
Plantain Chips*

Beef Empanadas _____ **\$12**

Chimichurri Sauce

Crab Tostones _____ **\$13**

*Crispy Fried Plantains Rounds
Crab in a Zesty Tartar Sauce, Spring Mix
Mango and Sriracha Sauce*

Pincho Caliente _____ **\$13**

*Spicy Steak Skewers
Doral Park HXME GRXWN Butter Hot Sauce*

Loaded Tuna Nachos _____ **\$14**

*Corn Tortillas Chips, Spicy Tuna
Sliced Jalapeños, Mango
Guacamole, Sriracha Mayo*

Chicken Wings ½ DZ _____ **\$11**

Hot Sauce DZ _____ **\$17**

Blue Cheese Dressing

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.

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SALADS & SOUP

Soup of the Day ————— \$6

House Salad ————— \$8

Mixed Greens, Cherry Tomato, Red Onion
Carrot, Cucumber, Balsamic Dressing
Add Chicken \$5 | Add Salmon \$12
Add Shrimp \$8

Caesar Salad ————— \$9

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

Waldorf Salad ————— \$12

Crispy Apples, Red Grapes
Candied Walnuts, Romaine Lettuce
Cranberries, Ranch Dressing
Add Chicken \$5 | Add Shrimp \$8

Avocado & Shrimp Salad ————— \$14

Seared Shrimp, Mixed Greens, Avocado
Red Onion, Corn, Cherry Tomato, Cilantro
Broken Lemon Dressing

Burrata Caprese Salad ————— \$16

Tomato, Creamy Burrata Cheese
Balsamic Reduction, Basil Oil

SANDWICHES

Choice of one side

Chicken BLT Wrap ————— \$13

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

Fried Chicken Sandwich ————— \$15

Avocado, Tomato, Lettuce
Whole Grain Mustard

BackYard Burger ————— \$17

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

Mahi Mahi Sandwich ————— \$17

Grilled Blackened Mahi, Tomato
Red Onion, Lettuce, Sliced Jalapeños
Tartar Sauce, Brioche Bun

French Dip Sandwich ————— \$19

Slow Cooked Beef, Baguette
Melted Cheese, Caramelized Onions
Sautéed Peppers

Blue Cheeseburger ————— \$19

Certified Angus Beef, Aged Cheddar
Gorgonzola, Bacon, Fried Egg, Lettuce
Tomato, Red Onion, Mayo, Brioche Bun

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ENTREES

Grilled Chicken Breast ————— \$13

Lemon Pepper Cream Sauce
Choice of Two Sides

Fettuccini Pasta ————— \$16

Marinara, Alfredo, Bolognese or Pesto
Add Chicken \$5 | Add Salmon \$12
Add Shrimp \$8

Mushroom Risotto ————— \$17

Creamy Arborio Rice, Mushrooms, Garlic
Parmesan Cheese, White Wine

Salmon ————— \$21

Grilled Atlantic Salmon
Hollandaise Sauce
Choice of Two Sides

Seafood Boiled ————— \$23

Shrimp, Calamari, Mussels, Chorizo
Corn, Octopus, Bread, Tostones

Corvina ————— \$25

Pan-seared Corvina
Garlic Caper Butter
Choice of Two Sides

Churrasco ————— \$25

Grilled Skirt Steak, Chimichurri Sauce
Choice of Two Sides

Grilled Ribeye Steak ————— \$28

Chimichurri Sauce
Choice of Two Sides

Tango Parrillada ————— \$28

Churrasco, Chicken Breast,
Blood Sausage, Salchicha Parrillera
Sautéed Onions, Peppers, Bread

SIDES

Mashed Potato ————— \$4

Truffled Fries ————— \$4

Jasmine Rice ————— \$4

French Fries ————— \$4

Yuca Fries ————— \$5

Sweet Potato Fries ————— \$5

Grilled Asparagus ————— \$5

House Salad ————— \$5

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MENU

KIDS MENU

Kids Quesadilla _____ **\$6**

½ Quesadilla, French Fries

Kids Pasta _____ **\$9**

Marinara or Alfredo Sauce

Kids Rice & Protein Bowl

Jasmine Rice, Chicken _____ **\$11**

Jasmine Rice, Steak _____ **\$12**

Kids Cheeseburger _____ **\$12**

Cheddar Cheese, Burger Bun, French Fries

Kids Chicken Tenders _____ **\$12**

French Fries, Honey Mustard

BEVERAGES

Juices _____ **\$3**

Apple, Grapefruit, Pineapple, Tomato, Orange

Soda, Fountain _____ **\$3**

*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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DESSERTS

Tropical Panna Cotta _____ **\$8**

*Coconut Milk, Passion Fruit Syrup
Mandarin, Mango*

Tres Leches & Nutella _____ **\$9**

*Sponge Cake, Blend of Sweet Milks
Whipped Cream, Nutella Sauce*

New York Cheesecake _____ **\$9**

*Classic NY Vanilla Cheesecake
Guava Sauce*

Loaded Chocolate Brownie _____ **\$9**

Vanilla Ice Cream

Loaded Churros _____ **\$10**

*Cinnamon Sugar, Vanilla Ice Cream
Dulce de Leche, Chocolate Sauce
Sprinkles, Whipped Cream*

Hot Beverages

American Coffee _____ **\$3.00**

Espresso _____ **\$3.00**

Cortadito _____ **\$3.00**

Hot Tea _____ **\$3.50**

Cappuccino _____ **\$4.00**

Caffe 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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Cocktails

Cucumber Cooler

Organic Cucumber Slice, Lemon Juice
Finest Call Simple Syrup
Crop Organic Cucumber Vodka
La Marca Prosecco

\$12

Mango Mojito

Parrot Bay Mango Rum
Myres Platinum White Rum
Pueblo Viejo Reposado Tequila

\$12

Doral's Delight

Amaretto Disaronno
Jura 10 yrs. Scotch, Ice

\$12

Cardanae

Pueblo Viejo Reposado Tequila
Lo Fi Sweet Vermouth
Lo Fi Dry Vermouth
Campari, Angostura Bitters

\$12

Sangranita Chardonnay

& Vodka Sangria

Chardonnay, New Amsterdam Vodka
Orange Juice, Finest Call Simple Syrup
Lemon Juice, Ice, Soda Water

\$12

Gin & Tonic

New Amsterdam Gin, Tonic Water
Wedge of Lemon, Ice

\$12

Tequila Sunrise

Pueblo Viejo Reposado Tequila
Orange Juice, Finest Call Grenadine

\$12

BackYard Summer

Chambord Margarita

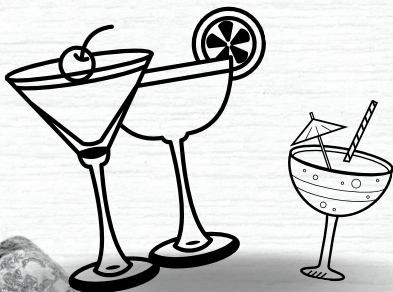
Chambord, Finest Call Triple Sec
Pueblo Viejo Reposado Tequila, Ice
Lemon Juice Berries

\$12

Horse Soldier Straight Bourbon	_____	\$8
Tullamore Dew Irish Whiskey	_____	\$9
Hendrick's Gin	_____	\$10
Diplomático Reserva Exclusiva Rum	_____	\$10
Jura 10yr Single Malt Scotch	_____	\$10
Don Fulano Blanco Tequila	_____	\$11
The Dalmore 12 Yr. Single Malt	_____	\$12

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Please drink responsibly



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Wine Menu

Sparkling

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

White Wine

	BTG 6oz	BTG 9oz	BTB
Rosa Nautica Albariño, Spain			\$33
Italo Cescon Pinot Grigio, Italy			\$33
Gabbiano Pinot Grigio, Italy	\$8	\$12	\$38
Hahn Chardonnay, California	\$9	\$13	\$39
Fleur De Mer Rose, France	\$10	\$15	\$41
Whitehaven Sauvignon Blanc, NZ	\$11	\$14	\$41
Viu Manent Estate Reserve Sauvignon Blanc, Chile	\$11	\$14	\$41
Fess Parker Riesling, California	\$11	\$14	\$41

Red Wine

	BTG 6oz	BTG 9oz	BTB
Viu Manent Carmenere Gran Reserva, Chile	\$11	\$14	
Durigutti Malbec Classico, Mendoza, Argentina	\$9	\$12	\$39
Hahn Pinot Noir, California	\$9	\$13	\$40
Franciscan Cabernet Sauvignon, California	\$9	\$13	\$40
50/50 Pinot Noir, California	\$12	\$14	\$42
Chapoutier Cotes du Rhone, France			\$44
Bodega Lanzaga Corriente Tempranillo, Rioja	\$13	\$16	\$44
Cuerno Tempranillo Crianza, Spain	\$13	\$16	\$44
Smith & Hook Cabernet Sauvignon, Central Coast	\$13	\$16	\$44
Louis M. Martini Cabernet Sauvignon, Napa Valley			\$49
Penfolds Max's Cabernet Sauvignon, Australia 750ml			\$50

Cordial | Sweet Wine

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



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BRUNCH MENU

À LA CARTE MENU

Bananas Flambé _____ \$6

Bananas, Caramel Sauce
Vanilla Ice Cream, Rum

Waffles _____ \$8

Berry Compote, Whipped Cream
Maple Syrup
Add Bacon \$2 | Add Two Eggs \$4
Add Smoked Salmon \$6
Add Two Chicken Tenders \$7

Chicken & Waffles _____ \$8

Four Waffle Pieces, Chicharrón de Pollo
Honey Sriracha Sauce

Yuca Hash _____ \$9

Fried Yuca Bites, Sautéed Peppers
Onion, Two Poached Eggs, Hollandaise Sauce

Scrambled Eggs _____ \$9

Three Eggs with Mozzarella Cheese
Toasted Sourdough

Classic Omelet _____ \$10

Ham & Cheese

Brunch Bowl _____ \$11

Jasmine Rice, Black Beans, Chorizo, Avocado
Toasted Bread, Pico de Gallo
Two Sunny Side Up Eggs

Steak & Eggs _____ \$12

Churrasco, Chimichurri, Sliced Avocado
Toasted Bread, Two Sunny Side Up Eggs
Breakfast Potatoes

Avocado Toast _____ \$12

Smashed Avocado, Multigrain Toast
Mixed Greens, Poached Egg
Add Bacon \$2 | Add Two Eggs \$4
Add Smoked Salmon \$6

SIDES

Tomato _____ \$1

Bacon _____ \$2

Avocado _____ \$3

Two (2) Eggs _____ \$4

Smoked Salmon _____ \$6

Two (2) Chicken Tenders _____ \$7

COCKTAILS

Classic Mimosa _____ \$8

Bloody Mary _____ \$8

Paloma _____ \$8

Aperol Spritz _____ \$9

Breakfast Martini _____ \$9

Please drink responsibly

BUILD YOUR SWEET & SAVORY PAIRING

Select One Sweet Option + One Savory Option
+ Side of Roasted Potatoes _____ \$12

Sweet Options:

Three Waffle Pieces | Three Pancake Pieces
Bananas Flambé

Savory Options:

Avocado Toast | Omelet with Toast
Eggs of Choice with Toast

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