

DRINK LIST

CHAMPAGNE & SPARKLING

SML BTL

Korbel Brut- 187ml	14
La Marca Prosecco- 187ml	16

WHITE WINE

BTL GLS

Chardonnay - Bonterra - CA	35	10
Chardonnay - Sonoma Cutrer - CA	58	16
Pinot Grigio - San Angelos - Toscana, Italy	72	18

RED WINE

BTL GLS

Pinot Noir - Black Magnolia - OR	54	15
Merlot - Bonterra - CA	34	10
Cabernet Sauvignon - Robert Hall - CA	72	18
Cabernet Sauvignon - Spellbound - CA	35	11
Malbec - Terrazas Alto - Argentina	35	11

BEER

Lumber Yard Railhead Ale (Red Ale)	7
Kiltlifter (Scottish Ale)	7
The Joy Bus Wow Wheat (Wheat)	7
Mother Road Tower Station (IPA)	7
Mother Road Tower Station Roadside Grove (IPA)	7
Mother Road Sunday Drive (American Lager)	7
Stella Artois	7
Michelob Ultra	6
Bud Light	6

MEAD & CIDER

Dune Bloom Prickly Pear Mead	10
Blueberry Spaceship Cider	10

PRE-MIXED DRINKS

Cutwater Lime Margarita (12.5%)	10
Cutwater Bloody Mary (10%)	10
Cutwater White Russian (14%)	10
Cutwater Vodka Mule (7%)	10
Cutwater Mango Margarita (12.5%)	10

backboard

STARTERS

FIRESIDE GRAZING BOARD | 22

A rotating selection of cured meats, artisan cheeses, and seasonal accompaniments. Serves 3-4.

HUMMUS AND PITA (V) | 14

Chef's choice of house made seasonal hummus and warm pita.

Ask your server for today's chef's choice.

ELK JALAPENO POPPERS | 22

Jalapenos stuffed with ground elk, southwest seasoning, cream cheese, and spicy aoli.

RUSTIC CORN FRITTERS | 16

House made corn fritters served on a bed of fresh greens finished with spicy aioli.

PARMESAN GARLIC FIRES | 14

Hand-cut fries topped with a blend of parmesan cheese, butter, garlic, parsley, and spicy aioli.

SALADS

HOUSE SALAD | 15

Crisp mixed greens with a blend of fresh seasonal vegetables and house made seasoned croutons. Seasonal Vegetables May Vary

CAESAR SALAD | 20

Crisp romaine lettuce with house made seasoned croutons, parmesan cheese and caesar dressing. Add grilled chicken breast 6. Add Shrimp 10.

BERRY SALAD | 20

Fresh spring mix tossed with strawberries, blueberries, feta cheese, and candied pecans, finished with our house vinaigrette.

CHOICE OF DRESSING

Classic Ranch
Chunky Blue Cheese
Caesar
Lemon Garlic Vinaigrette *
Prickly Pear Vinaigrette *

ENTREES

RIBEYE* | 55

16oz ribeye cut in house, grilled to perfection and served with choice of two sides. Add Shrimp Skewers for \$10

CHICKEN BREAST* | 40

Grilled butterflied chicken breast finished with Chefs seasonal preparation and served with choice of two sides.

BACKLAND BBQ RIBS* | 42

Tender, slow-cooked pork ribs finished over a grill and glazed with our signature house-made BBQ sauce, served with choice of two sides.

WILD RICE BOWL (V, VE) | 30

Wild rice with grilled seasonal vegetables, fresh tomatoes, crisp cucumber, and a house made lemon garlic vinaigrette over a bed of mixed greens.

FISH/SEAFOOD

CATCH OF THE DAY* | 35

Ask your server what the fish of the day is served with a choice of two sides.

SHRIMP SKEWERS* | 35

Grilled blackened shrimp skewers finished with lemon zest and served with a choice of two sides.

PASTAS

CHICKEN PARMESAN ALFREDO | 38

Made-to-order Parmesan Alfredo pasta topped with grilled chicken breast and fresh Parmesan cheese.
Without chicken | 32
Substitute shrimp | +4

MACARONI AND CHEESE | 22

House made macaroni and cheese with mix of cheeses.

*cooked to order, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

KIDS CORNER

MINI BACKLAND BURGER* | 18

Local grass fed beef burger grilled to perfection and choice of cheese upon request.

MACARONI AND CHEESE | 15

House made macaroni and cheese with a mix of cheeses.

PARMESAN ALFREDO | 15

Made to order Parmesan Alfredo pasta. Add grilled chicken breast 5. Add shrimp 8.

BUTTER NOODLES | 14

Plain and simple, butter noodles.

CHICKEN STRIPS* | 16

Choice of fried or grilled chicken tenders. Choice of one side

BURGER

BACKLAND BURGER* | 28

½lb ground beef, grilled and served on a brioche bun with crisp romaine lettuce, tomatoes, red onion served with hand-cut fries. Substitute parmesan fries for \$5.

CHICKEN SANDWICH* | 24

Grilled or fried chicken breast served on a brioche bun with crisp romaine lettuce, tomatoes, sliced red onion served with hand-cut fries. Substitute parmesan fries for \$5.

SIDES

Seasonal Potatoes | 7

Hand-cut Fries | 7

Chef's Choice vegetable | 8

Wild Rice | 7

Side caesar salad | 8

Side house salad | 7

Side Mac & Cheese | 8

SODA & JUICE

Lemonade | 6

Prickly Pear Lemonade | 6

San PelleGrino | 5

Soda (Coke products) | 4

Box water | 4

DESSERTS

CHEF'S CHOICE DESSERT |

Ask your server for today's special.

FOUR-LAYER CARROT CAKE | 15

A rich, four-layer butter carrot cake with premium cream cheese icing between each layer, fully iced and finished with chopped walnuts.

SCOOP OF GELATO | 7

Choice of Double Chocolate or Vanilla Bean

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