

starters

SOUP OF THE DAY
Cup \$3.00 Bowl \$4.75

HOUSE SALAD
Mixed greens with white
balsamic and tarragon
vinaigrette \$4.75

FRIED CHEESE GRITS
(4) Panko-cruste grits served
with roasted red pepper
remoulade \$5.00

SHRIMP CORNDOGS
Served with sweet mango Thai
chili dipping sauce \$6.00

BRUSCHETTA
French baguette topped with
tomatoes & Italian olives \$5.00

CRAB CAKE
Served with mixed greens & red
pepper coulis \$7.00



childrens BISTRO

HAMBURGER
(Lettuce, Tomato, Pickle)
served with seasonal fresh fruit
\$5.00

CHICKEN FINGERS
served with ranch &
seasonal fresh fruit
\$5.00

GRILLED CHEESE
served with seasonal fresh fruit
\$4.00

PASTA
tossed with butter and parmesan
\$5.00

drinks

SODAS \$1.75
Coke, Diet Coke
Sprite, Dr. Pepper

ICED TEA free refills \$1.75

COFFEE free refills \$1.50

ORANGE JUICE \$2.00

MILK \$1.75

Beer & Wine Available | Corking and Set-Ups



Aaron Gonzalez CHEF & OWNER

Aaron's background in fine dining has evolved to a diverse Hill Country Style. Chef Aaron's "Farm to Table Fare" provides you the freshest organic produce and herbs from our own gardens and Wrens Gardens in Bandera.

backyard
BISTRO
farm to table



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backyard
BISTRO
farm to table

THURSDAY & FRIDAY
Lunch: 10:30am to 2:30pm
Dinner: 5:00pm to 9:00pm

SATURDAY
Brunch & Lunch: 8:00 am to 2:30pm
Dinner: 5:00pm to 9:00pm

SUNDAY
Brunch & Lunch: 8:00am to 2:30pm

Closed Monday – Wednesday for catering and private events.

chef aaron gonzalez

(830) 535 – 4094

167 Panther Ridge, Pipe Creek, Texas 78063

www.backyardbistrobandera.com

brunch

SATURDAY and

SUNDAY only

starters

MUESLI PARFAIT
Rolled oats with garden pears, grapes, strawberries & whipped cream topped with toasted almonds
\$3.00

FRIED CHEESE GRITS
(4) Panko crusted grits served with roasted red pepper remoulade
\$5.00

SHRIMP CORN DOGS
(4) Shrimp served with sweet mango Thai chili dipping sauce
\$6.00

MAIN courses

PIPE CREEK PLATE
(2) Farm Fresh Eggs, Butter Roasted Potatoes, Hand pressed Pork Sausage Patties & TX Toast
\$5.00

BACON & CHEDDAR OMELET
(2) Farm Fresh Eggs with Bacon & Cheddar cheese, Butter Roasted Potatoes, Seasonal Fruit & Tex. Toast
\$6.75

(3) EGG PORK TRIO OMELET
Bacon, Ham & Sausage with cheddar cheese, Seasonal Fruit, Butter Roasted Potatoes & Sweet Potato Biscuit with Strawberry butter
\$8.25

SPINACH AND TOMATO (3) EGG OMELET
Fresh Spinach & Tomatoes with Mozzarella Cheese, Seasonal Fruit, Butter Roasted Potatoes & Sweet Potato Biscuit with Strawberry butter
\$7.75

PAN SEARED SALMON
Mixed greens Tossed with House Dressing, Fresh Tomatoes, Olives & Avocado
\$11.00

BISTRO'S EGGS BENEDICT
Farm Fresh Eggs Poached on Toasted English Muffin, Canadian bacon topped with Hollandaise sauce, served with Seasonal fruit & Mixed Greens
\$8.25

CRAB CAKE BENEDICT
Duo of Crab Cakes with Toasted English Muffin, topped with Hollandaise sauce, served with Seasonal fruit and Mixed Greens
\$14.00

PECAN CRUSTED CHICKEN
With Texas Wildflower Honey, on a bed of Pasta, Spinach, Tomatoes & Lemon Butter Sauce
\$10.75

BUTTERMILK FRIED CHICKEN
Chicken Breast, with Made from Scratch Mashed Potatoes, Vegetable, Gravy, Sweet Potato Biscuit with Strawberry butter
\$10.75

STEAK & EGGS
8oz Flat Iron Steak with Two Eggs, Butter Roasted Potatoes, Seasonal Fruit, & Sweet Potato Biscuit with Strawberry butter
\$12.25

QUICHE OF THE DAY
With choice of Soup or Salad & Seasonal Fruit
\$9.00

lunch

BISTRO BURGER
\$7.75
Our House Burger on Brioche Bun, lettuce, tomatoes & hand cut fries
Add Sweet Potato Fries \$1.00
Add Cheese \$1.00

CRAB CAKE
\$12.00
Crab Cake (One) with sautéed corn salad, tomato, red pepper remoulade and mixed greens and tossed with white balsamic tarragon vinaigrette

AARON'S CHICKEN FRIED STEAK
\$8.75
Served with Homemade Mashed Potatoes and real "Cream" gravy, seasonal vegetables

FLAT IRON FAJITA PLATE
\$11.75
Served with rice & organic black beans, lettuce, tomatoes, avocado. (Or Chicken)

ROASTED CHICKEN SALAD
\$7.25
Spinach crepe, petite house salad with seasonal fresh fruit

SHRIMP PASTA
\$8.25
Four lightly coated and Fried Shrimp served with tender pasta tossed with garlic, onions & tomatoes with fresh herbs in a lemon butter sauce

VEGETABLE CREPE
\$6.25
Filled with roasted mushrooms, vegetables & heavy cream veloute Add chicken \$1.50 Add shrimp \$2.00

PECAN CRUSTED CHICKEN BREAST
With Texas Wildflower Honey, on a bed of tender Pasta, Fresh Spinach, tomatoes & Lemon Butter Sauce

SALMON SALAD
\$10.00
Served with Egg, Tomato, Olives, Avocado and House Dressing

8oz FLAT IRON STEAK
\$13.25
With Homemade Mashed potatoes or Hand cut fries, Sautéed Vegetables & Red Wine Demi-Glaze

GRILLED CHEESE
\$6.75
With Cheddar & Mozzarella, Choice for Soup or Salad & Seasonal Fresh Fruit

CHOICE of 1/2 SANDWICH/SOUP OR SALAD
\$5.75
Your choice of Chicken Salad or Grilled Cheese

ENTREES

FISH EN PAPILOTE HOYA SANTA \$15.00
Julienne vegetables, avocado garlic butter, tomato, lemon, orange zest & shrimp served with rice pilaf

8oz FLAT IRON STEAK & SHRIMP \$16.00
With Homemade Mashed potatoes, Sautéed Vegetables & Red Wine Demi-Glaze

CHICKEN ROULADE/TRUFFLE GLAZE \$14.50
Breast of chicken stuffed with mushroom duxelle, Homemade Mashed Potatoes, Sautéed Vegetables & Poultry Jus

SHRIMP PASTA \$13.00
Lightly coated and fried, served with tender pasta tossed with garlic, onions and tomatoes with fresh herbs in Lemon butter sauce

AARON'S CHICKEN FRIED STEAK \$10.00
Served with Homemade Mashed Potatoes and Real "Cream" gravy, Seasonal Vegetables

PAN SEARED SALMON \$13.00
With rice pilaf, sautéed vegetables & Sweet Mango Thai chili sauce

CRAB CAKE DUO (2) \$17.00
With tender pasta, Garlic, Onions, Tomatoes with Fresh Herbs in Lemon Butter Sauce

PECAN CRUSTED CHICKEN BREAST \$13.00
With Texas Wildflower Honey, on a bed of Pasta, Fresh Spinach, tomatoes & Lemon Butter Sauce

10oz RIB-EYE \$19.75
With Homemade Mashed potatoes, Sautéed Vegetables & Red Wine Demi-Glaze

FLAT IRON FAJITA PLATE \$14.50
Served with rice & organic black beans, lettuce, tomatoes, avocado. (Or Chicken)

DESSERTS

all desserts are homemade – even the ice cream!

CINNAMON, BASIL & BLACK PEPPER ICE CREAM
\$3.95

HOJA SANTA AND TEXAS WILDFLOWER HONEY ICE CREAM
\$3.95

CHOCOLATE CINNAMON PECAN CAKE
\$3.00

COCONUT CAKE \$2.75

CARROT CAKE \$3.75

CRÈME BRULEE \$4.25

COCONUT PIE \$2.25

PECAN PIE \$3.00

FRUIT PIE \$2.25

BUTTERMILK PIE
\$2.25

