# Boneyard Bistro

### After Hours Eats

LATE NITE SNACKS

Hickory Smokin Deviled Eggs ° Bacon ° Dijon ° Smoked Jalapeños, ° Sriracha Tempura Cheese Curds ° Dill Pickle Aioli	7
Boneyard & Famous House Cured & Double Hickory Smoked Bacon Building Blocks□	11
<b>3 Amigos</b> □° Spicy Smoked Pork Carnitas Tacos ° Charred Corn Tortillas □ Trust Us .	12
Kobe Beef Chili Filled Donuts ° Cheddar Cheese ° Mustard ° Onions ° Pickles	12
Smoked Chipotle Buffalo Wings° House-made Bleu Cheese Dressing	12
FALATEL TACOS ° CORN TORTILLAS ° FETA CHEESE ° BEET GREENS ° HARRISA	12
Bulqoqi Tri Tip Lettuce Cups ° Jalapeño ° Cabbaqe ° Cilantro ° Miso Cucumber	13
Cajun Empanadas ° Shrimp, Crawfish, Andouille, Tasso Ham ° Holy Trinity ° Louisiana Aioli	14
Boneyard [3] Famous Brisket/Tri Tip Chili ° Cheddar Cheese ° Diced Onions ° Tomatoes ° Sour Cream	10/15
BBQ Nachos · Pulled Pork, Brisket & Sausage ° Jack & Cheddar ° Chipotle Ranchero Sauce	
Salsa Fresca ° Guacamole ° Sour Cream	18
Salads	
Mini-Wedge° Iceberg°St. Agur&Valdeon Blue Cheese Dressing°House Smoked Bacon°White Balsamic Pickled Onions	Q
Coriander & Beets ° Pickled Beets ° Ricotta Salata ° Pomelo ° Candied Pecans ° Mixed Greens ° Coriander Vinaigret	
FARRO GREEK SALAD ° ARUGULA ° ROMAINE ° FETA ° CHERRY TOMATO ° RED ONION ° ARTICHOKE HEART ° CUCUMBER °	
Red Wine & Kalamata Olive Vinaigrette	14
LATE NITE SANDWICHES	
	1.4
Nashville Hot Chicken Sandwich ° Brioche ° Pickles ° Mayo ° Cole Slaw ° Fries BBQ Brisket Crilled Cheese ° Onion Jam ° Crisp Sourdough ° French Fries	1 4 1 4
Jalapeño Popper Grilled Cheese ° Jack, Cheddar, & Cream Cheese ° Crispy Onions ° Jalapeño Strips	14
Bayou Carfish Po Boy ° Sweet Pickle Remoulade ° Bibb Lettuce °Tomato ° Onion ° Cole Slaw	12
Smokey Quinoa & Black Bean Burger ° Jack Cheese ° Avocado ° Tomato ° Chipotle Aioli ° Fries	19
Oak Crilled Burgers	
Our burgers are 100% Snake River Farms American [Kobe Style]Wagyu Beef. Sub Portobello/Chicken -No Charge.	
Cheese, Bacon, Avocado, Grilled Onions \$2 each * French Fries \$4, Sweet Potato Fries \$7	5 oz/8 oz
Burger Nuff Said O A la Carte Lettuce Tomato Red Onion Pickle Smoked Onion Aioli	13/17
Chefs Burger Creations: All Creations come complete with French Fries and Cole Slaw * Please NO Alterations	
<b>The Classic</b> ⊡Choice of St. Agur Blue Cheese, Aged Irish Cheddar Cheese, Bel Chimay, Morbier House made Bacon ° House Made Smoked Onion Aioli	19/21
The O.M.C.□ Beer Battered Onion Rings ° Chipotle Aioli ° BBQ Sauce ° Tomatoes ° Onion °	18/21
Pickles ° House made Bacon ° Cheddar Cheese	19/22
THE CALIFORNIA SPECIAL * House-made 1000 Island * Sautéed Onions * Shredded Lettuce * Tomato *	1 1/ 22
Raw Onion ° Pickles ° House made Bacon and of course IVelveeta	19/22
Burn In Hell Burger * Poblano & Jalapeño Chilies° Habañero Aoili° Jack Cheese° Tomato° Crispy Tortilla Sti	
Side of Cooling Sour Cream O WARNING! EXTREMELY SPICY! NO MERCY! NO REFUNDS!	19/22
[Southwest Patty Melt 🗅 ° Grilled Rye Bread ° Gruyere & Cheddar Cheeses ° Sautéed Onions ° Anaheim Chilie	
	3 Large only
BBQ Sandwiches - All sandwiches include a choice of one::	
Fried Mac NICHEESE, Baked Beans, Collard Greens, Cole Slaw, Potato Salad, French Fries.	
**Pulled Pork 18 Tri Tip 19 Brisket 19	
**Pulled Chick 1 8 Sausage 1 6 **©O ALL THE WAY=(add yellow mustard, raw white onion, & pickle) **N.Carolina Vinegar Sauce available *Gluter	N EDEC BUN (1)
DO ALL THE WATERAU YELLOW MUSTAKU, KAW WHITE UNION, OLD PICKLE) IN. CAROLINA VINEYAK SAUCE AVAILABLE "OLUTEI	NIKEE DUN DZ
*Hamburgers are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.	

<sup>\*</sup>Hamburgers are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. A gratuity of 18% may be added for parties of six or more \* Let your server know if you have food allergies. Not all ingredients are listed on the menu.\*

We welcome your well behaved children. \* Please refrain from using cell phones. Split charge \$4.00

## Boneyard Bistro

### LATE NIGHT BBQ. . . . Till IT RUNS OUT

Our meats & poultry are hand rubbed with our own special blend of seasonings and slowly smoked from 2 TO 18 HOURS OVER HICKORY OR GRILLED OVER A LIVE RED OAK FIRE

All dinners include a choice of two: Fried Mac nECheese, Baked Beans, Collard Greens, Cole Slaw, Potato Salad, French Fries.

Slow Hickory Smoked Pork Ribs °Baby Back Ribs & St. Louis Spare Ribs ° Served Dry, Wet, or Chipotle Glazed Half Rack 25 Full Rack 34 Fifty- Fifty 35

SANTA MARÍA RED OAK GRILLED BEEF RIDS (NATURAL, NEVER EVER) O SERVED DRY, WET, OR CHIPOTLE GLAZED Small Order (3 ribs) 27 Large Order (5 ribs) 35 Full Rack (7 ribs) 42 Fifty- Fifty 38

Dinners \*Brisket, Tri Tip, Beef Ribs Add\$2 for each

Smoked/Grilled Meats

Brisket 29 (Specify Lean Or Not)

Santa Maria Tri Tip 29

Pulled Pork 22 (N.Carolina Style Available)

Sausage 21

Hickory Smoked Chicken.

Half Chicken 19 Half Chick Wht 22

Pulled Chicken 19

MEGA PLATTER (8 to 12 People)

Baby Backs, St. Louis & Beef Ribs, Five Meats, One Whole Chicken, Five Sides (Macs, Beans, Greens, Slaw, Potato Salad) 300

Mini-mega (4 to 8 People)

185 Rack Baby Backs, St. Louis & Beef Ribs, Five Meats, Half Chicken, Five Sides (Macs, Beans, Greens, Slaw, Potato Salad) 185

THE EVANATOR (2 TO 4 PEOPLE)

14 Rack Each of the Ribs, Pulled Pork, Tri Tip, Brisket, 1/2 Chicken, Lg. Mac, Cole Slaw, & Beans 100

Sides

Fried Mac NCheese 5 & 8 Collard Greens POTATO SAIAd SWEET POTATO FRIES 7

Baked Beans Cole Slaw French Fries

Two Way Combo\*

27

24

27

26

26

30

27

Any Two Ribs\*

Ribs & 1/4 Chicken\*

Ribs & 1/2 Chicken\*

Any Two Meats\*

All THREE Ribs

Ribs & Two MEATS\*

ANY THREE MEATS\*

Ribs & Choice Of Meat\*

THREE WAY COMbo\*

Ribs, Chicken & Meat\* 30

#### Late Nite Libations

Sunday-Thursday 10pm to close, Friday and Saturday 10:30pm to close

25% off Draft BEER & Wine by the Class, \$5 Well Drinks

SHOT AND A BEER SHOT OF MELLOW CORN & A 160Z CAN OF PIZZA PORT PICK SIX 10 Whiskey Buck □ Evan Williams Bourbon, Ginger Beer & Fresh Lemon Juice

Classic Whiskey Drinks

Old Fashioned Rye Whiskey, Sugar, Bitters & Maraschino Liqueur Rocks w/a Flamed Orange Peel 12 Manhattan RVE WHISKEY, SWEET VERMOUTH, BITTERS & A LUXARDO CHERRY SERVED UP Rye Whiskey, Sugar and Peychaud Bitters with An Absinthe Rinse Served Chilled 12 SAZERAC