

# Boneyard Bistro

## SMALL BITES

Hickory Smokin' Deviled Eggs ° Bacon ° Dijon ° Smoked Jalapeños ° Sriracha  
7

Tempura Cheese Curds ° Dill Pickle Aioli  
9

Boneyard Famous House Cured & Double Hickory Smoked Bacon Building Blocks □  
12

Kobe Beef Chili Filled Donuts ° Cheddar Cheese ° Mustard ° Onions ° Pickles  
12

Falafel Tacos ° Corn Tortillas ° Feta Cheese ° Beet Greens ° Harrisa  
12

Loaded Potato Potstickers ° Sour Cream ° Bacon ° Green Onion ° Cheddar ° French Onion Dip  
12

Cuban Pork Spring Rolls ° Roast Pork Shoulder ° Ham ° Gruyere ° Escabeche Onions ° Plantains ° Garlic Dijonnaise  
14

Buffalo Sliders ° Port Salut ° Poached Pear ° Arugula ° Brioche  
14

Smoked Chipotle Buffalo Wings ° House-made Blue Cheese Dressing  
12

Cajun Empanadas ° Shrimp, Crawfish, Andouille, Tasso Ham ° Holy Trinity ° Louisiana Aioli  
14

Blackened Catfish Tots ° Sweet Pickle Remoulade  
14

Boneyard Famous Brisket/Tri Tip Chili ° Cheddar Cheese ° Diced Onions ° Tomatoes ° Sour Cream  
10/15

## Salads

Farro Greek Salad ° Arugula ° Romaine ° Feta ° Cherry Tomato ° Red Onion ° Artichoke Heart ° Cucumber °  
Red Wine & Kalamata Olive Vinaigrette  
14

The Wedge Iceberg Salad ° House Made Bleu Cheese Dressing ° Bacon & Tomatoes ° White Balsamic Pickled Onions  
13

Coriander & Beets ° Pickled Beets ° Ricotta Salata ° Pomelo ° Candied Pecans ° Mixed Greens ° Coriander Vinaigrette  
14

Kale Chop Salad ° Pomegranate ° Walnut ° Blue Cheese ° Quinoa ° Warm Bacon & Shallot Dressing  
14

## ENTREES

BQ Quesadilla Con Ensalada ° Choice Of Brisket, Tri Tip, Pulled Pork/Chicken, Portobello ° Sour Cream °  
Guacamole ° Jack & Cheddar Cheese ° Salsa Fresco ° Chipotle Ranchero Sauce ° Lime Vinaigrette  
23

Grilled Jerk Shrimp Tacos ° Mango - Pineapple Salsa ° Smashed Plantain Guacamole ° Cabbage ° Corn Tortillas ° Taro Chips  
24

Smokey Quinoa & Black Bean Burger ° Jack Cheese ° Avocado ° Tomato ° Chipotle Aioli ° Fries  
19

Pan Roasted Rainbow Trout ° Green Pea Puree ° Toasted Quinoa ° Pea Shoots ° Heirloom Carrots °  
Grilled Lemon & Tarragon Butter  
24

Sesame Crusted Ahi Steak Sandwich ° Brioche ° Kimi Salsa ° Firecracker Sauce ° Avocado ° Bibb Lettuce ° Spicy Asian Slaw  
26

Hickory Smoked Scottish Salmon ° Lemon Caper Yogurt ° Everything Bagel Risotto Cakes ° Avocado ° Red Onion ° Tomato  
26

## STEAKS/CHOPS

Ribeyes Are USDA Prime Beef ° All Steaks May Be Prepared Traditionally By Request

10oz Oak Grilled Pork Chop ° Blue Cheese Vinaigrette ° Roasted Plum Chutney ° Butternut Squash & Rosemary Risotto  
28

Pan Roasted Petite Filet ° Miso Hollandaise ° Black Garlic Mashed Potato ° Beech Mushrooms ° Wasabi Oil  
39

16 Oz. Traditional Oak Grilled Ribeye ° Onion Rings, French Fries, Or Sweet Potato Fries ° Grilled Veggies °  
House-made Smokey Southwest Steak Sauce  
48

# BBQ

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 N CHEESE, BAKED BEANS, COLLARD GREENS, COLE SLAW, POTATO SALAD, FRENCH FRIES.

**Slow Hickory Smoked Pork Ribs** ° Baby Back OR St. Louis Spare Ribs ° SERVED DRY, WET, OR CHIPOTLE GLAZED  
 Half Rack 25 Full Rack 34 Fifty-Fifty 35

**SANTA MARIA Red Oak Grilled Beef Ribs** ° 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, White Chicken: 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

## Two Way Combo\*

Any Two Ribs\* 27  
 Ribs & ¼ Chicken\* 24  
 Ribs & ½ Chicken\* 27  
 Ribs & CHOICE OF MEAT\* 26  
 Any Two MEATS\* 26

## Hickory Smoked Chicken.

Half Chicken 19  
 Half Chick WHT 22  
 Pulled Chicken 19

## THREE Way Combo\*

All THREE Ribs 33  
 Ribs, Chicken & MEAT\* 30  
 Ribs & Two MEATS\* 30  
 Any THREE MEATS\* 27

## SANDWICHES

All SANDWICHES INCLUDE A CHOICE OF ONE THE FOLLOWING SIDES: FRIED MAC N CHEESE, BAKED BEANS, COLLARD GREENS, COLE SLAW, POTATO SALAD, FRENCH FRIES

Pulled Pork 18 Tri Tip 19 Brisket 19  
 Pulled Chick 18 SAUSAGE 16

GO ALL THE WAY (Add Yellow Mustard, Raw White Onion, & Pickle)

\*GLUTEN FREE ROLL \$2 EXTRA

## PLATTERS

**MEGA PLATTER** (8 - 12 People) 300  
 Full Rack Of Each: Baby Backs, St. Louis & Beef Ribs, ONE POUND OF EACH: BRISKET, TRITIP, PULLED PORK, PULLED CHICKEN, & ANDOUILLE SAUSAGE, ONE WHOLE CHICKEN, FRIED MAC N CHEESE, BAKED BEANS, COLE SLAW, COLLARD GREENS, FRENCH FRIES

**Mini-MEGA** (4 - 8 People) 185  
 Half Rack Of Each: Baby Backs, St. Louis & Beef Ribs, HALF POUND OF EACH: BRISKET, TRITIP, PULLED PORK, PULLED CHICKEN, & ANDOUILLE SAUSAGE, HALF WHOLE CHICKEN, FRIED MAC N CHEESE, BAKED BEANS, COLE SLAW, COLLARD GREENS, FRENCH FRIES

**THE EVANATOR** (2 - 4 People) 100  
 1/3 Rack Of Each: Baby Backs, St. Louis & Beef Ribs, 1/3 POUND OF EACH: BRISKET, TRITIP, & PULLED PORK,  
 1/2 CHICKEN, FRIED MAC N CHEESE, BAKED BEANS, COLE SLAW

## Oak Grilled 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 \$6 \*GLUTEN FREE BUN \$2 5oz/8oz  
 \*\*SEARED HUDSON VALLEY FOIE GRAS 2oz PORTION \$15

**BURGER Nuff Said** \* A LA CARTE \* LETTUCE, TOMATO, RED ONION, PICKLE \* SMOKED ONION AIOLI 13/17

**CHEF'S BURGER CREATIONS: ALL CREATIONS COME COMPLETE WITH FRENCH FRIES AND COLE SLAW \* PLEASE NO ALTERATIONS**

**THE CLASSIC** CHOICE OF ST. AGUR BLUE CHEESE, AGED IRISH CHEDDAR CHEESE, BEL CHIMAY, MORBIER \*  
 HOUSE MADE BACON \* HOUSE MADE SMOKED ONION AIOLI 18/21

**THE O.M.G.** BEER BATTERED ONION RINGS \* CHIPOTLE AIOLI \* BBQ SAUCE \* TOMATOES \* ONION \*  
 PICKLES \* HOUSE MADE BACON \* CHEDDAR CHEESE 19/22

**THE CALIFORNIA SPECIAL** \* HOUSE-MADE 1000 ISLAND \* SAUTÉED ONIONS \* SHREDDED LETTUCE \* TOMATO \*  
 RAW ONION \* PICKLES \* HOUSE MADE BACON AND OF COURSE (VELVEETA) 19/22

**BURN IN HELL BURGER** \* POBLANO & JALAPEÑO CHILIES \* HABAÑERO AIOLI \* JACK CHEESE \* TOMATO \* CRISPY TORTILLA STRIPS \*  
 SIDE OF COOLING SOUR CREAM \* **WARNING! EXTREMELY SPICY! NO MERCY! NO REFUNDS!** 19/22

**SOUTHWEST PATTY MELT** \* GRILLED RYE BREAD \* GRUYERE & CHEDDAR CHEESES \* SAUTÉED ONIONS, ANAHEIM CHILIES,  
 & BACON \* TRIO OF DIPPING SAUCES (AVOCADO-CILANTRO RANCH \* 1000 ISLAND \* CHIPOTLE AIOLI) 23 LARGE ONLY

## Sides

FRIED MAC N CHEESE 5 & 8 POTATO SALAD 4  
 BAKED BEANS 4 FRENCH FRIES 5  
 COLLARD GREENS 4 SWEET POTATO FRIES 7  
 BEER BATTERED ONION RINGS 7 & 12 COLE SLAW 4

## BEVERAGES

SOFT DRINKS/ ICE TEA (TROPICAL) 3  
 COFFEE (GROUNDWORK) 4.5  
 TEA (THE ART OF TEA) 6  
 COLD BREW COFFEE (GROUNDWORK) 7