

Boneyard Bistro

SMALL BITES

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

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

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

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

Pastrami & Rye Spring Rolls ° House Cured & Smoked Pastrami ° Havarti ° Cole Slaw ° Caramelized Onion ° Rye Bread Aioli
14

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

Fried Green Tomato BLT Sliders ° Pimento Cheese ° House Made Bacon ° Arugula ° Sourdough Bread
12

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

Sesame Crusted Pork Belly ° Pickled Watermelon Salsa ° Miso Ranch ° Fried Garlic
14

Spicy Ahi Tuna Tacos ° Mango-Serrano Salsa ° Sriracha Aioli ° Cabbage ° Crispy Wonton
16

Prosciutto Wrapped Scallops ° Smoked Corn Grit Cakes ° Hickory Marinara
17

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

Moroccan Couscous & Chickpea Salad ° Vegan Tahini Dressing ° Carrots ° Currants ° Baby Kale
14

Southern Comfort □ Grilled Peaches ° Heirloom Tomatoes ° Prosciutto Chips ° Blue Cheese Vinaigrette
15

Southern Fried Chicken Caesar ° Grana Padano ° Arugula ° Romaine ° Tomatoes ° Garlic Croutons
17

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

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

Crispy Ancho Mashed Potato Tacos ° Sautéed Onion ° Cheddar Curds ° Flour Tortillas ° Pico De Gallo, Guacamole, &
Sour Cream
19

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

Seared Szechuan Ahi Tuna Steak ° Garlic □ Chili Pan Fried Noodles ° Vegetable Stir Fry
28

10oz BPC Blackened Pan Fried Pork Chop ° Tomato & Tasso Ham Gravy ° Haricot Vert ° Creamy Grits
29

Mezcal & Guajillo Braised Short Rib ° Jicama - Citrus Salad ° Sweet Potato Mash ° Spiced Pepita Brittle
29

16 Oz. USDA Prime 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
 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, CHEDDAR CHEESE, PORTER CHEDDAR, CHAUMES, JACK, GRUYERE *
 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

MUFFALETTA MELT * WAGYU BEEF PATTY * PROVOLONE & MOZZARELLA * SALAMI & MORTADILLA * GARLIC DIJONNAISE *
 GIARDINIERA * RYE BREAD 23

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
 DEVIL'S CANYON DRAFT ROOT BEER 6