

# Boneyard Bistro

## LUNCH MENU

### Apps

Hickory Smokin' Deviled Eggs ° Bacon ° Dijon ° Smoked Jalapeños, ° Sriracha	7
BONEYARD FAMOUS HOUSE CURED & Double Hickory Smoked Bacon Building Blocks	12
Kobe Beef Chili Filled Donuts ° Cheddar Cheese ° Mustard ° Onions ° Pickles	12
Smoked Chipotle Buffalo Wings ° House made Bleu Cheese Dressing	12
Loaded Potato Potstickers ° Sour Cream ° Bacon ° Green Onion ° Cheddar ° French Onion Dip	12
Cajun Empanadas ° Shrimp, Crawfish, Andouille, Tasso Ham ° Holy Trinity ° Louisiana Aioli	14
Pastrami & Rye Spring Rolls ° House Cured & Smoked Pastrami ° Havarti ° Cole Slaw ° Caramelized Onion ° Rye Aioli	14
BBQ Nachos ° Pulled Pork, Brisket, & Sausage ° Jack & Cheddar Cheeses ° Chipotle Ranchero Sauce ° Salsa Fresca ° Guacamole & Sour Cream	18

### 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 St. Agur & Valdeon Bleu Cheese Dressing ° Applewood Smoked Bacon ° White Balsamic Pickled Onions	13
Moroccan Couscous & Chickpea Salad ° Vegan Tahini Dressing ° Carrots ° Currants ° Baby Kale	14
Southern Fried Chicken Caesar ° Grana Padano ° Arugula ° Romaine ° Tomatoes ° Garlic Croutons	17

### Specialties

Seared Ahi Tuna Steak ° Grilled Pineapple Slaw ° Sambal ° Ginger Aioli ° Bibb Lettuce ° Crispy Wontons ° Fries	12
Jalapeño Popper Grilled Cheese ° Jack, Cheddar, & Cream Cheese ° Crispy Onions ° Jalapeño Strips	14
Fried Chicken Club ° House Made Bacon ° Spicy Honey ° Tomato ° Onion ° Lettuce ° 1000 Island	16
Curry Cashew Chicken Salad Wrap ° Apples ° Currants ° Madras Curry ° Celery ° Cucumber ° Green Salad	16
BBQ Quesadilla con Ensalada ° Choice of Brisket, Tri Tip, Pulled Pork/Chicken, Portobello ° Sour Cream ° Guacamole ° Jack & Cheddar Cheese ° Salsa Fresca ° Chipotle Ranchero Sauce ° Lime Vinaigrette	23
House Cured Pastrami RyeBun ° Rye Bread ° Housemade 1000 Island ° Gruyere ° Sauerkraut ° Cole Slaw	19
Teriyaki Steak Dip ° Bibb Lettuce ° Pineapple Slaw ° Miso Aioli ° Sweet Potato Fries	19
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

### BURGERS

OUR BURGERS ARE 100% SNAKE RIVER FARMS AMERICAN (Kobe Style) Wagyu Beef. Cheese, Bacon, Avocado, Grilled Onions \$2 each ° Additional Sauces \$1 each Add French Fries \$4, Sweet Potato Fries \$7, Gluten free roll \$1

Burger Nuff Said ° A la Carte ° Lettuce, Tomato, Red Onion, Pickle ° Smoked Onion Aioli	5oz/8oz 13/17
<b>CHEF'S CREATIONS</b>	
All Creations come complete with French Fries and Cole Slaw	
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 Californian Special ° Housemade 1000 Island ° Sautéed Onions ° Shredded Lettuce ° Tomato ° Raw Onion * Pickles ° House Made Bacon and of course Velveta	19/22
Burn In Hell Burger ° Poblano & Jalapeno Chiles * Habanero Aioli * Jack Cheese ° Tomato ° Tortilla Strips ° Side of Cooling Sour Cream ° WARNING! EXTREMELY SPICY! NO MERCY! NO REFUNDS!	19/22
Breakfast Bomb ° American Cheese ° Fried Egg ° Pancake Battered Bacon ° Bourbon Maple Syrup	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 & Mortadella * Garlic Dijonnaise * Giardiniera * Rye Bread	23

A gratuity of 18% may be added for parties of six or more \* Please refrain from using cell phones. Let your server know if you have food allergies. Not all ingredients are listed on the menu. \* We welcome your well behaved children. \* Split charge \$4.00

# Boneyard Bistro

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 Ribs 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 (NATURAL, NEVER EVER)** \* 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 & 1/4 Chicken\* 24  
 Ribs & 1/2 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::

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) \*\* N. CAROLINA STYLE AVAILABLE \*GLUTEN FREE ROLL \$1

## 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)

1/2 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)

1/4 Rack Each of THE Ribs, Pulled Pork, Tri Tip, BRISKET, 1/2 CHICKEN, Lg. MAC, COLE SLAW, & BEANS 100

## SIDES

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

## BEVERAGES

SOFT DRINKS 3  
 ICE TEA (TROPICAL) 3  
 COFFEE (COFFEE BY GROUNDWORK) 4.5  
 TEA (THE ART OF TEA) 6  
 DEVILS CANYON ROOT BEER 6

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