

# Boneyard Bistro

## AFTER HOURS EATS

### LATE NITE SNACKS

Hickory Smokin' Deviled Eggs ° Bacon ° Dijon ° Smoked Jalapeños, ° Sriracha	7
BONEYARD'S FAMOUS HOUSE CURED & DOUBLE HICKORY SMOKED "BACON BUILDING BLOCKS"	11
BACON & PANCAKE HUSH PUPPIES ° Whipped Maple Butter ° Bourbon Syrup	11
CIN SOAKED OLIVES, SMOKED NUTS, & JUNIPER WHIPPED CHEVRE	12
"3 AMIGOS" ° 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
PASTRAMI & RYE SPRING ROLLS ° House Cured & Smoked Pastrami ° Havarti ° Cole Slaw ° Caramelized Onion ° Rye Bread Aioli	14
BULGOGI TRI TIP LETTUCE CUPS ° Jalapeño ° Cabbage ° Cilantro ° Miso Cucumber	13
CAJUN EMPANADAS ° Shrimp, Crawfish, Andouille, Tasso Ham ° Holy Trinity ° Louisiana Aioli	14
BONEYARD'S FAMOUS BRISKET/TRI TIP CHILI ° Cheddar Cheese ° Diced Onions ° Tomatoes ° Sour Cream	12/16
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	9
"Cali Style" Tostada Salad ° Kale ° Pepitas ° Sundried Tomato Salsa ° Black Beans ° Cotija ° Roasted Corn	13
SOUTHERN FRIED CHICKEN CAESAR ° Grana Padano ° Arugula ° Romaine ° Tomatoes ° Garlic Croutons	17
ROASTED BUTTERNUT SQUASH & FARRO SALAD ° Roasted Apple Vinaigrette ° Watercress ° Candied Walnuts ° Pomegranate Arils	14

### LATE NITE SANDWICHES

NASHVILLE HOT CHICKEN SANDWICH ° Brioche ° Pickles ° Mayo ° Cole Slaw ° Fries	14
BBQ BRISKET GRILLED CHEESE ° Onion Jam ° Crisp Sourdough ° French Fries	14
JALAPEÑO POPPER GRILLED CHEESE ° Jack, Cheddar, & Cream Cheese ° Crispy Onions ° Jalapeño Strips	14
SEARED AHI TUNA STEAK ° Grilled Pineapple Slaw ° Sambal - Ginger Aioli ° Bibb Lettuce ° Crispy Wontons ° Fries	19
SMOKEY QUINOA & BLACK BEAN BURGER ° Jack Cheese ° Avocado ° Tomato ° Chipotle Aioli ° Fries	19
BAYOU ROCK SHRIMP PO BOY ° Cajun Remoulade ° Bibb Lettuce ° Onion ° Cherry Tomato Chow Chow ° Fries	26

### 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 \$7	5oz/8oz
"BURGER...Nuff Said" ° A la Carte ° Lettuce ° Tomato ° Red Onion ° Pickle ° Smoked Onion Aioli	13/17
<b>CHEF'S BURGER CREATIONS: ALL CREATIONS COME COMPLETE WITH FRENCH FRIES AND COLE SLAW * PLEASE NO ALTERATIONS</b>	
"THE CLASSIC" - CHOICE OF ST. AGUR BLUE CHEESE, , Cheddar Cheese, Porter Cheddar, Jack, Gruyere House made Bacon ° House Made Smoked Onion Aioli	18/21
"THE O.M.C." - 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 ° <b>WARNING! EXTREMELY SPICY! NO MERCY! NO REFUNDS!</b>	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
Derby Melt * Wagyu Beef Patty * Fried Green Tomatoes * Housemade Pimento Cheese * Bacon * Arugula Red Onion	23 Large only

\*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 N' CHEESE, 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 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 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 & □ CHICKEN\* 24  
Ribs & □ 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

### BBQ 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 VINEGAR SAUCE AVAILABLE \*GLUTEN FREE BUN\$2

### 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)

□ 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)

□ Rack Each of THE Ribs, Pulled Pork, Tri Tip, BRISKET, □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	

## Late Nite Libations

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

25% off DRAFT BEER & WINE by THE GLASS, \$5 WELL DRINKS

**SHOT & A BEER** - SHOT of BOURBON & A CAN of PIZZA PORT GRANDVIEW 10  
SHOT of TEQUILA & A CAN of AVERY EL GOSE WITH SALTED CHILI POWDER RIM 10  
**Whiskey Buck** - EVAN WILLIAMS BOURBON, GINGER BEER & FRESH LEMON JUICE 7