

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

Bacon & Pancake Hush Puppies ° Whipped Maple Butter ° Bourbon Syrup
11

"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

Molé Sweet Potato Skins ° Chevre ° Plantains ° Spinach ° Avocado ° Escabeche
13

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

Southwest Blackened Shrimp & Crispy Grits ° Guacamole ° Chipotle Cream ° Cotija
14

BONEYARD'S FAMOUS BRISKET/TRI TIP CHILI ° Cheddar Cheese ° Diced Onions ° Tomatoes ° Sour Cream
12/16

Salads

"THE CRUNCH" ° Quinoa & Herb Crusted Chevre ° Toasted Pistachios ° Arugula ° Bourbon Soaked Cherries °
White Balsamic Vinaigrette
14

ROASTED BUTTERNUT SQUASH & FARRO SALAD ° Roasted Apple Vinaigrette ° Watercress ° Candied Walnuts ° Pomegranate Arils
14

"THE WEDGE" ICEBERG SALAD ° House Made Bleu Cheese Dressing ° Bacon & Tomatoes ° White Balsamic Pickled Onions
13

"CALI STYLE" TOSTADA SALAD ° Kale ° Pepitas ° Sundried Tomato Salsa ° Black Beans ° Cotija ° Roasted Corn
13

Add: Smoked Chicken 7 / Tri Tip 8 / Grilled Shrimp 12

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

Bayou Rock Shrimp Po Boy ° Cajun Remoulade ° Bibb Lettuce ° Onion ° Cherry Tomato Chow Chow ° Fries
26

BROWN SUGAR BRINED SMOKED PORK TENDERLOIN ° House Made Buttermilk Biscuits ° Tasso Ham & Tomato Gravy ° Micro Okra
28

HORSE RADISH CRUSTED 8oz Hanger Steak ° Horsey Mustard ° Roasted Heirloom Carrots ° Shallot "Nest" ° Rosemary -
Roasted Garlic Mash
32

"IT'S THE STEENS" Glazed Duck Confit ° Sweet Potato Waffle ° Duck Egg ° Braised Collard Greens ° Bourbon Spiced Butter
36

12 Oz. C.A.B. Oak Grilled New York Strip ° Smokey Blue Cheese Butter ° Grilled Asparagus °
Garlic & Herb Truffle Fries

TRADITIONAL STYLE UPON REQUEST

38

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 & □ 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

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 \$2EXTRA

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
 13/17

"BURGER...Nuff Said" * A LA CARTE * LETTUCE, TOMATO, RED ONION, PICKLE * SMOKED ONION AIOLI

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, 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 * **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

Derby Melt * WAGYU BEEF PATTY * FRIED GREEN TOMATOES * HOUSEMADE PIMENTO CHEESE * BACON * ARUGULA
 Red Onion

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) (HOT OR COLD BREW) 4.5
 TEA (THE ART OF TEA) 6
 DEVIL'S CANYON DRAFT ROOT BEER 6