

Boneyard Bistro

AFTER HOURS EATS

LATE NITE SNACKS

Hickory Smokin Deviled Eggs ° Bacon ° Dijon ° Smoked Jalapeños, ° Sriracha	7
Crispy Brussels Sprouts ° Ranch Essence ° Burrata Cheese	7
Boneyard Famous House Cured & Double Hickory Smoked Bacon Building Blocks	11
Bacon & Pancake Hush Puppies ° Whipped Maple Butter ° Bourbon Syrup	11
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
Chef Choice Cheese Plate	12
Chicken Chile Verde Spring Rolls ° Corn ° Black Beans ° Pickled Jalapeño Queso Dip	13
Bulgogi Tri Tip Lettuce Cups ° Jalapeño ° Cabbage ° Cilantro ° Miso Cucumber	13
Smoked Short Rib Empanadas ° Goat Cheese ° Pumpkin Mole ° Spiced Pepitas	14
Boneyard 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

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
Buffalo Chicken Sandwich ° St. Agur Cheese ° House Bacon ° Onion ° Tomato ° Fries	18
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
The Big Dill ° Wagyu Beef & Bacon Patty ° Dill Aioli ° Big John ° Cajun Cheddar ° Fried Pickles ° Red Onion	19
House Cured Pastrami Ruben ° Rye Bread ° Housemade 1000 Island ° Gruyere ° Sauerkraut ° Cole Slaw	19

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 6oz

Burger Nuff Said ° A la Carte ° Lettuce ° Tomato ° Red Onion ° Pickle ° Smoked Onion Aioli	15
Chef 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	19
The O.M.G. ° Beer Battered Onion Rings ° Chipotle Aioli ° BBQ Sauce ° Tomatoes ° Onion ° Pickles ° House made Bacon ° Cheddar Cheese	20
The California Special ° House-made 1000 Island ° Sautéed Onions ° Shredded Lettuce ° Tomato ° Raw Onion ° Pickles ° House made Bacon and of course Velveeta	20
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!	20
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) only	21

*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.*

Boneyard Bistro

WE WELCOME YOUR WELL BEHAVED CHILDREN. * PLEASE REFRAIN FROM USING CELL PHONES. SPLIT CHARGE \$4.00

LATE NIGHT BBQ. . .til 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, 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

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)

½ 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)

¼ Rack Each of the Ribs, Pulled Pork, Tri Tip, Brisket, ½ 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