

Boneyard Bistro

SMALL BITES

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

Crispy Brussels Sprouts ° Ranch Essence □° Burrata Cheese
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

Oak Grilled Artichoke ° Garlic ° Herbs ° Grana Padano ° Lemon □ Garlic Aioli
12

Al Pastor Pork Belly Tacos ° Corn Tortillas ° Grilled Pineapple Slaw
13

Chicken & Chile Verde Spring Rolls ° Corn ° Black Beans ° Pickled Jalapeño Queso Dip
14

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

Smoky Short Rib Empanadas ° Goat Cheese ° Pumpkin Mole ° Spiced Pepitas
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

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

Bbq 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 ° Cheddar Curds ° Flour Tortillas ° Pico De Gallo, Guacamole, & Sour Cream
19

THE BIG DILL □* 50/50 Wagyu Beef & Bacon Patty * Dill Aioli * Big John □ Cajun Cheddar * Fried Pickles ° Red Onion °
Fries
19

Grilled Mahi Mahi Tacos ° Fajita Veggies ° Cabbage ° Avocado-Citrus Salsa ° Chips
19

Southwest Oak Grilled Pork Tenderloin ° Pasilla Chile Slaw ° Creamed Corn Risotto
28

Horseradish Crusted 8oz Hanger Steak ° Horsey Mustard ° Brussels Sprouts ° Roasted Garlic Mash
32

Cajun Seared Scallops ° Pork Belly ° Creamy Grits ° Mustard Greens
36

12 Oz. C.A.B. Oak Grilled New York Strip ° Smokey Blue Cheese Butter ° Grilled Asparagus °
Garlic & Herb Truffle Fries *Traditional Style Available Upon Request*
38

*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

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 6oz
 BURGER Nuff Said* A LA CARTE * LETTUCE, TOMATO, RED ONION, PICKLE * SMOKED ONION AIOLI 15

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 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 CHILES * HABAÑERO AOILI * 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) 21

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