# 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's Famous House Cured & Double Hickory Smoked "Bacon Building Blocks"	11
Avocado Fries ° Cotija ° Mojo De Ajo Crema	11
<b>"3 Amigos" °</b> Spicy Smoked Pork Carnitas Tacos <b>°</b> 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
Chel's 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'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
Calada	
Salads	0
Mini-Wedge° Iceberg°St. Agur&Valdeon Blue Cheese Dressing°House Smoked Bacon°White Balsamic Pickled Onions "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
JOUTHERN FRIED CHICKEN CAESAR CHANA FADANO AROQUIA NOIVIAINE TOWATOES CARLIC CROOTONS	1 /
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 C'HEESE ° 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 Rueben° Rye Bread ° Housemade 1 000 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	6 oz
"BurgerNuff Said" ° A la Carte ° Lettuce ° Tomato ° Red Onion ° Pickle ° Smoked Onion Aioli	15
CHEP'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.C." - BEER BATTERED ONION RINGS O CHIPOTLE AIOLI O BBQ SAUCE TOMATOES O ONION O	
Pickles ° House made Bacon ° Cheddar Cheese	20
"The California Special" * House-made 1000 Island ° Sautéed Onions ° Shredded Lettuce ° Tomato °	0.0
RAW Onion Pickles House made Bacon and of course "Velveeta"	.20
"Burn In Hell" Burger * Poblano & Jalapeño Chilies° Habañero Aoili° Jack Cheese° Tomato° Crispy Tortilla Sti	•
Side of Cooling Sour Cream <b>° WARNING! EXTREMELY SPICY! NO MERCY! NO REFUNDS!</b> "Southwest Patty Melt" ° Grilled Rye Bread ° Gruyere & Cheddar Cheeses ° Sautéed Onions ° Anaheim Chilie	20
& Bacon ° Trio of Dipping Sauces (Avocado-Cilantro Ranch ° 1000 Island ° Chipotle Aioli)	21
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## 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 CRILLED BEEF RIDS (NATURAL, NEVER EVER) O SERVED DRY, WET, OR CHIPOTLE GLAZED Small Order(3ribs) 27 Large Order(5 ribs) 35 Full Rack(7 ribs) 42

Dinners \*Brisket, Tri Tip, Beef Ribs, White Chicken: Add \$2 for each Two Way Combo\* Smoked/Grilled Meats 29(Specify Lean Or Not) Brisket Anv Two Ribs\* 27 Ribs & ☐ Chicken\* SANTA MARIA TRI TID 29 24 Pulled Pork 22 (N.Carolina Style Available) Ribs & Chicken\* 27 Ribs & Choice Of Meat\* 26 Sausage

Hickory Smoked Chicken.

Half Chicken Half Chick Wht 22 Pulled Chicken 19

THREE Way Combo\*

Any Two Meats\*

All Three Ribs Ribs, Chicken & MEAT\* 30 Ribs & Two Meats\* ANY THREE MEATS\*

BBO 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 \*\*Pulled Chick 18

Tri Tid 19 SAUSAGE 16 Brisket

26

10

\*"CO ALL THE WAY" (add yellow mustard, raw white onion, & pickle) \*\*N. Carolina Vinegar Sauce available \*Cluten 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 Collard Greens Cole Slaw POTATO SAIAd FRENCH FRIES 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 Class. \$5 Well Drinks SHOT & A BEER - SHOT OF BOURDON & A CAN OF PIZZA PORT GRANDVIEW

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