

Boneyard Bistro

LUNCH MENU

Apps

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
Smoked Chipotle Buffalo Wings ° House made Bleu Cheese Dressing	12
Avocado Fries ° Cotija ° Mojo De Ajo Crema	11
Smoked Short Rib Empanadas ° Goat Cheese ° Pumpkin Mole ° Spiced Pepitas	14
Chicken Chile Verde Spring Rolls ° Corn ° Black Beans ° Pickled Jalapeño Queso Dip	13
BBQ Nachos ° Pulled Pork, Brisket, & Sausage ° Jack & Cheddar Cheeses ° Chipotle Ranchero Sauce ° Salsa Fresca ° Guacamole & Sour Cream	18
Boneyard's Famous Brisket/Tri Tip Chili ° Cheddar Cheese ° Diced Onions ° Tomatoes ° Sour Cream	12/16

Salads

"The Wedge" Iceberg Salad ° House made Bleu Cheese Dressing ° House Smoked Bacon ° Pickled Onions	13
"Cali Style" Tostada Salad ° Kale ° Pepitas ° Sundried Tomato Salsa ° Black Beans ° Cotija ° Roasted Corn	13
"The Crunch" ° Quinoa & Herb Crusted Chevre ° Toasted Pistachios ° Arugula ° Bourbon Cherries ° White Balsamic	14
Southern Fried Chicken Caesar ° Grana Padano ° Arugula ° Romaine ° Tomatoes ° Garlic Croutons	17

Specialties

Jalapeño Popper Grilled Cheese ° Jack, Cheddar, & Cream Cheese ° Crispy Onions ° Jalapeño Strips	14
Fried Chicken Club ° House Made Bacon ° Spicy Honey ° Tomato ° Onion ° Lettuce ° 1000 Island	16
Curry Cashew Chicken Salad Wrap ° Apples ° Currants ° Madras Curry ° Celery ° Cucumber ° Green Salad	16
Seared Ahi Tuna Steak Sandwich ° Pineapple Slaw ° Sambal - Ginger Aioli ° Bibb Lettuce ° Crispy Wontons ° Fries	19
BBQ Quesadilla con Ensalada ° Choice of Brisket, Tri Tip, Pulled Pork/Chicken, Portobello ° Sour Cream ° Guacamole ° Jack & Cheddar Cheese ° Salsa Fresca ° Chipotle Ranchero Sauce ° Lime Vinaigrette	23
Buffalo Chicken Sandwich ° St. Agur Cheese ° House Bacon ° Onion ° Tomato ° Fries	18
House Cured Pastrami Reuben ° Rye Bread ° Housemade 1000 Island ° Gruyere ° Sauerkraut ° Cole Slaw	19
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
"The Big Dill" * Wagyu Beef & Bacon Patty * Dill Aioli * "Big John" Cajun Cheddar ° Fried Pickles ° Red Onion ° Fries	19
Grilled Mahi Mahi Tacos ° Fajita Vegetables ° Cabbage ° Avocado-Citrus Salsa ° Chips	19

BURGERS

Our burgers are 100% Snake River Farms American "Kobe Style" Wagyu Beef. Cheese, Bacon, Avocado, Grilled Onions \$2 each ° Additional Sauces \$1 each Add French Fries \$4, Sweet Potato Fries \$7, Gluten free roll \$1

"Burger...Nuff Said" ° A la Carte ° Lettuce, Tomato, Red Onion, Pickle ° Smoked Onion Aioli	6oz 15
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CHEF'S CREATIONS

All Creations come complete with French Fries and Cole Slaw

"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 Californian Special"- Housemade 1000 Island ° Sautéed Onions ° Shredded Lettuce ° Tomato ° Raw Onion * Pickles ° House Made Bacon and of course "Velveeta"	20
"Burn In Hell" Burger- Poblano & Jalapeno Chiles * Habanero Aioli * Jack Cheese ° Tomato ° 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

Boneyard Bistro

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 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 (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 & 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::

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 STYLE AVAILABLE *GLUTEN FREE ROLL \$1

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

BEVERAGES

Soft Drinks 3
 ICE TEA (TROPICAL) 3
 COFFEE (COFFEE BY GROUNDWORK) 4.5
 TEA (THE ART OF TEA) 6
 DEVILS CANYON ROOT BEER 6