

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

Spinach & Jalapeño Hummus ° Garlic Naan
9

Avocado Fries ° Cotija ° Mojo De Ajo Crema
11

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

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

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

Sweet Potato & Hatch Chile Empanadas ° Goat Cheese ° Black Beans ° Sage Chimichurri
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

Baby Got "BAC"-ON ° Baby Spinach ° Strawberries ° Blue Cheese ° Cornbread Crumbles ° Bacon-Honey Mustard Vinaigrette
14

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

"SECRET MISSION" * Wagyu Beef * "Animal Style" Quesarito * Nacho Cheese * Grilled Onions ° Rice ° 1000 Island ° Chips
22

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

Oak Grilled Pork Chop ° Peach Chutney ° Spring Pea & Ham Risotto
28

Seared Ahi Steak ° Ginger & Carrot Curry ° Zucchini Pad Thai
24

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

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

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

6oz
15

"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 19

"THE O.M.C." - 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