

Boneyard Bistro

LUNCH MENU

Apps

Hickory Smokin' Deviled Eggs ° Bacon ° Dijon ° Smoked Jalapeños, ° Sriracha	7
Crispy Brussels Sprouts ° Ranch "Essence" ° Burrata Cheese	7
Spinach & Jalapeño Hummus ° Garlic Naan	9
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
Sweet Potato & Hatch Chile Empanadas ° Goat Cheese ° Black Beans ° Sage Chimichurri	14
BBQ Nachos ° Pulled Pork, Brisket, & Sausage ° Jack & Cheddar Cheeses ° Chipotle Ranchero Sauce ° Salsa Fresca ° Guacamole & Sour Cream	18

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
Summer Refresher ° Melon & Cucumber Salad ° Kale ° Chia Seeds ° Halloumi Cheese ° Pineapple-Chili Yogurt	16
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
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
Bulqoqi Tritip Burrito ° Rice ° Sambal Aioli ° Cabbage ° Crispy Wonton ° Miso Cucumber ° Jalapeño ° Cilantro ° Taro Chips	19
"Secret Mission" ° Wagyu Beef ° "Animal Style" Quesarito ° Nacho Cheese ° Grilled Onions ° Rice ° 1000 Island ° Chips	22
Crispy Avocado Tacos ° Mezcal Salsa ° Mojo De Ajo Crème ° Refried Beans ° Lettuce ° Cotija	23
Coconut Crusted Shrimp Tacos ° Tropical Mango - Lychee Salsa ° Kaffir Lime Aioli ° Cabbage ° Taro Chips	24

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	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

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