

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

Smoked Chipotle Buffalo Wings House-made Blue Cheese Dressing
12

Sweet Potato & Hatch Chile Empanadas Goat Cheese ° Black Beans ° Sage Chimichurri
14

SALADS

Add: Smoked Chicken 8 / Tri Tip 9

"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

Farro Greek Salad Arugula ° Romaine ° Feta ° Cherry Tomato ° Red Onion ° Artichoke Heart °
Cucumber ° Red Wine & Kalamata Olive Vinaigrette
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

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 Avocado Tacos Mezcal Salsa ° Flour Tortillas ° Mojo De Ajo Crème ° Refried Beans ° Lettuce ° Cotija
23

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

Coconut Crusted Shrimp Tacos Tropical Mango – Lychee Salsa ° Kaffir Lime Aioli ° Cabbage ° Taro Chips
24

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

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

Horseradish Crusted 8oz Hanger Steak Cornmeal Crusted Okra & Green Tomatoes ° Basil - Peppercorn Sauce ° Blue
Cheese Risotto Cakes
32

12 Oz. C.A.B. Oak Grilled New York Strip Steen's Steak Sauce ° Brussels Sprouts °
Tobacco Onion Stack *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