

# BONEYARD BISTRO

## SMALL BITES

**Hickory Smokin' Deviled Eggs** Bacon ° Dijon ° Smoked Jalapeños ° Sriracha  
7

**Crispy Brussels Sprouts** Ranch "Essence" ° Burrata Cheese  
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 Blue Cheese Dressing  
12

**Spinach & Jalapeño Hummus** Garlic Naan  
9

**Avocado Fries** Cotija ° Mojo De Ajo Crema  
11

**Pimento Cheese Stuffed Squash Blossoms**  
12

**Frito Pie Spring Rolls** Corn Chips ° Chili ° Cheese ° Sour Cream ° Salsa  
14

**Philly Cheesesteak Baos** Onions ° Queso ° Potato Chip Dust ° Garlic Aioli  
14

## SALADS

Add: Smoked Chicken 8 / Tri Tip 9 / BBQ Shrimp 10

**"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

**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

**Grilled Mahi Mahi Sandwich** Slaw ° Bibb Lettuce ° Tomato ° Baja Sauce ° Potato Chips  
24

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

**Pastrami Spiced Salmon** Rye & Roasted Garlic Mashed Potatoes ° Grilled Asparagus ° "1000 Island" Vinaigrette  
26

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

**14 Oz. C.A.B. Oak Grilled Ribeye** Steen's Steak Sauce ° Brussels Sprouts °  
Tobacco Onion Stack \*Traditional Style Available Upon Request\*  
42

\*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