

Boneyard Bistro

After Hours Eats

Late Nite Snacks

Hickory Smokin' Deviled Eggs ° Bacon ° Dijon ° Smoked Jalapeños, ° Sriracha	7
Crispy Brussels Sprouts ° Ranch "Essence" ° Burrata Cheese	9
Pimento & Goat Cheese Hush Puppies ° Jalapeño Gastrique	9
Boneyard's Famous House Cured & Double Hickory Smoked "Bacon Building Blocks"	11
Hearts Of Palm Fries ° Chimichurri Aioli	11
"3 Amigos" ° Spicy Smoked Pork Carnitas Tacos ° Charred Corn Tortillas – Trust Us	12
Kobe Beef Chili Filled Donuts ° Cheddar Cheese ° Mustard ° Onions ° Pickles	12
Smoked Chipotle Buffalo Wings ° House-made Bleu Cheese Dressing	12
Chef's Choice Cheese Plate ° 2 Cheeses ° Mustard ° Seasonal Pickles	12
Vegan Caribbean Jackfruit Spring Rolls ° Black Beans ° Carrots ° Mango ° Avocado ° Roasted Red Pepper "Aioli"	12
Jalapeño Popper Chicken Nuggets Bacon ° Jack, Cheddar & Cream Cheese ° Chipotle Ranch	13
Char Siu Pork Empanadas ° Pineapple Sweet And Sour Sauce ° Toasted Sesame Seeds	13
BBQ Nachos Pulled Pork, Brisket & Sausage ° Jack & Cheddar ° Chipotle Ranchero Sauce Salsa Fresca ° Guacamole ° Sour Cream	18

Salads

Mini-Wedge ° Iceberg ° St. Agur & Valdeon Blue Cheese Dressing ° House Smoked Bacon ° White Balsamic Pickled Onions	9
Beet It! Beet Carpaccio ° Grapefruit ° Toasted Pistachios ° Ricotta ° Tarragon Honey	12
Southern Fried Chicken Caesar ° Grana Padano ° Arugula ° Romaine ° Tomatoes ° Garlic Croutons	17

Late Nite Sandwiches

Nashville Hot Chicken Sandwich ° Brioche ° Pickles ° Mayo ° Cole Slaw ° Fries	14
BBQ Brisket Grilled Cheese ° Onion Jam ° Crisp Sourdough ° French Fries	14
Bulgogi Tiritip Burrito ° Rice ° Sambal Aioli ° Cabbage ° Crispy Wonton ° Miso Cucumber ° Jalapeño ° Cilantro ° Taro Chips	19
Smokey Quinoa & Black Bean Burger ° Jack Cheese ° Avocado ° Tomato ° Chipotle Aioli ° Fries	19
"Secret Mission" ° Wagyu Beef ° "Animal Style" Quesarito ° Nacho Cheese ° Grilled Onions ° Rice ° 1000 Island ° Chips	22
House Cured Pastrami Rueben ° Rye Bread ° Housemade 1000 Island ° Gruyere ° Sauerkraut ° Cole Slaw	19
Vegan Mediterranean Wrap ° White Bean Hummus ° Olive Tapenade ° Mixed Greens ° Sundried Tomato ° Avocado ° Red Onion ° Za'atar Seasoned Fries	22
Caribbean Mahi Mahi Tacos ° Papaya Slaw ° Smoked Pineapple Relish ° Yucca Fries	24

Oak Grilled Burgers

Our burgers are 6oz of 100% Snake River Farms American "Kobe Style" Wagyu Beef. Gluten Free Bun: \$2	
"Burger...Nuff Said" ° A la Carte ° Lettuce ° Tomato ° Red Onion ° Pickle ° Smoked Onion Aioli Cheese, Bacon, Avocado, Grilled Onions \$2 each	15
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.G." - 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 Chilies ° 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