

# Boneyard Bistro

## After Hours Eats

### Late Nite Snacks

<b>Hickory Smokin' Deviled Eggs</b> ° Bacon ° Dijon ° Smoked Jalapeños, ° Sriracha	7
<b>Crispy Brussels Sprouts</b> ° Ranch "Essence" ° Burrata Cheese	9
<b>Pimento &amp; Goat Cheese Hush Puppies</b> ° Jalapeño Gastrique	9
<b>Boneyard's Famous House Cured &amp; Double Hickory Smoked "Bacon Building Blocks"</b>	11
<b>"3 Amigos"</b> ° Spicy Smoked Pork Carnitas Tacos ° Charred Corn Tortillas – Trust Us	12
<b>Kobe Beef Chili Filled Donuts</b> ° Cheddar Cheese ° Mustard ° Onions ° Pickles	12
<b>Smoked Chipotle Buffalo Wings</b> ° House-made Bleu Cheese Dressing	12
<b>Chef's Choice Cheese Plate</b> ° 2 Cheeses ° Mustard ° Seasonal Pickles	12
<b>Cheesy Potato Springrolls</b> ° Cheese Curds ° Bacon & Roasted Garlic Dip	12
<b>Vegan Enchilada Dip</b> ° Tortilla Chips ° Crudite	12
<b>Jalapeño Popper Chicken Nuggets</b> Bacon ° Jack, Cheddar & Cream Cheese ° Chipotle Ranch	13
<b>Cajun Empanadas</b> ° Shrimp ° Crawfish ° Andouille ° Holy Trinity ° Louisiana Aioli	14
<b>Ahi Poke Tostada</b> ° Mango Salsa ° Avocado ° Corn Tortilla ° Smoked Chili Aioli	14
<b>BBQ Nachos</b> ° Pulled Pork, Brisket & Sausage ° Jack & Cheddar ° Chipotle Ranchero Sauce Salsa Fresca ° Guacamole ° Sour Cream	18

### Salads

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

### Late Nite Sandwiches

<b>Nashville Hot Chicken Sandwich</b> ° Brioche ° Pickles ° Mayo ° Cole Slaw ° Fries	14
<b>BBQ Brisket Grilled Cheese</b> ° Onion Jam ° Crisp Sourdough ° French Fries	14
<b>Bulgogi Tiritip Burrito</b> ° Rice ° Sambal Aioli ° Cabbage ° Crispy Wonton ° Miso Cucumber ° Jalapeño ° Cilantro ° Taro Chips	19
<b>Smokey Quinoa &amp; Black Bean Burger</b> ° Jack Cheese ° Avocado ° Tomato ° Chipotle Aioli ° Fries	19
<b>"Secret Mission"</b> ° Wagyu Beef ° "Animal Style" Quesarito ° Nacho Cheese ° Grilled Onions ° Rice ° 1000 Island ° Chips	22
<b>House Cured Pastrami Rueben</b> ° Rye Bread ° Housemade 1000 Island ° Gruyere ° Sauerkraut ° Cole Slaw	19
<b>Vegan Mediterranean Wrap</b> ° White Bean Hummus ° Olive Tapenade ° Mixed Greens ° Sundried Tomato ° Avocado ° Red Onion ° Za'atar Seasoned Fries	22
<b>Caribbean Mahi Mahi Tacos</b> ° 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	
<b>"Burger...Nuff Said"</b> ° A la Carte ° Lettuce ° Tomato ° Red Onion ° Pickle ° Smoked Onion Aioli Cheese, Bacon, Avocado, Grilled Onions \$2 each	15
<b>Chef's Burger Creations: All Creations come complete with French Fries and Cole Slaw * Please NO Alterations</b>	
<b>"The Classic"</b> - Choice of St. Agur Blue Cheese, , Cheddar Cheese, Porter Cheddar, Jack, Gruyere House made Bacon ° House Made Smoked Onion Aioli	19
<b>"The O.M.G."</b> - Beer Battered Onion Rings ° Chipotle Aioli ° BBQ Sauce ° Tomatoes ° Onion ° Pickles ° House made Bacon ° Cheddar Cheese	20
<b>"The California Special"</b> * House-made 1000 Island ° Sautéed Onions ° Shredded Lettuce ° Tomato ° Raw Onion ° Pickles ° House made Bacon and of course "Velveeta"	20
<b>"Burn In Hell" Burger</b> * Poblano & Jalapeño Chilies ° Habañero Aoili ° Jack Cheese ° Tomato ° Crispy Tortilla Strips Side of Cooling Sour Cream WARNING! EXTREMELY SPICY! NO MERCY! NO REFUNDS	20
<b>"Southwest Patty Melt"</b> ° Grilled Rye Bread ° Gruyere & Cheddar Cheeses ° Sautéed Onions ° Anaheim Chilies & Bacon ° Trio of Dipping Sauces (Avocado-Cilantro Ranch ° 1000 Island ° Chipotle Aioli)	21