

Boneyard Bistro

Lunch Menu

Apps

Hickory Smokin' Deviled Eggs ° Bacon ° Dijon ° Smoked Jalapeños, ° Sriracha	7
White Bean Hummus ° Olive Tapenade ° Za'atar Spice ° Pita Chips	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"	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
Cheesy Potato Springrolls ° Cheese Curds ° Bacon & Roasted Garlic Dip	12
Cajun Empanadas ° Shrimp ° Crawfish ° Andouille ° Holy Trinity ° Louisiana Aioli	14
Ahi Poke Tostada ° Mango Salsa ° Avocado ° Corn Tortilla ° Smoked Chili Aioli	14
BBQ Nachos ° Pulled Pork, Brisket, & Sausage ° Jack & Cheddar Cheeses ° Chipotle Ranchero Sauce ° Salsa Fresca ° Guacamole & Sour Cream	18

Salads

"The Wedge" Salad ° House made Bleu Cheese Dressing ° House Smoked Bacon ° Pickled Onions	13
Beet It! ° Beet Carpaccio ° Grapefruit ° Toasted Pistachios ° Ricotta ° Tarragon Honey	12
Southern Fried Chicken Caesar ° Grana Padano ° Arugula ° Romaine ° Tomatoes ° Garlic Croutons	17

Specialties

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
House Cured Pastrami Rubeen ° Rye Bread ° Housemade 1000 Island ° Gruyere ° Sauerkraut ° Cole Slaw	19
Smokey Quinoa & Black Bean Burger ° Jack Cheese ° Avocado ° Tomato ° Chipotle Aioli ° Fries	19
Bulgogi 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
Vegan Mediterranean Wrap ° White Bean Hummus ° Olive Tapenade ° Mixed Greens ° Sundried Tomato ° Avocado ° Red Onion ° Za'atar Seasoned Fries	22
Hickory Smoked Prime Rib Melt ° Gruyere Cheese ° Horseradish Mustard ° Truffle Fries	22
Caribbean Mahi Mahi Tacos ° Papaya Slaw ° Smoked Pineapple Relish ° Yucca Fries	22

Burgers

Our burgers are 6oz of 100% Snake River Farms American "Kobe Style" Wagyu Beef. Gluten free roll \$2

"Burger...Nuff Said" ° A la Carte ° Lettuce, Tomato, Red Onion, Pickle ° Smoked Onion Aioli Cheese, Bacon, Avocado, Grilled Onions \$2 each	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