

# Boneyard Bistro

## SMALL BITES

"THE Devil's Eggs"	4
Kobe Beef Chili Filled Donuts * Cheddar Cheese * Mustard * Onions * Pickles	9
Crispy Fried Dates * Fresh Goat Cheese, Bacon, & Jalapeño	7
Boneyard's Famous House Cured & Double Hickory Smoked Bacon Sticks	8
Spicy Ahi Tuna Tacos * Mango Serrano Salsa * Spicy Aioli	10
Crispy Southwest Chicken Rolls * Corn & Black Beans * Cheddar Cheese * Avocado & Chipotle Sauces	10
Pulled Pork Dumplings * Cole Slaw * Boneyard BBQ Buerre Blanc	11
Smoked Chipotle Buffalo Wings * House Made Bleu Cheese Dressing	10
Hickory Smoked Bone Marrow * Applejack - Bourbon Smoked Demi Glace * Toast Points	12
Spicy Thai Mussels * Housemade Lemongrass Chicken Sausage * Coconut & Beer Green Curry Broth	12
Boneyard's Famous Brisket/Tri Tip Chili * Cheddar Cheese * Diced Onions & Tomatoes * Sour Cream	8/14

## Salads

Mescaline Greens * Diced Tomatoes * Balsamic Vinaigrette	7
"The Wedge" Iceberg Salad * House Made St. Agur & Valdeon Bleu Cheese Dressing * House Smoked Bacon * White Balsamic Pickled Onions	11
Spinach Apple Salad * Spinach & Butter Lettuces * Fresh Goat Cheese * Pomegranate Seeds * Golden Raisins * Madras Curry Vinaigrette * Crispy Shallots	12
Cold Poached Shrimp Salad * Fresh Cucumber, Tomatoes, Red Onion & Mint * Honey Yogurt Dressing	13
Mediterranean Chopped Salad * Grilled Artichokes & Shiitakes * Sun Dried Tomatoes * Kalamata Olives * Fresh Tomato * French Feta * Soprasetta Salami * Hearts of Palm * Mediterranean Vinaigrette	13/19

## ENTREES

"Jerked" Mahi Mahi Tacos * Tropical Pineapple Mango Salsa * Spicy Caribbean Tartar Sauce * Flour Tortillas	18
Balsamic Grilled Shrimp * Maitake Mushroom & Goat Cheese Farro Risotto * Wilted Arugula & Dried Figs	23
Blackened Catfish * Grilled Veggies * Crispy Onion Strings * Jambalaya Risotto * Spicy GASTRIQUE	23
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	19
Boneyard's Famous Etouffee * Shrimp, Crawfish, Chicken, Tasso Ham, & Andouille * Wilted Arugula * Rice	24
Traditional Oak Grilled Ribeye * Onion Rings, French Fries, or Sweet Potato Fries * Grilled Veggies * House Made Worcestershire Sauce * Sautéed Baby Bella Mushrooms	38
16oz Oak Grilled Blue Cheese Ribeye * Gratinéed St. Agur Blue Cheese * Truffled Cassis Dem-Glace * Grilled Veggies * Fries	39
TOMAHAWK BONE IN Ribeye * Prepared as the Traditional or Blue Cheese * Serves 1-2 people	AQ

## BURGERS

OUR BURGERS ARE 100% SNAKE RIVER FARMS AMERICAN "Kobe Style" Wagyu Beef. Seared Hudson Valley Foie Gras \$12.  
Cheese, Bacon, Avocado, Grilled Onions \$2 each \* French Fries \$3, Sweet Potatoes \$6  
Sub Portobello/Chicken -No Charge.

"BURGER...Nuff Said" \* A la Carte \* Lettuce, Tomato, Red Onion, Pickle \* Smoked Onion Aioli 5oz/8oz  
11/14

### 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, Aged Irish Cheddar Cheese, Bel Chimay, Morbier * Housemade Bacon * House Made Smoked Onion Aioli	16/19
"THE O.M.G." - Beer Battered Onion Rings * Chipotle Aioli * BBQ Sauce * Tomatoes * Onion * Pickles * Housemade Bacon * Cheddar Cheese	18/21
"THE CALIFORNIA Special" * House-made 1000 Island * Sautéed Onions * Shredded Lettuce * Tomato * Raw Onion * Pickles * Housemade Bacon and of course "VELVEETA"	16/19
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)	20 LARGE only

# Boneyard Bistro

OUR MEATS & POULTRY ARE HAND RUBBED WITH OUR OWN SPECIAL BLEND OF SEASONINGS AND SLOWLY SMOKED FROM 2 TO 18 HOURS OVER HICKORY OR GRILLED OVER A LIVE RED OAK FIRE

Try BBQ WITH A MINT JULEP!

All dinners include a choice of two: FRIED MAC N' CHEESE, BAKED BEANS, COLLARD GREENS, COLE SLAW, POTATO SALAD, FRENCH FRIES.

## Slow Hickory Smoked Pork Ribs – Baby Back Ribs & St. Louis Spare Ribs \* (Chipotle Glazed Ribs on Request)

Half Rack	22	Full Rack	29	Fifty- Fifty	30
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## Santa Maria Red Oak Grilled Beef Ribs \* (Chipotle Glazed Ribs on Request)

Half Rack	22	Full Rack	29	Fifty- Fifty	30
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### Chicken.

Half Chicken	16
Half Chick W/HT	18
Pulled Chicken	18

### Smoked Favorites

BRISKET	25
Pulled Pork	18
SAUSAGE	18
SANTA MARIA Tri Tip	24

### Two Way Combo

Any Two Ribs	23
Ribs & ¼ Chicken	20
23	
Ribs & Choice of MEAT*	23
Any Two MEATS*	23

### Three Way Combo

All THREE Ribs	29	
Ribs, Chicken & MEAT*	27	Ribs & ½ Chicken
Ribs & Two MEATS*	27	
Any THREE MEATS*	25	
*BRISKET & Tri Tip add \$2		

**SANDWICHES** - All sandwiches include a choice of one: FRIED MAC N' CHEESE, BAKED BEANS, COLLARD GREENS, SLAW, POTATO SALAD, FRENCH FRIES.

Pulled Pork	15	Tri Tip	17
Pulled Chick	15	SAUSAGE	15
BRISKET	17	PORTOBELLO	14

\*"GO ALL THE WAY" (add yellow MUSTARD, RAW WHITE ONION, & pickle)

### MEGA PLATTER (8 to 12 People)

Baby Backs, St. Louis & Beef Ribs, Five Meats, One Whole Chicken, Four Sides 250

### Mini-MEGA (4 to 8 People)

Half Rack Each Baby Backs, St. Louis & Beef Ribs, Sampling Five Meats, Half Chicken, Four Sides 150

### THE EVANATOR (2 to 4 People)

¼ Rack Each of THE Ribs, Pulled Pork, Tri Tip, BRISKET, ½ Chicken, Lg. Mac, Cole Slaw, & BEANS 85

### Sides

FRIED MAC N' CHEESE	4 & 6
BAKED BEANS	3
COLLARD GREENS	3
COLE SLAW	3
POTATO SALAD	3
FRENCH FRIES	4
SWEET POTATO FRIES	7

### BEVERAGES

SOFT DRINKS	2.5
ICE TEA (TROPICAL)	2.5
COFFEE (Coffee by LAVAZZA)	4
TEA (THE ART OF TEA)	5

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