

# 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
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
SAKE STEAMED MUSSELS * SERRANO CHILES, LEMONGRASS, & GINGER * TOAST POINTS	12
BONEYARD'S FAMOUS BRISKET/TRI TIP CHILI * CHEDDAR CHEESE * DICED ONIONS & TOMATOES * SOUR CREAM	8/14

## SALADS

MESCLIN 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 LETTUCCES * FRESH GOAT CHEESE * POMEGRANATE SEEDS * GOLDEN RAISINS * MADRAS CURRY VINAIGRETTE * CRISPY SHALLOTS	12
ROASTED PORTOBELLO & CHEVRE SALAD * MIXED GREENS * PECANS * SUN DRIED TOMATOES * PEARS * SAGE VINAIGRETTE	12
MEDITERRANEAN CHOPPED SALAD * GRILLED ARTICHOKE & SHITAKES * SUN DRIED TOMATOES * KALAMATA OLIVES * FRESH TOMATO * FRENCH FETA * SOPRASETTE 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
APPLE CIDER BRINED PORK CHOP * GOUDA POLENTA * ROASTED APPLES & SQUASH * BOURBON APPLE REDUCTION	24
TRADITIONAL OAK GRILLED RIBEYE * ONION RINGS, FRENCH FRIES, OR SWEET POTATO FRIES * GRILLED VEGGIES * HOUSE MADE WORCHESTSHIRE SAUCE * SAUTEED BABY BELLA MUSHROOMS	38
16oz OAK GRILLED BLUE CHEESE RIBEYE * GRATINEED 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 * SAUTEED ONIONS * SHREDDED LETTUCE * TOMATO * RAW ONION * PICKLES * HOUSEMADE BACON AND OF COURSE "VELVEETA"	16/19
SOUTHWEST PATTY MELT * GRILLED RYE BREAD * GRUYERE & CHEDDAR CHEESES * SAUTEED 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