



## WINE DIVE FAVORITES

<b>AMISH FRIENDSHIP PRETZEL v</b>	10
served with whole grain honey mustard   cheddar cheese dip   house pickles	
<b>SRIRACHA DEVEILED EGGS (5) GF   v</b>	11
asiago chips   micro greens	
<b>HUMMUS WITH FRIENDS GFO   v</b>	15
house-made hummus   pickled vegetables   goat cheese   toasted pita bread   balsamic glaze drizzle	
<b>AHI POKE TOWER* GFO</b>	17
ahi tuna   avocado   english cucumber   tobiko   spicy teriyaki mayo   chili oil   wonton crisps	
<b>KOREAN STREET TACOS (3) GFO</b>	16
top sirloin   sweet 'n spicy cabbage   avocado   sriracha aioli   warm white corn & wheat tortilla	
<b>TOKYO BURRITO</b>	18
ahi tuna poke   coconut jasmine rice   mixed vegetables   avocado   sweet 'n spicy cabbage   sriracha aioli   toasted spinach tortilla   tamari sauce	
<b>SEOUL BURRITO</b>	17
top sirloin   coconut jasmine rice   mixed vegetables   avocado   sweet 'n spicy cabbage   triple S sauce   sriracha aioli   toasted sun-dried tomato tortilla	
<b>BAO BUN TACOS (4) v+</b>	14
sautéed shiitake & crimini mushrooms   pickled vegetables   green onion   tuxedo sesame seeds   triple S sauce   steamed soft bao bun (sub top sirloin for mushrooms \$3)	
<b>ASIAN BOWL GF</b>	17
top sirloin   coconut jasmine rice   english cucumber   red bell peppers   avocado   sweet 'n spicy cabbage   chives   sriracha aioli (sub ahi tuna poke \$2)	
<b>JAMBALAYA GFO</b>	16
andouille sausage   shrimp   cajun tomato & bell pepper sauce   jasmine rice   baguette	
<b>BERRY BERRY SALAD GFO   v</b>	13
seasonal greens   sun-dried cranberries   blueberries   oranges   feta   pumpkin seeds   cranberry champagne vinaigrette	
<b>ROASTED BRUSSELS SPROUTS GF</b>	14
cranberry   pumpkin seeds   bacon   balsamic glaze *available vegetarian	
<b>CAPRESE GF   v</b>	15
balsamic marinated strawberries   burrata   heirloom tomato   basil   micro herbs	

## WOOD-FIRED ARTISAN PIZZAS

	ancient grains gluten-free crust available 3
<b>CLASSIC MARGHERITA v</b>	15
fresh mozzarella   garden basil   house tomato sauce	
<b>MEAT LOVERS'</b>	17
spicy italian sausage   pepperoni   chicken   bacon   mozzarella   house tomato sauce	
<b>BACON CAPRESE</b>	16
bacon   heirloom tomato   arugula & basil chiffonade   olive oil & garlic   white cheddar & mozzarella   balsamic drizzle	
<b>PROSCIUTTO &amp; FIG</b>	17
arugula   mozzarella   lemon zest   creamy alfredo sauce	
<b>BBQ CHICKEN BACON RANCH</b>	16
cheddar cheese   green onion	
<b>VEGGIE LOVERS' v</b>	15
roasted red peppers   spinach   garlic   shiitake & crimini mushrooms   spicy marinara (add cheese \$2)	
<b>MANGO HABANERO CHICKEN</b>	17
sweet/spicy mango habanero sauce   grilled chicken   pepperoncini peppers   red bell peppers   mozzarella	
<b>BLACK 'N BLEU</b>	17
top sirloin   shiitake & crimini mushrooms   caramelized onion   bleu cheese   mozzarella   basil pesto sauce	
<b>SAUSAGE &amp; PEPPERONI</b>	16
spicy italian sausage   pepperoni   mozzarella   house tomato sauce	
<b>PEPPERONI &amp; DATE</b>	16
goat cheese   mozzarella   fresh parsley   house tomato sauce	
<b>PEPPERONI PIZZA ROLLS</b>	15
pepperoni   mozzarella   spicy marinara dipping sauce	
<b>VEGGIE PIZZA ROLLS v</b>	17
roasted red peppers   spinach   garlic   shiitake & crimini mushrooms   mozzarella   spicy marinara dipping sauce	
	additional pizza veggies 1 per   additional pizza meats 2 per

GF=Gluten Free | GFO=Gluten Free Option | v=Vegetarian | v+=Vegan

## TAP WINES

*Why tap wine? Keeps the wine fresh and bright, with little to zero oxidation, allowing a consistent pour with every glass. Reduces the carbon footprint with the use of reusable stainless steel kegs. Available as a 5 oz glass or 8.5 oz quartino.*

<b>OLD TOWN CELLARS ROSÉ, PARK CITY, UT</b>	13 glass / 18 quartino
Harvested fruit from Oregon, and blended in the mountains of Park City, Utah, the Townie Rosé imparts notes of fresh pomegranate, strawberry and melon on the nose. The palate is laced with notes of rose petal and red plum with a crisp and bright finish.	
<b>TREFETHEN CHARDONNAY, NAPA, CA</b>	14 glass / 19 quartino
"...the yardstick by which all Chardonnays must be measured." ~ Robert Drouhin - this estate wine in the cooler climate of Oak Knoll District shows subtle notes of toasted oak, citrus flavors and hints of apple and pear. The lively acidity brings great balance, and a refreshingly smooth finish. ~ 97pts Decanter	
<b>CHALK HILL CHARDONNAY, SONOMA COAST, CA</b>	13 glass / 18 quartino
hints of baking spices and warm apple pie on the nose. Rich textural body with extended notes of toasted hazelnut, vanilla custard & crème brûlée form a balance of acidity and minerality. ~ 91pts Robert Parker	

<b>BANSHEE PINOT NOIR, SONOMA COUNTY, CA</b>	14 glass / 19 quartino
aromas of macerated wild berries and soft earthy undertone. Flavors of both sweet & tart, with a bright, slightly herbal and savory finish. ~ 87pts Wine Enthusiast	
<b>DAOU CABERNET, PASO ROBLES, CA</b>	13 glass / 18 quartino
hints of currant, black cherry, cedar & eucalyptus on the nose. Firm fruit core & supple backbone show polished tannins. Finished silky smooth, ending with lovely notes of sweet cherry & boysenberry. ~ 92pts Robert Parker	
<b>DAOU RED BLEND, PASO ROBLES, CA</b>	13 glass / 18 quartino
blend of 62% Petite Sirah, 18% Zinfandel, 17% Syrah, 3% Lagrein. Intense aromas of blueberry, cherry, plum, strawberry and lavender. On the palate, boysenberry, blackberry, cassis, plum, rhubarb, pomegranate, tamarind spice, dark chocolate. ~ 92pts Robert Parker & Jeb Dunnick	

**ROTATING HANDLES**  
an interesting rotation of eclectic wines



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nonamesaloon.com



annexburger.com



butcherschophouse.com



boneyardsaloon.com



winedivepc.com



## SOUP & SALADS

<b>ICEBERG WEDGE GF</b>	12	<b>SOUP OF THE DAY</b> bowl 12   cup 7	<b>COBB SALAD GFO</b> 17.50
crisp iceberg   bacon   tomatoes   hard-boiled egg   bleu cheese   chili oil			sliced southern fried chicken   chopped iceberg   avocado   bacon   hard-boiled egg   tomato   cucumber   red onion   black olive   bleu cheese crumble   shredded cheddar   chipotle ranch
<b>TACO SALAD BOWL GFO</b>	chicken 16.50   steak 17.50		<b>FRIED BRUSSELS SPROUTS CAESAR GFO</b> 13
10" flour tortilla shell   jalapeños   no name saloon salsa   black beans   olives   iceberg lettuce   sour cream   cheddar cheese   chipotle ranch			baby romaine hearts   lemon   asiago   tomato   baguette croûtons

## SANDWICHES

<b>HOT BIRD</b>	16	<b>GRILLED CHICKEN CAESAR WRAP</b>	16
southern fried chicken   house-made hot sauce   coleslaw   house-made pickles   potato bun   house fries		grilled chicken   baby romaine hearts   asiago   tomato   creamy caesar dressing   toasted flour tortilla   beer-battered onion rings	
<b>VEGGIE BURGER</b>	16	<b>PORK BELLY LETTUCE WRAPS GF</b>	12
red quinoa   lentil   garbanzo beans   caramelized onion   lettuce   tomato   house pickles   choice of american   cheddar or swiss   ciabatta roll   house fries		butter lettuce   crispy rice noodles   diced tomato   boneyard triple s sauce	
<b>REUBEN KULAKOFSKY</b>	16	<b>BEEF SHORT RIB</b>	17
cured pastrami   crisp sauerkraut   1000 island dressing   swiss cheese   toasted marble rye   house fries <i>(add double pastrami \$5)</i>		caramelized onion   bacon and brie spread   arugula   horseradish balsamic aioli   ciabatta roll   house fries	

## WOOD-FIRED GRILL

<b>TRIPLE S BURGER</b>	18	<b>WAGYU BEEF SLIDERS (3)</b>	16
signature 1/2 pound beef blend   bacon   fried jalapeños   butter lettuce   pickled red onions   bleu cheese crumbles   house pickles   garlic aioli   boneyard triple s sauce   potato bun   house fries		bacon aioli   fig compote   brie double cream   bibb lettuce   house pickles	
<b>ALL-AMERICAN BURGER</b>	17	<b>CLASSIC SANDWICH</b>	16
signature 1/2 pound beef blend   lettuce   tomato   red onion   mayonnaise   house pickles   choice of american   cheddar   swiss or bleu cheese   potato bun   house fries		grilled chicken   bacon   avocado   lettuce   tomato   pickled red onion   swiss cheese   garlic aioli   toasted whole wheat   house fries	
<b>BONEYARD BURGER</b>	17	<b>QUESADILLA GRANDE</b>	chicken 16.50   steak 17.50
signature 1/2 pound beef blend   melted american cheese   caramelized onions   house pickles   1000 island   potato bun   house fries		flour tortilla   mozzarella & cheddar cheese   pico de gallo   guacamole   sour cream   mixed greens with balsamic vinaigrette <i>(sub fries 3)</i>	
<b>WAGYU SMASH BURGER</b> <i>(technically not from the grill but...)</i>	18	<b>WILD-CAUGHT BLACKENED SALMON GF</b>	26
double patty   shaved grilled onion   american cheese   house pickles   shredded lettuce   1000 island   potato bun   house fries		lemon dill cream   garlic mashed potatoes   sautéed brussels sprouts	
		<b>SPARE RIBS WITH MOPPIN' SAUCE GFO</b>	21
		house-made bbq sauce   cornbread   coleslaw	

## BONEYARD LOCAL FAVORITES

<b>HOUSE-MADE FRENCH FRIES</b>	9.50	<b>BIG BAJA FISH TACOS (3)</b>	17
hand-cut   seasoned with truffle oil   asiago		tempura beer-battered alaskan cod   pickled red onion   pico de gallo   coleslaw   chipotle ranch   corn tortilla	
<b>BEER-BATTERED ONION RINGS</b>	10	<b>SOUTHERN FRIED CHICKEN</b>	18
crispy sweet vidalia onions   pacifico beer batter   smoked tomato aioli		garlic mashed potatoes   homestyle gravy   grilled mexican street corn-on-the-cob	
<b>COLOSSAL YARD-BIRD WINGS</b>	(6) 13   (10) 17	<b>ALASKAN COD FISH N' CHIPS</b>	22
hot   bbq   mango habañero   theo's red chili sauce   boneyard triple s sauce <i>(each additional sauce \$1)</i>   served with bleu cheese   carrots   celery		tempura beer-battered   house fries   cole slaw   tartar sauce	
<b>PANKO FRIED RISOTTO BALLS (5)</b>	13	<b>CHICKEN &amp; DUMPLING POT PIE</b>	14
italian 3-cheese risotto balls   marinara sauce   parmesan cheese		chicken breast   onions   carrots   potatoes   celery   puff pastry   thyme	

## ADD-ON GOODIES

grilled mexican street corn-on-the-cob	4	chicken breast	7
swiss   cheddar   or bleu cheese	1	wild-caught salmon	14
fried egg	2	sirloin steak	10
bacon or avocado	3	1/2 pound beef patty	9

GF = gluten free GFO = can be prepared gluten free - our fryer is used for gluten items  
 please note: consuming raw or under cooked meats | poultry | seafood or eggs may increase your risk of foodborne illness. all burgers prepared medium rare / medium