



WOOD-FIRED OVEN

WOOD-FIRED ARTISAN PIZZAS

ancient grains gluten-free crust available 3

SAN MARZANO v house tomato sauce oregano hand shaved parmesan reggiano local mountain town herbes de provence olive oil	14
CLASSIC MARGHERITA v fresh mozzarella garden basil house tomato sauce	16
CHEESE v white cheddar mozzarella house tomato sauce	15
PEPPERONI pepperoni mozzarella house tomato sauce	16
SAUSAGE & PEPPERONI spicy italian sausage pepperoni mozzarella house tomato sauce	18
MEAT LOVERS' spicy italian sausage pepperoni chicken bacon mozzarella house tomato sauce	19
VEGGIE LOVERS' v heirloom tomato spinach garlic shiitake & crimini mozzarella mushrooms spicy marinara	18
PROSCIUTTO & FIG arugula mozzarella lemon zest creamy alfredo sauce	19
PEPPERONI & DATE goat cheese mozzarella fresh parsley house tomato sauce	18
BACON CAPRESE bacon heirloom tomato arugula & basil chiffonade olive oil & garlic white cheddar mozzarella balsamic drizzle	18
MANGO HABANERO CHICKEN* sweet/spicy mango habanero sauce grilled chicken pepperoncini peppers red bell peppers mozzarella	19
BBQ CHICKEN BACON RANCH* cheddar cheese green onion	19
BUFFALO CHICKEN PIZZA ROLLS grilled chicken pepperoni bacon buffalo sauce green onion bleu cheese crumble mozzarella parmesan ranch dipping sauce	17
PEPPERONI & SAUSAGE PIZZA ROLLS pepperoni spicy italian sausage mozzarella spicy marinara dipping sauce	18

additional pizza veggies 1 per | additional pizza meats 2 per

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

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.
prices & items subject to change

INTERESTING BITES

AMISH FRIENDSHIP PRETZEL v served with whole grain honey mustard cheddar cheese dip house pickles	12
SRIRACHA DEVEILED EGGS (6) GF V asiago chips	13
HUMMUS WITH FRIENDS GFO V house-made hummus carrots celery toasted pita bread local mountain town herbes de provence olive oil	17
AHI POKE TOWER* GFO ahi tuna avocado english cucumber tobiko spicy teriyaki mayo chili oil wonton crisps	19
KOREAN STREET TACOS* (3) GFO top sirloin sweet 'n spicy cabbage avocado sriracha aioli warm white corn & wheat tortilla	19
TOKYO BURRITO* ahi tuna poke coconut jasmine rice mixed vegetables avocado sweet 'n spicy cabbage sriracha aioli toasted sundried tomato tortilla tamari sauce (add 4 oz additional ahi tuna \$10)	21
SEOUL BURRITO* top sirloin coconut jasmine rice mixed vegetables avocado sweet 'n spicy cabbage triple S sauce sriracha aioli toasted sun-dried tomato tortilla	19
BAO BUN TACOS (4) v+ sautéed shiitake & crimini mushrooms pickled vegetables green onion tuxedo sesame seeds triple S sauce steamed soft bao bun (sub top sirloin for mushrooms \$3)	16
ASIAN BOWL* GF top sirloin coconut jasmine rice english cucumber red bell peppers avocado sweet 'n spicy cabbage chives sriracha aioli (sub ahi tuna poke \$3)	18
ROASTED BRUSSELS SPROUTS GF cranberry pumpkin seeds bacon balsamic glaze *available vegetarian	15

★ THAI SHRIMP CURRY GF	20
★ aromatic red curry with coconut milk, ginger, peppers, and	
★ mushrooms, finished with lime and paired with sautéed jumbo	
★ shrimp over coconut jasmine rice	

DESSERTS

BEST DAMN CARROT CAKE spicy carrot cake roll made with fresh carrots, walnuts and coconut. iced with cream cheese frosting, drizzled with salted caramel sauce	14
CHOCOLATE CHIP COOKIE SKILLET 1/2 pound homemade warm chocolate chip cookie prepared in a cast iron skillet topped with vanilla bean ice cream and salted caramel drizzle	14

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Boneyard Saloon is part of the locally owned, Diversified Bars & Restaurant Group. Be sure to check out our other unique locations.



nonamesaloon.com



annexburger.com



butcherschophouse.com



boneyardsaloon.com



WOOD-FIRED GRILL

SOUPS & SALADS

SOUP OF THE DAY	bowl 12 cup 7	ICEBERG WEDGE GF	15
TOMATO BASIL SOUP + GRILLED CHEESE	bowl 16 cup 12	crisp iceberg bacon tomatoes hard-boiled egg bleu cheese chili oil	
creamy tomato soup rosemary grilled cheese		BEET SALAD* GF	15
BUFFALO CHICKEN SALAD*	19	roasted + crispy beets arugula quinoa goat cheese	
sliced southern fried chicken buffalo hot sauce bacon tomato		pepitas cranberry vinaigrette	
red onion black olives cucumber mixed greens buttermilk ranch		(add grilled chicken \$8 sirloin steak \$14 wild-caught salmon \$16)*	
KALE + FRIED BRUSSELS CAESAR GFO	15	COBB SALAD* GFO	20
curly kale heirloom tomato asiago crispy shallots caesar dressing		sliced southern fried chicken chopped iceberg avocado	
(add grilled chicken \$8 sirloin steak \$14 wild-caught salmon \$16)*		bacon hard-boiled egg tomato cucumber red onion	
		black olive bleu cheese crumble shredded cheddar chipotle ranch	

BURGERS & SANDWICHES

all burgers & sandwiches come with french fries. (substitute: sweet potato fries, onion rings, house salad or a cup of soup for \$2)

ALL-AMERICAN BURGER*	22	HOT BIRD*	21
signature 1/2 pound beef blend lettuce tomato red onion		southern fried chicken house-made hot sauce coleslaw	
mayonnaise house pickles choice of american, cheddar, swiss,		house-made pickles potato bun	
bleu cheese, or pepper jack potato bun		CHICKEN CLASSIC*	20
BONEYARD SMASH BURGER*	22	grilled chicken bacon avocado lettuce tomato pickled red onion	
double wagyu mustard patty shaved grilled onion american		swiss cheese garlic aioli toasted whole wheat	
cheese house pickles shredded lettuce 1000 island potato bun		HOT ITALIAN	21
SOUTHWEST SMASH BURGER	22	salami ham pepperoni fresh mozzarella arugula	
double wagyu patty grilled onion + bacon + jalapeño		pepperoncini pesto aioli cibatta (add 1/2 lb burger patty \$9)*	
pepper jack cheese chipotle ranch potato bun		REUBEN KULAKOFSKY	21
WAGYU BEEF SLIDERS* (3)	22	7 oz cured pastrami crisp sauerkraut 1000 island dressing swiss cheese	
bacon aioli fig compote brie double cream bibb lettuce		toasted new york rye	
house pickles brioche buns		CHICKEN + KALE CAESAR WRAP*	19
VEGGIE BURGER	20	grilled chicken curly kale asiago tomato creamy caesar	
house-made red quinoa, lentil, & garbanzo bean patty caramelized		dressing toasted flour tortilla	
onion lettuce tomato house pickles choice of american,		STEAK DIP SANDWICH*	22
cheddar, pepper jack or swiss ciabatta roll		sirloin steak caramelized onions sautéed shiitake + crimini	
		mushrooms swiss cheese creamy horseradish hoagie bun au jus dip	
		Lorem ipsum	

LOCAL FAVORITES

COLOSSAL YARD-BIRD WINGS*	(6) 14 (10) 20	MAC N' CHEESE	bowl 14 cup 9
hot bbq mango habanero theo's red chili sauce boneyard triple s sauce		bacon jalapeño elbow pasta cheddar cheese sauce	
served with bleu cheese carrots celery (each additional 4 oz sauce \$1)		WILD-CAUGHT BLACKENED SALMON* GF	27
QUESADILLA GRANDE*	chicken 19 steak 21	lemon dill cream garlic mashed potatoes mixed greens	
flour tortilla white and yellow cheddar cheese sautéed		with balsamic vinaigrette	
onions + peppers pico de gallo guacamole sour cream		PANKO FRIED RISOTTO BALLS	15
CHICKEN & DUMPLING POT PIE*	16	panko fried risotto bites marinara sauce parmesan cheese	
chicken breast onions carrots potatoes celery puff pastry thyme		FRENCH FRIES	10
ALASKAN COD FISH N' CHIPS*	24	lightly breaded truffle oil asiago parsley rosemary salt	
tempura beer-battered french fries cole slaw tartar sauce		BEER-BATTERED ONION RINGS	14
BIG BAJA FISH TACOS* (3)	19	crispy sweet vidalia onions pacifico beer batter	
tempura beer-battered alaskan cod pickled red onion pico		smoked tomato aioli	
de gallo cabbage chipotle ranch corn tortilla		☆ ☆ ☆ ☆ ☆ BBQ PORK SPARE RIBS* GFO	26
SOUTHERN FRIED CHICKEN*	22	24-hour sous vide, traeger smoked, oven finished, tossed in	
garlic mashed potatoes homestyle gravy grilled mexican street		house-made bbq moppin' sauce, served with cornbread and slaw	
corn-on-the-cob			

= prepared on our woodfired grill

ADD-ON GOODIES

grilled mexican street corn-on-the-cob	4	chicken breast*	8
cheese swiss, cheddar, bleu, or american	1	wild-caught salmon*	16
fried egg*	2	sirloin steak*	14
bacon* or avocado or 4 oz guacamole	3	1/2 pound beef patty*	9

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