BONEYARD Saloon & Kitchen

WOOD-FIRED OVEN

WOOD-FIRED ARTISAN PIZZAS

gluten-free cauliflower crust available 3

CLASSIC MARGHERITA V — 15
fresh mozzarella | garden basil | house tomato sauce

PEPPERONI — 15
pepperoni | mozzarella | house tomato sauce

SAUSAGE & PEPPERONI — 17
spicy italian sausage | pepperoni | mozzarella
house tomato sauce

MEAT LOVERS' — 18
spicy italian sausage | pepperoni | chicken | bacon | mozzarella |
house tomato sauce

VEGGIE LOVERS' V — 17
heirloom tomato | spinach | garlic | mozzarella |
shiitake & crimini mushrooms | spicy marinara

PROSCIUTTO & FIG — 18
arugula | mozzarella | lemon zest | creamy alfredo sauce

PEPPERONI & DATE — 17
goat cheese | mozzarella | fresh parsley | house tomato sauce

BACON CAPRESE — 17
bacon | heirloom tomato | arugula & basil chiffonade |
olive oil & garlic | white cheddar | mozzarella | balsamic drizzle

BBQ CHICKEN BACON RANCH* — 18
cheddar cheese | green onion

BUFFALO CHICKEN PIZZA ROLLS — 16
grilled chicken | pepperoni | bacon | buffalo sauce | green onion |
bleu cheese crumble | mozzarella | parmesan | ranch dipping sauce

PEPPERONI & SAUSAGE PIZZA ROLLS — 17
pepperoni | spicy italian sausage | 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

please note: consuming raw or undercooked 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 — 12
served with whole grain honey mustard | cheddar cheese dip |
house pickles

SRIRACHA DEVILED EGGS (6) GF — 12
asiago chips

AHI POKE TOWER* GFO — 18
ahi tuna | avocado | cucumber | tobiko |
spicy teriyaki mayo | chili oil | wonton crisps

KOREAN STREET TACOS* (3) GFO — 19
marinated sirloin steak | sweet 'n spicy cabbage | avocado |
sriracha aioli | warm white corn & wheat tortilla

TOKYO WRAP* — 20
ahi tuna poke | coconut jasmine rice | mixed vegetables | avocado |
sweet 'n spicy cabbage | sriracha aioli | toasted flour tortilla |
tamari sauce *(add 4 oz additional ahi tuna $10)*

CHILI CRISP CHICKEN WRAP* — 16
wood-fired chicken | asian slaw | avocado | pickled red onion |
spicy chili crisp oil

BAO BUN TACOS (4) V+ — 16
sautéed shiitake & crimini mushrooms | pickled vegetables |
green onion | tuxedo sesame seeds | triple S sauce | steamed soft bao bun
(sub marinated sirloin steak for mushrooms $3)

ASIAN BOWL* GF — 18
marinated sirloin steak | coconut jasmine rice | cucumber | red bell
peppers | avocado | sweet 'n spicy cabbage | chives | sriracha aioli
(sub ahi tuna poke $3)

ROASTED BRUSSELS SPROUTS GF — 14
cranberry | pumpkin seeds | bacon | balsamic glaze **available vegetarian*

JAMBALAYA GFO — 19
smoky andouille sausage and tender shrimp simmered in a
zesty tomato & bell pepper sauce, served over jasmine rice
with a toasted baguette

DESSERTS

BEST DAMN CARROT CAKE — 14
spicy fresh carrot cake roll made with walnuts & coconut | cream
cheese frosting | salted caramel sauce | topped with walnuts

CHOCOLATE BROWNIE SUNDAE — 14
chocolate brownie | vanilla ice cream | chocolate sauce |
whipped cream | cherry on top

VANILLA ICE CREAM — 7
2 scoops

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

No Name Saloon Park City — nonamesaloon.com
Annex Burger — annexburger.com
Butcher's Chop House & Bar — butcherschophouse.com
Boneyard Saloon & Kitchen — boneyardsaloon.com

Winter 2026-2027

BONEYARD Saloon & Kitchen — EST. 2013

WOOD-FIRED GRILL

SOUPS & SALADS

SOUP OF THE DAY — bowl 12 | cup 7

TOMATO BASIL SOUP + GRILLED CHEESE — bowl 17 | cup 13
creamy tomato soup | rosemary grilled cheese

BUFFALO CHICKEN SALAD* — 17
sliced southern fried chicken | buffalo hot sauce | bacon | tomato | red onion | black olives | cucumber | mixed greens | buttermilk ranch

KALE + FRIED BRUSSELS CAESAR GFO — 14
curly kale | shaved brussels sprouts | heirloom tomato | parmesan reggiano | crispy shallots | caesar dressing

ICEBERG WEDGE GF — 14
crisp iceberg | bacon | tomatoes | hard-boiled egg | bleu cheese | chili oil

BEET SALAD* GF — 14
roasted + crispy beets | arugula | quinoa | goat cheese | pepitas | cranberry vinaigrette

COBB SALAD* GFO — 19
sliced southern fried chicken | chopped iceberg | avocado | bacon | hard-boiled egg | tomato | cucumber | red onion | black olive | bleu cheese crumble | shredded cheddar | chipotle ranch

*add a protein: grilled chicken 8 | sirloin steak 14 | shrimp 10 | wild-caught salmon 16**

BURGERS & SANDWICHES

served with french fries. *(substitute: sweet potato fries, onion rings, house salad, mac n' cheese or a cup of soup for $2)*

ALL-AMERICAN BURGER — 20
signature 1/2 pound beef blend | lettuce | tomato | red onion | mayonnaise | house pickles | choice of american, cheddar, swiss, bleu cheese, or pepper jack | potato bun

BACON + SWISS BURGER* — 20
signature 1/2 pound beef blend | bacon | swiss cheese | caramelized onions | bibb lettuce | tomato | mayonnaise | potato bun

BONEYARD SMASH BURGER* — 20
double wagyu mustard patty | shaved grilled onion | american cheese | house pickles | shredded lettuce | 1000 island | potato bun

SOUTHWEST SMASH BURGER* — 20
double wagyu patty | chopped grilled onion + bacon + jalapeño | pepper jack cheese | chipotle ranch | potato bun

WAGYU CHIMICHURRI SLIDERS* (3) — 20
wagyu beef | house-made chimichurri | garlic aioli | brie double cream | bibb lettuce | house pickles | brioche buns

HOT BIRD* — 19
southern fried chicken | house-made hot sauce | coleslaw | house-made pickles | potato bun

CHICKEN CLASSIC* — 18
grilled chicken | bacon | avocado | lettuce | tomato | pickled red onion | swiss cheese | garlic aioli | toasted whole wheat

REUBEN KULAKOFSKY — 19
7 oz cured pastrami | crisp sauerkraut | 1000 island dressing | swiss cheese | toasted new york rye

CHICKEN PARMESAN SANDWICH — 18
fried chicken | marinara | fresh mozzarella | asiago | garlic aioli | toasted hoagie roll

STEAK DIP SANDWICH* — 20
sirloin steak | caramelized onions | sautéed shiitake + crimini mushrooms | swiss cheese | creamy horseradish | hoagie roll | au jus dip

gluten-free bun available 2

LOCAL FAVORITES

COLOSSAL YARD-BIRD WINGS* — (6) 14 | (10) 20
hot | bbq | mango habanero | theo's red chili sauce | boneyard triple s sauce
served with bleu cheese + carrots + celery *(each additional 4 oz sauce $1)*

QUESADILLA GRANDE* — chicken 18 | shrimp 19 | steak 20
flour tortilla | white and yellow cheddar cheese | sautéed onions + peppers | pico de gallo | guacamole | sour cream

CHICKEN & DUMPLING POT PIE* — 15
chicken breast | onions | carrots | potatoes | celery | puff pastry | thyme

ALASKAN COD FISH N' CHIPS* — 24
tempura beer-battered cod | french fries | cole slaw | tartar sauce

BAJA SHRIMP TACOS* (2) — 19
tempura beer-battered shrimp | pickled red onion | pico de gallo | cabbage | chipotle ranch | white corn + flour tortilla | choice of: french fries or house salad

SOUTHERN FRIED CHICKEN* — 20
garlic mashed potatoes | homestyle gravy | mixed greens with balsamic vinaigrette

MAC N' CHEESE — bowl 15 | cup 9
bacon | jalapeño | elbow pasta | cheddar cheese sauce

WILD-CAUGHT BLACKENED SALMON* GF — 27
lemon dill cream | garlic mashed potatoes | sautéed shaved brussels sprouts

PANKO FRIED RISOTTO BALLS — 15
panko fried risotto bites | marinara sauce | parmesan cheese

FRENCH FRIES — 10
lightly breaded | truffle oil | asiago | parsley | rosemary salt

BEER-BATTERED ONION RINGS — 13
tempura beer-batter sweet vidalia onions | smoked tomato aioli

BBQ PORK SPARE RIBS* GFO — 24
24-hour sous vide, traeger smoked, oven finished, tossed in house-made bbq moppin' sauce, served with cornbread and slaw

= prepared on our woodfired grill

ADD-ON GOODIES

fried egg*	2	sirloin steak*	14
bacon* or avocado or 4 oz guacamole	3	1/2 pound beef patty*	9
chicken breast*	8	shrimp* (6)	10
wild-caught salmon*	16	chimichurri (2oz)	2

GF = gluten free **GFO** = can be prepared gluten free - our fryer is used for gluten items

*please note: consuming raw or undercooked meats | poultry | seafood or eggs may increase your risk of foodborne illness. all burgers prepared medium rare / medium. all prices subject to change