



WOOD-FIRED GRILL

SOUPS & SALADS

SOUP OF THE DAY	bowl 12 cup 7	ICEBERG WEDGE GF	14
TOMATO BASIL SOUP + GRILLED CHEESE	bowl 16 cup 11	crisp iceberg bacon tomatoes hard-boiled egg bleu cheese chili oil	
BUFFALO CHICKEN SALAD*	17	BEET SALAD* GF	14
sliced southern fried chicken buffalo hot sauce bacon tomato red onion black olives cucumber mixed greens buttermilk ranch		roasted + crispy beets arugula quinoa goat cheese pepitas cranberry vinaigrette	
KALE + FRIED BRUSSELS CAESAR GFO	14	(add grilled chicken \$8 sirloin steak \$14 wild-caught salmon \$16)*	
curly kale heirloom tomato asiago crispy shallots caesar dressing		COBB SALAD* GFO	19
(add grilled chicken \$8 sirloin steak \$14 wild-caught salmon \$16)*		sliced southern fried chicken chopped iceberg avocado bacon hard-boiled egg tomato cucumber red onion black olive bleu cheese crumble shredded cheddar chipotle ranch	

BURGERS & SANDWICHES

comes 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	HOT BIRD*	19
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		southern fried chicken house-made hot sauce coleslaw house-made pickles potato bun	
BONEYARD SMASH BURGER*	20	CHICKEN CLASSIC*	18
double wagyu mustard patty shaved grilled onion american cheese house pickles shredded lettuce 1000 island potato bun		grilled chicken bacon avocado lettuce tomato pickled red onion swiss cheese garlic aioli toasted whole wheat	
SOUTHWEST SMASH BURGER	20	HOT ITALIAN	19
double wagyu patty grilled onion + bacon + jalapeño pepper jack cheese chipotle ranch potato bun		salami ham pepperoni fresh mozzarella arugula pepperoncini pesto aioli ciabatta (add 1/2 lb burger patty \$9)*	
WAGYU BEEF SLIDERS* (3)	20	REUBEN KULAKOFSKY	19
bacon aioli fig compote brie double cream bibb lettuce house pickles brioche buns		7 oz cured pastrami crisp sauerkraut 1000 island dressing swiss cheese toasted new york rye	
VEGGIE BURGER	18	CHICKEN + KALE CAESAR WRAP*	17
house-made red quinoa, lentil, & garbanzo bean patty caramelized onion lettuce tomato house pickles choice of american, cheddar, pepper jack or swiss ciabatta roll		grilled chicken curly kale asiago tomato creamy caesar dressing toasted flour tortilla	
		STEAK DIP SANDWICH*	20
		sirloin steak caramelized onions sautéed shiitake + crimini mushrooms swiss cheese creamy horseradish hoagie bun au jus dip	

gluten-free bun available 2

LOCAL FAVORITES

COLOSSAL YARD-BIRD WINGS*	(6) 13 (10) 19	MAC N' CHEESE	bowl 13 cup 8
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)		bacon jalapeño elbow pasta cheddar cheese sauce	
QUESADILLA GRANDE*	chicken 18 steak 20	WILD-CAUGHT BLACKENED SALMON* GF	27
flour tortilla white and yellow cheddar cheese sautéed onions + peppers pico de gallo guacamole sour cream		lemon dill cream garlic mashed potatoes mixed greens with balsamic vinaigrette	
CHICKEN & DUMPLING POT PIE*	15	PANKO FRIED RISOTTO BALLS	15
chicken breast onions carrots potatoes celery puff pastry thyme		panko fried risotto bites marinara sauce parmesan cheese	
ALASKAN COD FISH N' CHIPS*	24	FRENCH FRIES	10
tempura beer-battered french fries cole slaw tartar sauce		lightly breaded truffle oil asiago parsley rosemary salt	
BIG BAJA FISH TACOS* (3)	19	BEER-BATTERED ONION RINGS	12
tempura beer-battered alaskan cod pickled red onion pico de gallo cabbage chipotle ranch corn tortilla		crispy sweet vidalia onions pacifico beer batter smoked tomato aioli	
SOUTHERN FRIED CHICKEN*	20		
garlic mashed potatoes homestyle gravy grilled mexican street 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

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. all prices subject to change



WOOD-FIRED OVEN

WOOD-FIRED ARTISAN PIZZAS

ancient grains gluten-free crust available 3

SAN MARZANO v 13

house tomato sauce | oregano | hand shaved parmesan reggiano | local mountain town herbes de provence olive oil

CLASSIC MARGHERITA v 15

fresh mozzarella | garden basil | house tomato sauce

CHEESE v 14

white cheddar | mozzarella | 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 | shiitake & crimini | mozzarella | 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

MANGO HABANERO CHICKEN* 18

sweet/spicy mango habanero sauce | grilled chicken | pepperoncini peppers | red bell peppers | mozzarella

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

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prices & items subject to change

INTERESTING BITES

AMISH FRIENDSHIP PRETZEL v 11

served with whole grain honey mustard | cheddar cheese dip | house pickles

SRIRACHA DEVEILED EGGS (6) GF 12

asiago chips

HUMMUS WITH FRIENDS GFO | V 16

house-made hummus | carrots | celery | toasted pita bread | local mountain town herbes de provence olive oil

AHI POKE TOWER* GFO 18

ahi tuna | avocado | english cucumber | tobiko | spicy teriyaki mayo | chili oil | wonton crisps

KOREAN STREET TACOS* (3) GFO 19

top sirloin | sweet 'n spicy cabbage | avocado | sriracha aioli | warm white corn & wheat tortilla

TOKYO BURRITO* 20

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)

SEOUL BURRITO* 18

top sirloin | coconut jasmine rice | mixed vegetables | avocado | sweet 'n spicy cabbage | triple S sauce | sriracha aioli | toasted sun-dried tomato tortilla

BAO BUN TACOS (4) v+ 15

sautéed shiitake & crimini mushrooms | pickled vegetables | green onion | tuxedo sesame seeds | triple S sauce | steamed soft bao bun (sub top sirloin for mushrooms \$3)

ASIAN BOWL* GF 17

top sirloin | coconut jasmine rice | english 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

★ THAI SHRIMP CURRY GF 19

- ★ 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 14

spicy carrot cake roll made with fresh carrots, walnuts and coconut. iced with cream cheese frosting, drizzled with salted caramel sauce

CHOCOLATE CHIP COOKIE SKILLET 14

1/2 pound homemade warm chocolate chip cookie prepared in a cast iron skillet topped with vanilla bean ice cream and salted caramel drizzle



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