



NORTHSIDE KITCHEN

INTERESTING PLATES

AMISH FRIENDSHIP PRETZEL v	10
served with whole grain honey mustard cheddar cheese dip house pickles	
SRIRACHA DEVILED EGGS (5) GF v	11
asiago chips	
HUMMUS WITH FRIENDS GFO v	16
house-made hummus pickled vegetables goat cheese toasted pita bread balsamic glaze drizzle <i>(sub ancient grains gluten free crust \$3)</i>	
AHI POKE TOWER* GFO	17
ahi tuna avocado english cucumber tobiko spicy teriyaki mayo chili oil wonton crisps	
KOREAN STREET TACOS (3) GFO	16
top sirloin sweet 'n spicy cabbage avocado sriracha aioli warm white corn & wheat tortilla	
TOKYO BURRITO	19
ahi tuna poke coconut jasmine rice mixed vegetables avocado sweet 'n spicy cabbage sriracha aioli toasted spinach tortilla tamari sauce	
SEOUL BURRITO	17
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 <i>(sub top sirloin for mushrooms \$3)</i>	
ASIAN BOWL GF	17
top sirloin coconut jasmine rice english cucumber red bell peppers avocado sweet 'n spicy cabbage chives sriracha aioli <i>(sub ahi tuna poke \$2)</i>	
JAMBALAYA GFO	17
andouille sausage shrimp cajun tomato & bell pepper sauce jasmine rice baguette	
BERRY BERRY SALAD GFO v	13
seasonal greens sun-dried cranberries blueberries oranges feta pumpkin seeds cranberry champagne vinaigrette	
ROASTED BRUSSELS SPROUTS GF	14
cranberry pumpkin seeds bacon balsamic glaze <i>*available vegetarian</i>	

WOOD-FIRED ARTISAN PIZZAS

	<i>ancient grains gluten-free crust available 3</i>
CLASSIC MARGHERITA v	15
fresh mozzarella garden basil house tomato sauce	
MEAT LOVERS'	17
spicy italian sausage pepperoni chicken bacon mozzarella house tomato sauce	
BACON CAPRESE	16
bacon heirloom tomato arugula & basil chiffonade olive oil & garlic white cheddar & mozzarella balsamic drizzle	
PROSCIUTTO & FIG	17
arugula mozzarella lemon zest creamy alfredo sauce	
BBQ CHICKEN BACON RANCH	16
cheddar cheese green onion	
VEGGIE LOVERS' v	16
heirloom tomato spinach garlic shiitake & crimini mushrooms spicy marinara <i>(add cheese \$2)</i>	
MANGO HABANERO CHICKEN	17
sweet/spicy mango habanero sauce grilled chicken pepperoncini peppers red bell peppers mozzarella	
SAUSAGE & PEPPERONI	16
spicy italian sausage pepperoni mozzarella house tomato sauce	
PEPPERONI & DATE	16
goat cheese mozzarella fresh parsley house tomato sauce	
PEPPERONI PIZZA ROLLS	15
pepperoni mozzarella spicy marinara dipping sauce	
VEGGIE PIZZA ROLLS v	17
tomatos 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 oz quartino.

SAINTSBURY PINOT NOIR , Carneros, CA	5 oz 14 8 oz 19
concentrated aromas of rose petal, dark cherries, cocoa, anise and cardamom. Sweet cheery and plum with a zesty mid palate, and an elegant baking spice lingering finish.	
DAOU CABERNET, PASO ROBLES, CA	5 oz 13 8 oz 18
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. ~ 92 pts Robert Parker	
DAOU RED BLEND, PASO ROBLES, CA	5 oz 13 8 oz 18
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. ~ 92 pts Robert Parker & Jeb Dunnuck	

OLD TOWN CELLARS ROSÉ , Park City, UT	5 oz 13 8 oz 18
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.	
WENTE RIVA RANCH CHARDONNAY , Arroyo Seco-Monterey, CA	5 oz 12 8 oz 17
warm aromas of oak, toasted coconut and salted peaches are lifted by honeysuckle on the nose. Thick mouthfeel, with toasted brioche and baked peaches and apples. ~ 91 pts Wine Spectator	
CHALK HILL CHARDONNAY , Sonoma Coast, CA	5 oz 13 8 oz 18
hints of baking spices and warm apple pie on the nose. Rich textural body with extended notes of toasted hazelnut, vanilla custard & crème brulee form a balance of acidity and minerality. ~ 91 pts Robert Parker	

ROTATING HANDLES

an interesting rotation of eclectic wines



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nonamesaloon.com



annexburger.com



butcherschophouse.com



boneyardsaloon.com



GRILL KITCHEN

SOUPS & SALADS

SOUP OF THE DAY

bowl 12 | cup 7

BUFFALO CHICKEN SALAD	16	TACO SALAD BOWL GFO	chicken 17 steak 19
fried buffalo sauced chicken bacon tomato red onion black olives cucumber mixed greens buttermilk ranch		10" flour tortilla shell jalapeños no name saloon salsa black beans olives iceberg lettuce sour cream cheddar cheese chipotle ranch	
ICEBERG WEDGE GF	12	COBB SALAD GFO	18
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	
FRIED BRUSSELS SPROUTS CAESAR GFO	13		
baby romaine hearts lemon asiago tomato baguette croûtons			

SANDWICHES

HOT BIRD	17	GRILLED CHICKEN CAESAR WRAP	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	
VEGGIE BURGER	17	PORK BELLY LETTUCE WRAPS GF	13
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	
REUBEN KULAKOFSKY	16	BEEF SHORT RIB	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

TRIPLE S BURGER	20	WAGYU BEEF SLIDERS (3)	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	
ALL-AMERICAN BURGER	18	CLASSIC SANDWICH	17
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	
BONEYARD BURGER	18	QUESADILLA GRANDE	chicken 17 steak 19
signature 1/2 pound beef blend melted american cheese caramelized onions house pickles 1000 island potato bun house fries		flour tortilla white and yellow cheddar cheese pico de gallo guacamole sour cream mixed greens with balsamic vinaigrette <i>(sub fries 3)</i>	
WAGYU SMASH BURGER <i>(technically not from the grill but...)</i>	18	WILD-CAUGHT BLACKENED SALMON GF	27
double mustard 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	
		SPARE RIBS WITH MOPPIN' SAUCE GFO	24
		house-made bbq sauce cornbread coleslaw	

LOCAL FAVORITES

HOUSE-MADE FRENCH FRIES	9	BIG BAJA FISH TACOS (3)	18
hand-cut seasoned with truffle oil asiago		tempura beer-battered alaskan cod pickled red onion pico de gallo coleslaw chipotle ranch corn tortilla	
BEER-BATTERED ONION RINGS	11	SOUTHERN FRIED CHICKEN	20
crispy sweet vidalia onions pacifico beer batter smoked tomato aioli		garlic mashed potatoes homestyle gravy grilled mexican street corn-on-the-cob	
COLOSSAL YARD-BIRD WINGS	(6) 13 (10) 18	ALASKAN COD FISH N' CHIPS	23
hot bbq mango habañero theo's red chili sauce boneyard triple s sauce <i>(each additional 4 oz sauce \$1)</i> served with bleu cheese carrots celery		tempura beer-battered house fries cole slaw tartar sauce	
PANKO FRIED RISOTTO BALLS (5)	14	CHICKEN & DUMPLING POT PIE	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	8
cheese <i>swiss, cheddar, bleu, or american</i>	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