



WOOD-FIRED GRILL

SOUPS & SALADS

HOUSE MADE SOUP OF THE DAY bowl 12 | cup 7

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 (add chicken \$8 shrimp \$12 steak \$14 salmon \$16)*	
KALE + FRIED BRUSSELS CAESAR GFO	13	COBB SALAD* GFO	19
curly kale heirloom tomato asiago crispy shallots caesar dressing (add chicken \$8 shrimp \$12 steak \$14 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	
ICEBERG WEDGE GF	13		
crisp iceberg bacon tomatoes hard-boiled egg bleu cheese chili oil			

BURGERS & SANDWICHES

all burgers & sandwiches come with french fries. (substitute: onion rings, house salad, cup of soup, or cup of mac n' cheese for \$2)

TRIPLE S BURGER*	21	HOT BIRD*	18
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		southern fried chicken house-made hot sauce coleslaw house-made pickles potato bun	
ALL-AMERICAN BURGER*	19	CHICKEN CLASSIC*	18
signature 1/2 pound beef blend lettuce tomato red onion mayonnaise house pickles choice of american cheddar swiss or bleu cheese potato bun		grilled chicken bacon avocado lettuce tomato pickled red onion swiss cheese garlic aioli toasted whole wheat	
WAGYU SMASH BURGER*	19	HOT ITALIAN	19
double mustard patty shaved grilled onion american cheese house pickles shredded lettuce 1000 island potato bun		salami ham pepperoni fresh mozzarella arugula pepperoncini pesto aioli cibatta (add 1/2 lb burger patty \$9)*	
WAGYU BEEF SLIDERS* (3)	19	REUBEN KULAKOFSKY	17
bacon aioli fig compote brie double cream bibb lettuce house pickles brioche buns		cured pastrami crisp sauerkraut 1000 island dressing swiss cheese toasted new york rye (add double pastrami \$6)	
VEGGIE BURGER	18	CHICKEN + KALE CAESAR WRAP*	16
red quinoa lentil garbanzo beans caramelized onion lettuce tomato house pickles choice of american cheddar 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	

LOCAL FAVORITES

COLOSSAL YARD-BIRD WINGS*	(6) 13 (10) 19	MAC N' CHEESE	bowl 13 cup 7
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*	14	PANKO FRIED RISOTTO BITES	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)	18	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			

☆ **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

grilled mexican street corn-on-the-cob	4	grilled 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



WOOD-FIRED OVEN

WOOD-FIRED ARTISAN PIZZAS

- suggested wine pairings – 5 oz | 8 oz | bottle

TOMATO PIE v house tomato sauce oregano hand shaved parmesan reggiano local mountain town herbes de provence olive oil • <i>figuiere french rosé, provence, france</i> - 12 17 51	13
CLASSIC MARGHERITA v fresh mozzarella garden basil house tomato sauce • <i>villa antinori sangiovese, tuscan, italy</i> - 14 22 65	15
CHEESE v white cheddar mozzarella house tomato sauce • <i>tree fort cabernet, california</i> - 10 15 40	14
PEPPERONI pepperoni mozzarella house tomato sauce • <i>daou 'pessimist' red blend, paso robles, california</i> - 13 19 57	15
SAUSAGE & PEPPERONI spicy italian sausage pepperoni mozzarella house tomato sauce • <i>daou cabernet, paso robles, california</i> - 14 22 67	17
MEAT LOVERS' spicy italian sausage pepperoni chicken bacon mozzarella house tomato sauce • <i>daou cabernet, paso robles, california</i> - 14 22 67	18
VEGGIE LOVERS' v heirloom tomato spinach garlic shiitake & crimini mozzarella mushrooms spicy marinara • <i>longoria lovely rita pinot noir, sta. rita hills, california</i> - 14 22 65	17
PROSCIUTTO & FIG arugula mozzarella lemon zest creamy alfredo sauce • <i>daou 'pessimist' red blend, paso robles, california</i> - 13 19 57	18
PEPPERONI & DATE goat cheese mozzarella fresh parsley house tomato sauce • <i>villa antinori sangiovese, tuscan, italy</i> - 14 22 65	17
BACON CAPRESE bacon heirloom tomato arugula & basil chiffonade olive oil & garlic white cheddar mozzarella balsamic drizzle • <i>barlow sauvignon blanc, napa, california</i> - 12 17 51	17
MANGO HABANERO CHICKEN* sweet/spicy mango habanero sauce grilled chicken pepperoncini peppers red bell peppers mozzarella • <i>figuiere french rosé, provence, france</i> - 12 17 51	18
BBQ CHICKEN BACON RANCH* cheddar cheese green onion • <i>chalk hill chardonnay, sonoma co., california</i> - 13 19 57	18
BUFFALO CHICKEN PIZZA ROLLS grilled chicken pepperoni bacon buffalo sauce green onion bleu cheese crumble mozzarella parmesan ranch dipping sauce • <i>villa antinori sangiovese, tuscan, italy</i> - 14 22 65	16
PEPPERONI PIZZA ROLLS pepperoni mozzarella spicy marinara dipping sauce • <i>daou 'pessimist' red blend, paso robles, california</i> - 13 19 57	15

ancient grains gluten-free crust available 3

additional pizza veggies 1 per | additional pizza meats 2 per

INTERESTING BITES

AMISH FRIENDSHIP PRETZEL v served with whole grain honey mustard cheddar cheese dip house pickles	11
SRIRACHA DEVILED EGGS (6) GF v asiago chips	12
HUMMUS WITH FRIENDS GFO v house-made hummus pickled vegetables goat cheese toasted pita bread balsamic glaze drizzle	16
AHI POKE TOWER* GFO ahi tuna avocado english cucumber tobiko spicy teriyaki aioli chili oil wonton crisps	18
KOREAN STREET TACOS* (3) GFO sirloin steak sweet 'n spicy cabbage avocado spicy teriyaki aioli warm white corn & wheat tortilla	17
TOKYO BURRITO* ahi tuna poke coconut jasmine rice mixed vegetables avocado sweet 'n spicy cabbage spicy teriyaki aioli toasted sundried tomato tortilla tamari sauce (add 4 oz additional ahi tuna \$10)	20
SEOUL BURRITO* sirloin steak coconut jasmine rice mixed vegetables avocado sweet 'n spicy cabbage triple S sauce spicy teriyaki aioli toasted sun-dried tomato tortilla	18
BAO BUN TACOS (4) GFO v+ sautéed shiitake & crimini mushrooms pickled vegetables green onion tuxedo sesame seeds triple S sauce steamed soft bao bun (sub sirloin steak for mushrooms \$3)	15
ASIAN BOWL* GF sirloin steak choice of quinoa or coconut jasmine rice english cucumber red bell peppers avocado sweet 'n spicy cabbage chives spicy teriyaki aioli (sub ahi tuna poke \$3)	17
JAMBALAYA GFO andouille sausage shrimp cajun tomato & bell pepper sauce jasmine rice baguette	18

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

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



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



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