



WOOD-FIRED GRILL

SOUPS & SALADS

SOUP OF THE DAY	bowl 12 cup 7	ICEBERG WEDGE GF	13
TOMATO BASIL SOUP + GRILLED CHEESE	bowl 15 cup 11	crisp iceberg bacon tomatoes hard-boiled egg bleu cheese chili oil	
creamy tomato soup rosemary grilled cheese		TACO SALAD BOWL* GFO	chicken 18 steak 20
BUFFALO CHICKEN SALAD*	17	10" flour tortilla shell jalapeños no name saloon salsa	
sliced southern fried chicken buffalo hot sauce bacon tomato		black beans olives iceberg lettuce guacamole sour cream	
red onion black olives cucumber mixed greens buttermilk ranch		cheddar cheese chipotle ranch	
KALE + FRIED BRUSSELS CAESAR GFO	13	COBB SALAD* GFO	19
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: onion rings, house salad or a cup of soup for \$2)

TRIPLE S BURGER*	21	HOT BIRD*	18
signature 1/2 pound beef blend bacon fried jalapeños		southern fried chicken house-made hot sauce coleslaw	
butter lettuce pickled red onions bleu cheese crumbles		house-made pickles potato bun	
house pickles garlic aioli boneyard triple s sauce		CHICKEN CLASSIC*	18
potato bun		grilled chicken bacon avocado lettuce tomato pickled red onion	
ALL-AMERICAN BURGER*	19	swiss cheese garlic aioli toasted whole wheat	
signature 1/2 pound beef blend lettuce tomato red onion		HOT ITALIAN	19
mayonnaise house pickles choice of american cheddar		salami ham pepperoni fresh mozzarella arugula	
swiss or bleu cheese potato bun		pepperoncini pesto aioli cibatta (add 1/2 lb burger patty \$9)*	
WAGYU SMASH BURGER*	19	REUBEN KULAKOFSKY	17
double mustard patty shaved grilled onion american cheese		cured pastrami crisp sauerkraut 1000 island dressing swiss cheese	
house pickles shredded lettuce 1000 island potato bun		toasted new york rye (add double pastrami \$6)	
WAGYU BEEF SLIDERS* (3)	19	GRILLED CHICKEN CAESAR WRAP*	16
bacon aioli fig compote brie double cream bibb lettuce		grilled chicken curly kale asiago tomato creamy caesar	
house pickles brioche buns		dressing toasted flour tortilla	
VEGGIE BURGER	18	SHORT RIB PHILLY*	21
red quinoa lentil garbanzo beans caramelized onion		braised short rib sautéed onions + peppers swiss cheese	
lettuce tomato house pickles choice of american		horseradish-balsamic aioli cheddar cheese sauce hoagie roll	
cheddar or swiss ciabatta roll			

LOCAL FAVORITES

COLOSSAL YARD-BIRD WINGS*	(6) 13 (10) 19	SOUTHERN FRIED CHICKEN*	20
hot bbq mango habanero theo's red chili sauce boneyard triple s sauce		garlic mashed potatoes homestyle gravy grilled mexican street	
served with bleu cheese carrots celery (each additional 4 oz sauce \$1)		corn-on-the-cob	
QUESADILLA GRANDE*	chicken 18 steak 20	WILD-CAUGHT BLACKENED SALMON* GF	27
flour tortilla white and yellow cheddar cheese sautéed		lemon dill cream garlic mashed potatoes mixed greens	
onions + peppers pico de gallo guacamole sour cream		with balsamic vinaigrette	
CHICKEN & DUMPLING POT PIE*	14	PANKO FRIED RISOTTO BALLS	15
chicken breast onions carrots potatoes celery puff pastry thyme		panko fried risotto bites marinara sauce parmesan cheese	
SPARE RIBS WITH MOPPIN' SAUCE* GFO	24	FRENCH FRIES	10
house-made bbq sauce cornbread coleslaw		lightly breaded truffle oil asiago parsley rosemary salt	
ALASKAN COD FISH N' CHIPS*	24	BEER-BATTERED ONION RINGS	12
tempura beer-battered french fries cole slaw tartar sauce		crispy sweet vidalia onions pacifico beer batter	
BIG BAJA FISH TACOS* (3)	18	smoked tomato aioli	
tempura beer-battered alaskan cod pickled red onion pico		MAC N' CHEESE	13
de gallo cabbage chipotle ranch corn tortilla		bacon jalapeño elbow pasta cheddar cheese sauce	

= 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



WOOD-FIRED OVEN

WOOD-FIRED ARTISAN PIZZAS

INTERESTING BITES

- suggested wine pairings - 5 oz | 8 oz | bottle
- CLASSIC MARGHERITA v** 15
fresh mozzarella | garden basil | house tomato sauce
• villa antinori sangiovese, tuscan, italy - 14 | 22 | 65
- CHEESE v** 14
white cheddar | mozzarella | house tomato sauce
• primarius pinot gris, oregon - 12 | 17 | 51
- PEPPERONI** 15
pepperoni | mozzarella | house tomato sauce
• daou 'pessimist' red blend, paso robles, california - 13 | 19 | 57
- SAUSAGE & PEPPERONI** 17
spicy italian sausage | pepperoni | mozzarella
house tomato sauce
• daou cabernet, paso robles, california - 14 | 22 | 67
- MEAT LOVERS'** 18
spicy italian sausage | pepperoni | chicken | bacon | mozzarella |
house tomato sauce
• caymus cabernet, napa, california - 30 | 45 | 180 (1000ml)
- VEGGIE LOVERS' v** 17
heirloom tomato | spinach | garlic | shiitake & crimini |
mozzarella | mushrooms | spicy marinara
• belle glos 'clark & tele' pinot noir, santa barbara co., ca - 23 | 36 | 110
- PROSCIUTTO & FIG** 18
arugula | mozzarella | lemon zest | creamy alfredo sauce
• daou 'pessimist' red blend, paso robles, california - 13 | 19 | 57
- PEPPERONI & DATE** 17
goat cheese | mozzarella | fresh parsley | house tomato sauce
• larchago rioja reserva, rijoa, spain - 14 | 22 | 65
- BACON CAPRESE** 17
bacon | heirloom tomato | arugula & basil chiffonade |
olive oil & garlic | white cheddar | mozzarella | balsamic drizzle
• barlow sauvignon blanc, napa, california - 12 | 17 | 51
- MANGO HABANERO CHICKEN*** 18
sweet/spicy mango habanero sauce | grilled chicken |
pepperoncini peppers | red bell peppers | mozzarella
• figuiere french rosé, provence, france - 12 | 17 | 51
- BBQ CHICKEN BACON RANCH*** 18
cheddar cheese | green onion
• chalk hill chardonnay, sonoma co., california - 13 | 19 | 57
- BUFFALO CHICKEN PIZZA ROLLS** 16
grilled chicken | pepperoni | bacon | buffalo sauce | green onion |
bleu cheese crumble | mozzarella | parmesan | ranch dipping sauce
• larchago rioja reserva, rijoa, spain - 14 | 22 | 65
- PEPPERONI PIZZA ROLLS** 15
pepperoni | mozzarella | spicy marinara dipping sauce
• daou 'pessimist' red blend, paso robles, california - 13 | 19 | 57
- VEGGIE PIZZA ROLLS v** 15
tomatos | spinach | garlic | shiitake & crimini
mushrooms | mozzarella | spicy marinara dipping sauce
• belle glos 'clark & tele' pinot noir, santa barbara co., ca - 23 | 36 | 110

- AMISH FRIENDSHIP PRETZEL v** 11
served with whole grain honey mustard | cheddar cheese dip |
house pickles
- SRIRACHA DEVEILED EGGS (6) GF | v** 12
asiago chips
- HUMMUS WITH FRIENDS GFO | v** 16
house-made hummus | pickled vegetables | goat cheese |
toasted pita bread | balsamic glaze drizzle
- AHI POKE TOWER* GFO** 18
ahi tuna | avocado | english cucumber | tobiko |
spicy teriyaki mayo | chili oil | wonton crisps
- KOREAN STREET TACOS* (3) GFO** 17
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)
- JAMBALAYA GFO** 18
andouille sausage | shrimp | cajun tomato & bell pepper sauce |
jasmine rice | baguette
- ROASTED BRUSSELS SPROUTS GF** 14
cranberry | pumpkin seeds | bacon | balsamic glaze *available vegetarian

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
- S'MORE BROWNIE SKILLET** 14
rich chocolate brownie prepared in a cast iron skillet topped with
graham cracker, oven browned marshmallow, vanilla bean ice cream
and chocolate drizzle.

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



boneyardsaloon.com