



# WOOD-FIRED OVEN

## WOOD-FIRED ARTISAN PIZZAS

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

<b>CLASSIC MARGHERITA v</b>	16
fresh mozzarella   garden basil   house tomato sauce	
• villa antinori sangiovese, tuscan, italy - 14   22   65	
<b>CHEESE v</b>	15
white cheddar   mozzarella   house tomato sauce	
• primarius pinot gris, oregon - 13   19   56	
<b>PEPPERONI</b>	16
pepperoni   mozzarella   house tomato sauce	
• daou 'pessimist' red blend, paso robles, california - 14   21   62	
<b>SAUSAGE &amp; PEPPERONI</b>	18
spicy italian sausage   pepperoni   mozzarella	
house tomato sauce	
• daou cabernet, paso robles, california - 15   24   72	
<b>MEAT LOVERS'</b>	19
spicy italian sausage   pepperoni   chicken   bacon   mozzarella   house tomato sauce	
• caymus cabernet, napa, california - 31   47   185 (1000ml)	
<b>VEGGIE LOVERS' v</b>	18
heirloom tomato   spinach   garlic   shiitake & crimini   mozzarella   mushrooms   spicy marinara	
• belle glos 'clark & tele' pinot noir, santa barbara co., ca - 24   38   115	
<b>PROSCIUTTO &amp; FIG</b>	19
arugula   mozzarella   lemon zest   creamy alfredo sauce	
• daou 'pessimist' red blend, paso robles, california - 14   21   62	
<b>PEPPERONI &amp; DATE</b>	18
goat cheese   mozzarella   fresh parsley   house tomato sauce	
• larchago rioja reserva, rijoa, spain - 15   24   70	
<b>BACON CAPRESE</b>	18
bacon   heirloom tomato   arugula & basil chiffonade   olive oil & garlic   white cheddar   mozzarella   balsamic drizzle	
• barlow sauvignon blanc, napa, california - 13   19   56	
<b>MANGO HABANERO CHICKEN*</b>	19
sweet/spicy mango habanero sauce   grilled chicken   pepperoncini peppers   red bell peppers   mozzarella	
• figuier french rosé, provence, france - 13   19   56	
<b>BBO CHICKEN BACON RANCH*</b>	19
cheddar cheese   green onion	
• chalk hill chardonnay, sonoma co., california - 14   21   62	
<b>BUFFALO CHICKEN PIZZA ROLLS</b>	17
grilled chicken   pepperoni   bacon   buffalo sauce   green onion   bleu cheese crumble   mozzarella   parmesan   ranch dipping sauce	
• larchago rioja reserva, rijoa, spain - 15   24   70	
<b>PEPPERONI PIZZA ROLLS</b>	16
pepperoni   mozzarella   spicy marinara dipping sauce	
• daou 'pessimist' red blend, paso robles, california - 14   21   62	
<b>VEGGIE PIZZA ROLLS v</b>	16
tomatos   spinach   garlic   shiitake & crimini	
mushrooms   mozzarella   spicy marinara dipping sauce	
• belle glos 'clark & tele' pinot noir, santa barbara co., ca - 24   38   115	

ancient grains gluten-free crust available 3

additional pizza veggies 1 per | additional pizza meats 2 per

## INTERESTING BITES

<b>AMISH FRIENDSHIP PRETZEL v</b>	12
served with whole grain honey mustard   cheddar cheese dip   house pickles	
<b>SRIRACHA DEVILED EGGS (6) GF   v</b>	13
asiago chips	
<b>HUMMUS WITH FRIENDS GFO   v</b>	17
house-made hummus   pickled vegetables   goat cheese   toasted pita bread   balsamic glaze drizzle	
<b>AHI POKE TOWER* GFO</b>	19
ahi tuna   avocado   english cucumber   tobiko   spicy teriyaki mayo   chili oil   wonton crisps	
<b>KOREAN STREET TACOS* (3) GFO</b>	18
top sirloin   sweet 'n spicy cabbage   avocado   sriracha aioli   warm white corn & wheat tortilla	
<b>TOKYO BURRITO*</b>	21
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)	
<b>SEOUL BURRITO*</b>	19
top sirloin   coconut jasmine rice   mixed vegetables   avocado   sweet 'n spicy cabbage   triple S sauce   sriracha aioli   toasted sun-dried tomato tortilla	
<b>BAO BUN TACOS (4) v+</b>	16
sautéed shiitake & crimini mushrooms   pickled vegetables   green onion   tuxedo sesame seeds   triple S sauce   steamed soft bao bun (sub top sirloin for mushrooms \$3)	
<b>ASIAN BOWL* GF</b>	18
top sirloin   coconut jasmine rice   english cucumber   red bell peppers   avocado   sweet 'n spicy cabbage   chives   sriracha aioli (sub ahi tuna poke \$3)	
<b>JAMBALAYA GFO</b>	19
andouille sausage   shrimp   cajun tomato & bell pepper sauce   jasmine rice   baguette	
<b>ROASTED BRUSSELS SPROUTS GF</b>	15
cranberry   pumpkin seeds   bacon   balsamic glaze *available vegetarian	

## DESSERTS

<b>BEST DAMN CARROT CAKE</b>	14
spicy carrot cake roll made with fresh carrots, walnuts and coconut. iced with cream cheese frosting, drizzled with salted caramel sauce	
<b>S'MORE BROWNIE SKILLET</b>	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



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# WOOD-FIRED GRILL

## SOUPS & SALADS

<b>SOUP OF THE DAY</b>	bowl 13   cup 8	<b>ICEBERG WEDGE GF</b>	14
<b>TOMATO BASIL SOUP + GRILLED CHEESE</b>	bowl 16   cup 12	crisp iceberg   bacon   tomatoes   hard-boiled egg   bleu cheese   chili oil	
creamy tomato soup   rosemary grilled cheese		<b>TACO SALAD BOWL* GFO</b>	chicken 19   steak 22
<b>BUFFALO CHICKEN SALAD*</b>	19	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	
<b>KALE + FRIED BRUSSELS CAESAR GFO</b>	15	<b>COBB SALAD* GFO</b>	20
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)

<b>TRIPLE S BURGER*</b>	23	<b>HOT BIRD*</b>	20
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		<b>CHICKEN CLASSIC*</b>	20
potato bun		grilled chicken   bacon   avocado   lettuce   tomato   pickled red onion	
<b>ALL-AMERICAN BURGER*</b>	22	swiss cheese   garlic aioli   toasted whole wheat	
signature 1/2 pound beef blend   lettuce   tomato   red onion		<b>HOT ITALIAN</b>	20
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)*	
<b>WAGYU SMASH BURGER*</b>	21	<b>REUBEN KULAKOFSKY</b>	20
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)	
<b>WAGYU BEEF SLIDERS* (3)</b>	21	<b>GRILLED CHICKEN CAESAR WRAP*</b>	18
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	
<b>VEGGIE BURGER</b>	20	<b>SHORT RIB PHILLY*</b>	22
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

<b>COLOSSAL YARD-BIRD WINGS*</b>	(6) 14   (10) 20	<b>SOUTHERN FRIED CHICKEN*</b>	22
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	
<b>QUESADILLA GRANDE*</b>	chicken 19   steak 22	<b>WILD-CAUGHT BLACKENED SALMON* GF</b>	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	
<b>CHICKEN &amp; DUMPLING POT PIE*</b>	16	<b>PANKO FRIED RISOTTO BALLS</b>	15
chicken breast   onions   carrots   potatoes   celery   puff pastry   thyme		panko fried risotto bites   marinara sauce   parmesan cheese	
<b>SPARE RIBS WITH MOPPIN' SAUCE* GFO</b>	24	<b>FRENCH FRIES</b>	10
house-made bbq sauce   cornbread   coleslaw		lightly breaded   truffle oil   asiago   parsley   rosemary salt	
<b>ALASKAN COD FISH N' CHIPS*</b>	24	<b>BEER-BATTERED ONION RINGS</b>	14
tempura beer-battered   french fries   cole slaw   tartar sauce		crispy sweet vidalia onions   pacifico beer batter	
<b>BIG BAJA FISH TACOS* (3)</b>	19	smoked tomato aioli	
tempura beer-battered alaskan cod   pickled red onion   pico		<b>MAC N' CHEESE</b>	14
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