



# NORTHSIDE KITCHEN

## INTERESTING PLATES

<b>AMISH FRIENDSHIP PRETZEL v</b>	11
served with whole grain honey mustard   cheddar cheese dip   house pickles	
<b>SRIRACHA DEVILED EGGS (5) GF   v</b>	11
asiago chips	
<b>HUMMUS WITH FRIENDS GFO   v</b>	16
house-made hummus   pickled vegetables   goat cheese   toasted pita bread   balsamic glaze drizzle	
<b>AHI POKE TOWER* GFO</b>	18
ahi tuna   avocado   english cucumber   tobiko   spicy teriyaki mayo   chili oil   wonton crisps	
<b>KOREAN STREET TACOS (3) GFO</b>	17
top sirloin   sweet 'n spicy cabbage   avocado   sriracha aioli   warm white corn & wheat tortilla	
<b>TOKYO BURRITO</b>	20
ahi tuna poke   coconut jasmine rice   mixed vegetables   avocado   sweet 'n spicy cabbage   sriracha aioli   toasted spinach tortilla   tamari sauce (add 4 oz additional ahi tuna \$10)	
<b>SEOUL BURRITO</b>	18
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>	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)	
<b>ASIAN BOWL GF</b>	17
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>	18
andouille sausage   shrimp   cajun tomato & bell pepper sauce   jasmine rice   baguette	
<b>ROASTED BRUSSELS SPROUTS GF</b>	14
cranberry   pumpkin seeds   bacon   balsamic glaze *available vegetarian	

## WOOD-FIRED ARTISAN PIZZAS

	<i>ancient grains gluten-free crust available 3</i>
<b>CLASSIC MARGHERITA v</b>	15
fresh mozzarella   garden basil   house tomato sauce	
<b>MEAT LOVERS'</b>	18
spicy italian sausage   pepperoni   chicken   bacon   mozzarella   house tomato sauce	
<b>BACON CAPRESE</b>	16
bacon   heirloom tomato   arugula & basil chiffonade   olive oil & garlic   white cheddar & mozzarella   balsamic drizzle	
<b>PROSCIUTTO &amp; FIG</b>	18
arugula   mozzarella   lemon zest   creamy alfredo sauce	
<b>BBQ CHICKEN BACON RANCH</b>	18
cheddar cheese   green onion	
<b>VEGGIE LOVERS' v</b>	17
heirloom tomato   spinach   garlic   shiitake & crimini mushrooms   spicy marinara (add cheese \$2)	
<b>MANGO HABANERO CHICKEN</b>	18
sweet/spicy mango habanero sauce   grilled chicken   pepperoncini peppers   red bell peppers   mozzarella	
<b>SAUSAGE &amp; PEPPERONI</b>	17
spicy italian sausage   pepperoni   mozzarella   house tomato sauce	
<b>PEPPERONI &amp; DATE</b>	17
goat cheese   mozzarella   fresh parsley   house tomato sauce	
<b>PEPPERONI PIZZA ROLLS</b>	16
pepperoni   mozzarella   spicy marinara dipping sauce	
<b>VEGGIE PIZZA ROLLS v</b>	16
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.

**DAOU CHARDONNAY**, Paso Robles, CA 5 oz 13 | 8 oz 18  
rich, ample nose of pineapple, vanilla bean, mango, hazelnut and nutmeg spice. The palate is weighty and mouthfilling, with round, silky notes of pear, melon, kiwi and fresh pineapple, with a long, graceful finish.  
~ 89 pts Wine Enthusiast

**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 'PESSIMIST' 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 Dunnock

**OLD TOWN CELLARS SAUVIGNON BLANC**, Park City, UT 5 oz 13 | 8 oz 18  
Non-Vintage blend from the Columbia River Valley in Washington State. Notes of white peach, brioche and nectarine. Crisp, clean start with a subtle round, perceptibly sweet and viscous finish.

**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

**ROTATING HANDLES**  
an interesting rotation of eclectic wines



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# GRILL KITCHEN

## SOUPS & SALADS

<b>SOUP OF THE DAY</b>	bowl 12   cup 7	<b>ASIAN BIB SALAD</b> <b>GFO   V</b>	13
<b>TOMATO BASIL SOUP + GRILLED CHEESE</b> creamy tomato soup   rosemary grilled cheese	bowl 15   cup 11	chopped bibb lettuce   julienne bell pepper + cucumber   crispy shallot   chili oil   asian vinaigrette	
<b>BUFFALO CHICKEN SALAD</b>	17	<b>TACO SALAD BOWL</b> <b>GFO</b>	chicken 18   steak 20
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   guacamole   sour cream   cheddar cheese   chipotle ranch	
<b>ICEBERG WEDGE</b> <b>GF</b>	13	<b>COBB SALAD</b> <b>GFO</b>	19
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	
<b>KALE + FRIED BRUSSELS CAESAR</b> <b>GFO</b>	13		
curly kale   heirloom tomato   asiago   crispy shallots   caesar dressing			

## BURGERS & SANDWICHES

all burgers & sandwiches come with house fries. (*substitute: onion rings, house salad or a cup of soup for \$2*)

<b>TRIPLE S BURGER</b>	21	<b>HOT BIRD</b>	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	
<b>ALL-AMERICAN BURGER</b>	19	<b>CHICKEN CLASSIC</b>	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	
<b>WAGYU SMASH BURGER</b>	19	<b>HOT ITALIAN</b>	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 ( <i>add 1/2 lb burger patty \$9</i> )	
<b>WAGYU BEEF SLIDERS (3)</b>	19	<b>MEATBALL SUB</b>	16
bacon aioli   fig compote   brie double cream   bibb lettuce   house pickles   brioche buns		signature beef blend   house marinara sauce   swiss cheese   parmesan cheese   garlic aioli   hoagie roll	
<b>VEGGIE BURGER</b>	18	<b>GRILLED CHICKEN CAESAR WRAP</b>	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	
		<b>SHORT RIB PHILLY</b>	21
		braised short rib   sautéed onions + peppers   swiss cheese   horseradish-balsamic aioli   hoagie roll	

## LOCAL FAVORITES

<b>COLOSSAL YARD-BIRD WINGS</b>	(6) 13   (10) 19	<b>SOUTHERN FRIED CHICKEN</b>	20
hot   bbq   mango habanero   theo's red chili sauce   boneyard triple s sauce served with bleu cheese   carrots   celery ( <i>each additional 4 oz sauce \$1</i> )		garlic mashed potatoes   homestyle gravy   grilled mexican street corn-on-the-cob	
<b>QUESADILLA GRANDE</b>	chicken 18   steak 20	<b>ALASKAN COD FISH N' CHIPS</b>	24
flour tortilla   white and yellow cheddar cheese   sautéed onions + peppers   pico de gallo   guacamole   sour cream		tempura beer-battered   house fries   cole slaw   tartar sauce	
<b>BIG BAJA FISH TACOS (3)</b>	18	<b>WILD-CAUGHT BLACKENED SALMON</b> <b>GF</b>	27
tempura beer-battered alaskan cod   pickled red onion   pico de gallo   coleslaw   chipotle ranch   corn tortilla		lemon dill cream   garlic mashed potatoes   mixed greens with balsamic vinaigrette	
<b>CHICKEN ENCHILADAS</b> ( <i>limited availability</i> )	19	<b>PANKO FRIED RISOTTO BALLS (5)</b>	16
(3) enchiladas   salsa verde   black beans   cotija cheese   sour cream   mexican rice		italian 3-cheese risotto balls   marinara sauce   parmesan cheese	
<b>CHICKEN &amp; DUMPLING POT PIE</b>	14	<b>HOUSE-MADE FRENCH FRIES</b>	10
chicken breast   onions   carrots   potatoes   celery   puff pastry   thyme		hand-cut   seasoned with truffle oil   asiago	
<b>SPARE RIBS WITH MOPPIN' SAUCE</b> <b>GFO</b>	24	<b>BEER-BATTERED ONION RINGS</b>	12
house-made bbq sauce   cornbread   coleslaw		crispy sweet vidalia onions   pacifico beer batter   smoked tomato aioli	

= prepared on our woodfired grill

## 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