



WOOD-FIRED OVEN

WOOD-FIRED ARTISAN PIZZAS

ancient grains gluten-free crust available 3

CLASSIC MARGHERITA **v** 15

fresh mozzarella | garden basil | house tomato sauce

PEPPERONI 15

pepperoni | mozzarella | house tomato sauce

SAUSAGE & PEPPERONI 17

spicy italian sausage | pepperoni | mozzarella | house tomato sauce

MEAT LOVERS' 18

spicy italian sausage | pepperoni | chicken | bacon | mozzarella | house tomato sauce

VEGGIE LOVERS' **v** 17

heirloom tomato | spinach | garlic | shiitake & crimini | mozzarella | mushrooms | spicy marinara

PROSCIUTTO & FIG 18

arugula | mozzarella | lemon zest | creamy alfredo sauce

PEPPERONI & DATE 17

goat cheese | mozzarella | fresh parsley | house tomato sauce

BACON CAPRESE 17

bacon | heirloom tomato | arugula & basil chiffonade | olive oil & garlic | white cheddar | mozzarella | balsamic drizzle

BBQ CHICKEN BACON RANCH* 18

cheddar cheese | green onion

BUFFALO CHICKEN PIZZA ROLLS 16

grilled chicken | pepperoni | bacon | buffalo sauce | green onion | bleu cheese crumble | mozzarella | parmesan | ranch dipping sauce

PEPPERONI & SAUSAGE PIZZA ROLLS 17

pepperoni | spicy italian sausage | 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

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. prices & items subject to change

INTERESTING BITES

AMISH FRIENDSHIP PRETZEL **v** 11

served with whole grain honey mustard | cheddar cheese dip | house pickles

SRIRACHA DEVILED EGGS (6) **GF** 12

asiago chips

AHI POKE TOWER* **GFO** 18

ahi tuna | avocado | english cucumber | tobiko | spicy teriyaki mayo | chili oil | wonton crisps

KOREAN STREET TACOS* (3) **GFO** 19

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)

ROASTED BRUSSELS SPROUTS **GF** 14

cranberry | pumpkin seeds | bacon | balsamic glaze *available vegetarian

★ THAI SHRIMP CURRY **GFO** 19

★ aromatic red curry with coconut milk, ginger, peppers, and mushrooms, finished with lime and paired with sautéed jumbo shrimp over coconut jasmine rice

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

CHOCOLATE BROWNIE SUNDAE 14

chocolate brownie | vanilla ice cream | chocolate sauce | whipped cream | cherry on top

VANILLA ICE CREAM 7

2 scoops



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



WOOD-FIRED GRILL

SOUPS & SALADS

SOUP OF THE DAY	bowl 12 cup 7	KALE + FRIED BRUSSELS CAESAR GFO	14
BUFFALO CHICKEN SALAD*	17	curly kale shaved brussels sprouts heirloom tomato parmesan reggiano crispy shallots caesar dressing	
sliced southern fried chicken buffalo hot sauce bacon tomato red onion black olives cucumber mixed greens buttermilk ranch		ICEBERG WEDGE GF	14
COBB SALAD* GFO	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		BEET SALAD* GF	14
		roasted + crispy beets arugula quinoa goat cheese pepitas cranberry vinaigrette	

add a protein: grilled chicken 8 | sirloin steak 14 | shrimp 10 | wild-caught salmon 16*

BURGERS & SANDWICHES

comes with french fries. (substitute: sweet potato fries, onion rings, house salad, mac n' cheese or a cup of soup for \$2)

ALL-AMERICAN BURGER*	20	HOT BIRD*	19
signature 1/2 pound beef blend lettuce tomato red onion mayonnaise house pickles choice of american, cheddar, swiss, bleu cheese, or pepper jack potato bun		southern fried chicken house-made hot sauce coleslaw house-made pickles potato bun	
BONEYARD SMASH BURGER*	20	CHICKEN CLASSIC*	18
double wagyu mustard patty shaved grilled onion american cheese house pickles shredded lettuce 1000 island potato bun		grilled chicken bacon avocado lettuce tomato pickled red onion swiss cheese garlic aioli toasted whole wheat	
SOUTHWEST SMASH BURGER	20	REUBEN KULAKOVSKY	19
double wagyu patty chopped grilled onion + bacon + jalapeño pepper jack cheese chipotle ranch potato bun		7 oz cured pastrami crisp sauerkraut 1000 island dressing swiss cheese toasted new york rye	
WAGYU CHIMICHURRI SLIDERS* (3)	20	CHICKEN + KALE CAESAR WRAP*	17
wagyu beef house-made chimichurri garlic aioli brie double cream bibb lettuce house pickles brioche buns		grilled chicken curly kale asiago tomato creamy caesar dressing toasted flour tortilla	
VEGGIE BURGER	18	STEAK DIP SANDWICH*	20
house-made red quinoa, lentil, & garbanzo bean patty caramelized onion lettuce tomato house pickles choice of american, cheddar, pepper jack or swiss ciabatta roll		sirloin steak caramelized onions sautéed shiitake + crimini mushrooms swiss cheese creamy horseradish hoagie bun au jus dip	

gluten-free bun available 2

LOCAL FAVORITES

COLOSSAL YARD-BIRD WINGS*	(6) 13 (10) 19	MAC N' CHEESE	bowl 13 cup 8
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 shrimp 19 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 sautéed shaved brussels sprouts	
CHICKEN & DUMPLING POT PIE*	15	PANKO FRIED RISOTTO BALLS	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	
BAJA SHRIMP TACOS* (2)	19	BEER-BATTERED ONION RINGS	12
tempura beer-battered shrimp pickled red onion pico de gallo cabbage chipotle ranch white corn + flour tortilla choice of: french fries or house salad		crispy sweet vidalia onions pacifico beer batter smoked tomato aioli	
SOUTHERN FRIED CHICKEN*	20	BBQ PORK SPARE RIBS* GFO	24
garlic mashed potatoes homestyle gravy mixed greens with balsamic vinaigrette		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

fried egg*	2	sirloin steak*	14
bacon* or avocado or 4 oz guacamole	3	1/2 pound beef patty*	9
chicken breast*	8	shrimp (6)	10
wild-caught salmon*	16	chimichurri (2oz)	2

GF = gluten free **GFO** = can be prepared gluten free - our fryer is used for gluten items

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