

APPETIZERS

STOP LIGHT SALSA

Green - roasted tomatillo, garlic
Yellow - pineapple, habanero
Red - roasted tomato, chipotle
housemade corn tortilla chips (gf, v) 6

QUESO BLANCO

Warm melted cheese with mild chiles,
fresh tortilla chips, pico-de-gallo 10

D.I.Y. GUACAMOLE

Fresh avocados, garlic, cilantro,
pico-de-gallo, lime, in a giant stone
molcajete, smashing required (gf, v)
17

BAJA CHICKEN SALAD

Seasoned shredded chicken salad,
served in a crispy corn tortilla bowl
over a bed of romaine lettuce, tossed
in agave lime vinaigrette, dried
cranberries, cotija 15

PLANTAIN TOSTADAS

Crispy plantain chips topped with
guacamole, charred corn salsa, black
beans, lime, cilantro (gf, v) 16

SOUTHWEST CAESAR

Romaine lettuce, southwest caesar
dressing, parmesan, charred corn,
zesty fried tortilla strips 13

Add grilled chicken, portobello +5

Add grilled steak, fish, shrimp +7*

MEXICAN ELOTE

Roasted corn, spices, cotija, aioli,
crema, cilantro, lime, served warm in
hot cast iron with fresh chips (gf) 14
make it "dirty" +5 (side of queso)

SIDES

Beans, spanish rice, beans & rice,
1/2 avocado, flour tortillas, queso
blanco, kale slaw, chimichurri,



ENCHILADAS

BONEZ enchiladas are made with white corn
tortillas and housemade sauces
Add beans & rice +5

CHICKEN

Seasoned shredded chicken, cheese, charred
tomatillo sauce, pico-de-gallo, cilantro,
taqueria salsa (gf) 21

SPINACH & PORTOBELLO

Sauteed spinach, roasted portobellos, cheese,
red enchilada sauce, taqueria salsa, cilantro,
zesty tortilla strips (gf) 22

CARNITAS

Slow cooked pork, charred pineapple, grilled
jalapeño, mexican cheese, pork green chile,
cilantro, lime crema 24

CALIFORNIA ENCHILADAS

Seasoned beef with green chiles, potatoes,
cheese, red enchilada sauce, crispy onions,
guacamole, mezcal lime crema 25

CHEESE

Corn tortillas, cheese, roasted tomatillo sauce,
lime crema, pico-de-gallo, cilantro (gf) 19

SPECIALTIES

SIZZLING FAJITAS

Served with flour tortillas, grilled onions,
peppers, pico-de-gallo, pickled red onion,
shredded cheese, crema

Chicken 25 Steak 28*

Portobello 25 Surf & Turf 36*

Shrimp 28

Chimichurri ELK Fajitas 41*

Chimichurri ELK Surf & Turf 49*

QUESADILLA SALAD

Entree portion of mixed greens,
pico-de-gallo, corn, pepitas, avocado,
served on a warm open-face flour
tortilla with melted cheese, black
beans, southwest ranch on side 18
add grilled chicken or portobello +5
add grilled steak, fish or shrimp +7*

TACOS

Served on flour tortillas

Solo taco 8

3x all the same 20

3x mix & match 22

Add beans & rice +5

CARNITAS

Crispy roasted pork, onion, salsa
verde, cilantro

HAIL SEITAN

Teriyaki glazed seitan, shaved
cabbage, guasacaca, mango salsa,
cilantro, lime (v)

SHRIMP

Blackened shrimp, shaved cabbage,
guasacaca, pickled ginger, cilantro

CHICKEN TINGA

Seasoned shredded chicken, taqueria
salsa, shaved cabbage, cotija, cilantro

FISH

Blackened fish, cabbage, mango salsa,
crema, cilantro, lime

BEEF

Thinly sliced & chopped grilled steak,
mezcal crema, onion, cilantro, lime

BOWLS

BONEZ BOWL

Seasoned black beans, spanish rice,
shaved cabbage, pico, crema, cheese,
cilantro (gf)

Shredded chicken 18

Carnitas 19

Portobello 18

Beef 19

Grilled shrimp 21

CARNITAS VERDE BOWL

Pork green chili over carnitas, pota-
toes, crema, green onions, lime crema,
pico-de-gallo 21

CARLOS FISH BOWL

Blackened fish, spanish rice, shaved
cabbage, kale slaw, guasacaca, pico,
mango salsa, cilantro, lime (gf) 21
substitute grilled shrimp +3

EL DIABLO BOWL

Teriyaki glazed seitan, rice, shaved
cabbage, mango salsa, taqueria salsa,
green onions, lime (v) 19

KITCHEN TIPS!

Ask your server if you would like to add a
kitchen specific gratuity to your bill.
BIG BONUS! BONEZ will match all kitchen
specific customer gratuities over \$100!

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. 20% gratuity is added to all groups over 8, and to all split checks.