

APPETIZERS

Smokehouse Nachos \$15

A mound of tortilla chips with pulled pork, queso, black beans, jalapeños, tomatoes, onion crisps & BBQ sauce
Substitute Grilled Chicken \$16

Bavarian Pretzel \$13

Bavarian style pretzel served with house made queso & pale ale mustard

Fried Pickles \$11

Served with house made ranch

Fried Mushrooms \$11.50

Fried baby portabellas with parmesan garlic dipping sauce

Fried Cheese Curds \$11.50

Served with marinara sauce

Hand-Cut Fries \$7

House made fries | Get ‘em loaded with queso, bacon, & scallions for an additional \$3.50

Sweet Potato Fries \$8.50

Shoestring sweet fries tossed w/ brown sugar & ginger sea salt
Get ‘em loaded with queso, bacon, & scallions + \$3.50

Chicken Tenders \$15

All-natural white meat, golden & crispy served with ranch
Extra Sauce + \$.50 | buffalo, BBQ, blueberry habanero, General Tso, Thai chili, bleu cheese, or honey mustard

Chicken Wings (Try them boneless) \$16

Meaty bone-in wings naked or tossed in your choice of sauce
Served w/ ranch | buffalo, BBQ, blueberry habanero, General Tso, Thai chili, or lemon pepper dry rub

Sriracha Quesadilla \$12

Flour Tortilla with melted three cheese blend, spicy cotija sauce, served with sriracha ranch & fresh salsa
Add chicken + \$3 | Add carnitas + \$3 | Add Shrimp + \$5

Buffalo Chicken Dip \$12.50

Shredded chicken, buffalo sauce, cream cheese, ranch, & Monterey Jack cheese served with tortilla chips
Carrots & celery + \$3

Black Bean Deluxe (GF) \$11.50

House made black bean dip topped with sour cream, cheddar cheese, jalapeños, & pico de Gallo. Served with tortilla chips

Chips with Queso & Salsa \$11.50

House made queso & salsa. Served with tortilla chips

Waffle Iron Crab Cakes \$12.50

Whitefish crab cakes served with pickled red onion

Beer Battered Shrimp \$16

Fried Shrimp served with traditional cocktail sauce

Hummus & Veggie Platter (GF) \$13

Baby carrots, celery sticks, & slices of Naan flatbread served with hummus

FUNNY BONE BOWLS

Chicken Rice Bowl \$16

White rice, grilled shredded chicken, sesame seeds, jalapeños, scallions, drizzled with General Tso sauce

Carnitas Rice Bowl \$16

White rice, pulled pork, pico de gallo, jalapeños, black beans, scallions, sriracha ranch

HANDHELDS

Add a Basket of Seasoned Fries \$7 | Served with Pickle Spear

House Burger \$15.50

Boursin cheese, lettuce, tomato, garlic aioli, topped with fried leeks | Make it a pounder + \$4

Fire Burger \$16

Habanero cheese, lettuce, sliced jalapeños, onion jam, sriracha ranch, topped with onion straws
Make it a pounder + \$4

Porky’s Revenge \$15.50

House made pulled pork piled up w/ bacon, applewood smoked ham, coleslaw, blueberry habanero BBQ, topped w/ onion straws

Grilled Chicken BLT \$15.50

Grilled chicken breast w/ lettuce, tomato, thick-cut bacon, topped with garlic aioli

Comedy Club \$15.50

Triple-decker sandwich with ham, smoked turkey, bacon,tomato, avocado mayo, and jack & cheddar cheeses on Texas Toast

Buffalo Chicken Sandwich \$15.50

Grilled or fried chicken, tossed in buffalo sauce, lettuce, tomato, & a side of bleu cheese

Asian Chicken Sandwich \$15.50

Grilled or fried chicken, tossed in General Tso or Thai chili sauce, lettuce, topped with slaw

Black Bean Burger \$15.50

Meatless burger, lettuce, tomato, topped with onion jam

SALADS

House Made Dressings

Ranch • Sriracha Ranch • Honey Mustard • Bleu Cheese • Balsamic Vinaigrette •

Big House Salad \$12

Mixed Greens, diced tomatoes, cucumbers, cheddar cheese, red onion, mushrooms, & croutons

The Almighty Caesar \$12

Chopped romaine tossed with classic Caesar dressing, red onion, parmesan cheese, & croutons

Salad Toppers

Grilled Chicken \$5

Shrimp – Grilled or Fried \$7

Salmon – Grilled or Blackened \$9

FINALE

Funnel Cake Fries \$11

Deep-fried golden brown funnel cake fries topped w/ powdered sugar | Chocolate & caramel sauce \$.50/each

Funnel Cake Sundae \$13

Funnel Cake Fries topped with powdered sugar, vanilla bean ice cream, whipped cream, & drizzled w/ chocolate & caramel sauce

Ultimate Brownie \$12

Chocolate brownies topped w/ vanilla bean ice cream, whipped cream, and drizzled with chocolate & caramel sauce

Fried Oreos \$11

Funnel cake fry battered Oreos topped with vanilla bean ice cream and Nutella magic shell

2 item minimum & 18% gratuity added to all checks

Before placing your order, please inform your server if a person in your party has a food allergy

Consuming raw or uncooked, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

Please note that because of the way we and our suppliers handle products allergens MAY be present

DOMESTICS

Bottle \$6

Budweiser | *Coors Light* | *Miller Lite*
Bud Light | *Coors Banquet* | *Pabst Blue Ribbon*
Busch Light | *Michelob Ultra* | *Non-Alcoholic Beer*

PREMIUM

\$7.50 // *Make it a bucket of five for \$33*

Glacial Till | *Blue Moon* | *Stella Artois* | *Modelo*
Corona Extra | *Heineken* | **Ask about seasonals*

CRAFT BOTTLES

Bottle \$8

Infusion Vanilla Bean Blonde | *Kros Strain Fairy Nector*
Deschutes Fresh Squeezed IPA | *Lagunitas IPA*

HARD SELTZERS

High Noon \$9 (*Ask your server for available flavors*)

WINE & BUBBLY

House Wine Glass \$9 // Bottle \$36

..... *Red*
Cabernet Sauvignon • *Merlot* • *Pinot Noir*
..... *White*
Chardonnay • *Pinot Grigio* • *Moscato* • *Sauvignon Blanc*
..... *Bubbly*

Martini & Rossi Asti Bottle \$40
Veuve Clicquot Bottle \$125, with 2 souvenir flutes

MARTINIS

\$13.50 *Upgrade to Top Shelf for an Additional Charge*

Absolute Dirty
A classic Dirty Martini with Vodka, Dry Vermouth, olive juice, & garnished with three olives. Ohhh so dirty!
Caribbean Cosmo
A tropical combo of Mango Rum and Passionfruit with a splash of cranberry Juice & fresh lime
Loca Mocha
An exotic blend of Vanilla Vodka, Irish Crème & Kahlua Liqueur
Lemon Drop Martini
Citrus vodka, fresh lemon juice & simple syrup

SPECIALTY DRINKS

\$14 **Includes Souvenir Glass!*
Upgrade to Top Shelf for an Additional Charge

Bone Pop
Blue Raspberry Vodka & fresh lemonade topped w/ Cherry Vodka
Rubber Chicken
Coconut Rum, White Rum, Blue Curacao, pineapple & sour
Tidy Bowl
Blue Hawaiian, Peach Schnapps & Pineapple Juice
Brickway Double Barrel Bourbon Manhattan
Brickway Double Barrel Bourbon, Sweet Vermouth, a dash of bitter & cherries

FUNNY BONE FAVORITES

\$13
Better Bloody Mary
Vodka infused with four types of peppers, onions & garlic with Larry the Cable Guy’s Mix
Bone Long Island
Vodka, Gin, Rum, Triple Sec, Sweet & sour with a splash of Coke
Tito’s Dirty Shirley
Tito’s vodka, lemon lime soda, grenadine & cherry

FROZENS

\$13 *Upgrade to Top Shelf for an Additional Charge*
Try one of our delicious Margaritas, Daiquiris or Coladas!
Just pick your flavor!
Banana • *Strawberry* • *Raspberry* • *Coconut* • *Margarita* • *Mango*
Dreamsicle
Vanilla Vodka, Brady’s Irish Crème & Orange Crème
Jamaica Me Crazy
Rum, Pineapple & Coconut
Banana Berry
Tropical Banana Rum, Strawberry & Banana

BEVERAGES

>Souvenir Glass Includes Soft Drink Refills All Night! \$8
Coca-Cola \$4.50 | *Sprite* \$4.50 | *Lemonade* \$4.50
Diet Coke \$4.50 | *Ginger Ale* \$4.50 | *Iced Tea* \$4.50
Coke Zero \$4.50 | *Pibb Xtra* \$4.50
..... *Water available for purchase only*
Bottled Water (16.9oz) \$3 | *Coffee* \$4.50
Liquid Death (12oz) \$4 (Still, Sparkling, Berry, Mango)
Fiji Water (16.9oz) \$5
Red Bull \$5 (Regular or Sugar Free)

Funny Bone
COMEDY CLUB RESTAURANT

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