



## OUR STORY

### MORE THAN JUST BBQ!

**It all started more than four generations ago with the simple love of good food! The “Evert” family has always been committed to offering ALL natural fresh homemade recipes at home and in our restaurants.**

**Over the last many years, family recipes and traditions have created a one-of-a-kind menu with unique and delicious options sure to satisfy any appetite!**

**Each one of our recipes holds a rich story and memories of our family and how good food can truly bring people together. We welcome you to the Boondocks family as you savor the flavor of our signature dishes and specials!**

**From mouth-watering BBQ and burgers to salads and wraps, with all these choices we guarantee there is something for every appetite!**





# BEEF

Boondock's BBQ proudly serves its patrons the finest quality meats, and at the center of our culinary excellence lies the choice of Braveheart® Black Angus Beef for our beloved brisket, steaks, and burgers. Our commitment to providing a memorable dining experience begins with sourcing the best ingredients, and Braveheart Black Angus Beef aligns perfectly with our mission. Braveheart Black Angus Beef's dedication to quality, rooted in their passion for raising superior cattle, mirrors our own commitment to excellence.

What sets Braveheart Black Angus Beef apart is not only their unwavering focus on quality but also their meticulous attention to animal welfare and sustainability. Their commitment to responsible sourcing practices ensures that our patrons savor the flavors of ethically raised, premium beef in every bite. At Boondock's BBQ, we believe in creating more than just a meal; we craft experiences that bring people together over exceptional food. With Braveheart Black Angus Beef, we not only achieve the highest standards of taste and tenderness but also contribute to a more sustainable and humane food system. Come savor the difference at Boondock's BBQ, where every bite of our Braveheart Black Angus Beef brisket, steaks, and burgers tells a story of quality, care, and flavor.







# DRINKS

## BOTTLED BEER

<b>CIDERBOYS</b>	<b>\$4.50</b>	<b>MILLER 64</b>	<b>\$3.00</b>	<b>HEINEKEN</b>	<b>\$4.50</b>
<b>BUD LIGHT</b>	<b>\$3.50</b>	<b>MILLER HIGH LIFE</b>	<b>\$3.50</b>	<b>MILLER LITE</b>	<b>\$3.50</b>
<b>CORONA</b>		<b>PABST</b>	<b>\$3.50</b>	<b>MODELO</b>	<b>\$4.50</b>
Light / Extra / Premiere	<b>\$4.50</b>	<b>POTOSI CAVE ALE</b>	<b>\$5.00</b>	<b>MODELO NEGRA</b>	<b>\$4.50</b>
<b>NEVER FORGOTTEN</b>		<b>ROLLING ROCK</b>	<b>\$3.50</b>	<b>O'DOULS NA   AMBER</b>	<b>\$3.50</b>
<b>LAGER</b>	<b>\$5.00</b>	<b>BUDWEISER</b>	<b>\$3.50</b>	<b>HEINEKEN NA</b>	<b>\$4.00</b>
<b>GUINNESS</b>	<b>\$5.00</b>	<b>BUSCH LIGHT</b>	<b>\$3.00</b>	<b>CLAUSTHALER NA</b>	<b>\$4.50</b>
<b>MICH ULTRA</b>	<b>\$4.00</b>	<b>COORS LIGHT</b>	<b>\$3.50</b>		

## SELTZERS

<b>ASSORTED WHITE CLAW</b>	<b>\$5.00</b>
<b>ASSORTED HIGH NOON</b>	<b>\$5.00</b>

## AFTER DINNER

### ICE CREAM DRINKS \$10

Brandy Alexander  
 Banana Banshee | Dreamsicle  
 Golden Cadillac | Grasshopper  
 Mudslide | Pink Squirrel

### COFFEE DRINKS \$7

Irish Coffee | Slippery Banana  
 Peppermint Patty

## COCKTAILS \$10

### BOONDOCKS

#### SIGNATURE BLOODY

Vodka, Tomato Juice, Worcheshire, Horseradish, Tabasco, House BBQ, Lemon, Lime. Garnished With Green Olives, Lemon, Lime, Cheese, and Sausage

#### PEANUT BUTTER OLD FASHIONED

Skrewball Peanut Butter Whiskey, Jack Daniel's Honey, Cherry, Orange, Bitters, Soda

#### MAPLE RYE OLD FASHIONED

Templeton Rye Whiskey, Pure Maple Syrup, Cherry, Orange, Bitters, Ginger Ale

#### CUCUMBER MULE

Ketel One Botanical Cucumber & Mint Vodka, Fresh Cucumber, Lime, Ginger Beer

#### STRAWBERRY BUCK

Bird Dog Strawberry Whiskey, Lemon, Ginger Beer

#### RASPBERRY MARGARITA

El Jimador Blanco Tequila, Raspberry Liqueur, Lime Juice

#### PASSION FRUIT MARGARITA

El Jimador Blanco Tequila, Passion Fruit Liqueur, Lime Juice

#### BLACKBERRY OLD FASHIONED

Bird Dog Blackberry Whiskey, Blackberry, Cherry, Orange, Bitters, Soda

#### SPICED PEAR MANHATTAN

Woodford Reserve Bourbon, Sweet Vermouth, St. George Spiced Pear Liqueur, Bitters

#### BBQ WHISKEY SOUR

Jack Daniel's Rye Whiskey, Ancho Reyes Chili Liqueur, Pineapple Juice, Lemon Juice

#### PEANUT COLADA

Skrewball Peanut Butter Whiskey, Don Q Coconut Rum, Pineapple Juice, Lime Juice

#### UNUSUAL NEGRONI

Hendrick's Gin, Luxardo Aperitivo, Bianco Vermouth, Pink Grapefruit Liqueur





# DRINKS

## OLE SMOKEY

### FEATURED COCKTAILS

#### MANGO HABANERO MARGARITA

Ole Smoky Mango Habanero Whiskey, Tres Agaves Margarita Mix, Triple Sec, Splash of OJ

#### BLACKBERRY LEMONADE

Ole Smoky Blackberry Moonshine and Lemonade

#### PEACH TEA

Ole Smoky Peach Whiskey, Lemonade, Unsweetened Iced Tea

#### SALTY WATERMELON MULE

Ole Smoky Watermelon, Ginger Beer, Lime Juice

#### BUTTER PECAN CREAM

Ole Smoky Butter Pecan Moonshine and Butterscotch Liqueur

#### BLACKBERRY COBBLER

Ole Smoky Blackberry Moonshine, Maker's Mark Whiskey, Blackberry, Press

#### APPLETINI

Smirnoff Apple Vodka and Sour Apple Pucker

#### CARAMEL APPLETINI

Smirnoff Apple Vodka, Sour Apple Pucker, Butterscotch Schnapps

#### CHOCOLATE MARTINI

Chocolate Vodka, Chocolate Liqueur, Creme de Cacao, Irish Cream

#### X-RATED VACATION

X-rated, Ketel One Vodka, Malibu Coconut Rum, Peach Schnapps, Raspberry Liqueur, Pineapple Juice

#### COSMOPOLITAN

Ketel One Citroen Vodka, Cranberry, Lime

#### RASPBERRY

COSMOPOLITAN Ketel One Citroen Vodka, Raspberry Liqueur, Cranberry, Lime

## SIGNATURE

### MARTINIS

## WINES

### SPARKLING

#### CAPOSALDO PROSECCO

\$9

A fruity character with notes of lemon, citrus, green apple, and pear

### WHITES

#### SONOMA CUTRER CHARDONNAY

\$12

Medium-bodied with pineapple, mango, hazelnut, lime & lychee

#### KENDALL JACKSON CHARDONNAY

\$9

Tropical notes with a hint of vanilla and toasted oak

#### PRINCIPATO PINOT GRIGIO

\$7

Appealing fruit aromas mingle with delicate crisp floral notes

#### KIM CRAWFORD SAUVIGNON BLANC

\$10

Citrus and tropical fruits backed herbaceous notes

#### MATUA SAUVIGNON BLANC

\$8

Bright pink grapefruit accented with peach and key lime notes

#### SHADES OF BLUE RIESLING

\$8

Ripe stone fruit with a crisp citrus finish

#### TERRA D'ORO MOSCATO

\$8

Sweet on the palate, finishing with floral notes

### PINK

#### ELOUAN ROSE

\$9

Bright flavors of raspberry, strawberry, nectarine, and stone fruit with subtle hints of jasmine and orange

### REDS

#### MEIOMI PINOT NOIR

\$11

Elegant strawberry, vanilla, and a light oak finish

#### ETUDE LYRIC PINOT NOIR

\$9

Zesty cherry and crushed plum flavors

#### KAIKEN ESTATE MALBEC

\$8

Fresh aromas of crushed red fruit and slate

#### SPELLBOUND MERLOT

\$9

Juicy and easygoing with notes of cherry and mocha

#### THE SEEKER CABERNET SAUVIGNON

\$7

Loaded with ripe and juicy blackberry flavors

#### BONANZA CABERNET SAUVIGNON

\$10

Bold and full-bodied full of fruit and chocolate hints

#### CONUNDRUM RED BLEND

\$10

Rich and soft with plum, vanilla, and baking spices

#### RACK & BARREL CABERNET SAUVIGNON

\$13

Bourbon barrel aged to add touches of toffee and brown sugar





# APPETIZERS

## LOADED NACHOS

House-made tortilla chips, melted Colby jack cheese, green onions, fresh tomatoes, zesty jalapeños, salsa, sour cream, and guacamole 11

Add: smoked chicken 3 / pulled pork 4  
brisket 6

## HAYSTACK ONIONS

Sliced onions battered and deep fried nice and crispy! Served with house-made ranch dressing 9

## SEASONED FRIES OR TOTS

Basket of our seasoned fries or tots 7

## BANG BANG SHRIMP

Crispy hand-breaded shrimp tossed in a zingy bang bang sauce and served on top of a bed of fresh Asian slaw 13

## MAC N' CHEESE BITES

Creamy mac n' cheese battered and deep fried to golden brown deliciousness. Served with house-made ranch dressing 10

## GRANDMA'S BASKET OF BRUSSELS

Made just the way Grandma used to! Deep-fried, tossed in a sweet vinaigrette, and topped with bacon crumbles 9

## PORK BELLY BURNT ENDS

Succulent smoked pork belly tossed in a sweet n' sticky BBQ and served on a bed of crisp apple slaw 14

## MOZZARELLA STICKS

Mozzarella cheese wrapped in a wonton and deep-fried to perfection. Served with a robust marinara sauce 10

## BATTERED CHEESE CURDS

Cheese curds battered, deep fried golden brown, and served with your choice of dipping sauce 9

## JALAPENO POPPERS

Zesty jalapeños, jalapeño bacon, pepper jack cheese, and mozzarella cheese wrapped in a wonton, deep-fried and served with house-made ranch dressing 12

## BRISKET ROLLS

Chopped smoked brisket, creamy cheddar cheese, and our legendary house BBQ sauce all wrapped up in a wonton and fried to deliciousness 12

## BRISKET QUESADILLA

Loaded with house-smoked brisket, pickled onions, jalapeño cilantro mix, and Mexican cheeses. Garnished with tomatoes, and chili garlic crema 12

## CHICKEN TENDERS

Battered, fried to a golden brown, and served with your choice of one of our many signature sauces 12

## SMOKED WINGS

10 wings, house-smoked and deep-fried to crispy perfection. Served with a choice of two sauces 13  
Additional sauces (+\$0.50)

## SIGNATURE AND AWARD-WINNING SAUCES

Mild Buffalo | Hot Buffalo | BBQ | Caribbean Jerk BBQ  
Teriyaki | Mustard BBQ | Thai Chili | Chipotle BBQ  
Texas BBQ | Horseradish BBQ | Blackberry BBQ





# SALADS & WRAPS

Wrap it up! All salads can be made into a wrap with a choice of two sides!

## BUFFALO CHICKEN SALAD

Fresh mixed greens topped with crispy chicken tossed in mild buffalo sauce, candied walnuts, and blue cheese crumbles. Served with house-made ranch dressing. 15

## COBB SALAD

Mixed greens, grilled chicken, crispy bacon, fresh tomato, red onion, blue cheese crumbles, hard-boiled egg, and house-made ranch dressing. 15

## CAESAR SALAD

Fresh tomatoes, shaved parmesan cheese, and house-made croutons tossed with crisp romaine lettuce and served with Caesar dressing. 10

Add: grilled chicken 5 / shrimp 8 / salmon 12

## APPLE FETA SPINACH SALAD

Gran gala apples, dried cranberries, feta cheese, and slivered almonds tossed with house-made apple cider vinaigrette 12

Add: grilled chicken 5 / shrimp 8 / salmon 12

## CUBANO WRAP

Pulled pork smoked to perfection, thick slices of juicy ham, bacon, swiss cheese, and thinly sliced pickles all topped with a tangy chipotle Dijon. Served with a choice of two sides. 14

## GYRO WRAP

Tender shaved lamb, feta cheese, English cucumbers, tomato, and raw onion all topped with our tzatziki sauce. Served with a choice of two sides. 13

## SOUTHWEST CHICKEN WRAP

Choice of our house-smoked, grilled, or crispy chicken paired with fresh lettuce, tomato, pepper jack cheese, corn bean salsa, and a spicy chili garlic crema. Served with a choice of two sides. 13

## CHICKEN BACON AVOCADO RANCH WRAP

Choice of smoked, grilled, or crispy chicken with bacon, fresh lettuce, tomato, red onion, creamy cheddar house-made ranch, and guacamole in a flour tortilla. Served with a choice of two sides. 13

**HOMEMADE SOUPS** CUP 4 | BOWL 6

# SIDES

SMOKED MAC & CHEESE

CORNBREAD

HOMEMADE RED POTATO SALAD

DEEP-FRIED BRUSSELS SPROUTS WITH BACON

DEEP-FRIED CORN ON THE COB

BAKED BEANS WITH BRISKET

UNCLE RON'S JAMAICAN COLESLAW

SEASONED FRIES

TATER TOTS

SWEET POTATO FRIES

HAYSTACK ONIONS

HOMEMADE CHIPS

CHEF'S VEGGIES (+\$1.00)

SIDE SALAD

Substitute Side Salad or Soup of the Day (+ \$1.00)

**FRIDAYS (After 4 pm)**

POTATO PANCAKES  
BAKED POTATOES  
LOADED BAKED POTATO +1.50

**SATURDAYS (After 4 pm)**

BAKED POTATOES  
LOADED BAKED POTATO +1.50





## BBQ & DINNERS

**PULLED PORK SANDWICH** 1/3 pound of our tender smoked pulled pork piled high on a toasted Kaiser. Served with a choice of two sides 12

**PULLED PORK DINNER** 3/4 pound of our tender and juicy pulled pork served with a choice of two sides and cornbread 18

**SMOKED BRISKET SANDWICH** 1/3 pound of our flavorful smoked brisket pile high on a toasted Kaiser. Served with a choice of two sides 14

**SMOKED BRISKET DINNER** 3/4 pound of our hand-sliced brisket served with a choice of two sides and cornbread 20

**\*NEW YORK STRIP 10 OZ** Perfectly seasoned with Boondocks signature Steak Seasoning and cooked to your liking! Served with a choice of two sides and cornbread 22  
Add sauteed mushrooms and onions 1.50 ea.

**SMOKED BABY-BACK RIBS** Fall off the bone baby back ribs slathered in our legendary House BBQ. Served with cornbread and a choice of two sides  
Half Rack 22 / Full Rack 32

**BRISKET TACOS** Two flour tortillas overflowing with smoked brisket, romaine lettuce, and corn bean salsa. Drizzled with chili garlic and served with a choice of two sides 16

**CARIBBEAN JERK SALMON** Fresh wild-caught salmon grilled to deliciousness and topped with our signature Caribbean Jerk sauce. Served with a choice of two sides and cornbread 22

**SAMPLER PLATTER FOR 1** Trio of our mouthwatering house-smoked meats including ribs, brisket, and pork. Served with a choice of two sides and cornbread 22

**SAMPLER PLATTER FOR 2** Trio of our mouthwatering house-smoked meats including ribs, brisket, and pork. Served with a choice of four sides and cornbread 32

ADD SLIDER BUNS TO ANY DINNER FOR \$0.75/EACH

## ★ BOONDOCKS FRIDAY FISH FRY ★

A must-try! 25-year-old family recipe that is sure to reel you in!

**WILD-CAUGHT COD FISH FRY**  
Three-piece cod loin lightly beer battered and served with rye bread, coleslaw, tartar sauce, and a choice of two sides 16

**BAKED COD** Four-piece cod loin baked in lemon butter and served with rye bread, coleslaw, tartar sauce, and a choice of two sides 16

**PAN-FRIED WALLEYE** Pan-fried to perfection and served with a choice of two sides and cornbread 20

**DEEP FRIED LAKE PERCH** 1/2 pound lake perch lightly breaded and served with rye bread, coleslaw, tartar sauce, and a choice of two sides 20

**GRANDPA'S FISH SANDWICH** Two 4-ounce pieces of hand-battered cod fried golden brown and topped with melted American cheese. Served with tartar sauce and a choice of two sides 13

## ★ SATURDAY

**\*CHEF TOM'S ALMOST FAMOUS HOUSE-SMOKED PRIME RIB**  
Seasoned with our special house blend and smoked to flavorful superbness. Served with house-made au jus, creamy horseradish sauce, and a choice of two sides and cornbread Queen 30 / King 33





## SIGNATURE BURGERS

All burgers are piled high on our Boondocks proprietary custom blend 1/2 pound patty of brisket, short ribs, and ground chuck! Served with a choice of two homemade sides.

### \*BOONDOCKS BURGER

Piled high with house-smoked pulled pork, cheddar cheese, haystack onions, and our Texas BBQ sauce on a toasted Kaiser 15

### \*WISCONSIN TAILGATE BURGER

Topped with our house-smoked mac n' cheese brat, sauteed green peppers, and onions. Finished with our homemade beer cheese and served on a toasted Kaiser 15

### \*GREEK BURGER

Loaded with tender shaved lamb, feta cheese, English cucumbers, tomato, and raw onion. Topped with our tzatziki sauce and served on a toasted Kaiser 16

### \*UNCLE RON'S FRENCH BURGER

Creamy mozzarella sautéed mushrooms, sour cream, and crisp green onions served on a toasted Kaiser 15

### \*STONE BANK MELT

Crisp bacon, melted swiss cheese, and American cheese smothered in caramelized onions and mushrooms. Finished with 1000 island dressing on toasted rye bread 15

### \*GOUDA TO THE LAST BITE!

Our signature house blend burger patty crowned with smoked brisket and cold smoked Gouda. Topped with a sweet and savory honey bacon jam and served on a toasted Kaiser 16

### \*SOUTH OF THE BORDER BURGER

Our signature house blend burger patty smothered in pepper jack cheese, zesty pico de gallo, jalapenos, pickled onions, and a drizzle of chipotle crema 14

### \*BREAKFAST BURGER

Our signature house blend burger patty piled high with American cheese, golden hash browns, bacon, fiesta sour cream, and a sunnyside-up egg 15

### \*BUILD YOUR OWN BURGER 11

Lettuce, Tomato, Onion Upon Request  
Additional Toppings 1.00 each  
Bacon | Sauteed Mushrooms | Avocado Spread  
Caramelized Onions | Jalapeño | Haystack Onions  
Swiss | American | Mozzarella | Blue Cheese | Pepper Jack  
Cheddar | Feta | Gluten Free Bun (+\$2.00)

## SIGNATURE SANDWICHES

Served with a choice of two homemade sides.

### BLACK BEAN BURGER

Melted pepper jack cheese drizzled with chili garlic aioli and topped with crisp lettuce and tomato. Served on a toasted Kaiser 11

### UNCLE RON'S GRILLED BEET SANDWICH

Grilled beets topped with spinach and sliced red onion. Served with house-made green goddess dressing on a toasted Kaiser 11

### CHICKEN SANDWICH

House-smoked, crispy, or marinated grilled chicken breast served on a toasted Kaiser 11  
Additional Toppings Available 1.00 each

### NASHVILLE HOT HOUSE

#### CHICKEN SANDWICH

Spicy hand-breaded chicken breast tossed in our Xtra hot buffalo sauce and topped with pepper jack cheese, dill slaw, and pickles 13

### SMOKED WHITE CHEDDAR MELT

Delicious house-smoked brisket topped with caramelized onions, smoked white cheddar cheese sauce, poblano garlic-infused butter, and serrano aioli on rye bread 14

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*