



BONFIRE MEATS

House Smoked on Premise
w/garlic bread, dill pickles, pickled onions
smoked meats are while supplies last

BABY BACK RIBS

tender & juicy premium pork ribs, dry rubbed, smoked then slathered in house bbq
1/2 rack \$16 | full rack \$31

BEEF BRISKET

premium arizona beef breast, hand trimmed, dry rubbed, smoked & basted
1/2 lb \$14.5 | full lb \$28



BURNT ENDS

hand trimmed, smokey & sweet bbq brisket nuggets of gold, caramelized w/ house bbq
1/2 lb \$14.5 | full lb \$28

PULLED PORK

hand trimmed, dry rubbed, smoked then braised over night
Original House BBQ or Green Chile Southwest Style
1/2 lb \$11 | full lb \$20

CHICKEN COSCIA

smoked boneless, skinless & dry rubbed competition style thighs. Try w/dipping sauce!
3/4 lb \$12 | 1 1/2 lb \$23

HOT LINKS

spicy, all-beef Louisiana style sausages
two (2) for \$9 | \$5 each

COMBINATION PLATTERS

Includes garlic bread, dill pickles, housemade pickled red onions and 2 signature sides
Upgrade to Premium Sides \$4ea

PICK ANY 2 MEATS \$29 | 3 MEATS \$39

CHICKEN COSCIA

HOT LINKS (2)

PULLED PORK

(BBQ or Southwest Green Chile Style)

BABY BACK RIBS (bbq sauced) **ADD \$5**

BEEF BRISKET (bbq sauced) **ADD \$4**

BURNT ENDS (bbq sauced) **ADD \$4**

SIGNATURE

Coleslaw, Smoked Baked Beans, Scooper Fries, Cilantro Lime Rice, Potato Salad, House Salad, Caesar Salad, Mashed Potatoes & Gravy, Baked Potato (butter, sour cream & chives) or Daily Sauteed Vegetable

PREMIUM

Beer Battered Onion Rings, Fried Mushrooms, Fried Pickles, Fried Zucchini, Wisconsin Fried Cheese Curds, Tater Tots, Wisconsin Jalapeno Cheese Curds, Loaded Baked Potato (butter, sour cream, cheese sauce, bacon & chives)
Truffle Fries (truffle oil, garlic, herbs & parm)
SW Mac & Cheese

Bonfire is a locally owned & operated family neighborhood restaurant & sports bar. Our mission is to provide an elevated dining experience that aspires to surpass the standard expectations of a typical sports bar. At Bonfire, the food is our highest priority! We offer chef-crafted American Cuisine with a Southwestern flair, using the freshest, locally sourced ingredients in our made-from-scratch dishes. Bonfire prioritizes creating a personalized and memorable guest experience, ensuring each patron feels valued and enjoys their time at our restaurant. Whether you're a foodie, beer connoisseur, or a sports fan looking for the next big game, our inviting interior is the perfect, casual atmosphere for you and your family. Bonfires are built with a celebration in mind. Ignite your passion for life, the pursuit of happiness, and food as the vessel to gather loved ones together. The owners and longtime best friends hail from the Midwest where bonfires are a way of life. We are proud to bring this lifestyle to you. Sincerely, Chef Dave Lindsley



BONFIRE

Craft Kitchen & Tap House

ENTREES

available all day, while supplies last



MEATLOAF

"moms" delicious classic recipe, kicked up w/ hatch green chiles & tomatillos topped with a sweet & spicy tomato glaze. *Served w/mashed potatoes, gravy & daily veg* \$18



GREEN CHILI PORK

smoked pulled pork sauteed in green chile tomatillo sauce, served over southwestern mac & cheese, topped w/tomatoes, goat cheese & cilantro \$18

POT ROAST


premium beef brisket, slow braised in beef bone broth. Hand shredded & piled high with housemade demi-glace gravy. *Served w/daily vegetable, mashed potatoes & gravy* \$18

FIESTA

choice of Chicken \$19 or Shrimp \$25
spinach, bell peppers, green chiles & onion topped w/ pepperjack cheese, pico de gallo, housemade sour cream crema & cilantro
Served over cilantro lime white rice w/limes

GUMBO

N'awlins inspired Louisiana stew. Hot links, chicken, celery, green chiles, bell peppers & onions simmered in a dark creole sauce, served over cilantro lime rice, topped w/ shrimp (*shrimp added later, so no allergy*)
Served w/ garlic bread \$19



DIRTY CAJUN

Bonfire Gumbo Baked Ziti Style
gumbo, spicy marinara, pulled pork, penne pasta, chopped hot link & mozzarella topped w/white cheddar cheese curds, then oven baked and garnished w/basil
Served w/ garlic bread \$19

WINGS

we were born in Buffalo, so we take great pride in our wings!



SMOKED OR TRADITIONAL

10 pc - \$16.5 | 20 pc - \$31
naked "dry rubbed" or tossed, two (2) sauce max w/blue cheese or ranch, celery & carrots
***all flats or drummies add \$1 per 10*
**extra veggies add \$1*

CHICKEN TENDER BASKET


hand breaded southern style boneless white meat w/scooper fries \$16

Wing Sauces

Buffalo - Mild, Medium, Hot or Honey Hot
Housemade BBQ, Blazin' Honey BBQ, Garlic Truffle & Parmesan (*tossed only*), Arizona Gold (*carolina sweet & tangy mustard*) or Mango Habanero (*sweet w/ some heat*)

Dipping Sauces

ranch, blue cheese, honey mustard, southwest ranch, fry sauce, blazin' bbq or bbq, buffalo mild, med, hot or honey hot



BEVERAGES

Pepsi, Diet Pepsi, Mtn Dew, Starry, Cherry Pepsi, Root Beer, Lemonade, Dr. Pepper or Ice Tea \$3.5
Hot Brewed Coffee \$2.5

Disclaimer: If you have specific food allergies, especially shellfish, please tell your server before ordering. Be advised some allergens may be part of a our recipes and in our fryers so please alert us when ordering.

WOOD FIRED PIZZA

Arizona's First & Only "Phoenix Style" Pizzeria
14" Pizzas come w/ garlic buttered crust, topped w/ shredded parmesan, pecorino romano, garlic & oregano seasonings



MONSOON "HOUSE SPECIALTY"

golden sunshine sauce, mozzarella, chicken, bacon, banana pepper & jalapeno. Then after baking we add pineapple, grape tomatoes and a ranch twist "*unbelievably good*" 22



OLE SMOKEY

bbq sauce, mozzarella, brisket, pulled pork, smoked chicken & caramelized onion, topped after baking w/white cheddar cheese curds 22

PYRO PIE

spicy marinara, mozzarella, pepperoni, italian sausage, hot link, jalapeno & roasted hatch green chile 22
try "Reaper Style" add carolina reaper peppers & habaneros \$2 (no "too hot" refunds)

SUPREME

San Marzano tomato pizza sauce, mozz, pepperoni, sausage, red & green bell peppers, caramelized onion, sautéed mushrooms 22

TOMATO PIE

San Marzano tomato sauce, mozz then after baking grape tomatoes, goat cheese & basil 21

SHRIMP BLANCO

white parmesan garlic butter sauce topped w/ spinach, mozz & shrimp. Then after baking grape tomatoes, goat cheese & fresh basil 24

CARNITAS VERDE

housemade hatch green chile & roasted tomatillo verde sauce, mozzarella & pulled pork. Then after baking goat cheese, pickled onions, grape tomatoes, sour cream crema sauce & cilantro 22

TRUFFLE SHUFFLE

"veggie pizza" white parmesan garlic butter sauce, mozz, spinach, red & green pepper, black olives, red onion & sautéed mushrooms. Then after baking grape tomato, goat cheese & white truffle infused garlic oil 22

FIVE CHEESE

San Marzano tomato pizza sauce, mozz, goat cheese, white cheddar cheese curds, parmesan, pecorino romano, oregano, garlic & basil 20
(try me w/ pizza toppings)

LUAU

"hawaiian pizza" mango habanero sweet heat sauce, mozzarella, smoked pulled pork & banana peppers. Then after baking fresh chunks of pineapple, pickled red onion & cilantro 22

BUFFALO

buffalo medium sauce, mozzarella & chicken, then after baking diced celery, blue cheese crumbles and a ranch twist 21

CARNISAURUS

housemade pizza sauce, mozzarella, pepperoni, hot links, sausage, bacon & brisket 23

10" Cauliflower Gluten-Free Crust add \$3.00

BUILD YOUR OWN 14"

Includes Sauce & Cheese \$16, toppings \$2 ea.

SAUCES

pizza sauce (med), fra diavolo "spicy marinara" (hot), kids marinara (mild), mango habanero, garlic parmesan butter, BBQ or Buffalo Medium

CHEESES

Mozzarella, Parmesan, Romano, Goat or White Cheddar Cheese Curds

MEATS

Pepperoni, Sausage, Chicken, Hot Link Sausage, Pulled Pork, Brisket \$4, Bacon \$3, Shrimp \$8

PRODUCE

Spinach, Mushrooms, Bell Peppers, Banana Pepper, Jalapeño, Green Chiles, Pineapple, Caramelized Onions, Pickled or Raw Red Onions, Basil, Fresh Garlic, Black or Green Olives, Grape Tomatoes

WHAT IS PHOENIX STYLE PIZZA?

#1 Our Medium Crust is thicker than New York but thinner than Chicago
#2 After Baking we add fresh toppings
#3 Then we "twist" our pizzas w/homemade sauces and/or condiments

All Pizzas baked in a super high temp oven, so slight charring may occur. Dough made fresh daily, Pizza Sauce made from the best San Marzano Organic Tomatoes