



## BONFIRE MEATS

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

### BABY BACK RIBS

tender & juicy premium pork ribs, dry  
rubbed, smoked then slathered in house bbq  
1/2 rack \$15 | full rack \$29

### BEEF BRISKET

premium arizona beef breast, hand  
trimmed, dry rubbed, smoked & basted  
1/2 lb \$13.5 | full lb \$26



### BURNT ENDS

hand trimmed, smokey & sweet bbq brisket  
nuggets of gold, caramelized w/honey bbq  
1/2 lb \$13.5 | full lb \$26

### PULLED PORK SHOULDER

Original House BBQ or  
SW Style (green chile & tomatillo sauced)  
1/2 lb \$10 | full lb \$19

### CHICKEN COSCIA

smoked boneless, skinless & dry rubbed  
competition style thighs.  
3 pc (3/4lb) \$10 | 6 pc (1 1/2lb) \$19

### SPICY HOT LINKS

\$5 ea, 2 for \$9

## COMBINATION PLATTERS

Includes garlic bread, dill pickles, housemade  
pickled red onions and 2 original sides  
Upgrade to Signature Side \$2 or Premium Side \$4

**PICK ANY 2 MEATS \$25 | 3 MEATS \$34**

### 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**

### ORIGINAL

Coleslaw, Smoked Baked Beans, Scooper Fries,  
Cilantro Lime Rice or Potato Salad

### SIGNATURE

House Salad, Caesar Salad, Sweet Potato Fries,  
Fried Mushrooms, Fried Pickles,  
Mashed Potatoes & Gravy,  
Baked Potato (butter & sour cream)  
Daily Sauteed Vegetable or  
SW Mac & Cheese (green chilies, yellow corn)

### PREMIUM

Beer Battered Onion Rings, Fried Zucchini,  
Fried Cheese Curds,  
Loaded Baked Potato (butter, sour cream, cheese  
sauce, bacon & chives) OR  
Truffle Fries (truffle oil, garlic, herbs & parm)

Bonfire is a locally owned & operated Family  
Neighborhood Restaurant & Sports Bar.

Our mission is to offer chef crafted, elevated  
American Cuisine with a Southwestern flair. We  
are a Craft Kitchen because of our passion to use  
only the freshest, locally sourced ingredients in  
all of our made from scratch dishes. We celebrate  
the gift of food by transforming it into something  
healthy, delicious and memorable. Whether  
you're a foodie, beer connoisseur or just a sports  
fan looking for the next big game, our inviting  
barn wood interior is a comfortable & casual  
atmosphere, made just for you and your family.

Bonfires are built with a celebration in mind. We  
celebrate the gift of life, the pursuit of happiness  
and food as the vessel to gather people 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 the Valley.  
Sincerely Chef Dave Lindsley

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.



## ENTREES

available all day, while supplies last



### MEATLOAF

moms' moist & delicious classic recipe, kicked  
up w/hatch green chiles & tomatillos topped  
with a sweet & spicy tomato glaze. *Served w/  
mashed potatoes, gravy & daily veg* \$17.5



### GREEN CHILI PORK

smoked pulled pork sauteed in green chile  
tomatillo sauce served over southwestern  
mac & cheese (corn & green chiles) topped  
w/tomatoes, goat cheese & cilantro \$17

### POT ROAST

premium beef brisket, slow braised in beef  
bone broth. Hand shredded and piled high  
with savory stout demi-glaze. *Served w/daily  
vegetable, mashed potatoes & gravy* \$17.5

### FIESTA

*choice of Chicken \$18 or Shrimp \$21*  
spinach, bell peppers, yellow corn & 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* \$18



### 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

**10 pc - \$16 | 15 pc - \$23 | 20 pc - \$30**

*(naked or tossed in sauce)*

### TRADITIONAL

**10 pc - \$14.5 | 15 pc - \$21 | 20 pc - \$27**

*(naked or tossed in sauce)*

w/ blue cheese or ranch, celery & carrots

### SAUCES

Buffalo - Mild, Medium, Hot or Honey Hot  
BBQ - house made BBQ or Honey BBQ  
Mango Habanero "Sweet Heat", Garlic Truffle  
& Parmesan, Arizona Gold (tangy & sweet)  
*\*all flats or drummies add \$1*  
*\*extra veggies add \$1*



### CHICKEN TENDER BASKET

hand breaded southern style boneless  
tenders w/scooper fries \$15.5  
Choice dipping Sauce; honey mustard,  
slammin' sauce, ranch, buffalo or bbq

## BEVERAGES

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



## WOOD FIRED PIZZA

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



### MONSOON "HOUSE SPECIALTY"



golden sunshine sauce, mozzarella, chicken  
breast, bacon, banana pepper, jalapeno then  
after baking we add pineapple & grape tomatoes  
w/a ranch twist "unbelievably good" 21



### OLE SMOKEY



bbq sauce, mozzarella, brisket, pulled pork,  
smoked chicken & caramelized onion, topped  
after baking w/white cheddar cheese curds 21

### PYRO PIE



spicy marinara, mozzarella, pepperoni,  
italian sausage, hot link, jalapeno &  
roasted hatch green chile then 21  
*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 21

### TOMATO PIE



San Marzano tomato sauce, mozz then after  
baking grape tomatoes, goat cheese & basil 18

### SHRIMP BLANCO



white parmesan garlic sauce topped w/spinach,  
mozz & shrimp, then after baking grape  
tomatoes, goat cheese & fresh basil 21

### CARNITAS VERDE



house made hatch green chile & roasted tomatillo  
verde sauce, mozzarella, slow simmered pork then  
after baking goat cheese, pickled onions, grape  
tomatoes, sour cream crema sauce, cilantro 21

### TRUFFLE SHUFFLE

"veggie pizza" w/creamy garlic butter sauce,  
mozz, spinach, red & green pepper, black olives,  
red onion & sautéed mushroom, then  
after baking grape tomato, goat cheese,  
white truffle infused garlic oil 20

### FIVE CHEESE

San Marzano tomato pizza sauce, mozz, goat  
cheese, white cheddar cheese curds, parmesan,  
pecorino romano, oregano, garlic & basil 18  
*\*try me w/pizza toppings*

### LUAU



"hawaiian pizza" mango habanero sweet heat  
sauce, mozzarella, smoked pulled pork, banana  
pepper, then after baking fresh chunks of  
pineapple, pickled red onion & cilantro 21

### BUFFALO

buffalo medium sauce, mozzarella & chicken,  
then after baking diced celery & blue cheese  
crumbles "twisted" w/ranch 20

### 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 \$15, toppings \$1.50 ea.**

**SAUCES** pizza sauce (med), fra diavolo "spicy  
marinara" (hot), kids marinara (mild), mango  
habanero, garlic parmesan butter, BBQ or Buffalo  
**CHEESES** Mozzarella, Parmesan, Romano, Goat  
or White Cheddar Cheese Curds

**MEATS** Pepperoni, Sausage, Chicken,  
Hot Link, Pulled Pork,

Brisket \$3, Bacon \$2, Shrimp \$4

**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 then  
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*