



Funny Bone

COMEDY CLUB RESTAURANT



Begin

Buffalo Chicken Dip

Crudités, Crackers, or Crostini 13

Chilled Grilled Shrimp

Peruvian Green Sauce 13

Funny Bone Wings

Buffalo, BBQ, or General Tso served with Crudités 14

All Flats or Drums + 3

Pork Rinds

House Prepared 8

Quesadilla

Three Cheese Blend 11 | Add Chicken +3

BLT Quesadilla

Served with Pico, Drizzled with Ranch 14

Bavarian Pretzel

House Beer Cheese, Pale Ale Mustard 11

Colossal Onion Rings

Horseradish Catsup Aioli 10

BLT Tater Tots

Parmesan Mayo 10

Chicken Coop

Fried Chicken

Served with Pickled Jalapeño
(No substitutions)

1/4 Dark - Thigh, Leg 10

1/4 White - Breast, Wing 11

1/2 Bird - Breast, Thigh, Leg, Wing 15

Side Sauce - Peruvian Green, Pale Ale Mustard, Garlicky Parmesan

Chicken Coop

Rotisserie Chicken

Served with Pickled Jalapeño
(No substitutions)

1/2 Bird - Breast, Thigh, Leg, Wing 15

Side Sauce - Peruvian Green, Pale Ale Mustard, Garlicky Parmesan

**** Funny Bone Favorite ****

*Consuming raw or uncooked, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. We do have peanuts in house.

Please note that because of the way we and our suppliers

18% gratuity added to all checks

Accompany

Enough to Share 7

Mac & Four Cheeses

Smashed Garlic Potatoes

Sweet Potato Fries

Richmond Street Corn

Hush Puppies

Four Bean Baked Beans

Crinkle Cut Fries

Cukes and Onions

Creamy Slaw

Make it a Meal! Pick Any 3 16

Hands

Served with Pickle Spear & Pickled Jalapeño

Hand Breaded Chicken

Lettuce, Cuke Onion Salad 11

General Tso Chicken Sandwich

Sweet Tea Brined, Lettuce, Asian Slaw 12

Grilled Chicken BLT

Lettuce, Tomato, Bacon, Garlicky Parmesan 11

Grown Up Grilled Cheese

Sourdough Bread, Pepper Jack Cheese, Brie, Onion Jam 10 | Add Bacon + 3

Beyond Burger^(V)

Onion Jam, Lettuce, Tomato 13

House Burger

Boursin Cheese, Lettuce, Tomato, Crispy Onions, Garlic Aioli 12

Fire Burger

Onion Jam, Hot Pepper Cheese, Jalapeño, Lettuce, Sriracha Ranch 13

White Ale Battered Cod

Red Onion, Lettuce, Tomato, Zesty Tartar 10

**** (V) = Vegan ****

*Consuming raw or uncooked, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. We do have peanuts in house. *Please note that because of the way we and our suppliers*handle products allergens MAY be present*

18% gratuity added to all checks

Field

Dressing - (House Made Ranch ▪ Bleu Cheese ▪ Balsamic ▪ Honey Mustard)

Wedge

Iceberg, Bleu Cheese, Tomato, Red Onion, Bacon 13

Large House Salad

Mixed Greens, Diced Tomatoes, Cucumbers, Cheddar Cheese, Red Onion, & House Made Croutons 10

Grilled Chicken + 2 | Chilled Grilled Shrimp + 4

Finale

Funnel Cake Fries

Basket of Flaky, Golden Brown Funnel Cake Fries Topped with Powdered Sugar 8
Add Dipping Sauce \$.50/Each - Chocolate, Caramel

Chocolate Lava S'more

Graham Cracker Cake, Smoked Chocolate Ganache 9

NY Cheesecake

Topped with Whipped Cream 8

Cobbler

(Ask Your Server for Today's Selection) Served over Vanilla Bean Ice Cream 9

Beverage

Coca-Cola 5

Sprite 5

Ginger Ale 5

Diet Coke 5

Lemonade 5

Mellow Yellow 5

Pibb Extra 5

Bottle Water 3

Coffee 3

Juice 4 (Pineapple ▪ OJ ▪ Cranberry)

Acqua Panna Bottle Water 5

Red Bull 5 (Regular ▪ Sugar Free)

*Consuming raw or uncooked, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. We do have peanuts in house.

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

18% gratuity added to all checks

Domestic Bottles

Budweiser 5

Yuengling 5

Bud Light 5

Michelob Ultra 5

Miller Lite 5

Coors Light 5

Import & Crafts

Heineken 6.50

Heineken Zero (NA) 5

Modelo 6.50

Devils Backbone Vienna Lager 7

Corona Extra 6.50

Devils Backbone 8 Point IPA 7

Guinness 6.50

Peroni Nastro Azzurro 7

Blue Moon 6.50

Bold Rock Apple Cider 7

Stella Artois 6.50

IPA X (16oz Can) 9

Seltzers

White Claw 5.50

(Mango • Black Cherry)

Wine & Bubbly

\$8.50/Glass OR \$34/Bottle

Red Wines - (**Merlot** • **Pinot Noir** • **Cabernet Sauvignon**)

White Wines - (**Chardonnay** • **Pinot Grigio** • **Moscato** • **Riesling** • **Sauv Blanc**)

18% gratuity added to all checks

Specialty Drinks

\$12.50 - Served with Souvenir Glass

Upgrade to Top Shelf for additional charge

Rubber Chicken

Light Rum, Coconut Rum, Blue Curacao, Pineapple & Sour Mix

Funny Bone Long Island Iced Tea

Vodka, Rum, Gin, Tequila, Triple Sec, Sour Mix & Splash of Cola

Gummy Bear

Raspberry Vodka, Peach Schnapps, Triple Sec, Sour Mix & Splash of Sprite

Purple Haze

Vodka, Gin, Rum, Tequila, Blue Curacao, Triple Sec, Grenadine, Sour Mix & Sprite

Hawaiian Punch

Cherry Vodka, Pineapple, Grenadine, Splash of Sprite

Green Room

Coconut Rum, Melon Liqueur, Blue Curacao, Sour Mix & Sprite

Martinis

\$12 - Up or on the Rocks.

Upgrade to Top Shelf for additional charge

Cosmopolitan

Smirnoff Vodka, Triple Sec, Splash of Lime Juice & Cranberry Juice

Apple-Tini

Smirnoff Green Apple Vodka, Sour Apple Schnapps, Splash of Sour mix & Sprite

Lemon Drop

Smirnoff Citrus Vodka, Triple Sec, Splash of Sour Mix. Served with Sugar Rim

Strawberry-Tini

Smirnoff Strawberry Vodka, Sour Mix & Strawberry Mix

18% gratuity added to all checks

Shots

Grape or Cherry Bomb \$9

Grape or Cherry Vodka, Red Bull

Jager Bomb \$9

Jagermeister, Red Bull

Green Tea Shot \$9

Jameson, Peach Schnapps, Sprite

Fireball \$8

Chilled

Frozen Cocktails

\$12 - Upgrade to Top Shelf for additional charge

Piña Colada

Served with Rum Topped with Whipped Cream & Cherry

Daiquiris

Served with Rum Topped with Whipped Cream & Cherry

Flavor Options - (Strawberry • Lime)

Margarita

Served with tequila & Lime Wedge

Flavor Options - (Strawberry • Lime)

18% gratuity added to all checks