



Funny Bone

COMEDY CLUB RESTAURANT



Begin

Buffalo Chicken Dip

Crudités, Crackers, Pretzel Bites 13

Chilled Grilled Shrimp

Peruvian Green Sauce 13

Funny Bone Wings

Buffalo, BBQ, or General Tso served with Crudités 15

All Flats or Drums + 3

Pork Rinds

House Prepared 9

Quesadilla

Cheese 11 | Chicken +3 | Shrimp +5

BLT Quesadilla

Served with Pico, Drizzled with Ranch 15

Bavarian Pretzel

House Beer Cheese, Pale Ale Mustard 12

Colossal Onion Rings

Horseradish Catsup Aioli 10

BLT Tater Tots

Garlicky Parmesan Sauce 12

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

Mashed Garlic Potatoes

Sweet Potato Fries

Hush Puppies

Crinkle Cut Fries

Cukes and Onions

Creamy Slaw

Chilled Street Corn

Make it a Meal! Pick Any 3 16

Hands

Served with Pickle Spear & Pickled Jalapeño

Add a Basket of Fries + 7

Hand Breaded Chicken

Lettuce, Cuke Onion Salad 14

General Tso Chicken Sandwich

Fried Chicken Breast, Lettuce, Asian Slaw 14

Grilled Chicken BLT

Lettuce, Tomato, Bacon, Garlicky Parmesan 14

Grown Up Grilled Cheese

Sourdough Bread, Pepper Jack Cheese, Brie, Onion Jam 13 | Add Bacon + 3

Beyond Burger^(V)

Onion Jam, Lettuce, Tomato 15

House Burger

Boursin Cheese, Lettuce, Tomato, Crispy Onions, Garlic Aioli 14

Fire Burger

Onion Jam, Hot Pepper Cheese, Jalapeño, Lettuce, Sriracha Ranch 15

White Ale Battered Cod

Red Onion, Lettuce, Tomato, Zesty Tartar 13

^(V) = Vegan

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Field

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

Wedge

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

Large House Salad

Mixed Greens, Diced Tomatoes, Cucumbers, Cheddar Cheese, Red Onion, & House Made Croutons 12

Grilled Chicken + 2 | Chilled Grilled Shrimp + 4

Finale

Funnel Cake Fries

Basket of Flaky, Golden Brown Funnel Cake Fries Topped with Powdered Sugar 10
Add Dipping Sauce \$.50/Each - Chocolate, Caramel

Fried Oreos

Funnel Fry Batter with Nutella Sauce with Vanilla Bean Ice Cream 10

NY Cheesecake

Topped with Whipped Cream 8

Cobbler***

(Ask Your Server for Today's Selection) Served over Vanilla Bean Ice Cream 10

Beverage

Coca-Cola 4 **Sprite** 4 **Sweet Tea** 4 **Pibb Extra** 4

Diet Coke 4 **Lemonade** 4 **Unsweet Tea** 4

Coke Zero 4 **Ginger Ale** 4 **Mellow Yellow** 4

Souvenir glass includes FREE soft drink refills all night! \$8

Bottle Water 3 **Hot Tea** 3 **Coffee** 3

Acqua Panna Bottle Water 5 **Juice** 4 (Pineapple • OJ • Cranberry)

S. Pellegrino Sparkling 5 **Red Bull** 5 (Regular • Sugar Free)

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Domestic Bottles

Budweiser 5.50

Yuengling 5.50

Bud Light 5.50

Michelob Ultra 5.50

Miller Lite 5.50

Coors Light 5.50

Import & Crafts

Heineken 7.50

Heineken Zero (NA) 6

Corona Extra 7.50

Devils Backbone Vienna Lager 9

Guinness 8.50

Voodoo Ranger IPA 9

Blue Moon 7.50

Bold Rock Apple Cider 8

Stella Artois 7.50

Ace Pineapple Cider 9

Modelo 8

Ardent IPA X (16oz Can) 10

Seltzers

White Claw 7 (Mango • Black Cherry)

High Noon 9 (Peach • Pineapple • Watermelon)

Wine & Bubbly

\$9.50/Glass OR \$37/Bottle

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

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

Bubbly - (**Brut**) - \$11/Split OR \$38/Bottle

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Specialty Drinks

\$13 - 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

\$13 - Up or on the Rocks.

Upgrade to Top Shelf for additional charge

Cosmopolitan

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

Apple-Tini

Green Apple Vodka, Sour Apple Schnapps, Splash of Sour mix

Lemon Drop

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

Strawberry-Tini

Strawberry Vodka, Sour Mix & Strawberry Mix

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Shots

Grape or Cherry Bomb \$10

Grape or Cherry Vodka, Red Bull

Jager Bomb \$10

Jagermeister, Red Bull

Green Tea Shot \$10

Jameson, Peach Schnapps, Sprite

Fireball \$8

Chilled

Frozen Cocktails

\$13 - 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)

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