

BOSQUE BREWING CO.

STAPLE BEERS

See beer boards for rotating specialty offerings. Flights available.
16oz pricing \$5.50 and up, dependent on ABV and style.

SALT MONEY • \$	Lager with Salt & Lime 4.8% ABV 13 IBU
PISTOL PETE’S 1888 ALE • \$	Blonde Ale 4.8% ABV 20 IBU
PICKLE DOWN ECONOMICS • \$\$	Pickle Gose 6.0% ABV 10 IBU
ELEPHANTS ON PARADE • \$\$	Wheat Ale with Fruit 5.5% ABV 12 IBU
RIVERWALKER IPA • \$\$	India Pale Ale 6.5% ABV 90 IBU
MR. MELON GOSE TO WORK • \$\$	Watermelon Gose 5.5% ABV 12 IBU
JETTY JACK • \$	Amber Ale 5.8% ABV 30 IBU
SCOTIA • \$\$	Scotch Ale 8.4% ABV 25 IBU
BEYOND THE TREES • \$\$\$	Hard Cider 5.8% ABV
1888 CRANBERRY SELTZER • \$\$	Hard Seltzer 5.5% ABV

Available on draft in 11, 16, or 20oz, or to go package. Dine in guests receive 10% off package, same visit only.
Happy Hour \$1 off 16oz & 20oz pours: Sunday - Thursday, 3pm-6pm. Growler Wednesdays \$1 off 32oz fills, \$2 off 64oz fills, all day.

CRAFT COCKTAILS MADE WITH NEW MEXICAN SPIRITS

BOSQUE VODKA | BOSQUE GIN

DRY POINT DISTILLERS DRY SPELL BOURBON WHISKEY | LA REFORMA AGAVE SPIRIT

VODKA

PERPETUAL SUNRISE • Bosque Vodka with lemon juice, strawberry syrup and club soda.	9
BOSQUE MULE • Bosque Vodka, ginger, and club soda.	10.5
TRIPLE R MULE • Bosque Mule with house-made raspberry, rhubarb and rose shrub.	11.5

GIN

GIN & TONIC • Bosque Gin with Fever Tree tonic water.	9
CUCUMBER GARDEN • Bosque Gin with fresh cucumber muddled in lemon juice and club soda.	9.5

BOURBON

OLD FASHIONED • Bourbon Whiskey, simple syrup, and orange bitters on the rocks.	11.5
WHISKEY HIGHBALL • Bourbon Whiskey and Topo Chico.	11

AGAVE

THE CLASSIC • Classic margarita made with Agave Spirit, salt or no salt.	10
RED CHILE MANGO • Classic margarita with house-made red-chile and mango shrub. Tajin rim.	10.5
GREEN CHILE PINEAPPLE • Classic margarita with house-made green-chile infused pineapple juice.	10.5
Salt or no salt.	
RANCH WATER • Agave Spirit, topped with Topo Chico and garnished with a lime wheel.	10.5
PALOMA • Agave Spirit, topped with Fever Tree grapefruit soda.	10.5

WINE

PONDEROSA RESERVE RED • This Bordeaux blend is medium bodied with a pleasant earthiness and bold aromas of black currant and black plums.	10
GRUET PINOT MEUNIER • Pale and soft in color, with delicate tannins and firm acidity. Flavors of juicy berries and tart red fruit lead to a lingering finish in this easy drinking wine.	9
ST. CLAIR CHARDONNAY • Rich and mildly sweet with floral and citrus characteristics and a vanilla finish.	9
ST. CLAIR CABERNET SAUVIGNON • This initially shy wine, given time to aerate, opens up into a rustic, hearty wine with a nose of dark chocolate and raspberries with a hint of oak and a flavor profile dominated by cranberries and a touch of oak.	9

NON-ALCOHOLIC BEVERAGES

NM FERMENTS KOMBUCHA • 4.5
COCA-COLA SOFT DRINKS, FEVER TREE GRAPEFRUIT SODA OR TOPO CHICO • 3 COFFEE • 2.5

PLEASE RESPECT OUR DRINK LIMIT

Before ordering, please inform your server if anyone in your party has allergies or sensitivities.
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SOMETHING TO SHARE

RIVERWALKER IPA-BATTERED CHEESE CURDS • 8

Crispy cheese curds served with
sriracha aioli.

BLISTERED SHISHITO PEPPERS • 10

Seasoned with sea salt or red chile salt.
Served with side of lime crema
and Asian sauce.

BACON-GREEN CHILE QUESO FRIES • 11

French fries smothered in house-made
queso, bacon, and green chile.
Add birria beef, pulled pork or red chile
pulled chicken \$4.

HUMMUS • 8

House-made hummus, served with pita
wedges, carrots, cucumbers,
and red bell peppers.
Add green chile \$1.

PRETZEL BITES • 7.75

Served with our house-made queso.

QUESADILLA • 10

Flour tortilla with cheddar, pico de gallo
and lime crema. Served with chips and
house-made salsa.
Add birria beef, pulled pork, red chile pulled
chicken \$4. Add green chile or
black beans \$1.

FRIED PICKLES • 8

Beer battered pickle chips. Served
with a side of house-made
ranch dressing.

CHICKEN ELOTE NACHOS • 15

Tortilla chips with queso, shredded chicken,
sautéed elote, red bell peppers and onions,
pico de gallo, guacamole, and lime crema.
Topped with Hot Cheetos powder.
Sub birria beef \$2.

CHIPS & SALSA • 6.50

Tortilla chips with our house-made salsa.
Add queso \$1.50. Add guacamole \$2.

CHICKEN BITES • 9

Beer battered chicken bites tossed in your
choice of BBQ, Buffalo, or Asian sauce.
Served with a side of house-made ranch
dressing. Add a side of fries \$3.50. Add a
side of sweet potato fries or onion rings \$4.50.

WINGS • 12.75

Sweet and spicy Asian sauce,
BBQ sauce, or traditional Buffalo sauce.
Served with carrots, celery, and choice of
blue cheese or ranch dressing.

GREEN CHILE FALAFEL PLATE • 13

3 falafel bites over a bed of spring mix.
Served with house-made hummus, pita, and
a side of house-made Tzatziki sauce.
Add green chile \$1.

STREET TACOS

Four white-corn tortilla tacos served with a side of roasted corn,
and chips with house-made salsa.

BEEF BIRRIA • 14

Slow-cooked pot roast and Monterey Jack cheese grilled in birria
consommé served topped with red onion and cilantro. Served
with extra dipping sauce.

CHICKEN • 13.50

Pulled red chile marinated chicken breast, topped with pico de
gallo and lime crema.

JACKFRUIT • 13.50

Grilled jackfruit, black beans, topped with pico de gallo and
vegetarian lime crema.

SOUP & SALADS

GREEN CHILE PORK STEW • cup 5 bowl 8

Served with a flour tortilla.

SOUTHBOUND CAESAR SALAD • small 5 large 9

Chopped romaine lettuce topped with shaved parmesan, sour-
dough croutons, and house Caesar. Add grilled chicken, crispy
chicken or red chile pulled chicken \$4.

SANTA FE CHICKEN SALAD • 15

Spiced grilled chicken, black beans, roasted corn, tomatoes, red
onion, cheddar cheese, house-made salsa and cilantro served
over fresh greens, topped with tortilla strips.

House-made dressing options:

Ranch, IPA vinaigrette, Caesar, or blue cheese.

BURGERS & HANDHELDS

Served with fries.

Sub side salad, Caesar salad, sweet potato fries or onion rings for \$3.

BUILD YOUR OWN BURGER • 16

Hand-crafted beef patty cooked to order. Includes two toppings. Served with lettuce, tomato, pickle and onion.
Choose from: cheddar, blue cheese, green chile, fresh jalapeños, pickled jalapeños.
Additional toppings \$1. Add bacon \$2. Sub Beyond patty \$4.

BUFFALO RANCH CHICKEN SANDWICH • 15

Grilled or beer battered chicken tossed in buffalo sauce, drizzled with ranch. Served with lettuce, tomato, and onion.

BBQ PULLED PORK SANDWICH • 14.50

Slow cooked pulled pork in house-made barbecue sauce served on a brioche bun with jicama slaw, crispy onion strings, and pickles.

ENTREES

FISH & CHIPS • 17.50

Beer battered fish filets, french fries and house-made jalapeño tartar sauce. For an extra kick, add Buffalo sauce for \$.50.
Add another fillet \$6.

CHICKEN POUTINE FRIES • 14.50

A heaping mound of french fries topped with green chile cream gravy, cheddar cheese curds, and pulled marinated chicken.

THAI-STYLE MUSSELS • 16.50

Mussels in a spicy coconut milk broth, with ginger, tomatoes, jalapeños, and cilantro.
Served with baguette slices to sop up the juicy goodness.

GREEN CHILE MAC & CHEESE • 13

Cavatappi pasta featuring our house-made four cheese sauce with green chile, topped with bacon and seasoned panko crumble.
Add grilled chicken, crispy chicken or red chile pulled chicken \$4.

SWEET TOOTH

ICE CREAM OR SORBET CUP • 3

Scoop of classic vanilla ice cream or raspberry sorbet.

MEYER LEMON 3-LAYER CAKE • 8

Served with a scoop of raspberry sorbet.

DULCE DE LECHE CHEESECAKE • 8

Served with a chocolate drizzle.

FLOURLESS CHOCOLATE TORTE • 8

Served with a scoop of vanilla ice cream.

Items in blue are in house specialties or favorites of ours. Gratuity of 18% added to parties of 10 or more.
Consuming raw or undercooked meats, poultry, seafood, eggs, or unpasteurized milk may increase your risk of foodborne illness.
Ingredients or menu items may have come into contact with any given allergen on shared kitchen equipment and fryer oil.