

SOMETHING TO SHARE

BLISTERED SHISHITO PEPPERS | \$6.5

Seasoned with sea salt or red chile salt. Served with a side of lime crema.

RESTORATION NACHOS | half order \$7, full order \$10

Tortilla chips with beer queso, pickled jalapeños, red onions, diced tomatoes, and cilantro.
\$3 to add ground beef, red chile chicken, or steak.

CHIPS & DIPS | \$6

Tortilla chips with our house-made salsa, mojo sauce, beer queso, and lime crema.

HUMMUS | \$6.5 (Add green chile \$1)

House-made hummus, served with pita wedges, carrots, cucumbers, and red bell peppers.

BOSQUE IPA-BATTERED CHEESE CURDS | \$7

Crispy cheese curds served with a sriracha aioli.

WINGS | \$10 (Sweet and spicy Asian sauce or traditional Buffalo sauce)

Served with blue cheese dressing, carrots, and celery.

SOUPS & SALADS

GREEN CHILE PORK STEW | cup \$3.5, bowl \$6.5 (served with a flour tortilla)

HOUSE SALAD | small \$4, large \$8

Mixed greens with tomatoes, red onions, and cucumbers.

Add steak or shrimp \$4, or chicken \$3. House made dressing options: ranch, IPA vinaigrette, blue cheese

STREET TACOS

Pick any three for \$8 | Pick any four for \$10.

CHICKEN: Pulled, marinated chicken breast, topped with pico de gallo and lime crema.

STEAK: Marinated skirt steak, topped with red onion, mojo sauce and queso fresco.

CAULIFLOWER: Roasted cauliflower, topped with red onion, mojo sauce and queso fresco.

SHRIMP: Chile-marinated shrimp, topped with pico de gallo, and lime crema.

ENTREES

FISH & CHIPS | \$14

Bosque IPA-battered cod filets, french fries, and house-made jalapeño tartar sauce.

For an extra kick, add Buffalo sauce for \$0.50. Add another fillet \$5.

FRIED SHRIMP AND FRIES | \$12

Bosque IPA-battered shrimp, french fries, served with house-made ranch and beer queso.

For an extra kick, add buffalo sauce for \$0.50.

POUTINE FRIES | \$12

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

BACON-GREEN CHILE QUESO FRIES | \$9

A heaping mound of french fries smothered in house-made beer queso, bacon, and green chile.

Add steak \$4, or chicken \$3.

QUESADILLA | \$7

Flour tortilla with cheddar, pico de gallo, and lime crema. Served with fire-roasted salsa.

Add steak or shrimp for \$4, or chicken \$3.

Consuming raw or undercooked meats, poultry, seafood, eggs or unpasteurized milk may increase your risk of food borne illness.

BURGERS & HANDHELDS

Burgers and sandwiches served with fries. Substitute a salad for \$2. Sub Beyond patty \$3.

GREEN CHILE CHEESEBURGER | \$13

Kobe-style beef patty cooked to order, with white cheddar cheese and green chile.

BUILD YOUR OWN BURGER | \$12.5

Kobe-style beef patty cooked to order.

Choose from any two of the following: white or yellow cheddar, blue cheese, pickled jalapeños, or green chile. Add bacon or an additional topping from the list for \$1.

BUFFALO RANCH CHICKEN SANDWICH | \$11

Grilled or Bosque IPA-battered chicken tossed in buffalo sauce, drilled with ranch.

Served with lettuce, tomato, and onion on the side.

SWEET TOOTH

All dessert sauces are flavored with house-made, non-alcoholic beer reductions.

BROWNIE BITES | \$5.5

Homemade fudge brownie bites served a la mode with a scoop of vanilla ice cream and caramel.

ROOT BEER FLOAT | \$5.5

Root beer, or Coke with vanilla ice cream.

ICE CREAM CUP | \$3

Classic vanilla ice cream with choice of caramel or Scotia fudge sauce.

NON-ALCOHOLIC BEVERAGES

Coffee \$2.5 · Iced Tea \$2.5 · San Pellegrino flavored sodas \$2.5

Root Beer \$2.5 · Cream Soda \$2.5 · Coke (bottle, Mexican) \$2.5 · Diet Coke (can) \$2

STAPLE BEERS



BOSQUE LAGER

German-Inspired Pilsner | 4.8% ABV | 25 IBU

1888

PISTOL PETE'S 1888 ALE

Blonde Ale | 4.8% ABV | 20 IBU



PICKLE DOWN ECONOMICS

Pickle Gose | 6% 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



OPEN SPACE HAZE

Hazy India Pale Ale | 6.2% ABV | 70 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

BEER PRICING

PLEASE RESPECT OUR THREE BEER LIMIT

ASK ABOUT OUR SPECIALS

	11oz	16oz	20oz
	4.5	5.5	6.5
	11oz	16oz	20oz
	5	6	7
	11oz	16oz	20oz
	5.5	6.5	7.5
	13oz		
	7		
	ask your server		
5oz samples	2		