Home is a feeling. To us, New Mexico feels like home, and we want others to experience that same feeling here. The natural beauty, diversity, and resources of this place has captured our hearts and we are proud to call it home. However, not everyone who lives here experiences that same feeling of welcome and belonging. The journey many take to seek their true identity can leave them feeling lonely and isolated and without a place where they experience that feeling of home.

At Bosque, we believe that people need people, no matter where they are in their journey. We seek to cultivate that sense of welcome and belonging by bringing people together over the experience of sharing a great beer and eating a meal. The simple act of eating and drinking together builds community by helping people to see their similarities and grow in appreciation of their differences.

It is comforting to know you are not alone on your journey. Inclusion and a sense of belonging to a greater community empowers serving and giving back to the community, resulting in a greater sense of fulfillment.

New Mexico is an amazing place, and we want everyone to experience that feeling of home here.

bosquebrewing.com
**GREEN CHILE PORK STEW**  
Cup or bowl served with a flour tortilla.

**HOUSE SALAD**  
Mixed greens with tomatoes, red onions, and cucumbers.  
Add chicken $3.

**SANTA FE CHICKEN SALAD**  
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, and blue cheese.

**BURGERS & HANDHELDs**  
Burgers and sandwiches served with fries. Substitute house salad for $2.

**GREEN CHILE CHEESEBURGER**  
Hand-crafted beef patty cooked to order, with white cheddar cheese and green chile.  
Sub Beyond patty $3.

**BUILD YOUR OWN BURGER**  
Hand-crafted 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. Sub Beyond patty $3.

**BUFFALO RANCH CHICKEN SANDWICH**  
Grilled or Riverwalker IPA-battered chicken tossed in buffalo sauce, drizzled with ranch.  
Served with lettuce, tomato, and onion on the side.

**BBQ PULLED PORK SANDWICH**  
Slow cooked pulled pork in house-made barbecue sauce served on Texas toast with jicama slaw, crispy onion strings and pickles.

**ENTREES**

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**ENTS**

**FISH & CHIPS**  
Riverwalker IPA-battered cod filets, fries, and house-made jalapeño tartar sauce.  
For an extra kick, add Buffalo sauce for $0.50. Add another fillet $5.

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

**THAI-STYLE MUSSELS**  
Mussels in a spicy coconut milk broth, with ginger, tomatoes, jalapeños, and cilantro.  
Served with a baguette to sop up the juicy goodness.

**ANDOUILLE SAUSAGE & CHICKEN JAMBALA YA**  
Diced bell peppers, onions, Andouille sausage, chicken and herbs slow simmered with white rice.  
Served with a baguette.

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Served with a baguette.

**ROOT BEER FLOAT**  
Coke or root beer served with vanilla ice cream.

**ICED TEA**  
Classic vanilla ice cream with a scoop of vanilla ice cream.

**RASPBERRY SORBET CUP**  
Scoop of raspberry sorbet.

**SWEET TOOTH**

**FLOURLESS CHOCOLATE TORTE**  
Served with a scoop of vanilla ice cream.

**DULCE DE LECHE CHEESECAKE**  
Served with a chocolate drizzle.

**MEYER LEMON 3-LAYER CAKE**  
Served with a scoop of raspberry sorbet.

**ROOT BEER FLOAT**  
Serve root beer with vanilla ice cream.