

STAPLE BEERS

BOSQUE LAGER ♣	German-inspired Pilsner 4.8% ABV 25 IBU
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
1888 CRANBERRY SELTZER ♣ ♣	Hard Seltzer 5.5% ABV

See beer boards for rotating specialty offerings

WINE AND COCKTAILS NOW AVAILABLE - See the cocktail menu for current offerings!

BEER PRICING

♣	11oz • 5	16oz • 6	20oz • 7	TAKE HOME GROWLERS	
♣ ♣	11oz • 5.5	16oz • 6.5	20oz • 7.5	32oz • 8	64oz • 11
♣ ♣ ♣	11oz • 6	16oz • 7	20oz • 8	32oz • 10	64oz • 14
♣ ♣ ♣ ♣	13oz • 7.5			32oz • 12	64oz • 19
♣ ♣ ♣ ♣ ♣	Ask your server				

[Beers with an ABV of 8% or more are not available in 20oz pours]

5oz samples • **2.5**
Pick six flight • **15**

HAPPY HOUR: Sunday - Thursday, 3 - 6pm
\$1 off 16 & 20oz beers

• PLEASE RESPECT OUR THREE DRINK LIMIT •

NON-ALCOHOLIC BEVERAGES

Coffee • **2.5**
Coke, Diet Coke, Dr Pepper, Sprite, Iced Tea • **3**



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

SOMETHING TO SHARE

CHIPS & SALSA • 6.5

Tortilla chips with our house-made salsa.
Sub queso \$1, or salsa and queso \$1.50.

CHICKEN ELOTE NACHOS • 13.5

Tortilla chips with queso, shredded chicken, sautéed elote, red bell peppers and onions, pico de gallo, and lime crema topped with a dusting of flaming hot Cheetos powder. Sub birria beef \$2.

RIVERWALKER IPA-BATTERED CHEESE CURDS • 8

Crispy cheese curds served with sriracha aioli.

BLISTERED SHISHITO PEPPERS • 8.5

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

HUMMUS • 7.5

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

WINGS • 12.5

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

BACON-GREEN CHILE QUESO FRIES • 10.5

A heaping mound of french fries smothered in house-made queso, bacon, and green chile. Add birria beef or pulled pork \$4, or chicken \$3.

FRIED PICKLES • 7.5

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

SMALL BITES

PRETZEL BITES • 7.5

Served with our house-made queso.

CHICKEN BITES • 8

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

GREEN CHILE FALAFEL BITES • 8

3 falafel bites over a bed of spring mix. Served with a side of house-made Tzatziki sauce.
Add a side of hummus \$3.50 or green chile hummus \$4.50, and warmed pita wedges \$1.50.

SOUPS & SALADS

GREEN CHILE PORK STEW • cup 4.5 bowl 7.5

Cup or bowl served with a flour tortilla.

SOUTHBOUND CAESAR SALAD • small 5 large 9

Mixed greens topped with parmesan, sourdough croutons, and house Caesar. Add chicken \$3.

SANTA FE CHICKEN SALAD • 13

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.

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

TACO PLATES

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

BEEF BIRRIA • 13

Slow-cooked pot roast and Monterey cheese grilled in birria consomme served with extra sauce for dipping. Topped with red onion and cilantro.

CHICKEN • 12.5

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

JACKFRUIT • 12.5

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

BURGERS & HANDHELDS

Burgers and sandwiches served with fries. Substitute side salad for \$3.

BUILD YOUR OWN BURGER • 15

Hand-crafted beef patty cooked to order.

Includes two toppings.

Choose from: cheddar, blue cheese, green chile, fresh jalapenos, pickled jalapenos, and bacon.

Additional toppings \$1.

Sub Beyond patty \$4.

BUFFALO RANCH CHICKEN SANDWICH • 13.5

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

BBQ PULLED PORK SANDWICH • 14

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

QUESADILLA • 9

Flour tortilla with cheddar, pico de gallo, and lime crema. Served with chips and house-made salsa.

Add birria beef or pulled pork \$4, chicken \$3, green chile or black beans \$1.

ENTREES

FISH & CHIPS • 15

Beer battered cod filets, french fries, and house-made jalapeño tartar sauce. For an extra kick, add Buffalo sauce \$.50. Add another fillet \$5.

CHICKEN POUTINE FRIES • 13.5

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

THAI-STYLE MUSSELS • 15

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 JAMBALAYA • 13

Diced bell peppers, onions, Andouille sausage, chicken and herbs slow simmered with white rice. Served with a baguette.

SWEET TOOTH

FLOURLESS CHOCOLATE TORTE • 7.5

Served with a scoop of vanilla ice cream.

DULCE DE LECHE CHEESECAKE • 7.5

Served with a chocolate drizzle.

MEYER LEMON 3-LAYER CAKE • 7.5

Served with a scoop of raspberry sorbet.

ICE CREAM OR SORBET CUP • 3

Scoop of classic vanilla ice cream or raspberry sorbet.

18% gratuity will be automatically added to tickets for parties of 10 or more.



COCKTAILS & WINE

Featuring Spirits and Wines from across NM including Albuquerque, Las Cruces, and Santa Fe

VODKA

VODKA SODA • Altar Spirits Ritual Vodka and club soda.	8
CUCUMBER TWIST • Vodka soda with house-made cucumber and lemon syrup.	9
PERPETUAL SUNRISE • Vodka soda with house-made strawberry and basil shrub.	9
BOSQUE MULE • Altar Spirits Ritual Vodka, club soda and ginger.	10
TRIPLE R MULE • Bosque Mule with house-made raspberry, rhubarb and rose shrub.	11

BOURBON

OLD FASHIONED • Dry Point Distillers Dry Spell Bourbon Whiskey, simple syrup, and orange bitters on the rocks.	11
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GIN

PEAR GARDEN • Altar Spirits Sigil Gin and club soda with house-made pear and ginger shrub.	9
CUCUMBER GARDEN • Altar Spirits Sigil Gin and club soda with house-made cucumber and lemon syrup.	9

RUM

MOJITO • El Duque Rum, house-made lime and mint cordial, soda water, and fresh mint.	11
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MARGARITAS

THE CLASSIC • Classic margarita made with La Reforma Agave Spirits. Salt or no salt. <i>Pro tip: Bosque Insiders recommend a splash of Bosque Lager on top.</i>	9.5
RED CHILE MANGO • Our classic margarita with house-made red chile and mango shrub. Tajin rim.	10
GREEN CHILE PINEAPPLE • Our classic margarita with house-made green-chile infused pineapple juice. Salt or no salt.	10
NEW MEXICAN CHRISTMAS • Red or green? Both! Our classic margarita with house-made red chile mango shrub and green chile-infused pineapple juice. Salt, Tajin, or no rim.	10.5

WINE

GRUET PINOT NOIR • Ripe and complete with focused black cherry, plum, anise and floral notes framed by light oak. It finishes with a pretty berry and mineral edge.	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 CHENIN BLANC • The warm summer heat builds rich fruit flavors and aromas. Tropical pineapple, golden pear, and honeydew on the nose turns to bright, crisp green apple and light kiwi on the palate.	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

- Wine selections may vary by location, ask your server for the current offerings.

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