BREAKFAST MENU

Breakfast offered from 7am to 11am.

From	the	Grid	dle
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All Griddle items come with Whipped Butter and a side of Warm Maple Syrup.

Add Mixed Berry Compote or Fresh Fruit 1.99	
Buttermilk Pancakes (3)	8.99
Short Stack (2)	4.99
Traditional French Toast	8.99
French Toastilla	8.99
Stuffed French Toastilla Cream Cheese and Mixed Berry Compote.	10.99
Served with toast and a choice of homestyle Papas or Frijoles.	
The Tiwa Plate	11.99
Two Eggs, Choice of Bacon, Sausage Links or Ham	
Build Your Own Cheese Omelette	12.99
Pick Two Ingredients: Bacon, Sausage, Ham, Chorizo, Bell Peppers,	
Green Chile, Mushrooms, Tomato, Onion, Spinach, or Avocado	
Additional Ingredients 1.00 ea	
Eggs Benedict Bruschetta	14.99
Two Poached Eggs, Spinach, Tomato, and Crispy Pancetta on Bruschetta with Pesto Hollandaise	
Flat Iron Steak and Eggs	16.99
6 oz. Steak with Two Eggs any Style	
The Bosque Breakfast Burrito	12.99
Scrambled Eggs, Cheese and Papas wrapped in a Flour Tortilla Smothered in	
Red or Green Chile Sauce	
*Add Bacon, Sausage, Chorizo, Carne Adovada, or Ham 2.99	
* Add Calabacitas 1.99	
Extras	
Cinnamon Roll	3.50
Fresh Muffin	2.50
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Toast, Biscuit or English Muffin

Green Chile Stew, Bowl

Green Chile Stew, Cup

Signature	Selections*
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Signature Selections*	
Served with Toast or Tortilla.	
Carne Adovada and Eggs House Made Carne Adovada, Two Eggs any style,	13.99
Home-Style Papas and Frijoles	
Chicken Fried Steak and Eggs Two Eggs any style, choice of County Gravy or Green Chile Country Gravy with Home-Style Papa.	12.99
Huevos Rancheros Two Eggs any style over Two Flat Blue Corn Cheese Enchiladas, Red or Green Chile Sauce, Home-Style Papas and Frijoles	13.99
Biscuits & Gravy	13.99
Two Eggs any style, Two Buttermilk Biscuits and Country Gravy or Green Chile Col Choice of Bacon, Sausage or Ham.	
Chile Relleno Quiche Home-style Papas and Fruit Cup.	12.99
Senior & Kids Plat	es
Choice of Toast, Tortilla, Pancake or Fruit Cup.	
One Egg any Style Choice of Bacon, Sausage or Ham with Papas	8.99
Two Egg Cheese Omelette Choose one Ingredient with Papas	9.99
Breakfast Burrito Two Scrambled Eggs, Papas, and Cheese in a Flour Tortilla with Frijoles	7.99
Green Chile Stew One Egg any Style	7.99
Roughagas	
Fountain Sodas Beverages	2.00
Coffee or Decaf	2.00
Tea - Hot or Iced	2.00
Juice	2.75
Milk	2.00

^{*}Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

1.50

9.99

6.99

^{**}Split Plate Charge \$2.00.

SENIOR & KIDS PLATES

LUNCH & DINNER MENU

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Grilled Cheese Sandwich Choice of Waffle Fries or House-made Chips	7.99
Junior Burger Grilled Beef Patty, Cheese, Lettuce, Tomato, Onion	9.99
Choice of Waffle Fries or House-made Chips	
Bean and Beef Burrito Plate Red or Green Chile Sauce, served with Spanish Rice	8.99
Taco Plate One Beef or Chicken Taco, Salsa and Frijoles	8.99
Fish n Chips Tartar Sauce, choice of Waffle Fries or House-Made Chips	10.99

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Fountain Sodas	2.00
Coffee or Decaf	2.00
Tea - Hot or Iced	2.00
Juice	2.75
Milk	2.00

Nachos	11.99
Choice of Beef or Chicken, Melted Jack and Cheddar Cheeses, Beans, Jalapenos, Guacamole, Sour Cream and Salsa	
Open-Face Quesadilla	12.99
Choice of Beef, Chicken, or Portobello Mushrooms. Jack and	
Cheddar Cheese, Salsa, Guacamole and Sour Cream	
Loaded Waffle Fries	11.99
Queso Blanco, Bacon, Sour Cream and Green Onions	
*Add Green Chile 1.00	
Fried Zucchini	10.99
Beer Battered and Deep-Fried Zucchini, Creamy	
Parmesan-Peppercorn Dressing	
Chips with Dips	8.99
Salsa and Queso Blanco	
Pita Chips with Roasted Vegetables	11.99
Pesto Hummus with Roasted Garlic	

Salad	s&	Souy	os
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14.99

9.99

13.99

4.99 / 6.99

Cup Bowl

Mixed Baby Greens, Heirloom Tomato, Cucumber, Carrot, and Shaved Red Onion, Choice of House Dressing	
Mediterranean Wedge Salad Iceberg Wedge, Cucumbers, Heirloom Tomatoes, Greek Olives, Red Onion with Creamy Feta Dressing	11.99
Flat Iron Cobb Grilled Marinated Flat Iron Steak, Avocado, Bacon, Hard-cooked Egg, and Blue Cheese Crumbles on a Bed of Baby Greens with Parmesan-Peppercorn Dressing	15.99

Tuna Garden Salad	12.99

Albacore Tuna Salad, Mixed Baby Greens, Heirloom Tomato and Red Onion with Lemon-Herb Vinaigrette

on a Bed of Romaine with Smokey Chipotle Caesar Dressing

Red Chile Honey Wings

Ranch Dressing

Tiwa House Salad

Southwest Chicken Caesar

Soup of the Day

Grilled Chicken, Avocado, Blue Corn Strips

Green Chile Stew	6.99 / 9.99
Blue Corn Strips and Flour Tortilla	Cup Bowl

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^{**}Split Plate Charge \$2.00

Specialty Sandwiches

Choice of Waffle Fries, House-Made Potato Chips or Mojito Cole Slaw

Build Your Own Burger 8 oz. Angus Beef Patty, Brioche Bun, Choice of Two topings: Cheese, Bacon, Avocado, Mushrooms, Grilled Onions, Green Chile Additional Toppings 1.50 ea	14.99
Grilled Steak Sandwich Thinly Sliced Flat Iron Steak, Melted Provolone Cheese, Tomato, Mushrooms, Peppers and Onion on a Toasted Hoagie Bun	16.99
Chicken BLT Sandwich Marinated Grilled Chicken Breast, Cheese, Crisp Bacon, Tomato, Lettuce on your Choice of Bread	13.99
Monterey Club Sandwich Turkey, Bacon, Mixed Greens, Avocado, Tomato on Multi-Grain Bread with choice of Mayonnaise or Green Chile Aioli	12.99
BLTAT Crispy Bacon Strips, Lettuce, Tomato Avocado and Green Chile Aioli, wrapped in a Flour Tortilla	11.99

Melts in Your Mouth

Choice of Waffle Fries, House-Made Potato Chips, or Mojito Cole Slaw

The 505 Patty Melt	13.99
Grilled Angus Beef Patty, Muenster Cheese, Green Chile and Bacon	
on a Grilled Flour Tortilla	
Burque Turkey Melt	12.99
Grilled Turkey, Sharp Cheddar Cheese, Tomato, Avocado and Green Chile	4-100
on Sourdough Bread	
Tuna Melt	12.99
Grilled Albacore Tuna Salad opened-face on Sour Dough with	
Muenster Cheese, Tomato, Spinach and Avocado	
Portobello Melt	11.99
Grilled Marinated Portobello Mushroom with Provolone Cheese, Sauteèd Onions,	11.00
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Arugula and Tomato, on Multi-Grain Bread

Lunch Entrees

Blue Corn Enchilada Plate Two Flat Blue Corn Cheese Enchiladas, Spanish Rice, Frijoles, Red or Green Chile Sauce, and Flour Tortilla	12.99
*Beef or Chicken 3.00	
Tiwa Burrito Plate	12.99
Choice of Beef or Chicken Burrito Stuffed with Spanish Rice, Frijoles, Cheese, Red or Green Chile Sauce	
Blue Corn Taco Plate	11.99
Two Beef or Chicken Tacos with Jack and Cheddar Cheese, Lettuce, Tomatoes and Salsa, served with Spanish Rice and Frijoles	
Fish and Chips	15.99
Beer Battered Wild Alaskan Pollock, Lemon-Caper Tartar Sauce and Mojito Coleslaw. Choice of Waffle Fries or Potato Chips	
Fried Coconut Shrimp	15.99
Orange Chile Sauce, Mojito Coleslaw, Choice of Waffle Fries or Potato Chips	

Desserts

Warm Chocolate Brownie Sundae	6.99
Tres Leches Cake with Almonds	5.99
Peach-Blueberry Cobbler with Vanilla Ice Cream	5.99
New York Style Cheese Cake with Mixed Berry Compote	6.99