

## BEERS

### **FIRST SIGHT IPA // 7**

16 oz | 6.5% ABV | Juicy, smooth, citrusy

### **TEENY TINY COWBOY // 6**

16 oz | 4.2% ABV | Everyday drinkin' beer

### **ROBOT YETI HAZY IPA // 7**

16 oz | 6.5% ABV | Vista, BRU-1 & Citra hops

### **MARGOT AMBER ALE // 6**

16 oz | 4.5% ABV | Clean, dash of spice

### **CRUMBLIN' IPA // 7**

16 oz | 7.1% ABV | Hoppy, dank

### **TEDDY BEAR PICNIC GOLDEN ALE // 6**

16 oz | 5.4% ABV | Easy-drinkin', fresh

### **GHOST TOWN PORTER // 6**

16 oz | 6.4% ABV | Coffee, hazelnut

\*Contains Hazelnut\*

### **HYDRO TUBE XPA // 7**

16 oz | 6.0% ABV | Alora, Strata & Mosaic hops

### **ASK ABOUT OUR TO-GO BEERS!**

Ask your server for our current canned beer selection and take some home today!

## WOODLAND EMPIRE BEERS

### **GRAPEFRUIT RADLER // 6**

16 oz | 2.1% ABV

### **PEACH PARTY SOUR // 6**

13 oz | 6% ABV | Peach sour

### **LONG RIDE PILSNER // 6**

16 oz | 4.9% ABV | Light crushable pilsner

### **WILD RIVER CITRUS WHEAT // 6**

16 oz | 6.0% ABV | Light, easy-drinkin'

## COCKTAILS

### GEN & JUICE // 12



Empress Rose Gin, geneply, cranberry ginger syrup, lime

### EVERYTHING NICE // 12



El Mayor Reposado Tequila, allspice dram, honey, lemon, nutmeg

### THAI TEASE // 11



Planteray 3 Star Rum, thai tea syrup, sweetened condensed milk, lime

### FOOTHILLS MULE // 10



Wild Roots Huckleberry Vodka, rosemary cinnamon syrup, lime, ginger beer

### OLD FASHION, EH? // 12



Pendleton Midnight Canadian Whiskey, vanilla maple syrup, bitters

### ESPRESSO MANTINI // 13



Elijah Craig Bourbon, triple sec, cold brew, maple syrup, cream

### SAKE BOMB // 8



Teeny Tiny Cowboy, Joto Junmai Sake

### SEASONAL MOCKTAIL // 6

**\*ASK ABOUT OUR NEW HOT DRINKS!**

## PITCHERS

### MOJITO PITCHER // 40

Rum, mint syrup, fresh lime, fresh mint, soda

### MARGARITA PITCHER // 40

Tequila, fresh lime, triple sec, agave

Limited to parties of 3 or more.

## CIDER & WINE

### **ROTATING MERIWETHER CIDER // 7**

Meriwether Cider Company | Garden City, ID

### **VEER TINTO DE VERANO // 9**

Veer Wine Project | Caldwell, ID

### **CINDER CHARDONNAY // 12**

Cinder Wines | Garden City, ID

### **SILVER GATE SPARKLING WINE // 9**

Silver Gate Wines | Spain

### **SPLIT RAIL RED // 9**

Split Rail Winery | Garden City, ID

### **CINDER TEMPRANILLO // 12**

Cinder Wines | Garden City, ID

## WINE BY THE BOTTLE

### **STAR GARNET RED BLEND // 45**

2020 | Indian Creek Winery | Kuna, ID

### **VIIGNIER // 45**

2021 | Indian Creek Winery | Kuna, ID

### **SCAVENGER SYRAH BLEND // 50**

2022 | Veer Wine Project | Garden City, ID

### **REVERIE RIESLING // 39**

2022 | Veer Wine Project | Garden City, ID



**LOST GROVE**  
B R E W I N G

## BARREL-AGED BEERS

### **NIGHT FIRE // 10**

**BBL AGED BARLEY WINE**

13 oz | 11% ABV

### **MORNING IN THE MOUNTAINS // 10**

**BOURBON BBL AGED IMPERIAL**

13 oz | 14% ABV | Aged w/ coffee & hazlenut

### **SPACE FIRE // 10**

**BOURBON BBL AGED IMPERIAL**

13 oz | 9.8% ABV | Saison, barley wine

## BARREL-AGED BEERS

16.9 OZ BOTTLES

### **YERSINIA - IMPERIAL STOUT // 15**

**2022** | 11% ABV | Bourbon Barrel Aged w/  
Vanilla & Coco Nips

**2023** | 12.8% ABV | Bourbon Barrel Aged w/  
Vanilla & Coco Nips

### **EXIT TO DAY DREAMS DOUBLE GOLDEN ALE // 15**

**2022** | 10.1% ABV | Tequilla Barrel Aged w/  
Cara Cara Orange & Himalayan Seasalt

**2023** | 11.5% ABV | Tequilla & Sotol Barrel aged  
w/ Agava, Blood Orange, & Hibiscus

### **FOUND IN SPACE - BIG SAISON // 15**

**2022** | 8.4% ABV | Gin Barrel Aged & Hopped  
with Pacific Sunrise Hops

**2023** | 7% ABV | Red Wine Barrel Aged &  
Hopped with Pacific Sunrise Hops

### **MORNING IN THE MOUNTAINS IMPERIAL BREAKFAST STOUT // 15**

**2022** | 13.5% ABV | Bourbon Barrel Aged w/  
Neckar Coffee, Maple, Hazel Nuts, & Coco Nibs

**2023** | 12.2% ABV | Bourbon Barrel Aged w/  
Maps Coffee, Mapel, Hazelnut, & Coco Nibs

### **NIGHT FIRE - BARLEY WINE // 15**

**2022** | 11% ABV | Rye Whiskey Barrel Aged

**2023** | 13.9% ABV | Whiskey Barrel Aged  
w/ Candied Syrup



## SPIRITS

### WHISKEY & SCOTCH

Old Granddad  
Elijah Craig  
Buffalo Trace  
Jameson  
Bulleit Rye  
Whistle Pig 6  
High West Double Rye  
Widow Jane 10  
Glenfiddich 12

### MEZCAL

Del Maguey Vida Classico  
Del Maguey Chichicapa  
Dos Hombres  
Xicaru  
Illegal  
Bozal Cuishe  
Nuestra Soledad  
Zoquitlan

### AMARI & LIQUERS

Aperol Liqueur  
Cynar Aperitif Liqueur  
Fernet Branca Bitters  
Campari Bitters  
Averna Amaro  
Montenegro Amaro  
St-Germain

### GIN

Old Boise  
Empress Rose  
Old Tom Ransom  
Hendricks  
Tanqueray

### VODKA

Reyka  
Crater Lake Pepper  
Wild Roots Huckleberry  
Stoli Chamoy  
Titos  
44 North Huckleberry  
Grey Goose

### TEQUILA

Lunazul Blanco  
Cazadores Reposado  
Herradura Silver  
Herradura Anejo  
El Tesoro Blanco  
Don Julio Blanco  
Don Julio Reposado  
Don Julio 1942  
Codigo Rose

### RUM & CANE

Plantation Three Star  
Goslings Dark  
Sailor Jerry  
Smith & Cross  
Flor De Cana 12  
Ron Zacapa 23  
Leblon Cachaca  
Novo Fogo Cachaca



#### **LOCAL PURVEYORS**

Flying Pig Farms - Pork Products // Mick Perry Cattle & Beef - Beef Products // Global Gardens - Produce // Ferg's Fabulous Fungs - Mushrooms // Middle Fork Mushrooms - Mushrooms  
Acme Bakeshop - Bread // Fiddlers Greens - Produce // Idaho Kombucha - Beverages // Split Rail - Wine // Erth - Beverages // Meriwether - Cider // Woodland Empire - Guest Beer  
Cinder - Wine // Veer Wine Project - Wine // Indian Creek - Wine // Par Terre - Wine // 44 North - Liquor // Old Boise Spirits - Liquor

## STARTERS

**V** VEGAN

**V** VEGETARIAN

**GF** GLUTEN FREE

**EDAMAME // 4** **GF** **V**

garlic oil, salt

**CHORIZO & TOTS // 12**

tater tots, Basque chorizo, miso aioli, gochujang aioli, furikake

**CURRY TOTS // 12** **V**

Japanese curry, roasted onion, carrot, daikon, queso sauce, green onion

**WINGS // 14**

dry rubbed wings, pickled carrots, daikon

**BAO BUNS // 8**

pickled onion, charred green onion, cilantro, two per order, no mix & match

**MISO GARLIC DIP // 10** **V**

white miso, confit garlic, cream cheese, wakame, toast, chips

**CHARRED CORN DIP // 10**

corn, cotija cheese, cilantro, fried garlic, kimchi, miso mayo

**DUMPLINGS // 11**

gyoza style pork, ginger, garlic, green onion, chili oil, tamari ponzu

\*Contains shellfish sauce.

**KIMCHI CROQUETTES // 10**

kimchi, potato, cheese, lemon szechuan aioli

**V** **mushroom:** tamari soy braised lion's mane mushrooms

**fried chicken:** sweet heat sauce

## SALADS

**GREEN SALAD // 12** **GF** **V**

spring mix, pickled carrot, daikon, onion, balsamic vinaigrette

**CHARRED KALE "CAESAR" // 14** **V**

charred kale, vegetarian caesar dressing, parmesan cheese, croutons, furikake

**CUCUMBER SALAD // 14** **GF** **V**

cucumbers, garlic tamari dressing, wakame seaweed, green onion, pickled onion, furikake

**MUSHROOM SALAD // 16** **GF** **V**

spring mix, braised lion's mane mushrooms, marinated tofu, pickled carrot, daikon, onion, balsamic vinaigrette

**CHEF'S SALAD // 16**

spring mix, hard boiled egg, peppered bacon, cucumber, crumbled bleu cheese, house crouton, lemon szechuan buttermilk dressing

## BOWLS

**DRUNKEN NOODLE // 15** **GF**

pork loin, red onion, jalapeno, bean sprouts, thai basil, drunken sauce, wide rice noodle

\*Contains shellfish sauce \*\*Spice level may vary

**PEANUT NOODLE // 14** **GF** **V**

house peanut sauce, onion, bell pepper, crushed peanuts, shredded coconut, cilantro, lime wedge, wide rice noodle

**VEGETABLE FRIED RICE // 11** **GF** **V**

fried calrose rice, veggies, tofu, tamari, green onion

**> MAKE IT LOADED FRIED RICE // +3** \*\*Spice level may vary  
add pickled carrot, daikon, jalapeños, cilantro, gochujang aioli

## HANDHELDS

Served with your choice of side.

**LOST GROVE BURGER // 15**

local beef & pork patty\*, american cheese, mayostard, house pickled cucumbers, acme brioche bun

**LION'S MANE SANDWICH // 16** **V**

braised lion's mane mushrooms, spring mix, pickled onion, lemon szechuan aioli, acme brioche bun

**BLACK & BLEU BURGER // 17**

local beef & pork patty\*, cajun seasoning, baby spinach, house candied bacon, bleu cheese, gochujang aioli, acme sesame bun

**> ADD KIMCHI // +2**

**CHICKEN SANDWICH // 15**

**original:** marinated chicken breast fried or grilled, gochujang aioli, pickled onion

**sweet heat:** marinated chicken breast fried or grilled, cabbage slaw

**BÁNH MÌ // 15**

pork loin, pickled carrot, daikon, sliced raw jalapenos, cilantro, gochujang aioli, baguette

**V** **substitute lion's mane mushrooms // 3**

**V** **substitute marinated tofu // 3**

\*\*Spice level may vary

**SANDWICH ADD-ONS: SIX-MINUTE EGG // 2 EXTRA PATTY // 5**

\*Due to pork in the patty, must be cooked to at least medium.

## SALAD & BOWL ADD-ONS

**GF** **GRILLED CHICKEN // 6**

**FRIED CHICKEN // 6**

**GF** **V** **MARINATED TOFU // 6**

**GF** **V** **LION'S MANE MUSHROOMS // 6**

**GF** **SIX-MINUTE EGG // 2**

**PORK LOIN // 6**

## SIDES

**CHIPS // 4**

**TATER TOTS // 4**

**FRIES // 4**

**ROASTED VEGETABLES // 4**

**SIDE SALAD // 4**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.