BOXGAR Cantina.



Dinner Menu





FARM-TO-TABLE & ALWAYS FRESH

APPETIZERS

HAND-CUT CHIPS & SALSA / \$6 GF)

GUACAMOLE, SALSA & HAND-CUT CHIPS / \$16 GF

GUACAMOLE & HAND-CUT CHIPS / \$14 @F

CHEESE QUESADILLA / \$13 (v)

FRESH MOZZARELLA & JACK CHEDDAR IN A BOXCAR FLOUR TORTILLA SERVED WITH PICO DE GALLO & SHREDDED LETTUCE

NAVAJO CHICKEN BASKET / \$12

FREE RANGE CHICKEN SERVED WITH HAND-CUT FRIES
AND ORGANIC KETCHUP

MEXICAN PIZZA / \$12 (v)

JACK CHEDDAR. PLUM TOMATOES, KALAMATA OLIVES, SCALLIONS. SOUR CREAM & PICKLED JALAPEÑOS ON A BOXCAR FOUR TORTILLA ADD FREE RANGE CHICKEN TINGA, PASTURE-RAISED GROUND BEEF OR NIMAN RANCH PORK +\$8 OR WILD-CAUGHT SHRIMP +\$9 BOXCAR COD CAKES / \$13

FIVE COD CAKES WITH FRESH HERBS, DIJON MUSTARD, LEMON ZEST AND HOUSE-MADE TARTAR SAUCE

RED CHILE ONION RINGS / \$8 (V)

THINLY SLICED AND LIGHTLY DUSTED WITH MILD RED CHILE.
SERVED WITH HOUSE-MADE CHIPOTLE SAUCE

CHORIZO CON QUESO / \$15

A BLEND OF CHEESES WITH SPICY CHORIZO SAUSAGE, PLUM TOMATOES, PEPITAS AND SCALLIONS. SERVED WITH PICO DE GALLO & BOXCAR FLOUR TORTILLAS

INDIAN POSOLE SOUP/CUP 8 oz \$9 / BOWL 16 oz \$17

A RICH FREE RANGE CHICKEN AND VEGETABLE SOUP MADE WITH POSOLE (CORN).
TOPPED WITH SLICED AVOCADO, PICO DE GALLO AND SHREDDED JACK CHEDDAR.
SERVED WITH BOXCAR FLOUR TORTILLAS.

TORTILLA SOUP/ CUP 8 oz \$9 / BOWL 16 oz \$17

FREE RANGE CHICKEN, TOMATO, CHIPOTLE BASE, WITH ORGANIC GRILLED CHICKEN
AND CORN TOPPED WITH SLICED AVOCADO, PICO DE GALLO AND CRISPY TORTILLA
STRIPS. SERVED WITH BOXCAR FLOUR TORTILLAS

BOXCAR CLASSICS

TEE PEE NACHOS © V (SERVES 2) \$13 / (SERVES 4) \$17

JACK CHEDDAR, PINTO BEANS, PLUM TOMATOES, KALAMATA OLIVES, SOUR CREAM, SCALLIONS, & GREEN CHILES. ADD FREE RANGE CHICKEN TINGA, PASTURE-RAISED GROUND BEEF OR NIMAN RANCH PORK +\$8 OR WILD-CAUGHT SHRIMP +\$9 CHICKEN & PINTO BEAN FLAUTAS \$13 (

THREE CRISPY CORN TORTILLAS "FLUTES" FILLED WITH FREE RANGE GRILLED CHICKEN, GREEN CHILES, JACK CHEDDAR & REFRIED PINTO BEANS. SERVED WITH CHIPOTLE CREMA AND RED CHILE SAUCE

SALADS

ADD FREE RANGE GRILLED CHICKEN +\$8 • WILD-CAUGHT SHRIMP +\$9 • GRILLED ORGANIC CHILE-CRUSTED SALMON +\$16

MEXICAN SALAD SMALL \$17 / LARGE \$20

ORGANIC HEARTS OF ROMAINE, ROASTED CORN, TOMATO, AVOCADO, CUCUMBER, CILANTRO, CRISPY TORTILLA PARMESAN CROUTONS.
FREE RANGE GRILLED CHICKEN WITH CILANTRO-LIME DRESSING

CAESAR SALAD SMALL \$12 / LARGE \$15

ORGANIC HEARTS OF ROMAINE LETTUCE. KALAMATA OLIVES. TOMATOES. PARMESAN CROUTONS AND CAESAR DRESSING.

SOUTHWEST CHOPPED SALAD SMALL \$14 / LARGE \$17 GF

ORGANIC HEARTS OF ROMAINE, JACK CHEDDAR, AVOCADO, SCALLIONS, PLUM TOMATOES, BLACK AND PINTO BEANS. NIMAN RANCH BACON WITH BALSAMIC DRESSING

> ORGANIC KALE SALAD SMALL \$12 / LARGE \$15 @F V

KALE, ROASTED CARROTS. AVOCADO, RED CABBAGE. MICRO-GREENS (ABILIS)
AND FETA CHEESE. TOSSED WITH CILANTRO-LIME DRESSING

WE PROUDLY SOURCE LOCALLY

Riverbank Farm (Roxbury, CT) • Rose's Berry Farm (South Glastonbury, CT) • Fort Hill Farm (New Milford, CT) • Down to Earth Apiaries Honey (Newtown, CT)• Tortilleria Nixtamal (Queens, NY) • Niman Ranch (supporting local farmers across the US) • Cabot Creamery (Cooperative of Farms in New England & NY) • Longford's Ice Cream (Rye, NY)



FARM-TO-TABLE & ALWAYS FRESH

TACOS

ADD +\$1.50 PER TACO TO SUBSTITUTE PASTURE-RAISED GROUND BEEF OR +\$2 FOR WILD-CAUGHT SHRIMP

SOFT TACO PLATE / \$21

THREE SOFT BOXCAR FLOUR TORTILLAS. ONE EACH WITH NIMAN RANCH POTK, FREE RANGE CHICKEN TINGA AND PASTURE RAISED GROUND BEEF. ALL TOPPED WITH JACK CHEDDAR. SERVED WITH ORGANIC SPANISH BROWN RICE AND BLACK BEANS

QUATRO TACOS / \$22 GF

FOUR CRISPY CORN TACOS, TWO WITH FREE RANGE CHICKEN TINGA AND TWO WITH NIMAN RANCH PORK. ALL TOPPED WITH JACK CHEDDAR. SERVED WITH ORGANIC SPANISH BROWN RICE AND PINTO BEANS

ENCHILADAS

SERVED WITH ORGANIC SPANISH BROWN RICE AND BLACK BEANS CHOICE OF NEW MEXICAN RED OR HOT GREEN CHILE SAUCE

JACK CHEDDAR / \$16 GF V

TRADITIONAL SANTA FE-STYLE "STACKED" BLUE CORN TORTILLAS WITH PLUM TOMATOES AND NEW MEXICAN GREEN CHILES

FREE RANGE GRILLED CHICKEN / \$21 @F

TWO PLUMP CORN TORTILLA ENCHILADAS FILLED WITH FREE RANGE CHICKEN.

JACK CHEDDAR, SCALLIONS AND CILANTRO.

BURRITOS

SERVED WITH JACK CHEDDAR CHEESE IN A BOXCAR FLOUR TORTILLA. PICO DE GALLO, ORGANIC SPANISH BROWN RICE AND PINTO BEANS. NOTE: CHICKEN TINGA BURRITO COMES WITH BLACK BEANS. ALL HAVE CHOICE OF NEW MEXICAN MILD RED OR HOT GREEN CHILE SAUCE

PINTO AND BLACK BEAN / \$14 (v)

CARNE ADOVADA / \$19

NIMAN RANCH PORK

CHICKEN TINGA / \$20

FREE RANGE CHICKEN

BEEF BURRITO / \$21

PASTURE-RAISED GROUND BEEF

LETTUCE WRAPS

AVAILABLE AS A

TORTILLA SUBSTITUTE

FOR TACOS

MINI BURRITOS / \$21

ONE EACH WITH FREE RANGE CHICKEN TINGA, NIMAN RANCH PORK AND PASTURE-RAISED GROUND BEEF,
IN BOXCAR FLOUR TORTILLAS WITH JACK CHEDDAR.
ADD +\$1.50 PER BURRITO TO SUBSTITUTE PASTURE-RAISED GROUND BEEF

CORN TORTILLAS

AVAILABLE AS A

GLUTEN FREE OPTION

QUESADILLAS

SERVED WITH ORGANIC SPANISH BROWN RICE, PICO DE GALLO AND BLACK BEANS

ROASTED VEGETABLES WITH JACK CHEDDAR CHEESE / \$18 🕏

SEASONAL VEGETABLES WITH JACK CHEDDAR CHEESE IN A BOXCAR FLOUR TORTILLA

CHICKEN TINGA / \$20

FREE RANGE CHICKEN TINGA AND JACK CHEDDAR IN A BOXCAR FLOUR TORTILLA

COWBOY SPECIALTIES

SAN ANTONIO FAJITA (ASK FOR SPICY) / \$26

CHOICE OF FREE RANGE CHICKEN, PASTURE-RAISED BEEF OR WILD-CAUGHT SHRIMP (+\$5) OR ANY 2 COMBINATIONS.
WITH ORGANIC SPANISH BROWN RICE, PINTO & BLACK BEANS, GUACAMOLE, AND BOXCAR FLOUR TORTILLAS. \$7 CHARGE FOR EXTRA SET-UP PLATE OF GUACAMOLE
AND TORTILLAS. VEGETARIAN OPTION AVAILABLE.

BOXCAR BURGER / \$19

PASTURE-RAISED GROUND BEEF TOPPED WITH JACK CHEDDAR AND HOT NEW MEXICAN GREEN CHILES.
SERVED IN A BOXCAR FLOUR TORTILLA WITH ORGANIC HAND-CUT FRIES & ORGANIC KETCHUP

ALLERGIES

PLEASE BE ADVISED THAT SOME OF OUR FOODS PREPARED HERE MAY CONTAIN DAIRY, EGGS, SOYBEAN, GLUTEN, FISH AND SHELLFISH. WE ARE A NUT-FREE FACILITY AND USE A SEPARATE FRYER FOR GLUTEN FREE PRODUCTS. PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES AND WE WILL DO OUR BEST TO ACCOMMODATE.