

BOXCAR *Cantina*®



Lunch Menu



BOXCAR Cantina®

FARM-TO-TABLE & ALWAYS FRESH

APPETIZERS

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

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

GUACAMOLE & HAND-CUT CHIPS
FULL \$14, HALF \$8 (GF)

BOXCAR COD CAKES / \$13

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

NAVAJO CHICKEN BASKET / \$12

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

RED CHILE ONION RINGS / \$8 (V)

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

MEXICAN PIZZA / \$12 (V)

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

CHORIZO CON QUESO / \$13

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 FREE RANGE DICED CHICKEN AND
CORN, TOPPED WITH SLICED AVOCADO, PICO DE GALLO AND CRISPY
TORTILLA STRIPS. SERVED WITH BOXCAR FLOUR TORTILLAS

BOXCAR CLASSICS

TEE PEE NACHOS (GF) (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,
NIMAN RANCH PORK +\$8 OR WILD-CAUGHT SHRIMP +\$9

CHICKEN & PINTO BEAN FLAUTAS \$13 (GF)

THREE CRISPY CORN TORTILLA "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.

ORGANIC KALE SALAD
SMALL \$12 / LARGE \$15 (GF) (V)

KALE, ROASTED CARROTS, AVOCADO, RED CABBAGE, MICROGREENS (ABILIS)
AND FETA CHEESE. TOSSED WITH CILANTRO-LIME 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, BALSAMIC 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) • The Farmer's Cow Creamery (Lebanon, CT) • Longford's Ice Cream (Rye, NY)

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TACOS

CHOOSE CRISPY OR SOFT CORN, SOFT BOXCAR FLOUR TORTILLA. ALL SERVED WITH SHREDDED LETTUCE, PICO DE GALLO AND TOPPED WITH JACK CHEDDAR.
SERVED WITH ORGANIC SPANISH BROWN RICE AND PINTO BEANS.

CHICKEN TINGA / \$7 EA

WITH FREE RANGE CHICKEN

BEEF / \$8 EA

WITH PASTURE-RAISED GROUND BEEF

CARNE ADOVADA / \$7 EA

WITH NIMAN RANCH PORK

SHRIMP / \$8.50 EA

WITH CHIPOTLE-MARINATED WILD-CAUGHT SHRIMP

SEASONAL VEGETABLES / \$7 EA (V)

BURRITOS

SERVED WITH JACK CHEDDAR CHEESE IN A BOXCAR FLOUR TORTILLA, PICO DE GALLO, ORGANIC SPANISH BROWN RICE AND PINTO BEANS.
CHOICE OF NEW MEXICAN MILD RED OR HOT GREEN CHILE SAUCE

PINTO AND BLACK BEAN / \$14 (V)

CHICKEN TINGA / \$17

FREE RANGE CHICKEN

CARNE ADOVADA / \$17

NIMAN RANCH PORK

BEEF BURRITO / \$18

PASTURE- RAISED GROUND BEEF

CORN TORTILLAS
AVAILABLE AS A
GLUTEN FREE OPTION

QUESADILLAS

SERVED IN A BOXCAR FLOUR TORTILLA WITH PICO DE GALLO AND SHREDDED LETTUCE

ROASTED VEGETABLES WITH JACK CHEDDAR CHEESE / \$15 (V)

SEASONAL VEGETABLES WITH JACK CHEDDAR CHEESE

CHICKEN TINGA / \$14

FREE RANGE CHICKEN TINGA AND JACK CHEDDAR

TWO CHEESE / \$13 (V)

FRESH MOZZARELLA & JACK CHEDDAR

LETTUCE WRAPS
AVAILABLE AS A
TORTILLA SUBSTITUTE
FOR TACOS

COWBOY SPECIALTIES

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

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

SANTA FE JACK CHEDDAR ENCHILADAS / \$16 (GF) (V)

TRADITIONAL SANTA FE-STYLE "STACKED" ORGANIC BLUE CORN TORTILLAS WITH PLUM TOMATOES AND GREEN CHILES. SERVED WITH ORGANIC SPANISH BROWN RICE AND PINTO BEANS, CHOICE OF NEW MEXICAN MILD RED OR GREEN HOT CHILE SAUCE
ADD FREE RANGE GRILLED CHICKEN OR TINGA, NIMAN RANCH PORK +\$8, PASTURE-RAISED GROUND BEEF +\$8, OR WILD-CAUGHT SHRIMP +\$9

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

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.