

# BOXCAR *Cantina*®



## DINNER MENU



## WE PROUDLY SOURCE LOCALLY

ABILIS (GREENWICH, 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) • GRAHAMBERRY FARMS • CABOT CREAMERY (COOPERATIVE OF FARMS IN NEW ENGLAND & NY) • LONGFORD'S ICE CREAM (RYE, NY)

## SNACKS

HAND-CUT CHIPS

- CHIPS & SALSA (GF) \$13
- CHIPS, GUACAMOLE & SALSA (GF) \$16
- CHIPS & GUACAMOLE (GF) \$14
- VEGGIES & GUACAMOLE (FULL) (GF) \$17



## APPETIZERS

- CHEESE QUESADILLA (V) \$13

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

- NAVAJO CHICKEN BASKET \$13

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

- MEXICAN PIZZA (V) \$12

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

- STREET CORN (V) \$7

ROASTED CORN ON A STICK WITH MAYO, COTIJA CHEESE & CHILE POWDER.

- BOXCAR COD CAKES \$13

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

- RED CHILE ONION RINGS \$8

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

## SOUPS

- INDIAN POSELE SOUP (CUP/BOWL) \$9/\$17

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

- TORTILLA SOUP (CUP/BOWL) \$9/\$17

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

## SALADS

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

- SOUTHWEST CHOPPED SALAD (GF) \$15

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

- ORGANIC KALE SALAD (GF) (V) \$13

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

- MEXICAN SALAD \$18

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

- CAESAR SALAD \$13

ORGANIC ROMAINE HEARTS, KALAMATA OLIVES, PLUM TOMATOES, PARMESAN TORTILLA CROUTONS AND CAESAR DRESSING.



## BOXCAR CLASSICS

- TEE PEE NACHOS \$13/\$17 (SERVES 2 OR 4) (GF) (V)

JACK CHEDDAR, PINTO BEANS, PLUM TOMATOES, KALAMATA OLIVES, SCALLIONS, GREEN CHILES AND CREMA. ADD FREE-RANGE CHICKEN TINGA, PASTURE-RAISED GROUND BEEF OR NIMAN RANCH PORK +\$8 OR WILD-CAUGHT SHRIMP +\$9

- CHICKEN & PINTO BEAN FLAUTAS (GF) \$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.

## 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.

## QUESADILLAS

SERVED IN A BOXCAR FLOUR TORTILLA WITH ORGANIC SPANISH BROWN RICE, BLACK BEANS AND PICO DE GALLO. CORN TORTILLAS AVAILABLE AS A GLUTEN FREE OPTION.

**ROASTED VEGETABLES WITH JACK CHEDDAR CHEESE** (V) \$21

SEASONAL VEGETABLES WITH JACK CHEDDAR CHEESE.

**CHICKEN TINGA** \$20

FREE-RANGE CHICKEN TINGA AND JACK CHEDDAR .

**FLANK STEAK QUESADILLA** \$25

MARINATED FLANK STEAK STRIPS, CARAMELIZED ONIONS, SAUTÉED KALE AND JACK CHEDDAR CHEESE, TOPPED WITH CHIPOTLE CREMA.

## BURRITOS

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

**VEGETABLE** (V) \$17

SEASONAL VEGGIES WITH BLACK BEANS.



**PINTO AND BLACK BEAN** (V) \$14

**CHICKEN TINGA** \$20

FREE-RANGE CHICKEN WITH BLACK BEANS.

**BEEF** \$21

PASTURE-RAISED GROUND BEEF WITH PINTO BEANS.

**CARNE ADOVADA** \$19

NIMAN RANCH PORK WITH PINTO BEANS.

**MINI BURRITOS** \$21

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

## TACOS

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

**SOFT TACO PLATE** \$21

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

**QUATRO TACOS** (GF) \$22

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, PINTO BEANS AND PICO DE GALLO.

**FLANK STEAK TACOS** (GF) \$25

THREE CORN TORTILLAS FILLED WITH MARINATED FLANK STEAK STRIPS, ONIONS, FRESH CILANTRO AND MICRO GREENS (ABILIS). SERVED WITH TOMATILLO/AVOCADO SAUCE, ORGANIC SPANISH BROWN RICE AND BLACK BEANS

## ENCHILADAS

SERVED WITH PICO DE GALLO, ORGANIC SPANISH BROWN RICE AND BLACK BEANS. CHOICE OF RED (MILD), OR GREEN (SPICY) CHILE SAUCE.

**JACK CHEDDAR** (GF) (V) \$16

TRADITIONAL SANTA FE-STYLE "STACKED" (NOT ROLLED) BLUE CORN TORTILLAS WITH PLUM TOMATOES AND NEW MEXICAN GREEN CHILES. ADD CHICKEN TINGA OR NIMAN RANCH PORK +\$8. PASTURE-RAISED GROUND BEEF +\$8 OR WILD-CAUGHT SHRIMP +\$9

**FREE-RANGE GRILLED CHICKEN** (GF) \$21

TWO PLUMP CORN TORTILLA ENCHILADAS FILLED WITH FREE-RANGE CHICKEN. JACK CHEDDAR, SCALLIONS AND CILANTRO.



## 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 5 FLOUR TORTILLAS. VEGETARIAN OPTION AVAILABLE.



**BOXCAR BURGER / \$19**

GRASS-FED 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.

**BURRITO BOWL / \$21** (GF)

CHOICE OF CHICKEN TINGA, TENDER PORK OR GROUND GRASS-FED BEEF OVER SPANISH BROWN RICE OR CHOPPED ROMAINE. TOPPED WITH JACK CHEDDAR, PINTO BEANS, PICO DE GALLO, AVOCADO AND PICKLED ONIONS. CHOICE OF RED (MILD) OR GREEN (SPICY) SAUCE.