

BOXCAR *Cantina*®



LUNCH 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)

203-661-4774 • WWW.BOXCARCANTINA.COM. 44 OLD FIELD POINT ROAD, GREENWICH, CT

SNACKS

HAND-CUT CHIPS

- CHIPS & SALSA (GF) \$6
- CHIPS, GUACAMOLE & SALSA (GF) \$16
- CHIPS & GUACAMOLE (GF) \$8/\$14
(HALF/FULL)
- VEGGIES & GUACAMOLE (FULL) (GF) \$17



APPETIZERS

- 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 CREAMA 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.

BOXCAR CLASSICS

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



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 TOMATOES, 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.

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 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, BLACK BEANS AND ORGANIC SPANISH BROWN RICE.

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.

TWO CHEESE (v) \$13
FRESH MOZZARELLA & JACK CHEDDAR.



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 \$17
FREE-RANGE CHICKEN WITH BLACK BEANS.

BEEF \$18
PASTURE-RAISED GROUND BEEF WITH PINTO BEANS.

CARNE ADOVADA \$17
NIMAN RANCH PORK WITH PINTO BEANS.

TACOS

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

CHICKEN TINGA \$7
FREE-RANGE CHICKEN

BEEF \$8
PASTURE-RAISED GROUND BEEF

SHRIMP \$8.50
CHIPOTLE-MARINATED WILD-CAUGHT SHRIMP

VEGETABLES (v) \$7
SEASONAL ASSORTMENT

CARNE ADOVADA \$7
NIMAN RANCH PORK

FLANK STEAK TACOS (GF) \$17
TWO 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 PINTO 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

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.

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.