

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) \$6

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 POSOLE SOUP \$9/\$17
(CUP/BOWL)

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 \$9/\$17
(CUP/BOWL)

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) \$18

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.