LUNCH SPECIALS

MARGARITA FLAVORS

MANGO, STRAWBERRY AND PUMPKIN

FISH TACOS / $20 (GF)

MARINATED WILD RED SNAPPER, OVER TWO NIXTAMAL SOFT CORN TORTILLAS, TOPPED WITH AVOCADO/TOMATILLO SAUCE AND CRISPY CABBAGE/BEET SLAW. SERVED WITH A MINI KALE SALAD.

QUESA BIRRIA / $25 (GF)

THREE MINI CORN QUESADILLAS FILLED WITH TENDER BRAISED BEEF IN A RICH AND ZESTY MEXICAN CHILE BROTH. SERVED WITH THE BIRRIA CONSOMME, TOMATILLO SAUCE, ONIONS AND CILANTRO.

ARUGULA SALAD / $14

ARUGULA, GOAT CHEESE FRITTERS, ROASTED BEETS, CRAISINS AND CRISPY FAVA BEANS WITH HONEY BALSAMIC VINAIGRETTE. ADD GRILLED CHICKEN $8, ADD SALMON $16, ADD SHRIMP $9

CHICKEN BLT WRAP / $15

GRILLED CHICKEN, BLT, RED ONIONS, AVOCADO AND CHIPOTLE MAYO IN A SPINACH WRAP. SERVED WITH FRENCH FRIES AND ORGANIC KETCHUP.

NEW MEXICAN GREEN CHILE STEW

CUP $9 / BOWL $17

TRADITIONAL SANTA FE-STYLE PORK STEW (NIMAN RANCH), WITH LOCALLY GROWN POTATOES, ONIONS, ROASTED NEW MEXICAN GREEN CHILES AND CILANTRO.

ORGANIC SALMON BURRITO / $26

CHILE-CRUSTED ORGANIC SALMON WITH GOAT CHEESE IN A BOXCAR FLOUR TORTILLA, TOPPED WITH CUCUMBER SALSA. SERVED WITH ORGANIC SPANISH BROWN RICE & BLACK BEANS.

BOXCAR Cantina FOOD TRUCK

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