DINNER SPECIALS

MARGARITA FLAVORS
MANGO AND PUMPKIN

CHILI GLAZED SALMON / $29 (GF)
GUAJILLO CHILE GLAZED ROASTED SALMON WITH MASHED POTATOES, SAUTEED KALE, CREAMY BEET SAUCE AND TOPPED WITH A JICAMA SLAW.

PULLED PORK TACOS / $26 (GF)
THREE YELLOW CORN CORN TORTILLAS WITH BRAISED PORK SHOULDER, ONIONS, CILANTRO, SMOKY RED CHILE, AND GREEN TOMATILLO SAUCE. SERVED WITH RICE AND BLACK BEANS.

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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