

WELCOME TO BOXCAR



Opened in 1994, Boxcar Cantina features an authentic Northern New Mexican cuisine,

which moves beyond typical South-west/Tex-Mex food. The Southwest is actually divided into distinct regions, each with its own cooking style and heritage. While each has its roots in Mexican cooking, Northern New Mexican is a blend of the three cultures—Native American, Spanish and Anglo-European.

WE SOURCE LOCALLY

Riverbank Farm (Roxbury, CT)

Rose's Berry Farm
(South Glastonbury, CT)

GourmAvian Farms (Bolton, CT)

Ox Hollow Farm (Roxbury, CT)

Fort Hill Farm (New Milford, CT)

Andrew's Honey (Norwalk, CT)

Beltane Farm (Lebanon, CT)

Tortilleria Nixtamal (Queens, NY)

Zumbach's Gourmet Coffee
(New Canaan, CT)

Niman Ranch (Supporting local farmers across the US)

Cabot Creamery (Cooperative of farms in New England and NY)

The Farmer's Cow Creamery
(Lebanon, CT)

Longford's Ice Cream
(Port Chester, NY)

GREEN RESTAURANT CERTIFIED
Boxcar Cantina is the first restaurant in Connecticut to be certified by the Green Restaurant Association, a national, non-profit organization working to create an environmentally sustainable restaurant industry. It provides services in research, consulting, education, marketing and community organizing. To learn more about the Green Restaurant Association, visit www.dinegreen.com.

vf, vegetarian friendly

APPETIZERS

vf **HAND-CUT CHIPS & SALSA** \$4.00

vf **CHEESE QUESADILLA** \$10.00

Served with pico de gallo.

NAVAJO CHICKEN BASKET \$10.00

Organic chicken served with hand-cut fries.

vf **GUACAMOLE & HAND-CUT CHIPS** \$9.50

vf **MEXICAN PIZZA** \$10.00

Jack cheddar, plum tomatoes, kalamata olives, scallions, sour cream and pickled jalapeños on a Boxcar flour tortilla. Add organic chicken Tinga or pasture-raised ground beef, \$5.00.

vf **TEE PEE NACHOS** \$11.00 (serves 2)

Jack cheddar, pinto beans, plum tomatoes, kalamata olives, sour cream, scallions, and green chiles. Add organic chicken Tinga or pasture-raised ground beef, \$5.00.

BOXCAR COD CAKES \$10.00

Five cod cakes with fresh herbs, Dijon mustard, lemon zest, and house-made tartar sauce.

vf **RED CHILE ONION RINGS** \$7.00

Thinly sliced and lightly dusted with mild red chile. Served with house-made chipotle ketchup.

CHICKEN AND PINTO BEAN FLAUTAS \$10.00

Three crisp corn tortilla "flutes" filled with organic grilled chicken, green chiles, Jack cheddar, and refried pinto beans. Served with chipotle crema and red chile sauce.

CHORIZO CON QUESO \$12.00

A blend of cheeses with spicy Ox Hollow chorizo sausage, plum tomatoes, pepitas and scallions. Served with pico de gallo and Boxcar flour tortillas.

INDIAN POSOLE SOUP cup \$6.00 / bowl \$12.00

A rich organic chicken and vegetable soup made with posole (corn), topped with sliced avocado and shredded Jack cheddar. Served with Boxcar flour tortillas.

TORTILLA SOUP cup \$6.00 / bowl \$12.00

Tomato and chile base, with organic grilled chicken and corn, topped with sliced avocado and crispy tortilla strips. Served with Boxcar flour tortillas.

SALADS

MEXICAN SALAD small \$13.00 / large \$17.00

Organic hearts of romaine, roasted corn, tomato, avocado, cucumber, cilantro, organic grilled chicken, and cilantro-lime dressing.

SOUTHWEST CHOPPED SALAD small \$10.00 / large \$14.00

Organic hearts of romaine, Jack cheddar, avocado, scallions, plum tomatoes, black and pinto beans, Niman Ranch bacon, and balsamic dressing.

Add organic grilled chicken \$5.00, wild-caught grilled shrimp \$6.00, chile-crusting organic farm-raised salmon \$11.00.

QUESADILLAS

Served with organic Spanish brown rice and black beans.

vf **ROASTED VEGETABLES WITH BRIE QUESADILLA** \$16.00

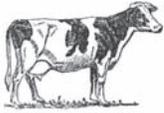
Seasonal vegetables from local farms with a generous slice of brie in a Boxcar flour tortilla.

CHICKEN TINGA QUESADILLA \$18.00

Organic chicken Tinga and Jack cheddar in a Boxcar flour tortilla.

GOURMAVIAN

GourmAvian located in Bolton, CT raises heritage breed chickens. These chickens have been fed grains free from chemicals and pesticides and were raised without antibiotics, hormones, or drugs as part of their diets. The birds grow slowly, in a stress-free, clean environment with fresh air, sunshine, and plenty of room to roam!



OX HOLLOW

Ox Hollow is a diversified, family-operated farm nestled in Roxbury, Ct. Established with the mission of providing hormone and antibiotic free product, Ox Hollow raises all stock on the farms acreage utilizing rotational grazing to expose animals to full pasture, spring through fall months. During the winter months the animals are kept in an open housing with a free environment, offering hay and corn silage, all grown and processed at Ox Hollow farm.



NIMAN RANCH
Niman Ranch's network of U.S.

family farmers and ranchers raise their animals using traditional methods with no antibiotics and no added hormones—ever. These humane, environmentally sustainable practices produce meats that are wonderfully rich in flavor.

ENCHILADAS

Choice of New Mexican mild red or hot green chile sauce.

vf JACK CHEDDAR ENCHILADAS \$15.00

Traditional Santa Fe-style “stacked” blue corn tortillas with plum tomatoes and New Mexican green chile. Served with organic Spanish brown rice and black beans.

ORGANIC GRILLED CHICKEN ENCHILADAS \$19.00

Two plump corn tortilla enchiladas filled with organic chicken, Jack cheddar, scallions, and cilantro. Served with organic Spanish brown rice and black beans.

TACOS

QUATRO TACOS \$18.00

Four crispy corn tacos, two with organic chicken Tinga and two with Niman Ranch pork, all topped with Jack cheddar. Served with organic Spanish brown rice and pinto beans. Add \$1.00 per taco to substitute pasture-raised ground beef or \$1.25 for wild-caught shrimp.

MINI SOFT TACO PLATE \$17.00

Three mini soft Boxcar flour tortillas. One with Niman Ranch pork, one with organic chicken Tinga, one with pasture-raised ground beef, all topped with Jack cheddar. Served with organic Spanish brown rice and black beans. Add \$1.00 per taco to substitute pasture-raised ground beef or \$1.25 for wild-caught shrimp.

BURRITOS

Choice of New Mexican mild red or hot green chile sauce.

PINTO AND BLACK BEAN BURRITO \$11.00

In a Boxcar flour tortilla with Jack cheddar and pico de gallo. Served with organic Spanish brown rice and pinto beans.

CHICKEN TINGA BURRITO \$19.00

In a Boxcar flour tortilla with Jack cheddar. Served with organic Spanish brown rice and black beans.

CARNE ADOVADA BURRITO \$18.00

Niman Ranch pork in a Boxcar flour tortilla with Jack cheddar. Served with organic Spanish brown rice and pinto beans.

BEEF BURRITO \$19.00

Pasture-raised ground beef in a Boxcar flour tortilla with Jack cheddar. Served with organic Spanish brown rice and pinto beans.

MINI BURRITOS \$19.00

One organic chicken Tinga, one Niman Ranch pork, and one pasture-raised ground beef, in Boxcar flour tortillas with Jack cheddar. Served with organic Spanish brown rice and pinto beans. Add \$1.00 per burrito to substitute pasture-raised ground beef.

COWBOY SPECIALTIES

SAN ANTONIO FAJITA (ask for spicy) \$23.00

Choice of organic chicken, pasture-raised beef, or wild-caught shrimp (+\$1), with organic Spanish brown rice, pinto and black beans, guacamole, and Boxcar flour tortillas. \$6.00 charge for extra set-up plate and tortillas.

BOXCAR BURGER \$14.00

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.

vf SOPAPILLAS \$5.00 (Available Friday, Saturday, Sunday only)

Hot, hollow, yeast-raised New Mexican bread pillows. Served with local Andrew’s honey.

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