

BOXCAR *Cantina*®



Dinner Menu



WE PROUDLY SOURCE LOCALLY

ABILIS (GREENWICH, CT) • ROSE'S BERRY FARM (SOUTH GLASTONBURY, 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)

APPETIZERS

HAND-CUT CHIPS & SALSA / \$6 (GF)

GUACAMOLE, SALSA & HAND-CUT CHIPS / \$16 (GF)

GUACAMOLE & HAND-CUT CHIPS / \$14 (GF)

CHEESE QUESADILLA / \$13 (V)

FRESH MOZZARELLA & JACK CHEDDAR IN A BOXCAR FLOUR TORTILLA SERVED WITH PICO DE GALLO

NAVAJO CHICKEN BASKET / \$12

FREE-RANGE CHICKEN SERVED WITH HAND-CUT FRIES AND ORGANIC KETCHUP

MEXICAN PIZZA / \$12 (V)

JACK CHEDDAR, PLUM TOMATOES, KALAMATA OLIVES, SCALLIONS, CREMA & PICKLED JALAPEÑOS ON A BOXCAR FLOUR TORTILLA
ADD FREE RANGE CHICKEN TINGA, PASTURE-RAISED GROUND BEEF OR NIMAN RANCH PORK +\$8 OR WILD-CAUGHT SHRIMP +\$9

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 CHIPOTLE 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

INDIAN POSOLE SOUP/CUP \$9 / BOWL \$17

A RICH FREE-RANGE CHICKEN AND VEGETABLE SOUP MADE WITH POSOLE (CORN), TOPPED WITH SLICED AVOCADO, PICO DE GALLO AND SHREDDED JACK CHEDDAR. SERVED WITH BOXCAR FLOUR TORTILLAS.

TORTILLA SOUP/ CUP \$9 / BOWL \$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

STREET CORN / \$6.50 (V)

ROASTED CORN ON A STICK WITH MAYO, COTIJA CHEESE & CHILE POWDER.

BOXCAR CLASSICS

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

JACK CHEDDAR, PINTO BEANS, PLUM TOMATOES, KALAMATA OLIVES, CREMA, SCALLIONS, & GREEN CHILES. ADD FREE-RANGE CHICKEN TINGA, PASTURE-RAISED GROUND BEEF OR NIMAN RANCH PORK +\$8 OR WILD-CAUGHT SHRIMP +\$9

CHICKEN & PINTO BEAN FLAUTAS \$13 (GF)

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

SALADS

ADD FREE-RANGE GRILLED CHICKEN +\$8 • WILD-CAUGHT SHRIMP +\$9 • GRILLED ORGANIC CHILE-CRUSTED SALMON +\$16

MEXICAN SALAD
SMALL \$17 / LARGE \$20

ORGANIC ROMAINE HEARTS, ROASTED CORN, TOMATO, AVOCADO, CUCUMBER, CILANTRO, CRISPY TORTILLA CROUTONS, FREE-RANGE GRILLED CHICKEN WITH CILANTRO-LIME DRESSING

CAESAR SALAD
SMALL \$12 / LARGE \$15

ORGANIC ROMAINE HEARTS, KALAMATA OLIVES, TOMATOES, PARMESAN TORTILLA CROUTONS AND CAESAR DRESSING.

SOUTHWEST CHOPPED SALAD
SMALL \$14 / LARGE \$17 (GF)

ORGANIC ROMAINE HEARTS, JACK CHEDDAR, AVOCADO, SCALLIONS, PLUM TOMATOES, BLACK AND PINTO BEANS, NIMAN RANCH BACON WITH BALSAMIC DRESSING

ORGANIC KALE SALAD
SMALL \$12 / LARGE \$15 (GF) (V)

KALE, ROASTED CARROTS, AVOCADO, RED CABBAGE, MICRO-GREENS (ABILIS) AND FETA CHEESE. TOSSED WITH CILANTRO-LIME 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.

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 / \$22 (GF)

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 / \$25 (GF)

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

QUESADILLAS

SERVED WITH ORGANIC SPANISH BROWN RICE, PICO DE GALLO AND BLACK BEANS. CORN TORTILLAS AVAILABLE AS A GLUTEN FREE OPTION

ROASTED VEGETABLES WITH JACK

CHEDDAR CHEESE / \$18 (V)

SEASONAL VEGETABLES WITH JACK CHEDDAR CHEESE IN A BOXCAR FLOUR TORTILLA

CHICKEN TINGA / \$20

FREE-RANGE CHICKEN TINGA AND JACK CHEDDAR IN A BOXCAR FLOUR TORTILLA

FLANK STEAK QUESADILLA / \$25

MARINATED FLANK STEAK STRIPS, CARAMELIZED ONIONS, SAUTÉED KALE AND JACK CHEDDAR CHEESE IN A BOXCAR FLOUR TORTILLA, TOPPED WITH CHIPOTLE CREMA.

ENCHILADAS

SERVED WITH PICO DE GALLO, ORGANIC SPANISH BROWN RICE AND BLACK BEANS
CHOICE OF RED (MILD) OR GREEN (SPICY) CHILE SAUCE

JACK CHEDDAR / \$16 (GF) (V)

TRADITIONAL SANTA FE-STYLE "STACKED" BLUE CORN TORTILLAS WITH PLUM TOMATOES AND NEW MEXICAN GREEN CHILES

FREE-RANGE GRILLED CHICKEN / \$21 (GF)

TWO PLUMP CORN TORTILLA ENCHILADAS FILLED WITH FREE-RANGE CHICKEN. JACK CHEDDAR, SCALLIONS AND CILANTRO



BURRITOS

SERVED WITH JACK CHEDDAR CHEESE IN A BOXCAR FLOUR TORTILLA, PICO DE GALLO, ORGANIC SPANISH BROWN RICE AND PINTO BEANS.
NOTE: CHICKEN TINGA BURRITO COMES WITH BLACK BEANS. CHOICE OF RED (MILD) OR GREEN(HOT) CHILE SAUCE

PINTO AND BLACK BEAN / \$14 (V)

CHICKEN TINGA / \$20

FREE-RANGE CHICKEN

BEEF / \$21

PASTURE-RAISED GROUND BEEF

CARNE ADOVADA / \$19

NIMAN RANCH PORK

MINI BURRITOS / \$21

ONE EACH WITH FREE-RANGE CHICKEN TINGA, NIMAN RANCH PORK AND PASTURE-RAISED GROUND BEEF,
IN BOXCAR FLOUR TORTILLAS WITH JACK CHEDDAR
ADD +\$1.50 PER BURRITO TO SUBSTITUTE PASTURE-RAISED GROUND BEEF

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

CHOICE OF CHICKEN TINGA, TENDER PORK OR GROUND GRASS-FED BEEF OVER SPANISH BROWN RICE. TOPPED WITH JACK CHEDDAR,
PINTO BEANS, PICO DE GALLO, AVOCADO AND PICKLED ONIONS. CHOICE OF RED (MILD) OR GREEN (SPICY) SAUCE