

STARTERS

CHIPS AND SALSA

stone-ground, non-GMO, white corn, salsa \$7

GUACAMOLE AND CHIPS

house ripened avocado, scallion, cilantro, lime \$13

FARM GUAC

house ripened avocado, local farm vegetables \$15

FLAUTAS

crisp corn tortillas, roast chicken, refried beans, N.M. green chile,

Cabot Monterey Jack \$12

PLAIN CHEESE QUESADILLA

whole wheat tortilla, Cabot Monterey Jack, fresh mozzarella \$8

add roast chicken \$2

CHORIZO CON QUESO

chorizo, Cabot Monterey Jack, fresh mozzarella, tomato, scallions,

served with 3 Nixtamal corn tortillas \$14

BEAN DIP

refried beans, N.M. green chile, Cabot Monterey Jack,

pico de gallo, served with house made chips \$11

SOUPS AND SALADS

TORTILLA SOUP

chicken, corn, avocado, pico de gallo, crisp tortilla strips \$8

BEDFORD CHOPPED SALAD

farm lettuce, bacon, avocado, tomato, beans, Cabot Monterey Jack,

scallions, balsamic dressing \$17

MEXICAN SALAD

farm lettuce, roasted corn, tomato, avocado, cucumber, cilantro,

cilantro-lime dressing \$16

FARM SALAD

local farm lettuce, feta cheese, roasted beets, radish, cucumber,

seasonal vegetables, balsalmic dressing \$15

(add roast chicken \$7, shrimp \$8.50, or sockeye salmon \$12)

OYSTERS**

CAPTAIN JEFF OYSTERS

five lightly fried oysters, panko, pico de gallo, tartar sauce \$16

TRUCK OYSTER FARM

five lightly fried oysters, panko, farm lettuce “shell”, avocado,

pico de gallo, tartar sauce \$20

SANTA FE STACKED ENCHILADAS

Corn tortillas layered with Cabot Monterey Jack and mild guajillo chile sauce.

Enchiladas are topped with romaine and pico de gallo.

Served with cilantro-scallion rice and your choice of beans.

*(add a farm egg** to any enchilada \$2).*

CHICKEN TINGA \$20

GRASS-FED BEEF \$21

CARNE ADOVADA Berkshire pork \$23

BRISKET horseradish crema, BBQ, coleslaw,

beluga lentils \$24

CHORIZO \$23

CHEESE organic blue corn tortillas, Monterey Jack,

tomato, N.M. green chile \$17

LOCAL VEG \$20

BURRITOS

Whole wheat tortilla filled with Cabot Monterey Jack, served with mild guajillo

chile sauce and pico de gallo. Served with cilantro-scallion rice

and your choice of beans.

CHICKEN TINGA \$18

GRASS-FED BEEF \$18

CARNE ADOVADA Berkshire pork \$22

BRISKET horseradish crema, BBQ, coleslaw, beluga lentils \$23

BEAN OF THE WEEK & BLACK BEAN \$14

LOCAL VEG \$16

PLATES

SALMON BURRITO

wild caught Alaskan sockeye, whole wheat tortilla, herbed goat

cheese, refried beans, cucumber salsa \$25

TRUCK BURGER**

grass-fed beef, whole wheat tortilla, guacamole, Cabot Monterey

Jack, hand-cut farm fries \$16 *(add bacon \$2 or a farm egg** \$2)*

MACHO TACOS

carne adovada taco, chicken tinga taco, grass-fed beef taco,

cilantro-scallion rice and your choice of beans \$21

*(upcharge for *special taco substitutions)*

LOCAL VEG TACOS (3)

local veg tacos, goat cheese, cilantro-scallion rice and

your choice of beans \$19

ENCHILACO

one cheese enchilada, one chicken tinga taco, cilantro-scallion

rice and your choice of beans \$25

(upcharge for certain substitutions)

TRUCK LITE

choice of any salad and any taco

FOR YOUR FIESTAS. . .

	1/2 Pint (8oz)	Pint (16oz)	Quart (32oz)
SALSA	\$4	\$8	\$16
GUAC	\$10	\$20	\$40
LARGE CHIPS	---	\$6	---
BEANS	\$4	\$8	\$16
CILANTRO RICE	\$4	\$8	\$16
TORTILLA SOUP	\$8	\$16	\$32
MUCHO MACHO	\$8	---	---

TACO PACK \$72 / \$90

Taco Packs offer 16 tacos that come deconstructed, for you to make your own taco bar at home. Your choice of 2 fillings, and crisp or Nixtamal tortillas. All the according toppings for your tacos will come on the side.

POWER WAGON MARGARITA MIX

PINT \$15 / QUART \$28

SEASONAL or ANGRY MARGARITA MIX

PINT \$16 / QUART \$32

FOR LARGER CATERING
INQUIRIES, PLEASE CALL US AT
914-234-8900
WITH AT LEAST 3 DAYS NOTICE.

