

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 \$14

PLAIN CHEESE QUESADILLA

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

add roast chicken \$3

CHORIZO CON QUESO

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

served with 3 Nixtamal corn tortillas \$15

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 \$21

GRASS-FED BEEF \$21

CARNE ADOVADA Berkshire pork \$23

BRISKET horseradish crema, BBQ, coleslaw,

beluga lentils \$25

CHORIZO \$24

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 \$19

GRASS-FED BEEF \$19

CARNE ADOVADA Berkshire pork \$22

BRISKET horseradish crema, BBQ, coleslaw, beluga lentils \$24

BEAN OF THE WEEK & BLACK BEAN \$14

LOCAL VEG \$18

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 \$80--\$136

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.

MARGARITA MIX (just add tequila and triple sec!)

POWER WAGON PINT \$15 / QUART \$28

SEASONAL OR ANGRY PINT \$16 / QUART \$32

COCKTAILS TO GO

32oz POWER WAGON \$50

32oz SEASONAL OR ANGRY MARGARITA \$58

32oz SANGRIA \$52

INDIVIDUAL TACOS

3 or more of the same type of taco can be packed separately

CHICKEN TINGA

slow cooked organic chicken, tomato, chipotle pepper,
pico de gallo, romaine, chipotle crema, crisp corn tortilla \$5

GRASS-FED BEEF

grass-fed ground beef, guajillo chile, ancho chile,
pico de gallo, romaine, chipotle crema, crisp corn tortilla \$5

*CARNE ADOVADA

Berkshire pork, ancho chile, cumin, pico de gallo, romaine,
chipotle crema, crisp corn tortilla \$7

ROAST CHICKEN & JACK CHEDDAR

organic roast chicken, Cabot Monterey Jack, crisp corn
tortilla \$5

*BRISKET

grass-fed brisket, horseradish crema, barbeque sauce,
coleslaw, beluga lentils, Nixtamal corn tortilla \$9

*CHORIZO

Cabot Monterey Jack, N.M. green chile, romaine,
pico de gallo, blue corn tortilla \$8.50

LOCAL VEG

seasonal vegetables, goat cheese, pico de gallo,
blue corn tortilla \$5

*AVOCADO

avocado, pico de gallo, lettuce, pepitas, mole fresco,
blue corn tortilla \$6

*FISH

sustainably caught fish, TRUCK slaw, Nixtamal corn
tortilla \$MP

**OYSTER

Captain Jeff's oysters, panko, tartar sauce, Nixtamal
corn tortilla \$8.50

*SHRIMP

ancho chile wild caught shrimp, pico de gallo, mole
fresco, Nixtamal corn tortilla \$7.50

QUESADILLAS

Whole wheat tortilla folded with Cabot Monterey Jack and
one of the following fillings. Served with cilantro-scallion rice
and your choice of beans.

CHICKEN TINGA \$17

GRASS-FED BEEF \$17

CARNE ADOVADA

Berkshire pork \$20

CHEESE Cabot M. Jack,

fresh mozzarella \$13

LOCAL VEG \$16

BRISKET \$23

FARMS THAT FEED US

Our commitment is to source local and/or organic
ingredients whenever possible and always use
sustainably raised organic meats.

Below are farms and local vendors we support.

SUNSPROUT Chester, NY

BELTANE FARM Lebanon, CT

FABLE FARM Ossining, NY

HAPPY ACRES FARM Sherman, CT

BLUE SLOPE North Franklin, CT

HUDSON VALLEY HARVEST Kingston, NY

HUMMOCK ISLAND OYSTERS Westport, CT

ZUMBACH'S GOURMET COFFEE New Canaan, CT

CABOT CREAMERY farms in New England and NY

WILLIAM TRENCH craftsman

RIVERBANK Roxbury, CT

GILBERTIE'S Easton, CT

CABBAGE HILL FARM Mt. Kisco, NY

FORT HILL FARM New Milford, CT

McENROE'S FARM Millerton, NY

WOODLAND FARM South Glastonbury, CT

SPORT HILL FARM Easton, CT

TORTILLERIA NIXTAMAL Queens, NY

LA MILPA Dobb's Ferry, NY

SEA-TO-TABLE sustainable fishermen

MARIE KEARNS horticulturist

Please be advised that our food could contain
or have come in contact with any of the 8 major
allergens: wheat, eggs, milk, soybean, peanuts,
treenuts, fish, and shellfish. Please ask for a
manager regarding any questions or concerns.

**Consuming raw or undercooked meats,
poultry, seafood, shellfish, or eggs may
increase the risk of foodborne illness.

PICK UP



TO PLACE AN ORDER, PLEASE CALL

914-234-8900

www.truckrestaurant.com | 914.234.8900 | info@truckrestaurant.com
391 Old Post Road Bedford, NY 10506

Menu prices and menu items are subject to change without notice.

