

STARTERS

CHIPS AND SALSA

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

GUACAMOLE AND CHIPS

house ripened avocado, scallion, cilantro, lime \$15

FARM GUAC

house ripened avocado, local farm vegetables \$16

FLAUTAS

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

Cabot Monterey Jack \$16

PLAIN CHEESE QUESADILLA

whole wheat tortilla, Cabot Monterey Jack, fresh mozzarella \$9

add roast chicken \$4

CHORIZO CON QUESO

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

served with 3 Nixtamal corn tortillas \$16

BEAN DIP

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

pico de gallo, served with house made chips \$12

SOUPS AND SALADS

TORTILLA SOUP

chicken, corn, avocado, pico de gallo, crisp tortilla strips \$9

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 \$9, or sockeye salmon \$12)

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 \$18

CHEESE \$13

GRASS-FED BEEF \$18

CARNE ADOVADA \$20

LOCAL VEG \$16

BRISKET \$23

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 \$23

GRASS-FED BEEF \$23

CARNE ADOVADA \$24

BRISKET \$26

CHORIZO \$25

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 \$21

GRASS-FED BEEF \$21

CARNE ADOVADA \$23

BRISKET \$25

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 \$23

*(upcharge for *special taco substitutions)*

LOCAL VEG TACOS (3)

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

your choice of beans \$22

ENCHILACO

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

rice and your choice of beans \$23

(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	\$12	\$24	\$48
LARGE CHIPS	---	\$6	---
BEANS	\$4	\$8	\$16
CILANTRO RICE	\$4	\$8	\$16
TORTILLA SOUP	\$9	\$18	\$36
MUCHO MACHO	\$8	---	---

TACO PACK \$96--\$144

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

FOR LARGER CATERING
INQUIRIES, PLEASE CALL US AT

914-234-8900

WITH AT LEAST 3 DAYS NOTICE.

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 \$6

GRASS-FED BEEF

grass-fed ground beef, guajillo chile, ancho chile,
pico de gallo, romaine, chipotle crema, crisp corn tortilla \$6

*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 \$6

*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 \$9

LOCAL VEG

seasonal vegetables, goat cheese, pico de gallo,
blue corn tortilla \$6

*AVOCADO

avocado, pico de gallo, lettuce, pepitas, mole fresco,
blue corn tortilla \$8

*FISH

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

**OYSTER

Captain Jeff's oysters, panko, tartar sauce, Nixtamal
corn tortilla \$9

*SHRIMP

ancho chile wild caught shrimp, pico de gallo, mole
fresco, Nixtamal corn tortilla \$8

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

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 \$23
*(upcharge for *special taco substitutions)*

LOCAL VEG TACOS (3)

local veg tacos, goat cheese, cilantro-scallion rice and
your choice of beans \$22

ENCHILACO

one cheese enchilada, one chicken tinga taco, cilantro-scallion
rice and your choice of beans \$23
(upcharge for certain substitutions)

TRUCK LITE

choice of any salad and any taco

BEVERAGES

LIMEADE lime juice, Tillen Farms maraschino cherry, organic cane sugar \$4.50

ICED TEA freshly made mango tea \$3.50

LEE TREVINO half limeade, half mango iced tea \$4.50

MEXICAN COKE/DIET COKE cane sugar, no HFCS \$3.50

BOYLAN GINGER ALE small batch, cane sugar, no HFCS \$3.50

BOYLAN ROOTBEER small batch, cane sugar, no HFCS \$3.50

TOPO CHICO SPARKLING WATER \$3.50

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.

