



STARTERS

CHIPS AND SALSA

stone-ground, non-GMO, white corn, salsa \$6

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 Jack, fresh mozzarella \$9
add roast chicken \$4

CHORIZO CON QUESO

chorizo, Cabot Jack, fresh mozzarella, tomato, scallions, served with 3 Nixtamal corn tortillas \$16

BEAN DIP

refried beans, N.M. green chile, Cabot 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

lettuce, bacon, avocado, tomato, beans, Cabot Jack, scallions, balsamic dressing \$17

MEXICAN SALAD

lettuce, roasted corn, tomato, avocado, cucumber, cilantro, cilantro-lime dressing \$16

FARM SALAD

farm lettuce, feta cheese, roasted beets, radish, cucumber, seasonal vegetables, balsamic dressing \$15

(add roast chicken \$7, shrimp \$9, or sockeye salmon \$12)

COCKTAILS

**for margaritas, substitute Grand Marnier or Cointreau for triple sec, add \$4*

POWER WAGON MARGARITA*

El Jimador blanco, freshly squeezed lime and orange juice, Stirrings all-natural triple sec, organic cane sugar \$15

POWER WAGON VINTAGE*

El Jimador reposado, freshly squeezed lime and orange juice, Stirrings all-natural triple sec, organic cane sugar \$16

SEASONAL MARGARITA*

El Jimador blanco, Stirrings all-natural triple sec, seasonal fruit \$16

ANGRY ROOSTER*

Espolon reposado, organic jalapeño, freshly squeezed lime and orange juice \$16

TRUCK SANGRIA

Frontera Red Blend fortified with Cointreau, añejo rum, & ripe seasonal fruit \$15

CROP TIME LIMEADE

Crop Organic vodka, house-made limeade \$15

BEDFORD

Hudson Baby bourbon, Carpano Antico, Tillen Farms cherry \$16

BEER

PACIFICO Mexican-style pilsner \$8

NEGRA MODELO \$8

SOFTLY SPOKEN MAGIC SPELLS Singlecut, Astoria, Queens \$10

HOLA SENOR Knee Deep Brewery, CA \$7

WINE

EMPIRE BUILDER rose, Finger Lakes, NY \$9 glass | \$22 half liter

MONTECASTRILLO Biodynamic Tempranillo, Spain \$10 glass | \$25 half liter

GOTHAM PROJECT White Albariño, Galicia, Spain \$9 glass | \$22 half liter



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, tree nuts, 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.**

TEQUILA

EL JIMADOR blanco \$9, reposado \$10

“1” ORGANIC blanco \$12

ESPOLON reposado \$13

TEQUILA OCHO blanco \$18

SIETE LEGUAS reposado \$14

DON JULIO añejo \$18

MEZCAL

VIDA MEZCAL \$15

400 CONEJOS \$13

OTHER SPIRITS

CROP ORGANIC vodka, Minnesota \$10

FARMERS gin, Minnesota \$9

DIPLOMATICO rum, Venezuela \$10

TUTHILLTOWN “HUDSON BABY” bourbon whisky, Gardiner, New York \$14

PIG’S NOSE blended scotch whisky, Scotland \$10

SHEEP DIP blended malt scotch whisky, Scotland \$13

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 cane sugar, no HFCS \$3.50

DIET COKE \$3.50

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

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

SARATOGA SPARKLING WATER \$3.50

HOT TEA ask server for selection of teas \$3.50

COFFEE Zumbach’s premium blend, regular and decaf \$3.50

An automatic gratuity of 20% may be added to parties of 6 or more.
www.truckrestaurant.com | 914.234.8900 | info@truckrestaurant.com
Menu prices and menu items are subject to change without notice.

INDIVIDUAL TACOS

CHICKEN TINGA

slow cooked organic chicken, tomato, chipotle pepper, pico de gallo, lettuce, chipotle crema, crisp corn tortilla \$6

GRASS-FED BEEF

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

*CARNE ADOVADA

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

ROAST CHICKEN & JACK CHEDDAR

organic roast chicken, Cabot Jack, crisp corn tortilla \$6

*BRISKET

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

*CHORIZO

Cabot Jack, N.M. green chile, lettuce, 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, pepitas, lettuce, mole fresco, blue corn tortilla \$8

*FISH

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

*OYSTER

Captain Jeff's oysters, panko, lettuce, pico de gallo, tartar sauce, Nixtamal corn tortilla \$9

*SHRIMP

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

all tacos may be customized with a crisp corn tortilla, a soft Nixtamal corn tortilla, or a farm lettuce shell
**special tacos*

SANTA FE STACKED ENCHILADAS

Corn tortillas layered with Cabot Jack and New Mexican guajillo chile sauce, 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 Berkshire pork \$24

BRISKET horseradish crema, BBQ, coleslaw, beluga lentils \$26

CHORIZO \$25

CHEESE organic blue corn tortillas, Cabot Jack, tomato, N.M. green chile \$17

LOCAL VEG \$20

QUESADILLAS

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

CHICKEN TINGA \$18

GRASS-FED BEEF \$18

CARNE ADOVADA Berkshire pork \$20

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

CHEESE Cabot Jack, fresh mozzarella \$13

LOCAL VEG \$16

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

craving another? . . .one oyster \$3.50, farm oyster \$4

BURRITOS

Whole wheat tortilla rolled with Cabot Jack, served with New Mexican 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 Berkshire pork \$23

BRISKET horseradish crema, BBQ, coleslaw, beluga lentils \$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 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 tacos)*

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 \$25
*(upcharge for *special tacos and enchilada substitutions)*

TRUCK LITE

choice of any salad and any taco

SIDES

RICE & BEAN COMBO \$4

BLACK BEANS \$4

BEAN OF THE WEEK \$4

SIDE VEG \$5

FARM FRIES \$7

REFRIED BEANS \$4

CILANTRO-SCALLION RICE \$4

SALSA \$3 | CHIPS \$3

SMALL GUACAMOLE \$4