



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 \$17

FLAUTAS

crisp corn tortillas, roast chicken, refried beans, N.M. green chile, Cabot Monterey Jack \$17

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 \$18

MEXICAN SALAD

lettuce, roasted corn, tomato, avocado, cucumber, cilantro, cilantro-lime dressing \$17

FARM SALAD

farm lettuce, feta cheese, roasted beets, radish, cucumber, seasonal
vegetables, balsamic dressing \$17

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

COCKTAILS

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, Stirrings all-natural triple sec, 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 bourbon, Carpano Antico, Tillen Farms cherry \$16

BEER

PACIFICO Mexican-style pilsner 4.5% \$8

NEGRA MODELO 5.4% \$8

SOFTLY SPOKEN MAGIC SPELLS

IIPA Singlecut Brewery, Astoria, Queens 8.6% \$10

18 WATT IPA Singlecut Brewery, Astoria, Queens 5% \$10

WINE

EMPIRE BUILDER rose, Finger Lakes, NY \$10 glass | \$25 half liter

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

GOTHAM PROJECT White Albariño, Galicia, Spain \$10 glass | \$25 half liter

MARTHA'S CHARD \$10 glass | \$25 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

TEQUILA OCHO blanco \$18

ESPOLON reposado \$13

SIETE LEGUAS reposado \$14

DON JULIO reposado \$17 añejo \$18

DON JULIO 1942 \$25

KOMOS añejo cristalino \$22

MEZCAL

VIDA MEZCAL \$15

400 COÑEJOS \$13

SPIRITS

CROP ORGANIC vodka, Minnesota \$10

FARMERS gin, Minnesota \$9

DIPLOMATICO rum, Venezuela \$10

BRIGHT LIGHTS, BIG BOURBON whiskey, Gardiner, New York \$14

PIG'S NOSE blended scotch whiskey, Scotland \$10

SHEEP DIP blended malt scotch whiskey, 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

MOUNTAIN VALLEY SPARKLING WATER \$4.50

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

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

CHICKEN TINGA

slow cooked organic chicken, chipotle, pico de gallo, lettuce, chipotle crema \$7

GRASS-FED BEEF

grass-fed ground beef, guajillo chile, ancho chile, pico de gallo, lettuce, chipotle crema \$7

CARNE ADOVADA

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

ROAST CHICKEN & JACK CHEDDAR

organic roast chicken, Cabot Jack \$7

BRISKET

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

CHORIZO

Cabot Jack, N.M. green chile, lettuce, pico de gallo \$9

LOCAL VEG

seasonal vegetables, goat cheese, pico de gallo \$7

AVOCADO

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

FISH

sustainably caught fish, TRUCK slaw, tartar sauce \$MP

OYSTER

Captain Jeff's oysters, panko, lettuce, pico de gallo, tartar sauce \$10

SHRIMP

wild caught shrimp, ancho chile, lettuce, pico de gallo, mole fresco \$9

SANTA FE STACKED ENCHILADAS

corn tortillas, Cabot Jack, N.M. guajillo chile sauce, romaine, pico de gallo, cilantro-scallion rice, choice of beans (add a farm egg \$2)

CHICKEN TINGA \$24

GRASS-FED BEEF \$25

CARNE ADOVADA Berkshire pork \$25

CHORIZO \$25

GREEN CHILE CHEESE \$18

LOCAL VEG \$20

BRISKET horseradish crema, BBQ, TRUCK slaw, beluga lentils \$27

QUESADILLAS

whole wheat tortilla, Cabot Jack, romaine, pico de gallo, cilantro-scallion rice, choice of beans

CHICKEN TINGA \$19

GRASS-FED BEEF \$21

CARNE ADOVADA Berkshire pork \$21

CHEESE Cabot Jack, fresh mozzarella \$14

LOCAL VEG \$17

BRISKET horseradish crema, BBQ, TRUCK slaw, beluga lentils \$23

OYSTERS

CAPTAIN JEFF OYSTERS (5)

lightly fried oysters, panko, pico de gallo, tartar sauce \$17

TRUCK OYSTER FARM (5)

lightly fried oysters, panko, farm lettuce cup, avocado, pico de gallo, microgreens, tartar sauce \$20

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

BURRITOS

whole wheat tortilla, Cabot Jack, N.M. guajillo chile sauce, pico de gallo, cilantro-scallion rice, choice of beans

CHICKEN TINGA \$22

GRASS-FED BEEF \$24

CARNE ADOVADA Berkshire pork \$24

BEAN OF THE WEEK & BLACK BEAN \$15

LOCAL VEG \$18

BRISKET horseradish crema, BBQ, TRUCK slaw, beluga lentils \$26

PLATES

SALMON BURRITO

wild Alaskan sockeye, whole wheat tortilla, herbed goat cheese, refried beans, cucumber salsa \$26

TRUCK BURGER

grass-fed beef, whole wheat tortilla, guac, Cabot Jack, hand-cut farm fries \$19 (add bacon \$2 or a farm egg \$2)

MACHO TACOS

carne adovada taco, chicken tinga taco, grass-fed beef taco, cilantro-scallion rice, choice of beans \$25

LOCAL VEG TACOS (3)

local veg tacos, herbed goat cheese, cilantro-scallion rice, choice of beans \$25

ENCHILACO

green chile cheese enchilada, chicken tinga taco, cilantro-scallion rice, choice of beans \$25

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