

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 \$17

FLAUTAS

crisp corn tortillas, roast chicken, refried beans, N.M. green chile, Cabot 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, Nixtamal corn tortillas \$16

BEAN DIP

refried beans, N.M. green chile, Cabot Jack, pico de gallo, house made chips \$12

SOUPS AND SALADS

TORTILLA SOUP

chicken, corn, avocado, pico de gallo, crisp tortilla strips \$10

BEDFORD CHOPPED SALAD

farm lettuce, bacon, avocado, tomato, beans, Cabot Jack, scallions, balsamic dressing \$19

MEXICAN SALAD

farm lettuce, roasted corn, tomato, avocado, cucumber, cilantro, cilantro-lime dressing \$18

FARM SALAD

local farm lettuce, feta cheese, roasted beets, radish, cucumber, seasonal vegetables, balsalmic dressing \$18

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

OYSTERS

CAPTAIN JEFF OYSTERS (5)

lightly fried oysters, panko, pico de gallo, tartar sauce \$18

TRUCK OYSTER FARM (5)

lightly fried oysters, panko, farm lettuce cup, avocado, pico de gallo, microgreens, tartar sauce \$22

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

BURRITOS

whole wheat tortilla, Cabot Jack, NM 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

FOR YOUR FIESTAS. . .

	1/2 Pint (8oz)	Pint (16oz)	Quart (32oz)
SALSA	\$4	\$8	\$16
GUAC	\$12	\$24	\$48
LARGE CHIPS	---	\$6	---
BEANS	\$5	\$10	\$20
CILANTRO RICE	\$5	\$10	\$20
TORTILLA SOUP	\$10	\$20	\$40
MUCHO MACHO	\$8	---	---

TACO PACK

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 \$30
SEASONAL OR ANGRY	PINT \$16
	QUART \$32

COCKTAILS TO GO (32oz)

POWER WAGON MARGARITA	\$62
SEASONAL OR ANGRY MARGARITA	\$66
TRUCK SANGRIA	\$62
CROPTIME	\$62

INDIVIDUAL TACOS

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

CHICKEN TINGA

slow cooked organic chicken, tomato, 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, BBQ, TRUCK slaw, beluga lentils \$9

CHORIZO

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

LOCAL VEG

seasonal vegetables, goat cheese, pico de gallo, blue corn tortilla \$7

AVOCADO

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

FISH

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

OYSTER

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

SHRIMP

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

QUESADILLAS

whole wheat tortilla, Cabot Jack, 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

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

TRUCK SANGRIA

Frontera Red Blend, Cointreau, añejo rum, ripe seasonal fruit \$16

CROP TIME LIMEADE

Crop Organic vodka, house-made limeade \$15

BEDFORD

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

BEVERAGES

LIMEADE lime juice, Tillen Farms 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

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.**

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.