



## BRUNCH

**Tomaya Bluecorn Blueberry Pancakes**  
served with Macadamia nuts, maple syrup, and butter

**\$9**

### **Breakfast Tacos**

three tacos with scrambled eggs, bacon, cheddar jack cheese, pico de gallo, chipotle aioli, corn tortillas

**\$11**

### **Chorizo Burrito**

scrambled eggs, hashbrown potatoes, NM Chorizo sausage, cheddar jack cheese, topped with house made green chile sauce and pico de gallo

**\$12**

### **Western Skillet**

sauteed steak tips, hashbrown potatoes, green chile, cheddar jack cheese, two eggs any style, avocado, cilantro

**\$13**

### **Yogurt & Parfait**

mixed berries layered with Greek yogurt and honey vanilla granola topped with whipped cream

**\$7**

## BURGERS

substitute a gluten-free bun for \$2.09 **GF**  
all burgers are served with lettuce, tomato, onion, pickles, and your choice of a side

### **BACON, EGG, & CHEESEBURGER**

all-natural Angus beef, applewood smoked bacon, cheddar cheese, fried egg.

**15<sup>89</sup>**

### **BLACK & BLUE BURGER**

applewood smoked bacon, blue cheese, black pepper aioli

**15<sup>89</sup>**

### **PICANTE GRANDE** 🔥

all-natural Angus beef, NM Hatch green chile, shoestring onion rings, pepperjack cheese, sriracha aioli, cajun ranch

**15<sup>89</sup>**

### **GREEN CHILE CHEESEBURGER** 🔥

all-natural Angus beef, NM Hatch green chile, cheddar cheese

**14<sup>89</sup>**

### **SAVE THE TURTLES BURGER**

100% vegan patty, avocado, sriracha aioli  
add bacon +\$2.99 add cheese +\$1.49

**13<sup>89</sup>**

## ENTREES

### **FISH & CHIPS**

beer battered cod, coleslaw, hand-cut french fries, served with chef's tartar sauce

**15<sup>29</sup>**

### **CHICKEN STRIPS BASKET**

all-natural chicken served with your choice of dipping sauce & side

**12<sup>29</sup>**

### **CHICKEN & WAFFLES**

fried all-natural chicken, Belgian waffles, red chile butter and pure maple syrup

**15<sup>89</sup>**

## SIDES

Sandwiches & burgers are served with your choice of side:

coleslaw

tater tots

hand-cut french fries

sweet potato waffle fries

Parmesan truffle fries +\$1.99

beer battered onion rings +\$1.99

garden salad +\$1.99

Caesar salad +\$1.99

green chile stew +\$2

vegan chili +\$2

# APPETIZERS

## CHIPS & DIPS 🔥

roasted tomato salsa, queso & fresh guacamole  
dips are 3 for \$10 / 2 for \$9 / 1 for \$6 **10**

## BOXCAR POPPER PLATE 🔥 GF

bacon wrapped and hand-stuffed cheese jalapeños and tempura battered avocado wedges, served with crema verde  
skip the avo \$13 **16**

## HOUSE-MADE FRIED PICKLES GF

lightly breaded pickle chips, deep fried and served with house-made ranch dressing **8**

## ROASTED BRUSSELS SPROUTS GF

crispy bacon & Cotija cheese, tossed in a balsamic glaze **11**

## BEER BATTERED ONION RINGS

a basket of thick, hand-cut onion rings, beer battered and fried golden, with choice of dipping sauce **8**

## PARMESAN TRUFFLE FRIES GF

hand-cut house fries tossed in truffle oil, herbs, and Parmesan cheese **10**

## BANG BANG SHRIMP GF

crispy shrimp glazed in a sweet & spicy sauce, served with arugula and chipotle Aioli **14**

## AVOCADO TEMPURA GF

avocado wedges battered in light tempura, served with crema verde  
add poppers \$13 **8**

## BOXCAR QUESADILLA 🔥

stuffed with NM Tucumcari Cheddar cheese, black beans, NM Hatch green chile, pico de gallo  
add sour cream +\$2, guacamole +\$3  
add bacon +\$3 / all-natural chicken +\$6  
NM beef tips or Black Tiger shrimp +\$10 **11**

## NACHOS 🔥

NM Tucumcari Cheddar cheese, black beans, fresh jalapeños, pico de gallo  
add sour cream +\$2, guacamole +\$3  
all-natural chicken +\$6  
NM beef tips or Black Tiger shrimp +\$10 **10**

## BOXCAR NACHOS 🔥

grilled chicken & bacon, hatch green chile, cheddar, Boxcar queso, black beans, fresh jalapeños, pico, guacamole, sour cream **16**

## CHICKEN WINGS 🔥 GF

all-natural crispy chicken wings smothered in your choice of classic buffalo, red chile BBQ, mango habanero, teriyaki sesame  
half **9**  
full **16**

# SOUPS & SALADS

## SANTA FE-MOUS

**GREEN CHILE BEEF STEW** **cup 4<sup>89</sup>**  
beef, carrots, potatoes, in our famous stew, served with a flour tortilla **8<sup>89</sup>**

## CHILI a la VEGAN

organic & vegan: charred eggplant, black beans, green lentils, carrots, tomato, red peppers, roasted poblano, corn, Mexican chocolate, topped with guacamole  
not vegan? say cheese please!  
add cheddar +\$1.49 / add sour cream +\$2 **cup 4<sup>89</sup>**  
**bowl 8<sup>89</sup>**

## HOUSE SALAD

fresh mixed greens, shaved carrots, cherry tomatoes, cucumbers and your choice of dressing **9<sup>19</sup>**  
add all-natural chicken +\$6  
add NM beef tips or Black Tiger shrimp +\$10

## HOUSE-MADE DRESSINGS:

Ranch / Blue Cheese / Caesar  
Citrus Vinaigrette / Strawberry Poppysseed Vinaigrette  
1000 Island / Honey Mustard

## CAESAR SALAD

chopped romaine tossed with house-made Caesar dressing, Parmesan, and house-made croutons **9<sup>19</sup>**  
add all-natural chicken +\$6  
add NM beef tips or Black Tiger shrimp +\$10

## CLASSIC COBB

all-natural chicken, romaine, chopped bacon, avocado, tomato, hard boiled egg, blue cheese crumbles, your choice of dressing **15<sup>19</sup>**

## HEIRLOOM TOMATO SALAD

organic arugula, garlic bread croutons, basil pesto, fresh Mozzarella ovalini and balsamic  
add all-natural chicken +\$6  
add NM beef tips or Black Tiger shrimp +\$10 **15<sup>19</sup>**

## SWEETHEART SALAD

mixed greens, fresh strawberries, avocado, citrus segments, goat cheese strawberry poppyseed vinaigrette  
add all-natural chicken +\$6  
add NM beef tips or Black Tiger shrimp +\$10 **12<sup>19</sup>**

# TACOS

## CARNITAS 🔥

crispy pork, avocado tomatillo salsa, chopped onions, cilantro, on soft corn tortillas **4<sup>89</sup>**  
**each**

## BAJA FISH 🔥

beer battered cod, coleslaw, pico de gallo, on soft corn tortillas **4<sup>89</sup>**  
**each**



Boxcar sources food locally and organically whenever possible. Everything is made fresh and in-house!  
20% gratuity may be added to parties of 6+ / We reserve the right to refuse service.

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