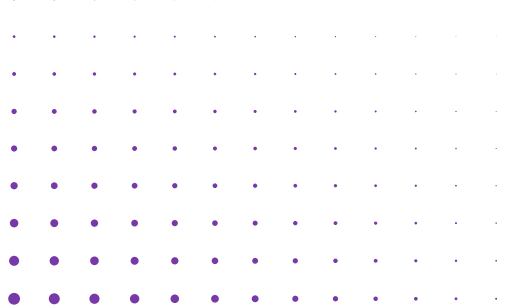




# Chipotle

Item	Calories	Saturated Fat (g)	Sodium (mg)	Carbohydrates (g)	Fiber (g)	Protein (g)
<b>Filling Items</b>						
Steak	150	2.5	330	1	1	21
Chicken	180	3	310	0	0	32
Brown Rice	210	0	190	36	2	4
Black Beans	130	0	210	22	7	8
Pinto Beans	130	0	210	21	8	8
Fajita Veggies	20	0	150	5	1	1
Romaine Lettuce	5	0	0	1	1	0
Guacamole	230	3.5	370	8	6	2
Tomatillo Green Chili Sauce*	15	0	260	4	0	0
<b>Burrito**</b>						
Chicken	880	3.5	1720	118	14	53
Steak	850	3	1740	119	15	42
Barbacoa	870	3	1940	120	14	45
Burrito-Vegetarian	930	4	1780	126	20	23
<b>Burrito Bowl**</b>						
Chicken	560	3	1120	68	11	45
Steak	530	2.5	1140	69	12	34
Barbacoa	550	2.5	1340	70	11	37
Vegetarian	610	3.5	1180	76	17	15

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Item	Calories	Saturated Fat (g)	Sodium (mg)	Carbohydrates (g)	Fiber (g)	Protein (g)
<b>Tacos - 3**</b>						
Chicken	630	3	1120	78	12	46
Steak	600	2.5	1140	79	13	35
Vegetarian	680	3.5	1180	86	18	16
<b>**All meal items include Black Beans, Brown Rice, Fajita Veggies, Tomatillo Green chili sauce and lettuce. Tacos are made with corn tortillas.</b>						
<b>Salads (served with Chipotle Honey Vinaigrette on Side)</b>						
Chicken Salad	780	6.5	1930	86	12	46
Veggie Salad	830	6.5	2030	94	18	16
Steak Salad	750	5.5	1990	87	13	35
Chipotle-Honey Vinaigrette	220	2.5	850	18	1	1
<b>Sides</b>						
Chips & Guacamole	770	7	760	81	13	9
Chips and Fresh Tomato Salsa	565	3.5	940	77	11	7
<b>*Tomatillo Green Chili Sauce is most sodium friendly</b>						

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