

ANTOJITOS

HOUSE MADE SALSAS4	
Verde & Roja Salsas, Corn Tortillas	
GUACAMOLE8	
Avocado, Onion, Tomatoes, Cilantro, Corn Tortillas	
QUESO7	
Melted Mexican Cheese Dip, Corn Tortillas + Chorizo...4	
COMBO15	
Verde & Roja Salsas, Guacamole, Queso Dip, Corn Tortillas	
SOPA DEL DIA6	
Soup of the Day - Ask your server for today's selection	
ELOTES8	
Cheesy Street Corn Dip, Basil Crema, Cotija, Cilantro, Flour Tortillas	
HUEVOS RANCHEROS8	
Fried Egg, Black Beans, Salsa de Arbol, Avocado, Chipotle Crema, Cilantro, Crispy Corn Tostada	
CHILE RELLENO7	
Oaxaca and Chihuahua Cheese Stuffed Poblano Pepper, Roja Sauce, Lime Crema, Cilantro	
EMPANADAS9	
Triple J Pastures Chorizo, Oaxaca Cheese, Sweet Potato, Chimichurri	
TUNA TOSTONES15	
Sushi Grade Ahi Tuna, Crispy Smashed Plantains, Avocado, Habanero Crema, Sesame Seeds, Cilantro	
GRILLED WINGS11	
Habanero Honey Lime Glaze, Escabeche, Chipotle Ranch	
MUSSELS10	
1lb PEI Mussels, Tequila Coconut Lime Broth, Tomato, Garlic, Onions, Cilantro, Grilled Bread	
NACHOS11	
House Cheese Blend, Roja Salsa, Black Beans, Pickled Jalapeños, Radish, Cilantro, Guacamole, Lime Crema	
+ Carnitas....4 + Chicken Tinga....4 + Brisket....6	

ENSALADAS

TACO SALAD11	
Romaine Lettuce, Corn, Pico de Gallo, Chihuahua Cheese, Black Beans, Cilantro Lime Dressing, Flour Tortilla Bowl	
KALE SALAD6 / 12	
Chopped Kale, Apples, Manchego Cheese, Toasted Quinoa, Pepitas, Cranberries, Honey Habanero Vinaigrette	
+ Grilled Chicken.....5 + Steak.....8 + Shrimp.....6	
+ Ground Beef.....5 + Avocado....3 + Chorizo....4	



ESPECIALIDADES

AVAILABLE AFTER 4PM

CHICKEN POZOLE VERDE15	
Braised Chicken Soup, Green Chile Broth, Hominy, Jalapeños, Cabbage, Avocado, Cotija Cheese, Radish, Cilantro	
CAMARONES ENCOCADO16	
Seared Shrimp, Coconut Cream Sauce, Tomatoes, Onions, Poblanos, Cilantro Lime Rice, Plantain Chips	
CARNE ASADA21	
Chimichurri Marinated Flat Iron, Seared Shrimp, Sweet Potatoes, Crispy Brussels Sprouts, Chipotle Cream Pan Sauce	
LATIN GRAIN BOWL14	
Quinoa, Corn, Hominy, Crispy Brussels Sprouts, Sweet Potatoes, Chimichurri, Pepitas	
AL PASTOR TUNA20	
Grilled Achiote Ahi Tuna, Caramelized Pineapple Salsa, Pickled Red Onions, Coconut Rice	
CHORIZO SHEPHERD'S PIE16	
Chorizo Stew, Peas, Carrots, Peppers, Corn, Mashed Sweet Potatoes, Chihuahua Cheese, Sour Cream	

FAJITAS12	
Sautéed Peppers & Onions, Sour Cream, Pico de Gallo, Lettuce, Mexican Rice & Black Beans, Flour Tortillas	
+ Grilled Chicken....5 + Carne Asada....8 + Adobo Shrimp....6	

SIDES

BAJA SLAW2	
RICE & BEANS (Black or Refried).....3	
CORN BREAD (Honey Butter).....5	
ESCABECHE (House Pickled Veg).....3	
TORTILLAS (Corn or Flour).....2	

TAQUERIA

BURRITO10	
House Cheese Blend, Mexican Rice, Refried Beans, Cilantro	
+ Carnitas....4 + Chicken Tinga....4 + Brisket.....6	
Choose: STREET Wrapped in Foil - Pick it Up and Eat it!	
WET Smothered in Roja, Verde & Crema.....+1	
GORDO Smothered in Queso & Jalapeños.....+2	

CHIPOTLE CHICKEN CHIMICHANGA16	
Chicken Tinga, Oaxaca Cheese, Mexican Rice, Chipotle Sour Cream, Guacamole, Lettuce, Pico de Gallo	
QUESADILLA12	
Oaxaca & Chihuahua Cheeses, Mezcal BBQ, Pineapple Salsa, Pickled Red Onion, Corn, Chipotle Sour Cream	
+ Carnitas....4 + Chicken Tinga....4 + Chorizo....4	

ENCHILADAS

Served with Rice & Black Beans

TINGA14	
Chipotle Chicken, Chihuahua and Oaxaca Cheese, Corn Tortillas, Verde & Roja Sauce, Lime Crema, Scallions, Cilantro	
CARNITAS14	
Slow Cooked Pork, Chihuahua and Oaxaca Cheese, Corn Tortillas, Verde & Roja Sauce, Lime Crema, Cilantro	
SUIZA12	
Sweet Potato, Chihuahua and Oaxaca Cheese, Corn Tortillas, Creamy Tomatillo Sauce, Pepitas, Cilantro	

TACOS

Served on Soft Corn Tortillas

Dos / Tres

SWEET POTATO	
Crispy Brussels, Pickled Red Onion, Chipotle Crema, Pepitas..... 9 / 13	
GRINGO BEEF	
Chihuahua Cheese, Lettuce, Tomato, Onion, Sour Cream..... 9 / 13	
CHICKEN TINGA	
Mezcal BBQ, Manchego Cheese, Chipotle Ranch, Scallions..... 10 / 14 ⁵⁰	
CARNITAS PORK	
Escabeche, Basil Crema, Pickled Jalapeños, Cilantro..... 10 / 14 ⁵⁰	
ADOBO SHRIMP	
Red Cabbage, Pineapple Salsa, Chipotle Crema, Cilantro..... 11 / 16	
BAJA FRIED FISH	
Cabbage Slaw, Habanero Honey Crema, Radish, Cilantro..... 11 / 16	
BEEF BRISKET	
Baja Slaw, Pickled Jalapeños, Cotija, Salsa de Arbol, Scallions..... 11 / 16	

HOUSE MADE AGUA FRESCAS Horchata / Strawberry Limeade / Hibiscus Iced Tea **BEVERAGES** Mexican Cola / Ginger Beer / Jarritos / Rookie's



Mexican Food with a Local & Not So Local Focus

Here at Tres Amigos we believe in serving fresh food, made from scratch. We work hard to recreate flavors from Mexico with ingredients from near and far. The Northeast does not always have access to traditonal Mexican ingredients, so we strive to use local products whenever possible to help us bridge the gap and recreate our own versions of complex Mexican flavors. Dishes and flavors can vary vastly from region to region, depending on local traditions and ingredients. Each region has its own unique cooking style and heritage, and we strive to highlight some of those unique flavors in all the dishes we serve. While our focus is recreating Mexican flavors, we do our best to showcase the bounty of fresh offerings Vermont is so well known for. We hope you enjoy our interpretation of these classic Mexican dishes with our unique Vermont twist.

