

APERITIVOS

HOUSE SALSAS	4
Verde & Roja Salsas, Corn Tortilla Chips	
GUACAMOLE	8
Avocado, Onion, Cilantro, Corn Tortilla Chips	
QUESO	6
Melted Mexican Cheese Dip, Corn Tortilla Chips	
COMBO	15
Verde & Roja Salsas, Guacamole, Queso Dip, Corn Tortilla Chips	
ELOTES	6
Street Corn, Basil Crema, Cotija Cheese, Chili Powder, Cilantro	
HUEVOS RANCHEROS	6
Crispy Corn Tostada, Fried Egg, Refried Beans, Red Eye Salsa, Avocado, Chipotle Crema, Cilantro	
CHILE RELLENO	7
Oaxaca & Chihuahua Cheese Stuffed Poblano Pepper, Ranchero Sauce, Crema, Cilantro	
EMPANADAS	9
Manchego Cheese, Carnitas Pork, Escabeche, Chimichurri Sauce	
TUNA TOSTONES	15
Sushi Grade Ahi Tuna, Crispy Plantains, Avocado, Habanero Crema, Pineapple Pico de Gallo, Sesame Seeds	
GRILLED WINGS	11
1 LB, Habanero Honey Lime Glaze, Escabeche, Chipotle Ranch	
CEVICHE	10
Shrimp, Lime Juice, Bibb Lettuce Cups, Citrus, Peppers, Red Onion	
NACHOS	11
House Cheese Blend, Roja Salsa, Refried Beans, Pickled Jalapeños, Radish, Cilantro, Guacamole, Crema	
+ Chicken Tinga..... 4 + Carnitas Pork..... 4	
+ BBQ Jackfruit..... 3 + Beef Brisket..... 6	

ENSALADAS

CAESAR	5 / 10
Kale, Apples, Pepitas, Manchego Cheese, Caesar Dressing	
TACO	10
Lettuce, Corn, Pico de Gallo, Black Beans, Chihuahua Cheese, Spicy Ranch, Crispy Flour Tortilla Bowl	
VERANO	12
Watermelon, Beets, Jicama, Radish, Queso Fresco, Pine Nuts, Mixed Greens, Honey Habanero Vinaigrette	
+ Grilled Chicken.... 5 + Skirt Steak..... 6 + Shrimp..... 6	
+ Ground Beef..... 5 + BBQ Jackfruit..... 3 + Avocado... 3	



PLATOS GRANDE

CARNE ASADA	20
Ancho Rubbed Grilled NY Strip, Rajas con Crema, Chimichurri Butter, Red Eye Salsa, Cilantro Lime Rice	
QUESADILLA	12
Oaxaca & Chihuahua Cheeses, Calabacitas, Habanero Honey Crema	
+ Chicken Tinga... 4 + Carnitas Pork... 4 + BBQ Jackfruit... 3	
CHICKEN & CHURROS	15
Fried Chicken Thighs, Churros, Chili Infused VT Maple, Coconut Braised Collard Greens	
LATIN GRAIN BOWL	14
Quinoa, Peruvian Butter Beans, Corn, Braised Greens, Zucchini, Roasted Poblanos, Tomatoes, Chimichurri Sauce	
CAMARONES ENCOCADO	16
Adobo Shrimp, Coconut Cream Sauce, Tomatoes, Onions, Poblanos, Crispy Plantains, Cilantro Lime Rice	
FAJITA	12
Sautéed Peppers & Onions, Chihuahua Cheese, Pico de Gallo, Sour Cream, Mexican Rice, Black Beans, Flour Tortillas	
+ Grilled Chicken... 5 + Skirt Steak... 6 + Adobo Shrimp... 6	

ENCHILADAS

Served with Rice & Beans. Choose: Verde or Roja Sauce

CHICKEN TINGA	14
Pulled Chipotle Chicken, Oaxaca & Chihuahua Cheese, Corn Tortillas, Crema, Cotija, Scallions, Cilantro	
CARNITAS PORK	14
Slow Cooked Pork, Oaxaca & Chihuahua Cheese, Corn Tortillas, Crema, Cotija, Cilantro	
RAJAS CON QUESO	10
Sautéed Onions & Peppers, Oaxaca & Chihuahua Cheese, Corn Tortillas, Crema, Cotija, Radish, Cilantro	

BURRITOS

House Cheese Blend, Mexican Rice, Refried Beans, Pico de Gallo, Sour Cream, Served Street Style or Wet (Smothered in Roja & Verde Sauce, Crema, Cotija, Cilantro)10

+ CARNITAS PORK	4
+ CHICKEN TINGA	4
+ CARNE ASADA	6
+ BBQ JACKFRUIT	3

CHIPOTLE CHICKEN CHIMICHANGA	14
A Deep Fried Spicy Chicken Burrito, Oaxaca Cheese, Mexican Rice, Chipotle Sour Cream, Guacamole, Pico de Gallo	

TACOS

Served on Soft Corn Tortillas

Dos / Tres

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

SIDES

BAJA SLAW	3
RICE & BEANS (Black or Refried).....	3
RAJAS CON CREMA (Onions, Poblanos, Crema).....	5
CALABACITAS (Zucchini, Corn, Tomatoes).....	4
ESCABECHE (House Pickled Vegetables).....	3
BRAISED GREENS (Coconut Collard Greens).....	5

MERCH

LIL DICKEY'S HOT SAUCE	8
T SHIRTS	15
HATS (Beanie or Truckers).....	15

HOUSE MADE AGUA FRESCAS (6) Horchata / Watermelon / Mango Strawberry / Jamaica **BEVERAGES (4)** Mexican Cola / Ginger Beer / Jarritos

Eating raw or undercooked food is potentially dangerous to your health.

 If you are sensitive to spice, let your server know. Heat levels may vary. 

Gratuity may be added to parties of six or more.

“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 it’s 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.

