



THREE AMIGOS

MEXICAN KITCHEN & CANTINA

¡Bienvenido a Tres Amigos! - Welcome to Three Amigos!

Let us take you on a journey that is as authentic as it is comforting. We are proud to present a tour of regional Mexican flavors that come from the home states of our cooks, passed down from generation to generation. Sit back and enjoy every bite and discover the diversity and culture in the cuisine of Mexico.

❖❖❖ APPETIZERS ❖❖❖

3A'S NACHOS

Appetizer portion on Nachos Supreme with your choice of chicken or ground beef, topped with beans, sour cream, lettuce, tomato, onion and queso fresco.

\$9

QUESO FUNDIDO

Melted cheese mixed with onion and chorizo. Taking queso to the next level.

\$9 - plain \$7

🌹 DIP TRIO 🌹

A trio of our made to order dips.
Guacamole - Queso - Pico de Gallo

\$14

EMPANADA

Golden fried pastry filled with your choice of shredded chicken or ground beef.

\$5

GUACAMOLE

Made fresh to order with hass avocados, fresh squeezed lime, tomato, onion, and cilantro.

Small \$7 Large \$10

CHEESE QUESADILLA

Our traditional cheese filled quesadilla topped with queso fresco and sour cream.

\$8

❖❖❖ SALAD + TORTAS ❖❖❖

TACO SALAD

Your choice of meat on a bed of rice and beans, topped with lettuce, tomato, onion, avocado, sour cream, and queso fresco.

Served in a tortilla bowl.

\$13

TORTA

Your choice of meat topped with lettuce, tomato, refried beans, sour cream, queso fresco, jalapenos, onion, and avocado.

Served on a telera roll.

\$11

* Contains peanuts and sesame seeds.

CASA DE LAS ENCHILADAS



Nowhere outside of Mexico are enchiladas so authentic. Our sauces are made from traditional recipes using the freshest ingredients and spices of Mexico. All Enchilada plates are served with rice + beans unless otherwise noted.

ENCHILADAS MIXTAS

Our four signature sauces with your choice of meats, served with a side of grilled steak. Rice + Beans not included. 1 Enchilada Verde + 1 Enchilada Entomatada + 1 Enchilada Poblano + 1 Enchilada Jaliscienses* **\$14.95**

ENCHILADAS VERDE

Three tortillas filled with chicken covered with our fresh made green salsa, queso fresco, onion, sour cream, lettuce, tomato, and avocado.

\$14

ENCHILADAS ROJA

Three tortillas filled with chicken, covered in salsa roja, topped with lettuce, tomato, onion, avocado, queso fresco, and sour cream.

\$14

ENCHILADAS POBLANAS

Three tortillas filled with chicken covered in our signature Mexican mole sauce, then topped with queso fresco, onions, and sour cream.*

\$14

ENCHILADAS AL HORNO

Three tortillas filled with chicken, smothered in salsa verde and topped with melted cheese, sour cream, grilled cambrey onion, avocado, and cilantro.

\$15

ENCHILADAS CALABAZA

Three tortillas filled with zucchini, covered in your choice of roja, verde, or mole sauce and then topped with lettuce, tomato, onions, avocado, queso fresco.

\$14

PROTEINS

Cabeza (Shredded Beef) - **Pollo** (Shredded Chicken) - **Carne Asada** (Grilled Steak) - **Carne Molida** (Ground Beef) - **Al Pastor** (Seasoned Pork) - **Chorizo** (Sausage) - **Vegetarianos** (Vegetarian) - **Camarones** (Shrimp) - **Pescado** (Fish)

❄️❄️❄️ PLATOS DE TACOS ❄️❄️❄️

Our taco platters are a true representation of Mexico and the many regions that have their own flavors. We use only the freshest ingredients available and each platter is made to order. Platters include two tacos with a side of rice + beans.

TACOS AUTENTICOS

Choice of protein served on corn tortillas with onion, cilantro, and fresh squeezed lime.

\$14 A La Carte Taco- \$5

TACOS DE CARNE ASADA

Marinated steak diced + served on corn tortillas with onion, cilantro, and fresh squeezed lime.

\$14

TACO GRINGO

Tacos the American way. Choice of protein with lettuce, tomato, queso fresco, sour cream, on flour tortillas.

\$14

TACOS DE PESCADO

Choice of fried or grilled fish with cabbage slaw and creamy chipotle sauce, on flour tortillas.

\$14

TACOS AL PASTOR

Our pork is marinated for 24 hours in a guijillo chile and onion sauce then grilled with diced pineapple.

\$14

* Contains peanuts and sesame seeds.



FAJITAS



Fajitas are served on a sizzling cast iron skillet with onion and green pepper, shredded lettuce, grilled and diced tomatoes, and avocado.. Entrees include a side of rice + beans, and your choice of corn or flour tortillas.

FAJITAS MIXTAS

For the Fajita lover who cannot make up their mind on which direction to go, we make decision making easy with our Fajitas Mixtas. A medley of chicken, steak, and shrimp grilled together with onions and vegetables. **\$19**

FAJITAS DE POLLO

Marinated chicken breast, seared and sliced, served with grilled onion, tomato, and green bell pepper. **\$17**

FAJITAS DE RES

Steak fajitas with marinated carne asada, sliced, served with grilled onion, tomato, and green pepper. **\$18**

FAJITAS DE CAMARON

Shrimp grilled with fresh squeezed lime, mixed with grilled onion, tomato, and green bell pepper. **\$17**

FAJITAS DE VEGETALES

Zucchini, carrots, onion, tomato, and green pepper grilled in traditional spices and fresh squeezed lime. **\$14**

SIDES

\$3

Rice - Beans - Pico de Gallo - Queso Fresco
Sweet Plantain - Avocado - Sour Cream
Tortillas - To-go Chips + Salsa



PLATOS TRADICIONALES



A taste of tradition, our Platos Tradicionales represent the unique flavors of Mexico. All entrees come with a side of rice and beans unless mentioned otherwise.

CHIMICHANGA

Rolled tortilla with your choice of protein, cheese, rice, and beans golden fried and topped with queso, avocado, lettuce onion, queso fresco, tomato, and sour cream. **\$15 (a la carte \$10)**

QUESADILLA ESPECIAL

Your choice of protein with lettuce, tomato, onion, queso fresco, avocado, and sour cream. **\$15**

BURRITO

Your choice of protein, rolled with cheese, rice, and beans, topped with queso. **\$14 (a la carte \$9.49)**

NACHOS SUPREME

Tortilla chips with your choice of protein topped with queso, bean, sour cream, lettuce, tomato, onion, jalapeno, and queso fresco. **\$15**

QUESABIRRIA

4 griddled tacos with traditional Birria protein and cheese served alongside a chili beef broth. Rice and beans not included **\$15.00**

* Contains peanuts and sesame seeds.



PLATOS PRINCIPALES



We are serving up the finest flavors of Mexico in our signature dishes. All items are made to order and served with a side of rice, beans, and tortillas (unless otherwise noted).

CARNES

CARNE ENCHILADA

Steak marinated in guajillo + pulla chile sauce, served with avocado, lettuce, onion, and tomato.

\$16

BISTEC ENCEBOLLADO

Mexican style grilled steak, topped with grilled onion and jalapeno.

\$16

BISTEC A LA MEXICANA

Fajita steak stewed in homemade tomato sauce with onion and jalapeno.

\$16

ALAMBRES

Thin cut steak mixed with onion, bell pepper, bacon, and melted cheese.

\$16

CARNE ASADA

Grilled, marinated steak, served with avocado, onion lettuce, tomato, and grilled onion.

\$16

POLLO

ARROZ CON POLLO

Sliced chicken, mixed with seasoned rice, onion, avocado, tomato, and bell pepper. Rice and beans not included.

\$16

TINGA DE POLLO

Hand pulled chicken seasoned with authentic Mexican spices then slowly cooked with chipotle and onions.*

\$15

POLLO EN MOLE

Chicken breast with signature, scratch-made mole sauce topped with sesame seed.*

\$15

POLLO ASADO

Marinated chicken breast, with avocado, onion, lettuce, tomato, and grilled onion.

\$15

MARISCOS

SHRIMP QUESADILLA

Our quesadilla especial served with grilled shrimp, onion, lettuce, tomato, avocado, queso fresco, sour cream.

\$17

CAMARONES GISADOS

Shrimp and onion gently sautéed in choice of garlic, mole or red sauce.

\$17

ARROZ CON CAMARON

Diced shrimp mixed with seasoned rice, onion, avocado, tomato, and bell pepper. Rice and beans not included.

\$17

* Contains peanuts and sesame seeds.