

»→ TRES GRINGOS ←«

MEXICAN-AMERICAN FUSION

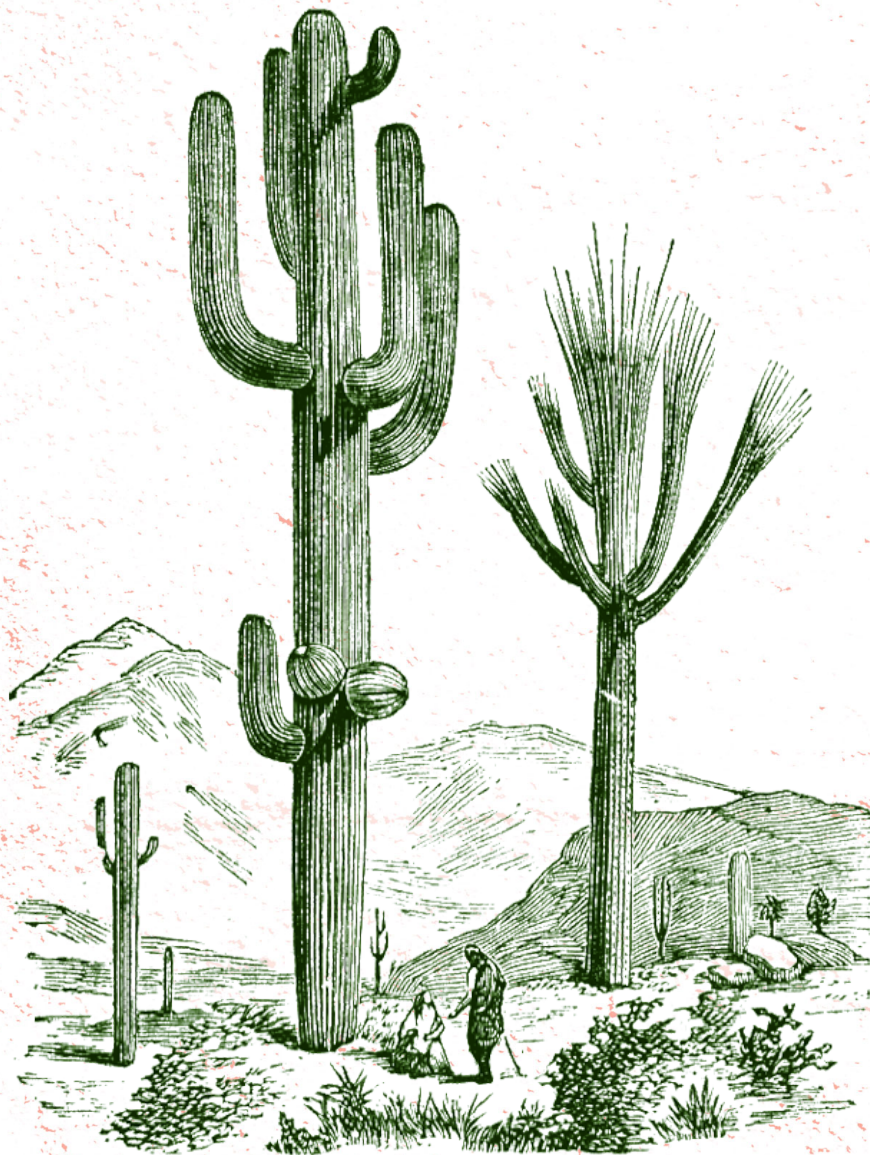
NEDERLAND, COLORADO

HOURS OF OPERATION:

Thursday through Monday: 12-8pm

Takeout available until 7:30pm

(303)258-3170



APERITIVOS - APPETIZERS

CHIPS & SALSA — Choice of 1 salsa, fresh tortilla chips.	3.
SALSA FLIGHT — Choose 3/5 - roja, verde, tropical arbol, blackberry serrano, pico de gallo.	6./8.
GUACAMOLE — Fresh avo, onion, serrano, cilantro, lime. Hand smashed.	7.
QUESO DIP — Homemade cheese dip. Jalapeno, queso fresco, pepita. Add carne molida (2).	6.
VEGAN QUESO DIP — Handmade by Nederland's own Vegetable Express.	8.
NACHOS — Melted asadero cheese, onion, tomato, jalapeño, salsa roja, mojo. Add pollo adobo[2], carne molida[2], barbacoa[3], carnitas[3], carne asada[5], veggies[2] VEGAN cheese [2]	8.
QUESADILLA — Classic flour tortilla, melted asadero, crema, salsa roja. Add pollo adobo[2], carne molida[2], barbacoa[3], carnitas[3], pescado [4] veggies[2], VEGAN cheese [3]	7
CHILE VERDE — Homemade pork chile verde. Cup or bowl. Served with warm tortillas or tortilla chips.	6./9.
CEVICHE — Fresh lime-cooked shrimp, avocado, watermelon radish, cukes & pineapple in a creamy avocado sauce.	10.5
ELOTE — Fresh sweet corn with house made dressing & seasoning.	5.

TACOS

CARNE MOLIDA — Seasoned ground beef, asadero, arugula, tomato, salsa roja, crema.	4
POLLO ADOBO — Grilled adobo chicken, fire-roasted poblano, cotija, house pickled onion, tropical arbol salsa, cilantro. [Beautiful as is, but sub salsa verde for a less spicy version]	4
BARBACOA — Slow-braised shredded beef, house chimichurri, cotija, onion, cilantro.	4.
CARNITAS — Slow-braised shredded pork, cotija, onion, blackberry serrano salsa, cilantro.	4.
PESCADO — Beer battered cod, house chili-lime slaw, house chipotle mayo.	4
HONGOS MÁGICOS — Roasted crimini mushrooms, house chimichurri, roasted walnut, arugula, house pickled onion.	4.

BUILD YOUR OWN BURRITO

BASE: FLOUR TORTILLA, MEXICAN RICE, REFRIED BEANS, CHEESE, SALSA VERDE.	9.
PROTEINS — carne molida[2], pollo adobo[2], pescado[3], barbacoa[3], carnitas[3]	
VEGGIES — avocado[2], onion[.50], tomato[.50], fresh jalapeño[.50], house pickled jalapeño[.50], house pickled onion[.50], roasted poblano[1], roasted mushroom[1], rajas[2] Papas Bravas[1]	
SAUCES — crema[1], avocado crema[1], mojo[1], guacamole[3], pork green chile smother[3], queso Smother[3], vegan queso smother[3]	

ENSALADAS - SALADS

- THAT SALAD** — Arugula, lime-cooked shrimp, cucumber, pineapple, red onion, cabbage, xnipec, avocado crema & citrus olive oil dressing. 14.
- TACO SALAD** — Mixed greens, protein of choice, cotija, white onion, tomato, crema & tortilla strips. 12
Choose: carne molida, pollo adobo, veggies, pescado[3], barbacoa[3], carnitas[3]

ENTRADAS - ENTRÉES

- CHIMICHANGA** — Flour tortilla, choice of protein, deep fried to perfection. Greens, salsa roja, crema & rice. Choose: carne molida, pollo adobo, pescado, carnitas, veggie. 12
- CARNITAS PLATE** — Slow-braised shredded pork topped with house pickled jalapeño & onion. 15.
Served with fried plantains, arugula salad, blackberry serrano, salsa verde, 3 fresh tortillas.
- 3 TACO PLATE** — Your choice of any 3 tacos, served with rice & beans. See taco menu for selections. 15
- ENCHILADAS** — Corn tortillas, melted asadero & protein of choice. Cotija, crema, pickled caggabe, rice & beans. Add carne molida[2], pollo adobo[2], pescado[3], carnitas[3], veggies[2]. Sub side salad for rice & beans [1.5] 12

KIDDOS - NIÑOS

- TACO** — Pollo adobo or carne molida & cheese. 3
- BURRITO** — Bean & cheese 3.
- QUESADILLA** — Cheese 3.
- RICE & BEANS** 2.

DESSERT - POSTRE

- SOPAPILLAS** — Deep fried sweet tortilla, cinnamon & sugar, house dulce de leche, vanilla ice cream & whipped cream. 6.
- PLANTAIN SUNDAE** — Fried plantains rolled in cinnamon & sugar, dulce de leche, vanilla ice cream & whipped cream. 6.

BEBIDAS - BEVERAGES

MEX COKE	3.
MEX SPRITE	3.
TOPO CHICO — mineral agua	3.
JARRITOS SODA — pineapple, mandarin, lime, strawberry, grapefruit	3.
IBC CREAM SODA / IBC ROOT BEER	3.
BIG B'S ORGANIC LEMONADE	3.
ICED TEA	2.5
JUICE — orange, cranberry, grapefruit, pineapple, apple (.75)	2.5
HERBAL TEA — earl grey, english breakfast, chai rooibos, green, chamomile	2.5
HOT CHOCOLATE	2.5

CÓCTELES - COCKTAILS

HOUSE MARGARITA — Our very own concoction. Sweet, sour, balanced.	8.5.
COIN STYLE MARGARITA — Tequila, triple sec, lime juice. Tart, kicks like a mule.	9.5.
CRAFT MARGARITA — Coin style with preferred spirit. See tequila selection.	
FRUITY MARGARITA — mango, strawberry, raspberry, prickly pear, piñarita.	10.5.
MICHELADA	6.
BLOODY MARY / BLOODY MARIA	6.
ANGELO AZZURRO — Boozy, blue & blissful. All the summertime feels.	8.

CERVEZAS - BEERS

PACIFICO	5.
VICTORIA	5.
CORONA EXTRA	5.
MODELO ESPECIAL / NEGRA	5.
DOS EQUIS LAGER / AMBAR	5.
MIRROR POND PALE ALE — Deschutes	6.
VOODOO RANGER IPA — New Belgium	6.
GRAPEFRUIT SCULPIN IPA — Ballast Point	7.
FRESH SQUEEZED IPA — Deschutes	6.
OBSIDIAN STOUT — Deschutes	6.

TEQUILA

BLANCO & SILVER

CORAZON — Mellow, elegant agave, cardamom, smokiness.	6/OZ
ESPOLON — Smooth, slightly sweet, agave, ripe fruit, slight bitter end.	6/OZ
CAZADORES — Intense blue agave flavor, natural sweetness, citrus & herb notes.	6/OZ
CABO WABO — Mild, smooth, nicely spiced, slight bitter end.	6/OZ
LUNAZUL EL HUMOSO — Mesquite, smoked agave, white pepper spice, herbal, chili pepper.	7/OZ
PATRON — Fully flavored with agave, not overwhelming. Smooth, mixes well.	7/OZ
CORRALEJO — light, crisp, zing, sweet, spearmint.	7/OZ
CASAMIGOS — Light, refreshing, fresh herbs notes, vanilla, subtle agave.	8/OZ

REPOSADO

CORAZON — Soft, deep, aged 6-8 months in American Oak.	7/OZ
ESPOLON — Med-full bodied, rich roasted agave; sweet tropical fruit, vanilla, brown spices.	7/OZ
CAZADORES — Dill, black pepper. Clean finish, light, off-dry.	7/OZ
CORRALEJO — Fruity, peppery, aged 4 months in Encino, French & American oak casks.	8/OZ
CASAMIGOS — Caramel, roasted agave, buttery vanilla, oak-y spice, smokey finish.	9/OZ

AÑEJO

CORAZON — Oak spice, sweet & floral nose, deep amber gold. Aged 2 years.	8/OZ
CAZADORES — Bright citrus, baking spice, black pepper, roasted agave. Aged over 1 year.	8/OZ
CASAMIGOS — Smooth, soft caramel, vanilla, barrel oak, subtle spice. Aged 14 months.	10/OZ
CHINACO — Amber, pear, wildflowers, vanilla, baked apple. Oak aged 3 years.	11/OZ

MEZCAL

MONTE ALBAN — Smoky, salty, mildly fruity finish.	6/OZ
DEL MAGUEY VIDA — Smoke, roasted agave, tobacco, saddle leather, white pepper finish.	7/OZ
CASAMIGOS — Twice-distilled. Smoke, black pepper, silky finish.	12/OZ

