At 3 AMIGOS LATIN AMERICAN GASTRONOMY every recipe is crafted with passion, respect, and a deep appreciation for the cultures that inspire us. Our menu brings together the soulful flavors of Mexico, Puerto Rico, and Chile; each dish is an invitation to savor flavors crafted with care.

BRUNCH M3 NU
10AM-2PM

We proudly source select ingredients from local farms, supporting our community while bringing fresh flavor to every dish.

**Before placing your order, please let your server know if anyone in your party has any food allergies or follows a vegetarian, vegan, or gluten-free diet. All our ingredients are fresh and locally sourced, subject to availability.*

Brunch Specialties

Huevos Revueltos 13.50
(3) Farm eggs scrambled with ham, bacon and melted cheese. Served with fries and maduros.

Pan con Pebre 12.50
Artisan bread with cheese, pebre, avocado, and two farm eggs. Served with home fries.

Jibaros con Huevo 14.50
Golden tostones, perfectly crisp and filled with pico de gallo, topped with house-made mayonnaise and a farm egg.
Add protein (+2): Birria, Pernil Asado or Vegetables.

Tacos Fiesta x3
(3) Quesabirrias: Braised birria, melted cheese, crisp tortilla served with onions, cilantro, and consommé. 18.00

(3) Pernil Asado tacos: Served with onion, and cilantro alioli. 15.99

(3) Portobello tacos: Seasoned portobello, with arugula, goat cheese, and balsamic glaze. 15.99

(3) Chicken tacos: Seasoned chicken, with onion, fresh cilantro and cilantro alioli. 15.99

House Signatures

Chorillana 20.00
A typical Chilean dish with a base of french fries, topped with caramelized onion,steak, farm egg and chorizo.

Chilaquiles 15.00
Crispy tortillas topped with your choice of red or green salsa, or mole for +$2. Served with beans, sour cream, cheese, pickled onions, pico de gallo and a farm egg.
Add protein (+2): Birria, Pernil Asado or Vegetables.

Huevos Rancheros 15.00
Two stacked corn tortillas with mozzarella cheese, refried beans, ranchera salsa, sour cream, and farm egg.
Add protein (+2): Birria, Pernil Asado or Vegetables.

Enmoladas 16.99
Corn tortillas filled with your choice of one filling: seasoned chicken, cheese, or mushrooms with cheese. Bathed in traditional mole (***Contains nuts***), goat cheese, sour cream, sesame and pickled onions.

Artisanal Sandwiches

Sandwich de Pechuga de Pollo 13.00
Grilled chicken breast with lettuce, tomatoes, house-made mayonnaise, and melted cheese.

Torta Ahogada 16.00
Tender pork or birria beef nestled in a soft bolillo roll, drenched in a rich, spicy tomato sauce. Accompanied by pickled onions and a hint of lime.

Barros Lucos 17.00
A juicy ribeye steak with melted cheese, served between brioche bread.

Sweet Breakfast

Brioche French Toast 12.00
Golden-brown French brioche topped with fresh fruit, whipped cream, and a side of maple syrup

Buttermilk Pancakes 13.00
Fluffy buttermilk pancakes served with fresh fruit, whipped cream, and maple syrup.

Sides

Chorizo	3.00	Sweet plantains	4.50
Ham	3.00	Chips	6.00
Bacon	1.50	Sauces	2.50
		Guacamole	7.00

House Cocktails

Mimosa 7.50
Champagne with orange juice or berry juice

Margarita 10.50
Fresh lime, orange, agave syrup, and tequila.
Add a flavor for $2: strawberry, passion fruit, or mango.

Piscotini 11.50
A blend of coffee syrup, pisco and Baileys.

Café con Ron 11.50
A blend of rum, Cold Brew coffee and Licor 43.

Beverages

Colombian Coffee 2.50

Green Tea 3.50

Aguas Frescas 3.50
Horchata, Orange or Hibiscus.

Ice coffee 3.00

THE MILL DISTRICT

/3amigosamherst
3amigos.restaurant
www.3amigos.site