

# Gringo Jack's®

www.gringojacks.com

Prices Subject to Change 1/1/25

## APPETIZERS

**GUACAMOLE**—made to order and served in a traditional molcajete. With ripe avocado, onion, jalapeño, tomato, fresh lime juice, cilantro and a touch of salt. single (for 2) \$15 / double (for 4) \$18.50

**GRINGO JACK'S® STACKED NACHOS** Single Stack \$15 / Double Stack \$18

Gringo Jack's® signature corn & flour chips stacked high with cheese, black beans, pickled jalapeños, feta, pico de gallo and sour cream. Add adobo chicken, slow-smoked pork or ground beef \$5.50

**QUESADILLA**—10 inch tortilla filled with cheese, topped with sour cream and pico de gallo with your choice of: adobo chicken, grilled chicken, smoked pork, seasoned beef or grilled zucchini and portabellas. \$16

**LAYERED BEAN DIP**—layers of black beans & cheese topped with lettuce, guacamole, corn salad, sour cream and pico de gallo. Served with Gringo Jack's® signature chips. \$12.75


**CHIPOTLE SHRIMP**—sweet & spicy glazed shrimp in a corn tortilla shell with charro beans and mango salsa. \$16.50 

**CALAMARI**—panko crusted, crispy fried and served with chipotle aioli. \$16.50

**BLACK BEAN SOUP**—topped with pico de gallo, sour cream and corn tortilla strips. \$9.50

**WINGS \$16.50** 8 Jumbo Wings, choose slow smoked or deep fried and one of Gringo Jack's® sauces.

VT Maple BBQ MILD    Honey Brown Ale BBQ MED    Honey Sriracha HOT 

 **JACK'S CLASSIC WINGS**—Deep fried, topped with Sweet & Spicy Glaze, Feta & pico de gallo & sour cream.

## SALADS

**TACO SALAD**—crispy tortilla bowl on a pool of mild chili sauce and filled with black beans, cheese, lettuce, corn salad and your choice of: ground beef, smoked pork, grilled zucchini and mushrooms or adobo chicken. Topped with pico, sour cream and guacamole. \$24

**SHRIMP & AVOCADO SALAD**—mesclun greens topped with grilled shrimp, avocado, tomato and cucumber radish salsa. Dressed with a cilantro-ginger vinaigrette. \$23.75

**MEXICAN COBB**—mesclun greens, red onion, tomato, avocado and hard boiled egg topped with crumbled bacon, bleu cheese and house-made cilantro ranch dressing. \$18.75 *with grilled chicken* \$25

**QUINOA & AVOCADO SALAD**—mesclun greens topped with avocado, tomato, onion, and cucumber radish salsa with quinoa seasoned with fresh herbs. Dressed with cilantro-ginger vinaigrette. \$18.75 *with grilled chicken* \$25

**SALAD**—mesclun greens topped with tomato, sliced cucumber and radish. \$9.50  
cilantro ranch    balsamic vinaigrette    cilantro-ginger vinaigrette

## SIZZLIN' FAJITAS

Served sizzling over sautéed onions, peppers and poblanos with sides of cheese, guacamole, pico, lettuce, beans & warm flour tortillas. GLUTEN FREE tortillas available

CILANTRO-LIME GRILLED CHICKEN \$29

CHILE MARINATED SKIRT STEAK \$30.75

GRILLED SHRIMP \$30

CHICKEN & STEAK COMBO \$32

CHICKEN & SHRIMP COMBO \$31

STEAK & SHRIMP COMBO \$32

TOFU, GRILLED ZUCCHINI & PORTABELLAS \$28.50

## TACOS

Choice of: Soft Yellow Corn / Soft Flour / Crisp Corn / GF Soft Corn Served with rice and beans

**TRADITIONAL**—your choice of adobo chicken, cilantro-lime grilled chicken, seasoned ground beef, slow smoked pork or grilled zucchini and portabellas topped with lettuce, cabbage, cheese and pico. \$26

**AL PASTOR**—smoked pork drizzled with chipotle sauce topped with pickled red onions, grilled pineapple & cilantro. \$25

**BAJA**—crispy fried haddock, fresh greens, cilantro ranch, pico and pickled red onions. \$25

**SHRIMP**— sliced avocado, mango salsa and pickled red onions. \$26.50

**BIRRIA**—braised beef with greens, cabbage, sliced radish and chili dipping sauce. \$29

**THAI CHICKEN**—Sweet, spicy & aromatic Thai inspired grilled chicken with pickled vegetables, avocado & cilantro. \$27.50

**CHILI RUBBED SALMON** - greens, cucumber radish salsa, and honey habanero hot sauce. \$28 

## ENCHILADAS

**TRADITIONAL ENCHILADAS**—flour tortillas wrapped around your choice of adobo chicken, cilantro-lime grilled chicken, ground beef, slow smoked pork, charro beans & cheese, or zucchini & portabellas. Smothered in mild red chili sauce and topped with melted cheese, sour cream and pico de gallo. Served with rice and beans. \$26.75

**ENCHILADA MOLE DE POBLANO**—a house favorite since 1995! Corn tortillas wrapped around adobo chicken and smothered in our traditional mole of slow-simmered masa, nuts, seeds, chilis and Mexican chocolate. Topped with sesame seeds and corn salad and served with black beans sprinkled with feta. \$28.75

**SMOKIN' THREE**—one enchilada, one taco and one mini burrito, served with corn salad. Your choice of adobo chicken, smoked pork, ground beef, grilled chicken, or zucchini and mushrooms. \$29

**SEAFOOD ENCHILADA**—flour tortillas filled with haddock, salmon and shrimp, smothered in mild chipotle sauce and topped with sour cream and pico de gallo. Served with charro beans and seasoned rice. \$28.50

## SLOW SMOKED SPECIALTIES

Slow smoked, apple cider-brined meats rubbed with our ancho spice blend. Slathered with Gringo Jack's® BBQ Sauce and served with chipotle slaw and sweet potato fries.

VT MAPLE CHICKEN— 1/2 Chicken glazed with VT Maple BBQ sauce and served with fresh apple salsa. \$27.50

PULLED PORK—tender pork shoulder on Texas toast served with Honey Brown Ale BBQ. \$26

BRISKET— dry rubbed slow smoked beef brisket on Texas toast served with Honey Brown Ale BBQ. \$29

## LATIN ENTREES

EMPANADAS—two corn turnovers filled with chicken, black beans, cheese. Served with pesto, rice and corn salad. \$23.50

TAMALES—filled with adobo chicken and topped with chipotle sauce, pico and Mexican crema. \$24

## MEXICAN PIZZAS

Two tortillas stacked with cheese, topped with meats, veggies, chipotle sauce & even more cheese. Then baked until crispy and delicious! \$25

HONEY SRIRACHA CHICKEN—lime-marinated grilled chicken glazed with house made Honey Sriracha Sauce. 

BBQ PULLED PORK—slow smoked pork slathered with VT Maple BBQ and topped with bacon and pickled red onion

## POWER BOWLS \$28

CHICKEN FAJITA BOWL—cilantro-Lime grilled chicken breast, grilled onions, poblanos and red bell peppers over a bed of seasoned charro beans and corn. Topped with cheddar cheese, pico de gallo and fresh cilantro.

VEGGIE BOWL—artichokes, portabellas, and zucchini sautéed in mild red chili sauce and served over a bed of seasoned quinoa. Topped with Feta, sliced avocado and pepitas.

YUCATAN SHRIMP BOWL—shrimp sautéed with a spicy coconut milk broth served over a bed of seasoned rice. With shaved cabbage, cucumber, radish, pickled red onion, pickled jalapeno, fresh lime and cilantro. 



MAKE IT VEGAN! SUBSTITUTE TOFU FOR NO EXTRA CHARGE.

## BURRITO OR CHIMICHANGA \$26

Filled with rice, beans, cheese, and your choice of fillings then baked and topped with a mild red chile sauce, sour cream, pico de gallo, and guacamole. Ask for a chimichanga and your burrito will be deep fried, crunchy and delicious! Choose from:

ADOBO SEASONED PULLED CHICKEN

SLOW SMOKED PORK

SEASONED GROUND BEEF

GRILLED ZUCCHINI AND PORTABELLAS

CILANTRO LIME GRILLED CHICKEN \$27

BIRRIA-\$29

GRILLED CHILI RUBBED SHRIMP-\$27

# SANDWICHES & BURGERS

Served with a homemade pickle, and choice of hand-cut fries, sweet potato fries or salad.

**VERMONT GRILLED CHEESE**—toasted sourdough bread topped with cheddar cheese, avocado and tomato. \$21

**PULLED PORK SANDWICH**—slow smoked pork with Honey Brown Ale sauce on a toasted potato bun. \$21

**THAI SHRIMP WRAP**—sweet, spicy & aromatic Thai inspired grilled shrimp, lettuce, tomato, onion, and wrapped in a warm tortilla. \$22

**GRINGO CLUB**—toasted sourdough topped with grilled chicken, cheese, crispy bacon, lettuce, avocado, tomato and chipotle mayonnaise. \$23.75

**QUESO BURGER**—our most popular burger for 20 years! A Northeast raised burger and cheese wrapped in two flour tortillas and grilled to perfection! \$22.75

**CHEESE BURGER**—a Northeast raised burger on a toasted potato bun, topped with cheddar cheese and grilled to perfection! \$23

**COWBOY BURGER**—grilled Northeast raised chili rubbed beef topped with cheddar, guacamole, thick cut smoked bacon. \$24.50

**VERMONSTER BURGER**—grilled Northeast raised beef topped with cheddar, pulled pork, VT Maple BBQ Sauce, pickled red onion and bacon. \$25.50

## FOR THE KIDS \$16.75

**12 & UNDER:** includes an ice cream sundae with cinnamon-sugar strips, chocolate sauce and whipped cream! (Dine in Only)

**CHEESE QUESADILLA**—filled with melted cheese and a choice of adobo chicken, grilled chicken, pork, grilled zucchini or ground beef. Served with fries.

**TACOS**—two crisp corn, soft corn or flour tacos filled with adobo chicken, grilled chicken, pork, grilled zucchini or ground beef topped with cheese & lettuce and served with a side of rice.

**BURRITO**—filled with cheese, beans, rice & chicken, pork, grilled zucchini or ground beef.

**CHICKEN FINGERS**—chicken fingers served with fries.

Please inform your server of any food allergies. Gringo Jack's aims to accommodate allergies and diets including providing Gluten-Free tortillas and adjusting menu items to make them dairy free or vegan. However wheat, dairy, shellfish, peanut and tree-nut foods are prepared on shared equipment including grills, cutting boards and fryers. No latex is used in house

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Please let your server know before you order if you would like separate checks. Gringo Jack's will not split checks for parties of 6 or more and we reserve the right to add an 18% pre-tax gratuity to parties of 8 or more.

**CREDIT CARD CUSTOMERS:** for your own protection please remember to sign the restaurant copy of your slip, indicate a tip even if it is a zero or cash tip, and please remember to leave the signed copy with your server.