

Cocteles

smokey nuestra soledad, grapefruit, rosemary, agave, lime	13
spicy arette reposado, licor 43, jalapeño-agave nectar, lime	11
for the wall* tapatio 110, grand marnier, supercassis, lime	14
sexy casa dragones blanco, aperol, watermelon, cucumber, lime	16
called covfefe?* don julio blanco, zamaro, agave, lemon, bitters	14
summer el tesoro añejo, kalani, pineapple gum, lime & pineapple	15
seasonal mezcal, passionfruit, agave, cricket bitters, lime, sal de gusano	15
strong el tesoro blanco, zacapa rum, china china, amaro nonino, orange bitters	15
sweet & smokey don julio blanco, nuestra soledad, skyhill farms honey, lemon, sage	13
*for im*peach*mint avion blanco, peche de vigne, agave, peach bitters, lemon, mint	13
* <i>partial proceeds will go to the ACLU in behalf of the TRES team</i>	

Margaritas

tres arette blanco ~ valley of tequila our classic lowland margarita	9.5 36
tres altos pueblo viejo blanco ~ los altos our classic highland margarita	10 38
Conmemorativo don julio blanco ~ los altos in memory of the true tequila pioneer	12 46
los abuelos fortaleza blanco ~ valley of tequila 'cinco' generaciones	13 50
pancho villa siete leguas reposado ~ los altos produced by a highly respected tequila family	13 50
hacienda herradura reposado ~ valley of tequila a tequila with a rich history in amatitan	12 46
hidalgo corralejo reposado ~ valley of tequila the father of mexican independence	11 42
libertad pueblo viejo añejo ~ los altos the leaders of the tequila revolution	11 42
sofia partida añejo ~ valley of tequila a san francisco favorite	14 54
don felipe el tesoro añejo ~ los altos distilled to proof	15 58

Cerveza draft 5.5

tecate ~ monterrey, mx
modelo negra ~ nava, mx
fort point ~ san francisco, ca
dos XX amber ~ monterrey, mx
anchor steam ~ san francisco, ca
local brewing co. ~ san francisco, ca

Cerveza bottle 5.5

victoria ~ nava, mx
pacifico ~ nava, mx
sol ~ monterrey, mx
bud light ~ st. louis, mi
stella artois ~ leuven, be
bohemia ~ monterrey, mx
2 towns outcider ~ corvallis, or
corona corona light ~ nava, mx
modelo especial ~ monterrey, mx

Vinos

chardonnay, 2014, hess edna valley, california	11 42
chenin blanc/viogner, 2015, pine ridge napa, california	11 42
sauvignon blanc, 2012 new harbor marlborough, new zealand	12 46
cabernet sauvignon, 2012, louis martini sonoma, california	12 46
pinot noir, 2015, bonterra medocino, California	13 50
malbec, 2013, septima mendoza, argentina	13 50
ballard lane, 2016 central coast	11 42
anna de codorniu brut, cava vilafranca del penedés, spain	10 38

TRES



TEQUILA LOUNGE &
MEXICAN KITCHEN

Botanas

- elote** grilled corn, crema, cotija, chile, lime | 7
- guacamole al tres** chile, tomato, onion | 9.5
- chips & salsa** three house-made seasonal salsas | 4
- quesadilla de hongos** wild mushroom, molcajete salsa, salpicon, epazote tortilla | 12

Antojitos

- ensalada de verano** | 11 stone fruit, radish, spiced pepita, skyhill farms jalapeño goat cheese, honey vinaigrette
- ceviche*** | 15 black tiger shrimp, cucumber, red onion, avocado, tomatillo, mango & tomato sangrita
- ensalada de la calle** | 11 stone fruit, jicama, cucumber, watermelon, queso fresco, arugula
- sopa ranchera** | 5.5 chicken & rice soup, corn, onion, cabbage, tomato, jalapeño
- queso fundido** | 13 chorizo rojo con papas, chile anaheim, roasted corn

Tacos *1/3 per order*

- al pastor puerco** al pastor pork, piña, onion, cilantro, avocado salsa | 12.5
- pollo** achiote adobo chicken, fire-roasted tomato, charred onion, salpicon | 13.5
- jardín dorado** wild mushroom, corn, poblano crema, roasted jalapeño, micro cilantro | 13
- pescado** grilled mahi mahi, cherry tomato pico de gallo, crispy lacinato kale, roasted jalapeno aioli | 15.5
- chef selection** seasonal taco | AQ

Platos

- enchiladas** | 18 chicken, queso fresco, crema, chipotle & guajillo salsa
- carnitas** | 20 slow roasted pork, molcajete salsa, pickled onion, roasted habanero
- carne en su jugo** | 19 crispy bacon, sautéed flank steak, pinto beans, tomatillo salsa, in beef broth
- chiles relleno** | 18 egg battered, chile poblano, oaxaca cheese, zucchini, huitlacoche, chile dulce & habanero salsa

- carne asada*** | 32 wood-grilled, steak nueva york, calabacita, chile serrano chimichurri
- pollo mojo al ajo** | 24 half-roisserie chicken, garlic-chile poblano glaze, roasted potato, arugula
- salmon a la plancha** | 26 wild salmon, grilled nopal, cherry tomato, chorizo, chile serrano, corn pico de gallo

Platillos

- rajas** roasted chile dulce & chard, braised with cream & queso | 6
- baby carrots** charbroiled, tamarind glaze | 6
- papas** rotisserie new potatoes, garlic | 6
- arroz o frijoles** seasonal | 3

Executive Chef | Daniel Padilla Sous Chef | Lorenzo Caamal

*Consuming raw or undercooked meat may increase your risk of foodborne illness.

~ 6% surcharge added for San Francisco employer mandates ~

Due to regulations, water will be served by request only. Thank you for understanding.