

Botanas

elote 7 | grilled corn, crema, cotija, chile, lime

guacamole al tres 9.5 | chile, tomato, onion

chips & salsa 4 | three house-made seasonal salsas

quesadilla de hongos 12 | wild mushroom, molcajete salsa, salpicon, epazote tortilla

ceviche* 15 | black tiger shrimp, cucumber, red onion, avocado, tomatillo, mango & tomato sangrita



Sopas y Ensaladas

sopa de lima habanero tomato broth, red pepper, jalapeño, onion, avocado, queso fresco, tortilla | **9.5**

sopa ranchera chicken & rice soup, corn on the cob, onion, cabbage, tomato, jalapeño | **10**

ensalada de la calle stone fruit, jicama, cucumber, watermelon, queso, arugula | **11**

ensalada de pollo little gem, stone fruit, spiced pepita, skyhill farms jalapeño goat cheese, honey vinaigrette | **12**

cesar cardini little gem, lacinato kale, red pepper, pan fritto, queso cotija & jalapeño dressing | **12**
add chicken 3 | add shrimp 6 | add salmon 10

Tacos *1/2 per order*

barbacoa 11 | braised beef, horseradish crema, arugula

carnita 9 | slow roasted pork, molcajete salsa, salpicon

puerco 8 | al pastor pork, piña, onion, cilantro, avocado salsa

pollo 9 | achiote adobo chicken, fire-roasted tomato, charred onion, salpicon

jardín dorado 9 | wild mushroom, corn, poblano crema, roasted jalapeño, micro cilantro

pescado 11 | grilled mahi mahi, cherry tomato pico de gallo, crispy lacinato kale, roasted jalapeno aioli

chef selection AQ | seasonal taco

Platos classicos

enchilada chicken, queso fresco, crema, chipotle & guajillo salsa | **14**

pozole rojo pork shoulder, chile california, chile de arbol, nixtamal | **11**

tamal mole negro chicken, kale & pumpkin seed masa, habanero salsa, arroz & frijoles | **11**

relleno egg battered, chile poblano, oaxaca cheese, zucchini, huitlacoche, chile dulce & habanero salsa | **14**

Tortas

de la casa pollo OR beef barbacoa, seasonal tomato, crema, arugula | **14**

ahogada drowned in cascabel salsa, carnitas, TRES cheese blend, caramelized onion | **14**

pobrecito grilled, gulf shrimp, TRES cheese blend, chipotle aioli, escabeche cabbage, salpicon | **16**

Platillos

rajás roasted chile dulce & chard, braised with cream & queso | **6**

baby carrot charbroiled, tamarind glaze | **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.

Boozy Bebidas

- tres margarita** arette blanco ~ valley of tequila | our classic lowland margarita 9.5 | 36
tres altos margarita pueblo viejo blanco ~ los altos | our classic highland margarita 10 | 38
borracha agua fresca housemade agua fresca with don julio blanco 10 | 38
la paloma corralejo blanco, lime, salt, grapefruit soda 10 | 38
sangria seasonal fruit sangria with tequila 9 | 26

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

Otras bebidas

- soda, iced tea, arnold palmer 3.50
pellegrino sparkling water 5 | 8
agua fresca / horchata 5
french press coffee 3.5
mexican coke 4
numi teas 3.5

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/viognier, 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
rosé, 2016, ballard lane | central coast 11 | 42
anna de codorniu brut, cava | vilafranca del penedés, spain 10 | 38

Happy Hour!

first pitch to last pitch
during Giant's home games

OR

from 3pm – 6pm daily
tres margaritas \$7 | \$26
tres altos margaritas \$7.5 | \$28
\$5 | 15 seasonal sangria
\$1 off draft beers

Private Events at Tres

Located just 1 block away from AT&T Park in the heart of SoMa, our historic building with exposed brick and wood beams is the ideal spot for both casual and upscale events.

We host events daily for groups of 10 to 500 guests! Join us for one of our Margarita Making or Tequila Tasting Classes, both unique and interactive experiences that will leave a lasting memory with your guests.

Inquire with our Private Dining Manager at
privatedining@tressf.com or by calling

415-227-0500 x 107