

# Cocteles

<b>smokey</b>   nuestra soledad, grapefruit, rosemary, agave, lime	13
<b>spicy</b>   arette reposado, licor 43, jalapeño-agave nectar, lime	12
<b>for the wall*</b>   tapatio 110, grand marnier, supercassis, lime	14
<b>sexy</b>   casa dragones blanco, aperol, watermelon, cucumber, lime	16
<b>called covfefe?*</b>   don julio blanco, zamaro, agave, lemon, bitters	14
<b>summer</b>   el tesoro añejo, kalani, pineapple gum, lime & pineapple	15
<b>seasonal</b>   mezcal, passionfruit, agave, cricket bitters, lime, sal de gusano	15
<b>strong</b>   el tesoro blanco, zacapa rum, china china, amaro nonino, orange bitters	15
<b>sweet &amp; smokey</b>   don julio blanco, nuestra soledad, skyhill farms honey, lemon, sage	13
<b>*for im*peach*mint</b>   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

<b>tres</b> arette blanco ~ valley of tequila   our classic lowland margarita	11   42
<b>tres altos</b> pueblo viejo blanco ~ los altos   our classic highland margarita	11.5   44
<b>Conmemorativo</b> don julio blanco ~ los altos   in memory of the true tequila pioneer	12   46
<b>los abuelos</b> fortaleza blanco ~ valley of tequila   'cinco' generaciones	13   50
<b>pancho villa</b> siete leguas reposado ~ los altos   produced by a highly respected tequila family	13   50
<b>hacienda</b> herradura reposado ~ valley of tequila   a tequila with a rich history in amatitan	12   46
<b>hidalgo</b> corralejo reposado ~ valley of tequila   the father of mexican independence	12   46
<b>libertad</b> pueblo viejo añejo ~ los altos   the leaders of the tequila revolution	13   50
<b>sofia</b> partida añejo ~ valley of tequila   a san francisco favorite	14   54
<b>don felipe</b> 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

<b>chardonnay, 2014, hess</b>   edna valley, california	11   42
<b>chenin blanc/viognier, 2015, pine ridge</b>   napa, california	11   42
<b>sauvignon blanc, 2012 new harbor</b>   marlborough, new zealand	12   46
<b>cabernet sauvignon, 2012, louis martini</b>   sonoma, california	12   46
<b>pinot noir, 2015, bonterra</b>   medocino, California	13   50
<b>malbec, 2013, septima</b>   mendoza, argentina	13   50
<b>ballard lane, 2016</b>   central coast	11   42
<b>anna de codorniu brut, cava</b>   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** | 12 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** | 12 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** | 28 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.