

# 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 | **12**

**ensalada de pollo** little gem, stone fruit, spiced pepita, skyhill farms jalapeño goat cheese, honey vinaigrette | **13**

**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

**carnitas 9** | slow roasted pork, molcajete salsa, salpicon

**puerco 9** | 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 12** | 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

**rajias** 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 11 | 42  
**tres altos margarita** pueblo viejo blanco ~ los altos | our classic highland margarita 11.5 | 44  
**borracha agua fresca** housemade agua fresca with don julio blanco 11 | 42  
**la paloma** corralejo blanco, lime, salt, grapefruit soda 11 | 42  
**sangria** seasonal fruit sangria with tequila 10 | 38

## 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