

Cocteles

savory mezcal, cilantro, agave, lime	14
spicy arette reposado, licor 43, jalapeño-agave, lime	12
smokey nuestra soledad, grapefruit, rosemary, agave, lime	13
for dreamers del maguey crema, all spice, fig, bitters, lemon	14
sexy casa dragones blanco, aperol, watermelon, cucumber, lime	16
fruity mezcal, passionfruit, agave, cricket bitters, lime, sal de gusano	15
bitter truth casamigos blanco, gran marnier, averna, mint, orange bitters	14
seasonal el tesoro reposado, peligroso cinnamon, ginger, carrot juice, agave, lemon	15
strong don julio añejo, peligroso cinnamon, crème de cacao, chocolate bitters, orange peel	15

Margaritas

tres arette blanco ~ valley of tequila our classic lowland margarita	11 42
tres altos pueblo viejo blanco ~ los altos our classic highland margarita	11.5 44
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	12 46
libertad pueblo viejo añejo ~ los altos the leaders of the tequila revolution	13 50
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/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
ballard lane, 2016 central coast	11 42
anna de codorniu brut, cava vilafranca del penedés, spain	10 38

TRES



TEQUILA LOUNGE &
MEXICAN KITCHEN

Botanas

- alcachofa** grilled artichoke, cotija, lime | 11
- guacamole al tres** cotija, chile, tomato, onion | 10
- chips & salsa** three house-made seasonal salsas | 4
- quesadilla de hongos** wild mushroom, molcajete salsa, salpicón, epazote tortilla | 12

Antojitos

- ensalada de casa** 12 | grilled pear, 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 | beets, jicama, mandarin orange, cucumber, queso, 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, salpicón | 13.5
- jardín dorado** wild mushroom, corn, poblano crema, roasted jalapeño, sunflower sprout | 13
- pescado** grilled mahi mahi, cherry tomato pico de gallo, crispy lacinato kale, roasted jalapeño aioli | 15.5
- chef selection** seasonal taco | AQ

Platos

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

- salmon a la plancha** 28 | wild salmon, grilled nopal, cherry tomato, chorizo, chile serrano, granada pico de gallo
- carne asada*** 32 | wood-grilled, steak nueva york, seasonal veggies in salsa cascabel, chile serrano chimichurri
- pollo mojo al ajo** 24 | half-rotisserie chicken, garlic-chile poblano glaze, brócoli rabe, pureé de papas & huitlacoche

Platillos

- brusela** roasted brussel sprouts, dates, spiced pepitas | 6
- rabe** grilled tatsoi rabe, mojo al ajo, lime | 6
- papas** pureé with huitlacoche | 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.