

Botanas

alcachofa 11 | grilled artichoke, cotija, lime

guacamole al tres 10 | cotija, chile, tomato, onion

chips & salsa 4 | three house-made seasonal salsas

quesadilla de hongos 12 | wild mushroom, molcajete salsa, salpicón, 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 | **10**

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

ensalada de la calle beets, jicama, mandarin orange, cucumber, queso, arugula | **12**

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

cesar cardini little gem, lacinato kale, red pepper, pan frito, cotija & jalapeño dressing | **12**

add chicken 3 | add shrimp 6 | add salmon 10

Tacos *1/2 per order*

puerco 9 | al pastor pork, piña, onion, cilantro, avocado salsa

carnitas 9 | slow roasted pork, molcajete salsa, pickled green onion

barbacoa 11 | braised beef, roasted tomatillo salsa, queso fresco, arugula

pollo 9 | achote adobo chicken, fire-roasted tomato, charred onion, salpicón

jardín dorado 9 | wild mushroom, corn, poblano crema, roasted jalapeño, sunflower sprouts

pescado 12 | grilled mahi mahi, cherry tomato pico de gallo, crispy lacinato kale, roasted jalapeño aioli

chef selection AQ | seasonal taco

Platos classicos

chile verde pork shoulder, tomatillo-cilantro sauce, queso fresco | **11**

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

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

chile relleno egg battered, oaxaca cheese, delicata squash, huitlacoche, chile dulce & habanero salsa | **14**

Tortas

de la casa pollo OR carne asada, TRES cheese blend, crema, avocado, habanero salsa | **14**

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

pobrecito grilled, gulf shrimp, TRES cheese blend, chipotle aioli, salpicón | **16**

Platillos

arroz o frijoles 3 | seasonal

rabe 6 | grilled tatsoi rabe, mojo al ajo, lime

brusela 6 | roasted brussel sprouts, dates, spiced pepitas

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**
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!

- from 3pm – 6pm daily
tres margaritas **\$8 | \$30**
tres altos margaritas **\$8.5 | \$32**
\$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