



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 bitter 15

Margarita

- tres 11 | 42** arette blanco ~ our classic lowland margarita
- tres altos 11.5 | 44** pueblo viejo blanco ~ our classic highland margarita
- conmemorativo 12 | 46** don julio blanco ~ in memory of the true tequila pioneer
- los abuelos 13 | 50** fortaleza blanco ~ 'cinco' generaciones
- pancho villa 13 | 50** siete leguas reposado ~ produced by a highly respected tequila family
- hacienda 12 | 46** herradura reposado ~ a tequila with a rich history in amatitan
- hidalgo 12 | 46** corralejo reposado ~ the father of mexican independence
- libertad 13 | 50** pueblo viejo añejo ~ the leaders of the tequila revolution

**Come join us for a very special event:
Thursday, November 16 @ 7pm**

Our Tequila Aficionado Dinner with Tequila El Tesoro

RSVP: events@tressf.com

Flights

- Atotonilco Blancos | 18**
Suerte ~ Siete Leguas ~ Don Julio
- Añejo de las Tahonas | 22**
Siete Leguas ~ Fortaleza ~ El Tesoro
- Favorito de los Empleados | 15**
Fortaleza Blanco ~ Siete Leguas Reposado ~ Pueblo Viejo Añejo
- Mezcal 101 | 17**
Montelobos, Wahaka Espadin, Nuestra Soledad



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





blanco 8 | reposado 9 | añejo



+



= 12



+



+



= 15

Tacos

pescado 5 | cherry tomato pico de gallo, kale, jalapeño aioli
al pastor puerco 3 | piña, onion, cilantro, avocado salsa
jardín dorado 3 | wild mushroom, corn, poblano crema
pollo 3 | fire-roasted tomato, charred onion, salpicón
pulpo 6 | mojo al ajo, chimichurri, sunflower sprout
barbacoa 5 | tomatillo salsa, queso fresco, arugula
camaron 5.5 | chipotle aioli, mango & jicama slaw
carnitas 5 | molcajete salsa, green onion
chef selection AQ | seasonal taco

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.



TRES



TEQUILA LOUNGE &
MEXICAN KITCHEN

Botanas

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

Platos

enchilada chicken, queso fresco, crema, chipotle & guajillo salsa | **18**
torta asada TRES cheese blend, crema, avocado, habanero salsa | **14**
chile verde pork shoulder, roasted potato, tomatillo-cilantro salsa, queso fresco | **11**
relleno oaxaca cheese, delicata squash, huitlacoche, chile dulce & habanero salsa | **18**

Platillos

brusela roasted brussel sprouts, dates, spiced pepitas | **6**
rabe grilled tatsoi rabe, mojo al ajo, lime | **6**
arroz o frijoles seasonal | **3**