

Tres Happy Hour

daily from 3pm – 6pm

tres margaritas

\$8 | \$30

tres altos margaritas

\$8.5 | \$32

mexican sangria

\$5 | \$18

draft beers

\$4.5 | \$15

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Taco Tuesdays

From 4:30pm – 9pm

DRAFT BEER SPECIALS

with modelo negra & modelo
especial

NIGHTLY COCKTAIL SPECIALS

malverde

corralejo anejo, avocado, coconut milk
agave, lime

15

el maestro margarita

maestro dobel diamante ~ valley of tequila |
deep respect for craft & connoisseurship

12 | 46

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bocadillos



👉 \$2 off during happy hour 👉

quesadilla de cangrejo 👉 dungeness crab, roasted tomatillo salsa, chayote-jicama slaw, tortilla roja	16
duros 👉 crispy fried wheat chicharrones, tapatio	5
flautas (3) 👉 pulled rotisserie chicken, avo-tomatillo salsa, crema, queso fresco	8
tres salsas y chips three house-made seasonal salsas, fresh corn tortilla chips	4
guacamole al tres chile, tomato, onion	6
street tacos 👉 a la carte chicken pork jardín	5
chef selection seasonal taco	AQ
chile verde 👉 pork shoulder, roasted potato tomatillo-cilantro salsa, with corn tortillas	8
queso fundido 👉 chorizo rojo con papas, chile anaheim, roasted corn	13
ceviche* alaskan halibut, chile serrano, red onion, avocado, blood orange marinade	16
ensalada de calle 👉 golden beets, jicama, cucumber, cara cara orange, radish sprouts	12
torta pambazo 👉 housmade chorizo con papas, queso fresco, drowned in adobo salsa	14

*Consuming raw or undercooked meat may increase your risk of foodborne illness.

~ 6% surcharge added for San Francisco employer mandates ~

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