

Cocteles

spicy arette reposado, licor 43, jalapeño-agave, lime	13
pepino fresca platino blanco, cucumber-agave, mint, lime	13
malverde don julio añejo, avocado-coconut milk, agave, lime	15
amor pueblo viejo añejo, la pinta, strawberry-lemon syrup, agave	14
tepache wahaka mezcal, calvados, grilled pineapple, pineapple gum, lime	14
paloma corralejo blanco, elderflower, fresh grapefruit, mexican squirt, lime	13
firerabbit maestro dobel reposado, ancho reyes, mint, firebitters, agave, lemon	14
road soda wahaka mezcal, fernet valet, hibiscus, orange bitters, thyme, agave, lime	15
earthdragon mi casa blanco, mandarin napoleon, sage, pineapple juice, agave, lime	14

Margaritas

tres arette blanco ~ valley of tequila our classic lowland margarita	11 42
tres altos don julio blanco ~ los altos our classic highland margarita	12 46
el maestro maestro dobel diamante ~ valley of tequila a deep respect for the craft	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
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, 2015, j. lohr paso robles, california	12 46
pinot noir, 2015, bonterra medocino, California	13 50
malbec, 2013, septima mendoza, argentina	13 50
rosé, ballard lane, 2016 central coast	11 42
anna de codorniu brut, cava vilafranca del penedés, spain	10 38

TRES



TEQUILA LOUNGE &
MEXICAN KITCHEN

Botanas

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

chips & salsa three house-made seasonal salsas | 4

alcachofa al horno artichoke hearts, roasted jalapeño, cream cheese, cotija | 11

quesadilla de cangrejo dungeness crab, roasted tomatillo salsa, chayote-jicama slaw, tortilla roja | 16

Antojitos

ensalada de casa 12 | pink lady apple, spiced pepita, skyhill farms jalapeño goat cheese, honey-dijon vinaigrette

ensalada de la calle 12 | golden beet, jicama, cara cara orange, cucumber, radish sprouts, lime

ceviche* 16 | alaskan halibut, chile serrano, red onion, avocado, blood orange marinade

sopa ranchera 10 | chicken & rice soup, corn, onion, cabbage, tomato, jalapeño

queso fundido 13 | chorizo rojo con papas, chile anaheim, roasted corn

gorditas 10 | beef barbacoa, tomatillo salsa, arugula, crema

Tacos *1/3 per order*

pollo achiote chicken, toasted walnut sikil pac, charred red onion | 13.5

al pastor puerco al pastor pork, piña, onion, cilantro, avocado salsa | 12.5

pescado tomo tuna, avocado-tomatillo pico de gallo, jalapeño aioli, pepitas | 15.5

jardín fried skyhill farms jalapeño goat cheese, poblano crema, chayote-jicama slaw | 13

chef selection seasonal taco | AQ

Platos

carne en su jugo 19 | crispy bacon, sautéed flank steak, pinto beans, tomatillo salsa, in beef broth

chile relleno 18 | oaxaca cheese, roasted potato, carrot, caramelized onion, habanero sofrito

enchiladas 18 | chicken, queso fresco, radish sprouts, chile poblano crema

carnitas 20 | slow roasted pork, molcajete & tomatillo salsa, green onion

pollo 24 | half-rotisserie chicken, housemade mole, rotis brussel sprouts

pescado 28 | grilled, achiote halibut wrapped in banana leaves, seasonal rice, pickled veggie

camarones 24 | black tiger prawns in mojo al ajo, chile dulce, shallot, mezcal, fried sunchoke

costillas 24 | braised beef short ribs, marble potato, crimini mushroom, roasted carrot, swiss chard

carne asada* 32 | nueva york steak, roasted mushroom & chile poblano, grilled panela, chile guero salsa

Platillos

brusela rotis brussel sprouts, shallot, mole negro, fried sunchoke | 6

elote tres chiles, cotija, red onion, chipotle aioli, lime | 6

escabeche pickled seasonal veggies | 6

arroz o frijoles seasonal | 3

Executive Chef | Daniel Padilla Sous Chef | Lorenzo Caamal

Spring 2018

*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.