

Botanas

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

chips & salsa 4 | three house-made seasonal salsas

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

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

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



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 golden beet, jicama, cara cara orange, cucumber, radish sprout, lime | **12**

ensalada de pollo pink lady apple, radish, spiced pepita, skyhill farms jalapeño goat cheese, honey-dijon vinaigrette | **13**

cesar cardini little gem, roasted pepper, pan fritto, cotija & jalapeño dressing | **12**

add chicken 3 | add shrimp 6 | add steak 6

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

pollo 9 | achiote chicken, toasted walnut sikil pac, charred red onion

pescado 12 | tombo tuna, avocado-tomatillo pico de gallo, jalapeño aioli, pepitas

barbacoa 11 | braised beef, roasted tomatillo salsa, queso fresco, sunflower sprouts

jardín 9 | fried skyhill farms jalapeño goat cheese, poblano crema, chayote-jicama slaw

chef selection AQ | seasonal taco

Platos classicos

enchilada chicken, queso fresco, radish greens, chile poblano crema | **14**

chile verde pork shoulder, roasted potato, tomatillo-cilantro salsa, queso fresco | **11**

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

chile relleno egg battered, oaxaca cheese, roasted potato, carrots, caramelized onion, habanero sofrito | **14**

Tortas

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

pambazo housemade chorizo con papa, queso fresco, drowned in adobo salsa | **14**

pobrecito gulf shrimp milanese, TRES cheese blend, chipotle aioli, lettuce | **16**

Platillos

arroz o frijoles 3 | seasonal

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

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

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.

Boozy Bebidas

- tres margarita** arette blanco ~ valley of tequila | our classic lowland margarita **11 | 42**
tres altos margarita don julio blanco ~ los altos | our classic highland margarita **12 | 46**
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**
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, 2015, j. lohr | paso robles, 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