

# Botanas

**guacamole al tres 11** | chile, tomato, onion

**chips & salsa 5** | three house-made seasonal salsas

**ceviche\* 18** | ahi tuna, agua chile, sungold cherry tomato, avocado, cucumber, radish, orange

**albondigas 15** | 'impossible' meatball, roasted tomatillo salsa, pickled red onion, queso fresco

**inflatita 12** | queso mixto, butternut squash, caramelized onion, queso fresco, chile de arbol salsa



# Sopas y Ensaladas

**sopa ranchera** pulled rotisserie chicken, rice, corn, onion, cabbage, tomato, jalapeño | **10**

**sopa de lima** chile de árbol tomato broth, red pepper, onion, avocado, queso fresco, tortilla strips, cilantro | **10**

**ensalada de la calle** pineapple, cucumber, jicama, orange, mango, chile de arbol & lime juice | **12**

**ensalada de pollo** black bean, tomato, fennel, tortilla strips, goat feta, avocado, onion, orange-lime dressing | **13**

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

add chicken 3 | add shrimp 6 | add steak 8

# Tacos *1/2 per order*

**carnitas 9** | slow roasted pork, molcajete salsa, escabeche

**puerco 9** | marinated pork, grilled piña, onion, cilantro, avocado salsa

**pollo 9** | chicken tinga adobado, chile anaheim molcajete, fennel escabeche

**pescado 12** | grilled mahi mahi, seasoned cabbage, pickled cucumber, dijon crema

**jardín 9** | grilled bok choy, green garlic mojo, chile dulce slaw, cotija

**birria 11** | braised beef, pickled red onion, cotija, pea sprouts

**chef selection AQ** | seasonal taco

# Platos classicos

**enchilada** chicken tinga, mole negro, queso fresco, pickled red onion, lettuce | **16**

**pozole verde** pork shoulder & rib, chile serrano, tomatillo, chile anaheim, nixtamal | **11**

**tamal** chicken tinga, pumpkin seed masa, mole negro, queso fresco, arroz & frijoles | **11**

**chile relleno** wild mixed mushrooms, oaxaca cheese, chile chipotle-elote salsa, cotija | **14**

# Tortas

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

**escabeche** refried seasonal beans, queso fresco, housemade escabeche, avocado, lettuce, tomato | **14**

**torta ahogada** housemade carnitas, queso mixto, avocado, escabeche, drowned in adobo salsa | **14**

# Platillos

**arroz o frijoles 4** | seasonal

**coliflor 7** | rotis cauliflower, preserved lime aioli, cotija

**elote 7** | grilled elote, cotija cheese, chipotle aioli, lime

Executive Chef | Daniel Padilla    Sous Chef | Lorenzo Caamal

Spring 2019.2

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

~ 6% surcharge added for San Francisco employer mandates ~

# Boozy Bebidas

**tres margarita** lunazul blanco ~ valley of tequila | our classic lowland margarita 11.5 | 44

**tres altos margarita** el tesoro blanco ~ los altos | our classic highland margarita 12 | 46

**pura vida** pierde almas ~ san luis del rio | tradition is contemporary 14 | 54

**borracha fresca** housemade agua fresca with don julio blanco 11 | 42

**la paloma** arette blanco, elderflower, lime, salt, grapefruit soda 14 | 54

**sangria** seasonal fruit sangria with tequila 11 | 42

## Cerveza draft / 6

tecate ~ monterrey, mx  
modelo especial ~ nava, mx  
fort point ~ san francisco, ca  
dosxx amber ~ monterrey, mx  
anchor steam ~ san francisco, ca  
anchor ca lager ~ san francisco, ca

## Otras bebidas

soda, iced tea, arnold palmer 4  
sparkling water 5  
agua fresca / horchata 5  
french press coffee 3.5  
mexican coke 4  
numi teas 3.5

## Cerveza bottle 16

victoria ~ nava, mx  
pacifico ~ nava, mx  
sol ~ monterrey, mx  
bud light ~ st. louis, mi  
stella artois ~ leuven, bel  
modelo negra ~ nava, mx  
bohemia ~ monterrey, mx  
dosxx lager ~ monterrey, mx  
corona | corona light ~ nava, mx

## Vinos

**chardonnay, 2016, terrazas** | mendoza, argentina 12 | 46  
**sauvignon blanc, 2016, portillo** | mendoza, argentina 12 | 46  
**chenin blanc/viognier, 2015, pine ridge** | napa, california 11 | 42  
**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, wither hills** | malborough, new zealand 11 | 42  
**anna de codorniu brut, cava** | vilafranca del penedés, spain 10 | 38

## Happy Hour!

3pm – 6pm Daily

tres margaritas \$8 | \$30

tres altos margaritas \$8.5 | \$32

oaxaca margaritas \$10 | \$38

\$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