

TRES



TEQUILA LOUNGE &
MEXICAN KITCHEN

Botanas

- guacamole al tres** chile, tomato, onion | 11
- chips & salsa** three house-made seasonal salsas | 5
- albondigas** 'beyond' meatball, roasted tomatillo salsa, pickled red onion, queso fresco | 15
- empanadas** bloomsdale spinach & cheese, plantain masa, chile serrano-cilantro crema, radish salpicon | 12
- OAX tlayuda** seasonal beans, roasted summer squash, oaxaca cheese, pequin salsa on baked corn tortilla | 12

Antojitos

- ensalada de casa** 13 | little gems, yellow watermelon, spiced garbanzo, goat feta, chipotle-honey dressing
- ensalada de la calle** 12 | summer melon, pineapple, cucumber, orange, watermelon, chile de árbol, lime
- ceviche*** 18 | rock cod, mexican white shrimp, chile dulce, cucumber, avocado, onion, coconut agua chile
- sopa ranchera** 10 | pulled rotisserie chicken, rice, corn, onion, cabbage, tomato, jalapeño
- queso fundido** 14 | chorizo rojo con papas, queso mixto, chile anaheim, roasted corn

Tacos *1/3 per order*

- al pastor puerco** marinated pork, grilled piña, onion, cilantro, avocado salsa | 12.5
- jardín** fried chayote, radish salpicon, queso fresco, chile pequin salsa, black bean crema | 13
- pollo** achiote chicken, chile anaheim molcajete salsa, pineapple-chile dulce pico de gallo | 13.5
- pescado** grilled mahi mahi, cucumber-heirloom tomato pico, preserved lime aioli, crispy arugula | 15.5
- chef selection** seasonal taco | AQ

Platos

- chile relleno** 18 | 'beyond' meat picadillo, castelvetro olives, salsa veracruzana, queso fresco
- carne en su jugo** 19 | sautéed sirloin, crispy bacon, beans, tomatillo salsa, in beef broth
- enchiladas** 18 | chicken chile verde, roasted tomatillo salsa, queso mixto, crema, chives
- pollo** 24 | half-rotisserie chicken, mole verde, apricot pico de gallo, summer squash
- carnitas** 20 | slow roasted pork, molcajete & tomatillo salsa, escabeche

- costillas** 24 | ½ baby-back ribs, TRES bbq sauce, frijoles rancheros, grilled elote
- pescado** 24 | grilled achiote salmon, mustard greens, marinated heirloom tomato pico de gallo
- carne asada*** 32 | grilled sirloin, frijoles rancheros, green onion relish, molcajete salsa, fried queso panela

Platillos

- alcachofa** fried artichoke, jalapeño, aioli | 7
- elote** grilled elote, cotija cheese, chipotle aioli, lime | 7
- platano** fried plantains, sea salt, crema | 7
- arroz o frijoles** seasonal | 4

Executive Chef | Daniel Padilla

Sous Chef | Lorenzo Caamal

Summer 2019.1

*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.