



# Casa de TRES REYES

A SCRATCH KITCHEN



## STARTERS

DIABLO or SALSA VERDE 2

### QUESO

Smoked white cheddar, Monterey jack and roasted poblanos 6

### QUESO FUNDIDO

Queso cheese topped with chorizo and pico 8

### GUACAMOLE

House-made blend using fresh avocados 8

### SMOKED CHICKEN WINGS

Panca marinated, sweet-chili habanero glaze or tamarind-chipotle, and cilantro. Served with house-made ranch 14

### CHORIZO EMPANADAS

Pastry shells stuffed with chorizo and smoked white cheddar. Drizzled with aji verde and roasted garlic aioli. Finished with black salt 12

### TRES REYES NACHOS

House chips, refried beans, roasted corn, melted jack-cheddar, cotija, guacamole, pico and house crema 11

Seasoned Angus Ground Beef 15

Chicken Tinga 15

Carne Asada 16

### ELOTE

Fire-roasted corn cut from the cob, queso, Tajín, cotija, cilantro, and roasted garlic aioli 11

## BOWLS

All bowls come with sofrito rice, black beans, sautéed bell peppers, red onions, and jalapeños.

### VEGGIE

Sofrito rice, black beans, and sautéed vegetables (bell peppers, red onions, and jalapeños). Served with guacamole and queso 13

Marinated Chicken 15

Carne Asada 16

Vegan Chorizo 16

Blackened Shrimp 17

### CHICKEN AL PASTOR

Marinated chicken with grilled pineapple, pickled onions, cotija, cilantro, and roasted tomatillo salsa 15

### CARNE ASADA

Marinated steak, arugula, garlic aioli, crispy onions, and pico 16

### BRISKET BARBACOA

16-hour braised brisket, tomatillo jam, queso, and cilantro 17

## BURRITOS

### BURRITO

Cheese-crust, smothered in queso and stuffed with your choice of chicken "al pastor" or skirt steak "asada," mozzarella, guacamole, black beans, and sofrito rice. Served with a side of chopped lettuce, red onion, and tomato 16

### DROWNED BURRITO

Smothered in salsa roja, salsa verde, and queso. Stuffed with your choice of chicken "al pastor" or skirt steak "asada," mozzarella, guacamole, black beans, and sofrito rice. Served with a side of chopped lettuce, red onion, and tomato 16

## TACOS DEL REY

\$5

Make it à la carte or a combo. Combo includes two tacos of your choice with any two sides.

\$12

### Double-Shell Kings Tacos.

A soft flour shell wrapped in your choice of our Gringo, Firecracker, or a Consommé Dipped crunchy corn shell.

Give your taco the Quesa Taco treatment by adding melted cheese between the two shells. [+1]

### PORK BELLY CARNITAS

Slow-cooked pork belly carnitas, red onion, cilantro, aji verde, and roasted garlic aioli

### BAJA

Tempura fish, chipotle mayo, guacamole, citrus slaw, and pico

### CARNE ASADA

Marinated steak, crispy Chihuahua cheese, arugula, garlic aioli, crispy onions, and pico

### CHICKEN AL PASTOR

Marinated chicken with grilled pineapple, pickled onions, cotija, cilantro, and roasted tomatillo salsa

### BRISKET BARBACOA

16-hour braised brisket, tomatillo jam, queso, and cilantro

### BLACKENED SHRIMP

Citrus slaw, Tajín-habanero marinated mango, red onion, garlic aioli, and cilantro

### VEGAN CHORIZO

Vegan Chorizo, aji verde, crema, pico, and cilantro

### GRINGO TACO SUPREME

Seasoned Angus ground beef, jack-cheddar cheese, refried beans, shredded lettuce, chipotle mayo, tomatoes, and house crema. Served in a hard corn shell

## SIDES

SOFRITO RICE 4

BLACK BEANS WITH QUESO FRESCO 4

PAPAS PROVENZAL 4

REFRIED BEANS 4

SWEET PLANTAINS 5



You can replace any flour shell with our soft corn shell to make it Gluten-Free. Most items on our menu can be made Gluten-Free with a small substitution.



## SIGNATURE ENTREES

### BIRRIA TACOS

Three stewed-beef tacos with queso, onions, and cilantro on consommé-dipped crispy corn tortillas. Served with a side of sofrito rice, black beans, spicy avocado crema, and birria consommé 18

### QUESADILLA

Chipotle-seasoned flour tortilla stuffed with your choice of chicken "al pastor" or skirt steak "asada," bacon, caramelized onions, smoked white cheddar, and roasted tomatillo salsa. Served with pico, guacamole, and crema 16

### FAJITAS

Sautéed bell peppers, red onions and jalapeños, garnished with cilantro, pico, and fresh limes. Drizzled with chimichurri sauce. Served with black beans, sofrito rice, and warm flour tortillas 16

Marinated Chicken 18

Carne Asada 22

Blackened Shrimp 22

### ENCHILADAS SUIZAS

Salsa verde, Chihuahua cheese, parmigiano cheese, house crema, guacamole, and pico. Served with black beans and sofrito rice 16

Chicken Tinga 18

Braised Brisket 22

### TACO SALAD

Seasoned Angus ground beef or chicken tinga, crispy tortilla shell, romaine lettuce, black beans, sour cream, cheddar cheese, guacamole and pico. Served with a side of house-made ranch 14

Substitute Blackened Shrimp [+2]

## KIDS MENU

12 and under. All kids meals include a soft drink.

### BOWL

Choose from marinated chicken or Angus ground beef served with sofrito rice, queso, black beans, and house crema 9

### QUESADILLA

Flour tortilla stuffed with braised chicken and Monterey Jack. Served with black beans, sofrito rice, and house crema 9

### BUILD YOUR OWN TACO

Marinated chicken or Angus ground beef on two flour tortillas. Served with black beans, sofrito rice, Monterey Jack, house crema, and pico 9

Quesa Taco - melted cheese between tortillas [+1]

### CHICKEN TENDERS

Three chicken tenders served with fries, ketchup, and ranch 9

## DESSERTS

### CHURROS

Sprinkled in powdered sugar and drizzled with chocolate 6

### SPICED BROWNIE

Dark chocolate chips and hints of cinnamon, cayenne pepper, and adobo chili powder. Topped with vanilla ice cream, chocolate drizzle, and whipped cream 9

### SOPAPILLA CHEESECAKE

Flaky dough filled with layers of cinnamon, sugar and cream cheese. Complemented with a whipped cream garnish 8



# HAPPY HOUR



EVERY DAY 3PM - 6PM

@CASATRESREYES  
 CASADETRESREYES.COM

- \$4 Tacos Del Rey
- \$3 OFF Starters \*excluding salsas
- \$5 Kings Margarita
- 1/2 OFF Draft Beer
- \$4 Tres Agaves Blanco
- \$3 OFF Wine/Cócteles
- \$15 Beer Bucket<sup>(5)</sup>
- \$4 Well Drinks

## CÓCTELES

### ROSADO 14

Hussongs Reposado, South Seas Blend, Grand Marnier, Sour, Lime, Rose Gold Sugar Rim

### KINGS MARGARITA 11

*on the rocks or frozen*  
Tres Agaves Organic Tequila, Grand Marnier, Lime, Tres Agaves Organic Mix

### MEZCALRITA 11

Montelobos Espadin Mezcal, Agave, Orange Juice, Orange Bitters, Tajin Rim

### CALIENTE 13

Lunazul Silver, Ancho Reyes Chili Liqueur, Agave, Lime, Jalapeño

### REYES de FUEGO 11

Malibu Passion Fruit, Myers Dark, Orange Juice, Pineapple Juice, Tiki Bitters

### TORONJA 14

Teremana Blanco, Grapefruit Juice, Agave, Simple, Lime



### CERVEZA

#### BOTTLES/CANS

- |                    |                    |
|--------------------|--------------------|
| 4.5 Bud            | 5.5 Corona         |
| 4.5 Bud Light      | 5.5 Corona N/A     |
| 4.5 Bud Select     | 5.5 Corona Premier |
| 4.5 Michelob Ultra | 5.5 Modelo         |
| 5 Blue Moon        | 5.5 Modelo Negro   |

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| 5.5 Dos Equis  |
| 5.5 Pacifico   |
| 5.5 Tecate     |
| 5.5 Topo Chico |

#### DRAFT

- |                       |
|-----------------------|
| 7 Dos Equis Amber     |
| 7 Draft of the Moment |
| 6 Modelo              |
| 6 Low Spark           |
| 6 Royal Anthem        |



### RUM

- |                           |                          |
|---------------------------|--------------------------|
| 7 El Dorado 3yr           | 8 Diplomatico Planas     |
| 8 El Dorado 8yr           | 11 Diplomatico Exclusiva |
| 10 El Dorado 12yr         | 7 Malibu                 |
| 7 Bacardi                 | 7 Malibu Passion Fruit   |
| 8 Wray & Nephew Overproof | 7 Cruzan Vanilla         |

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|------------------------|
| 8 Rumhaven             |
| 6 KULA Toasted Coconut |
| 8 Captain Morgan       |
| 10 Bumbu               |
| 7 Myers Dark           |

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|--------------------------|
| 7 KULA Dark              |
| 10 Dos Maderas 5x5       |
| 25 Barrel Rum Private    |
| 8 Hard Truth Coconut Rum |



### TEQUILA

- |                      |                        |
|----------------------|------------------------|
| 7 Espolon Blanco     | 45 Clase Azul Reposado |
| 10 Espolon Reposado  | 50 Clase Azul Gold     |
| 13 Espolon Anejo     | 55 Clase Azul Anejo    |
| 8 Cimarron Silver    | 10 Una Vida Silver     |
| 15 Cimarron Reposada | 11 Hussong's Reposado  |
| 8 Teremana Silver    | 11 Codigo Silver       |
| 8 Lunazul Silver     | 18 Codigo Reposado     |
| 11 Patron Silver     | 30 Codigo Anejo        |

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|-----------------------------------|
| 9 Milagro Silver                  |
| 11 Milagro Reposado               |
| 15 Tres Agave Anejo (Hand-picked) |
| 8 Tres Agave Blanco               |
| 9 Tres Agave Reposado             |
| 10 1800 Silver                    |
| 15 1800 Reposado                  |
| 18 1800 Anejo                     |

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|-------------------------------|
| 11 Don Julio Silver           |
| 40 Don Julio 1942             |
| 45 Don Julio 70th Anniversary |
| 9 Don Fulano Blanco           |
| 12 Don Fulano Reposado        |
| 18 Don Fulano Anejo           |
| 20 Casa del Sol Reposado      |
| 40 Casa del Sol Angel         |



### WINE

#### RED

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| 8 Geyser Peak Cabernet  |
| 10 Sea Glass Pinot Noir |
| 9 The Show Malbec       |

#### WHITE

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|----------------------------|
| 9 William Hill Chardonnay  |
| 9 Barone Fini              |
| 9 Echo Bay Sauvignon Blanc |
| 8 VOGA Moscato             |

#### ROSÈ/SPARKLING

- |                     |
|---------------------|
| 8 Charles & Charles |
| 10 La Marca         |