



# Casa de TRES REYES

MODERN MEXICAN



## STARTERS

### HOUSEMADE SALSAS

Diablo or Salsa Verde 2

### QUESO

Smoked white cheddar, Monterey jack and roasted poblanos 7

### QUESO FUNDIDO

Queso cheese topped with chorizo and pico served with tortilla chips 9

### GUACAMOLE

House-made blend using fresh avocados served with tortilla chips 8

### BIRRIA FRIES

Fries dipped in consommé, queso, birria, pico de gallo, cilantro, Monterey Jack, and guacamole 12

### 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

### ELOTE

Fire-roasted corn cut from the cob, queso, Tajín, cotija, cilantro, and roasted garlic aioli 17

### 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

*Birria Style* 16 *\*ask your server*

## 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

*Chicken al Pastor* 15

*Carne Asada* 16

*Vegan Chorizo* 16

*Blackened Shrimp* 16

### 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

### BIRRIA

Birria, birria consommé, salsa verde, guacamole, and cilantro 16

### CARNITAS

Slow-cooked pork belly carnitas, cilantro, aji verde, and roasted garlic aioli 16

### BRISKET BARBACOA

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

## SIDES

SOFRITO RICE 4

BLACK BEANS WITH QUESO FRESCO 4

REFRIED BEANS 4

SWEET PLANTAINS 5

ELOTE 5

PAPAS PROVENZAL 4

## TACOS DEL REY

ALL TACOS \$5.25

MAKE IT A COMBO *two tacos & two sides* \$13

### CHOOSE YOUR SHELL

*Soft Corn, Soft Flour, or Crunchy Corn single shell. Crunchy Taki Corn or Consommé Dipped Corn double-shell wrapped with a soft tortilla*

UPGRADE YOUR TACO TO EL GRANDE STYLE [+1]

*Our double-shell taco on a hard shell, wrapped with queso cheese and a soft tortilla*

### 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.

### PAPAS CARNE

Carne asada, potatoes, Monterey Jack, peppers, white onion, jalapeños, salsa verde, cotija, and cilantro

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.

## BURRITOS

### QUESO BURRITO

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 your choice of side 16

### DROWNED BURRITO

Smothered in a combination of 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 your choice of side 16

## TORTAS

### BIRRIA

Birria, Monterey Jack, cilantro, red onions, aji verde, and guacamole. Served with a side of fries and birria consommé 16

### TORTA ESPECIALES

Your choice of *tinga chicken, skirt steak "asada,"* or *chicken "al pastor"* with Monterey Jack, refried beans, tomato, white onions, shredded lettuce, avocado, and chipotle mayo. Served with a side of fries 16

## SIGNATURE ENTREES

### BIRRIA TACOS

Three stewed-beef tacos with Monterey Jack, onions, and cilantro on consommé-dipped crispy corn tortillas. Served with your choice of two sides, and birria consommé 19

### 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  
*Birria Style \*ask your server*

### FAJITAS

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

*Add Shredded Cheese [+1]*

*Marinated Chicken* 19

*Carne Asada* 22

*Blackened Shrimp* 22

*Combo* 25

### ENCHILADAS SUIZAS

Salsa verde, salsa roja, Chihuahua cheese, parmigiano cheese, house crema, and pico. Served with your choice of two sides 16

*Chicken Tinga* 18

*Braised Brisket* 20

### 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]*

### BIRRIA RAMEN

Birria, cilantro, red onions, limes, avocado, soft boiled egg, and ramen noodles in birria consommé 14

## 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, and black beans 9

### QUESADILLA

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

### TACOS

Two *Marinated chicken* or *Angus ground beef* tacos with Monterey Jack and shredded lettuce on your choice of shells. Served with black beans and sofrito rice 9

### CHICKEN TENDERS

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

## DESSERTS

### CARAMEL CHURROS

Ice cream with chocolate and caramel sauce 7

### 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, cream cheese, and caramel drizzle. Complemented with a whipped cream garnish 8

PLEASE NOTE: Our sofrito rice is made with chicken broth

# HAPPY HOUR

EVERY DAY 3PM - 6PM






 @CASATRESREYES  
 CASADETRESREYES.COM

**\$6 KINGS MARGARITA**      **\$28 KINGS MARGARITA PITCHER**

**\$4.25 TACOS DEL REY**

**1/2 OFF DRAFT BEER**

**\$4 WELL DRINKS**

**\$3 OFF WINE & COCTELES**

**\$2 OFF STARTERS**  
EXCLUDING SALSAS

**\$4 TRES AGAVES BLANCO**

## COCTELES

### ROSADO 14

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

**KINGS Margarita**  
ON THE ROCKS OR FROZEN  
Tres Agaves Organic Tequila, Grand Marnier, Lime, Tres Agaves Organic Mix  
**GLASS 11 | PITCHER 40**

### 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       | 5.5 Modelo         |
| 4.5 Bud Light      | 5.5 Corona N/A   | 5.5 Modelo Negro   |
| 4.5 Bud Select     | 5.5 Corona Light | 5.5 Pacifico       |
| 4.5 Michelob Ultra | 5.5 Victoria     | 5.5 Tecate         |
| 5 Blue Moon        | 5.5 Dos Equis    | 7 Seasonal Seltzer |

#### DRAFT

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



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|---------------------------|--------------------------|------------------------|--------------------------|
| 7 El Dorado 3yr           | 8 Diplomatico Planas     | 8 Rumhaven             | 7 KULA Dark              |
| 8 El Dorado 8yr           | 11 Diplomatico Exclusiva | 6 KULA Toasted Coconut | 10 Dos Maderas 5x5       |
| 10 El Dorado 12yr         | 7 Malibu                 | 8 Captain Morgan       | 25 Barrel Rum Private    |
| 7 Bacardi                 | 7 Malibu Passion Fruit   | 10 Bumbu               | 8 Hard Truth Coconut Rum |
| 8 Wray & Nephew Overproof | 7 Cruzan Vanilla         | 7 Myers Dark           |                          |



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|----------------------|------------------------|-----------------------------------|-------------------------------|
| 7 Espolon Blanco     | 45 Clase Azul Reposado | 9 Milagro Silver                  | 11 Don Julio Silver           |
| 10 Espolon Reposado  | 50 Clase Azul Gold     | 11 Milagro Reposado               | 40 Don Julio 1942             |
| 13 Espolon Anejo     | 55 Clase Azul Anejo    | 15 Tres Agave Anejo (Hand-picked) | 18 Don Julio 70th Anniversary |
| 8 Cimarron Silver    | 10 Una Vida Silver     | 8 Tres Agave Blanco               | 9 Don Fulano Blanco           |
| 15 Cimarron Reposada | 11 Hussong's Reposado  | 9 Tres Agave Reposado             | 12 Don Fulano Reposado        |
| 8 Teremana Silver    | 11Codigo Silver        | 10 1800 Silver                    | 18 Don Fulano Anejo           |
| 8 Lunazul Silver     | 18Codigo Reposado      | 15 1800 Reposado                  | 20 Casa del Sol Reposado      |
| 11 Patron Silver     | 30Codigo Anejo         | 18 1800 Anejo                     | 40 Casa del Sol Angel         |
| 9 Cutwater Blanco    |                        |                                   |                               |



#### RED

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

#### WHITE

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

#### ROSÉ/SPARKLING

- 8 Charles & Charles
- 10 La Marca