



## STARTERS

### HOUSEMADE SALSAS

Smoky, 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 14

### 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 Monterey Jack. 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 11

### TRES REYES NACHOS

House chips, refried beans, roasted corn, melted jack-cheddar, queso, cotija, guacamole, pico and house crema 12

*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** *\*made with chicken broth* 4

**BLACK BEANS WITH QUESO FRESCO** 4

**REFRIED BEANS WITH QUESO FRESCO** 4

**SWEET PLANTAINS WITH MEXICAN CREMA** 5

**ELOTE** 5

**PAPAS PROVENZAL** 4

## TACOS DEL REY

ALL TACOS \$5.25

MAKE IT A COMBO *two tacos & two sides* \$14

### 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, ranch, tomatoes, and house crema.

### PAPAS CARNE

Carne asada, potatoes, Monterey Jack, peppers, white onion, jalapeños, salsa verde, cotija, and cilantro in a *Crunchy Taki Corn Shell*

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 17

### 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 17

### CHIMICHANGA

Deep fried and stuffed with your choice of *chicken "al pastor"* or *skirt steak "asada,"* shredded cheese and refried beans. Topped with salsa roja, crema, and pico. Served with guacamole and your choice of side 17

## 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, Monterey Jack, 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

### CHICKEN MOLE ENCHILADAS

Corn tortillas, shredded chicken tinga, Monterey Jack and house-made mole topped with queso fresco, yellow onion and mole. Served with your choice of side 18

## 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



# HAPPY HOUR

EVERY DAY 3PM - 6PM



**\$7 KINGS MARGARITA**

**\$30 KINGS MARGARITA PITCHER**

**\$4.25 TACOS DEL REY**  
**\$5 WELL DRINKS**  
**\$2 OFF STARTERS**  
EXCLUDING SALSAS

**1/2 OFF DRAFT BEER**  
**\$3 OFF WINE & COCTELES**  
**\$4 TRES AGAVES BLANCO**  
SHOT

## CÓCTELES

**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 42**

\*\*\*Frozen Margaritas Available in Glass Only

**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            | 6 Corona 16oz      | 6 Modelo 16oz       |
| 4.5 Bud Light      | 5.5 Corona N/A     | 5.5 Modelo Negro    |
| 4.5 Bud Select     | 5.5 Corona Light   | 5.5 Modelo Oro 12oz |
| 4.5 Michelob Ultra | 5.5 Corona Premier | 6 Pacifico 16oz     |
| 5.5 Blue Moon      | 5.5 Victoria       | 6 Seasonal Seltzer  |
| 5.5 Dos Equis      |                    |                     |

### DRAFT

- 7 Dos Equis Amber
- 7 Madre's Mexican Lager
- 7 Modelo Especial
- 7 Tres Reyes House Ale
- 7 Mango Cart



- |                        |                        |                                    |                               |
|------------------------|------------------------|------------------------------------|-------------------------------|
| 7 Espolon Blanco       | 40 Clase Azul Reposado | 9 Milagro Silver                   | 11 Don Julio Silver           |
| 10 Espolon Reposado    | 45 Clase Azul Gold     | 11 Milagro Reposado                | 40 Don Julio 1942             |
| 13 Espolon Anejo       | 45 Clase Azul Anejo    | 15 Milagro Anejo                   | 30 Don Julio 1942 Primavera   |
| 8 Teremana Silver      | 10 Una Vida Silver     | 8 Tres Agaves Blanco               | 30 Don Julio 1942 Rosado      |
| 8 Lunazul Silver       | 10 Una Vida Lime       | 15 Tres Agaves Anejo (Hand-picked) | 18 Don Julio 70th Anniversary |
| 11 Patron Silver       | 11 Hussong's Reposado  | 10 1800 Silver                     | 20 Casa del Sol Reposado      |
| 9 Don Fulano Blanco    | 11Codigo Silver        | 15 1800 Reposado                   | 40 Casa del Sol Angel         |
| 12 Don Fulano Reposado | 18Codigo Reposado      | 18 1800 Anejo                      | 25 Casa Dragones Blanco       |
| 18 Don Fulano Anejo    | 30Codigo Anejo         | 18 1800 Cristalino                 | 15 Cantera Negra Reposado     |



### RED

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

### WHITE

- 9 William Hill Chardonnay
- 10 Barone Fini Pinot Grigio
- 9 Echo Bay Sauvignon Blanc
- 9 VOGA Moscato

### ROSÈ/SPARKLING

- 8 Charles & Charles
- 10 La Marca