

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 15
- SMOKED CHICKEN WINGS

Panca marinated, *sweet-chili habanero glaze* or *tamarind-chipotle*, and cilantro. Served with house-made ranch 15
- 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 12
- TRES REYES NACHOS

House chips, refried beans, roasted corn, melted jack-cheddar, queso, cotija, guacamole, pico and house crema 13
Seasoned Angus Ground Beef 16
Chicken Tinga 16
Carne Asada 17
Birria Style 17 **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 14
Chicken al Pastor 16
Carne Asada 17
Vegan Chorizo 17
Blackened Shrimp 17
- CHICKEN AL PASTOR

Marinated chicken with grilled pineapple, pickled onions, cotija, cilantro, and roasted tomatillo salsa 16
- CARNE ASADA

Marinated steak, arugula, garlic aioli, crispy onions, and pico 17
- BIRRIA

Birria, birria consommé, salsa verde, guacamole, and cilantro 17
- CARNITAS

Slow-cooked pork belly carnitas, cilantro, aji verde, and roasted garlic aioli 17
- BRISKET BARBACOA

16-hour braised brisket, tomatillo jam, queso, and cilantro 17
- 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 \$5.75

MAKE IT A COMBO *two tacos & two sides* \$15

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 20
- 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 17
Add Shredded Cheese [+1]
Marinated Chicken 19
Carne Asada 22
Blackened Shrimp 22
Combo 27

- 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

\$4.75 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

COCTELES

ROSADO 14
Hussongs Reposado, South Seas Blend, Grand Marnier, Sour, Lime, Rose Gold Sugar Rim



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
- 10 Espolon Reposado
- 13 Espolon Anejo
- 8 Teremana Silver
- 8 Lunazul Silver
- 11 Patron Silver
- 9 Don Fulano Blanco
- 12 Don Fulano Reposado
- 18 Don Fulano Anejo

- 40 Clase Azul Reposado
- 45 Clase Azul Gold
- 45 Clase Azul Anejo
- 10 Una Vida Silver
- 10 Una Vida Lime
- 11 Hussong's Reposado
- 11Codigo Silver
- 18Codigo Reposado
- 30Codigo Anejo

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

- 11 Don Julio Silver
- 40 Don Julio 1942
- 30 Don Julio 1942 Primavera
- 30 Don Julio 1942 Rosado
- 18 Don Julio 70th Anniversary
- 20 Casa del Sol Reposado
- 40 Casa del Sol Angel
- 25 Casa Dragones Blanco
- 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