

Taco Bar Buffet Menu

\$30 Per Person

(subject to change due to seasonality of ingredients)

bocaditos

chips & assorted fresh salsas *◇

tacos de puerco, pollo, y vegetales

al pastor pork, smoky-achiote chicken, and seasonal sautéed vegetable tacos *◇

inclusos

housemade corn tortillas, mexican rice, seasonal beans *◇

add \$5 per person, per ítem

guacamole al tres

tomato, onion, lime juice, cilantro *◇

elote

grilled corn, crema, chile de árbol, cotija cheese *◇

ensalada de calle

marinated beets, cara cara orange, cucumber, jicama, cilantro, lime, chile, radish greens *◇

empanadas de queso

chile anaheim, 3-cheese blend, epazote *◇

churros

housemade churros, cinnamon sugar, caramel sauce *

add \$7 per person, per ítem

camarones al ajo

sauteed gulf shrimp, jalapeño guajillo salsa ◇

ceviche de pescado

alaskan halibut, cucumber, chayote, red onion, avocado, blood orange vinaigrette ◇

*vegetarian or can be modified to be vegetarian by request

◇ indicates 100% gluten free items

T R E S



TEQUILA LOUNGE

& MEXICAN
KITCHEN

Hors d'Oeuvres Menu



(averages to 1 - 2 pieces of each selection per guest)

\$15 per person / selection of 3 items

\$30 per person / selection of 6 items

\$42 per person / selection of 9 items

alambres (skewers)

Alambres de Pollo

skewers of achiotte marinated chicken ♦

Camarones Puerto Vallarta

bacon-wrapped prawns, queso fresco, ancho habanero salsa ♦

Carne Asada

skewers of meyer ranch skirt steak, roasted tomato salsa ♦

Alambres de Fruta

skewers of fresh seasonal fruit marinated in lime juice, salt, chile de árbol* ♦

Empanadas de Queso

chile anaheim, 3-cheeses & epazote * ♦

Elote

grilled corn, crema, chile de árbol, cotija cheese * ♦

tostadas, tacos, & more

Carnitas Tostadas

slow roasted pork, pico de gallo, queso fresco ♦

Ceviche Tostadas

alaskan halibut, cucumber, chayote, red onion, avocado, blood orange vinaigrette ♦

Tacos Jardin

wild mushroom, grilled corn, poblano crema, cilantro, roasted jalapeño *♦

Tacos de Pollo

smoky chile ancho chicken, toasted walnut sikil pak, pickled onions ♦

Wild Mushroom Sopes

seasonal bean puree, queso fresco, mushrooms, serrano-tomatillo salsa on a corn masa cake* ♦

Churros

housemade churros, cinnamon sugar, caramel sauce*

* vegetarian / ♦ gluten free

Add unlimited chips, housemade salsas, & our famous fresh guacamole for \$8 per person

TRES



SAN FRANCISCO

Taco Bar Buffet Menu

\$30 Per Person

(subject to change due to seasonality of ingredients)

bocaditos

chips & assorted fresh salsas *◇

tacos de puerco, pollo, y vegetales

al pastor pork, smoky-achiote chicken, and seasonal sautéed vegetable tacos *◇

inclusos

housemade corn tortillas, mexican rice, seasonal beans *◇

add \$5 per person, per ítem

guacamole al tres

tomato, onion, lime juice, cilantro *◇

elote

grilled corn, crema, chile de árbol, cotija cheese *◇

ensalada de calle

marinated beets, cara cara orange, cucumber, jicama, cilantro, lime, chile, radish greens *◇

empanadas de queso

chile anaheim, 3-cheese blend, epazote *◇

churros

housemade churros, cinnamon sugar, caramel sauce *

add \$7 per person, per ítem

camarones al ajo

sauteed gulf shrimp, jalapeño guajillo salsa ◇

ceviche de pescado

alaskan halibut, cucumber, chayote, red onion, avocado, blood orange vinaigrette ◇

*vegetarian or can be modified to be vegetarian by request

◇ indicates 100% gluten free items

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KITCHEN