



TRES

By José Andrés

“THE ULTIMATE GIN & TONIC” 18

Inspired by Los Angeles, made with Hendrick's gin

THE LAST COCKTAIL 16

Inspired by The Luxury Collection. gin, pear, rosemary, lemon, with a cava float

S.U.S 16

Ask your server about liquor selection; topped with ginger beer, pineapple juice, dashed with bitters

WHITE NEGRONI 16

Ford's gin, Lillet blanc, and Suze

AY MARGARITA 16

*Don Julio Blanco, lime, habanero bitters and Orgeat**

**contains nuts*

TERRIOR 16

Herradura reposado, lemon juice with a Tempranillo float

HEMINGWAY 16

Bacardi, lime, grapefruit and maraschino liqueur

PINK PUNK LEMONADE 16

Ford's gin, fresh raspberries, atomized scotch

WINES BY THE GLASS

SPARKLING

*Cava, Brut, **Poema**, NV*

*Champagne, Brut, **Taittinger**, NV*

*Champagne, Brut, **Veuve Clicquot "Yellow Label"***

*Sparkling Rosé, **JCB 69**, NV*

Penedès, Spain 15

Champagne, France 29

Champagne, France 35

Burgundy, France 18

WHITE

*Riesling, **SA Prum "Essence"**, 2015*

*Pinot Grigio, **Kettmeir**, 2016*

*Albarino, **Torres, "Pazo Das Bruxus"**, 2016*

*Sauvignon Blanc, **Giesen "The Brothers"**, 2016*

*Chardonnay, **Billaud Simon**, Petit Chablis 2016*

*Chardonnay, **DuMol**, Russian River, 2016*

Mosel, Germany 14

Sud Tirol, Italy 17

Rias Baixas, SP 16

Marlborough, NZ, 14

Burgundy, FR 18

Napa Valley, US 23

ROSÉ

*Tempranillo, **Tinto Rey**, 2017*

Dunningan Hills, US 11

RED

*Pinot Noir, **Buena Vista**, 2015*

*Zinfandel, **Ridge "Three Valleys"**, 2015*

*Syrah, **Klinker Brick**, 2014*

*Malbec/ Cabernet Sauvignon, **Amancaya**, 2014*

*Cabernet Sauvignon, **Substance**, 2015*

*Cabernet Sauvignon, **B-Side**, 2014*

*Cabernet Sauvignon, **Turnbull**, 2015*

*Tempranillo, Tomas Cusine "**Llebre**", 2014*

Sonoma, CA 19

Sonoma County, CA 20

Lodi, CA 16

Mendoza, Argentina 19

Columbia Valley, WA 17

Napa, CA 20

Napa, CA 22

Costers del Segre, Spain 18

BOTTLED BEER

STELLA ARTOIS, Lager, Belgium 10

DOS EQUIS, Lager, Mexico 9

HEINEKEN, Lager, Holland 8

DUVEL, Golden Ale, Belgium 10

ESTRELLA DAMM, Lager, Spain 9

STONE BREWERY, IPA

DINNER MENU

STARTERS

CHEESES 20

Chef's selection cheeses, 'pa amb tomaquet', apricots, almonds

CHARCUTERIE 28

Chef's selection of dried cured meats, 'pa amb tomaquet', apricots, almonds

PATATAS BRAVAS CHIPS 13

Brava sauce, garlic aioli

STEAMED VEGETABLE BASKET 18

Chef's selection of market fresh vegetables, soy, olive oil, kalamata dust

WATERMELON AND TOMATO SKEWERS 14

Olive oil, sherry reduction, micro basil

GRILLED ASPARAGUS 14

Romesco sauce, egg 63°, micro thyme

CROQUETAS DE POLLO 13

Organic farm raised chicken and béchamel fritters

HUMMUS, TZATZIKI, BABA GHANOUSH 16

Homemade dips, pita bread

AHI TUNA CEVICHE 21

Avocado, cilantro, serrano, pecans, maggi dressing

CAST IRON SPANISH PRAWNS 21

Tomato sauce, grilled pan de cristal

STEAMED MUSSELS 22

Prince Edward island mussels, saffron cream, chorizo, herbs, grilled garlic sourdough

*Consuming raw or undercooked egg, meat or seafood
may increase your risk of food-borne illnesses*

FOR PARTIES OF 6 OR MORE, A 20% SERVICE CHARGE IS ADDED TO YOUR BILL. THE ENTIRE SERVICE CHARGE IS PAID TO YOUR SERVER. YOU MAY ADD A GRATUITY FOR YOUR SERVER AT YOUR DISCRETION, IN ADDITION TO THE SERVICE CHARGE.

SOUPS AND SALADS

CALIFORNIA GAZPACHO 14

*Chilled tomato & cucumber soup, California olive oil
add chilled pacific prawns* 10*

CHICKEN DUMPLING SOUP 14

Chicken broth, potatoes, daikon, pasta

HONG KONG WONTON SOUP 16

Shrimp and pork, bok choy

BURRATA & TOMATO SALAD 17

Cherry heirloom tomato, pesto, sherry, air croutons

EDAMAME SALAD 15

Edamame, asparagus, parsley puree, snap peas, thai-sesame vinaigrette

CAESAR 'CARDINI' SALAD 16

*Scarborough farm gem lettuce leaves, anchovies, parmesan cheese, brioche croutons
add Jidori chicken breast * 8 add chilled pacific prawns* 10*

FATTOUSH SALAD 18

*Persian cucumbers, heirloom tomatoes, peppers, feta cheese, onions, lemon-sumac dressing
add smoked salmon * 10 add chilled pacific prawns* 10*

ENTRÉES

ROTISSERIE JIDORI FARM CHICKEN* 29

Olive oil mashed potatoes, rosemary sauce

BASIL TAGLIATELLE 26

*Handmade pasta, sofrito, smokey eggplant, baby zucchini/squash,
Grilled salmon 18 Grilled prawns 10 Grilled chicken 8*

JUMBO LUMP CRAB CAKES 28

Mustard caviar, coleslaw salad

WILD KING SALMON 34

Sorrel sauce, asparagus, mustard caviar

GRILLED PRIME STRIP LOIN 45

Sherry peppercorn cream, french fries

SEARED BLACK COD

Wild black cod, carrot 4 ways, herb salad

BRAISED BEEF SHORT RIB 30

Cheddar grits, cipollini onions, veal jus

IBERICO PORK TENDERLOIN 42

Porcini-cruste iberico pork, polenta, piquillo puree, apple gastrique, catalan-style spinach

CHORIZO HASH 24 VEGETARIAN 20

Potatoes, piquillo peppers, spinach, egg 63°

VEGETABLE COUS COUS 25

Cauliflower, romanesco, pine nuts, harissa broth

**Consuming raw or undercooked egg, meat or seafood
may increase your risk of food-borne illnesses*

*FOR PARTIES OF 6 OR MORE, A 20% SERVICE CHARGE IS ADDED TO YOUR BILL. THE ENTIRE SERVICE
CHARGE IS PAID TO YOUR SERVER. YOU MAY ADD A GRATUITY FOR YOUR SERVER AT YOUR DISCRETION,
IN ADDITION TO THE SERVICE CHARGE.*

TRADITIONAL SPANISH FLAN

Catalan Cream & Citrus

FINANCIER TART

Fresh Raspberry, Almonds, Raspberry Ice Cream

BROWNIE

Dark Chocolate Mousse, Banana Cream, Coffee Ice Cream

STRAWBERRY VERRINE

Mascarpone, Vanilla, White Chocolate

COCONUT TAPIOCA

Passion Fruit Gelee, Clementine Sorbet

FRUIT PLATE

Fresh Cut Seasonal Fruit

HOMEMADE SORBETS

Clementine, Raspberry, Coconut, Mango, Pear

HOMEMADE ICE CREAMS

Chocolate, Vanilla, Coffee, Raspberry

SLS COOKIES

Chocolate Chip, Chocolate Pecan, Coconut Macaroon

BON BONS

Homemade Chocolate Candies- Chef's Selection

SWEET LITTLE SIPS

*Calvados, **lecompe originel**, France 15*

*Sauternes, **la fleur d'or**, France, 18*

*Porto, **Graham's 6 Grape**, NV, Portugal 12*

*Porto, **Graham's**, 20 year Tawny, NV, Portugal 14*

LOOSE LEAF TEAS

*Harmony, nobo whole fruit, imperial earl grey, imperial English breakfast, jetlag
am- energy, jetlag pm- relax, sls beverly hills blend*