

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 13

Sud Tirol, Italy 16

Rias Baixas, SP 15

Marlborough, NZ, 13

Burgundy, FR 17

Napa Valley, US 22

ROSÉ

Tempranillo, Tino 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 18

Sonoma County, CA 19

Lodi, CA 15

Mendoza, Argentina 18

Columbia Valley, WA 16

Napa, CA 19

Napa, CA 21

Costers del Segre, Spain 17

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 9

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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

WELLNESS SHOTS 5

squeezed daily, shaken to order

NAUGHTY

*ginger, lemon, orange,
turmeric, cayenne*

or

NICE

*grapefruit, ginger,
agave, lime*

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, oyster sauce, 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*

SANDWICHES

Served with your choice of: side salad, side caesar, fries, or Jose Andres' chips

THE SLS SLIDERS* 21

*Prime beef, lettuce, tomatoes, onions, homemade brioche buns
add blue stilton, cheddar, goat cheese or mozzarella 2*

BRAISED BEEF SHORT RIB SANDWICH 26

Caramelized onions, cheddar, garlic aioli, miniature greens, pressed pan de cristal

JIDORI TORTA MILANESA 24

Breaded chicken, refried beans, spicy chipotle, crema, avocado, oaxaca cheese, cilantro, bolillo

JAMON CON TOMATO SANDWICH 23

Tomato, pesto, burrata, jamon serrano, rustic sourdough

BEVERLY HILLS 'BIKINI' 19

Grilled cheese sandwich with mozzarella, sharp cheddar, truffle, honey aioli, country white

AVOCADO SANDWICH 20

*Heirloom tomato, onion, jalapeño, cilantro, pan de cristal
add cheddar or mozzarella 2 add Jidori chicken breast 8 add bacon 6*

GRILLED VEGGIE SANDWICH 19

Manchego cheese, eggplant, peppers, asparagus, zucchini, romesco, pressed ciabatta

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

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ENTRÉES

ROTISSERIE JIDORI FARM CHICKEN* 29

Olive oil mashed potatoes, rosemary sauce

JUMBO LUMP CRAB CAKES 28

Mustard caviar, coleslaw salad

WILD KING SALMON 34

Sorrel sauce, asparagus, mustard caviar

'TORTILLA ESPANOLA' SPANISH OMELET* 22

Traditional potato and onion omelet with a side of 'pa amb tomaquet'

STRIP LOIN STEAK 38

Sherry peppercorn cream, french fries

CHORIZO HASH 24 **VEGETARIAN** 20

Potatoes, piquillo peppers, spinach, egg 63°

VEGETABLE COUS COUS 25

Cauliflower, romanesco, pine nuts, harissa broth

DESSERTS 13

TRADITIONAL SPANISH FLAN

Catalan cream & citrus

FINANCIER TART

Fresh raspberry, almonds, raspberry ice cream

BROWNIE

Dark chocolate mousse, banana cream, coffee ice cream

COCONUT TAPIOCA

Passion fruit sauce, mandarin orange sorbet

STRAWBERRY VERRINE

Mascarpone, vanilla, white chocolate

FRUIT PLATE

Fresh cut seasonal fruit

HOMEMADE SORBETS & ICE CREAMS

Clementine, passion fruit, raspberry, coconut, mango, pear, chocolate, or vanilla

SLS COOKIES

Chocolate chip, gianduja, coconut macaroon

BON BONS

Homemade chocolate candies

Caramel crisp, coconut, speculoos, coffee whiskey

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