

# 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, dasbed 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*

Penedès, Spain 15

*Champagne, Brut, Taittinger, NV*

Champagne, France 29

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

Champagne, France 35

*Sparkling Rosé, JCB 69, NV*

Burgundy, France 18

### WHITE

*Riesling, SA Prum “Essence”, 2017*

Mosel, Germany 15

*Pinot Grigio, Kettmeir, 2017*

Sud Tirol, Italy 17

*Albarino, Torres, “Pazo Das Bruxas”, 2017*

Rias Baixas, SP 17

*Sauvignon Blanc, Giesen “The Brothers”, 2017*

Marlborough, NZ, 15

*Chardonnay, Billaud Simon, Petit Chablis 2016*

Burgundy, FR 19

*Chardonnay, Eric Kent “Luke’s Grove, 2016*

Sonoma County, US 22

### ROSÉ

*Cotes de Provence, Maison Saleya, 2017*

Provence, FR 15

### RED

*Pinot Noir, Buena Vista, 2015*

Sonoma, CA 18

*Zinfandel, Ridge “Three Valleys”, 2015*

Sonoma County, CA 19

*Syrah, Klinker Brick, 2014*

Lodi, CA 15

*Malbec, Graffigna, 2015*

Mendoza, Argentina 18

*Cabernet Sauvignon, B-Side, 2014*

Napa, CA 19

*Cabernet Sauvignon, Turnbull, 2015*

Napa, CA 21

*Tempranillo, Tomas Cusine “Llebre”, 2014*

Costers del Segre, Spain 17

## BOTTLED BEER

**STELLA ARTOIS**, Lager, Belgium 10

**DUVEL**, Golden Ale, Belgium 10

**DOS EQUIS**, Lager, Mexico 9

**ESTRELLA DAMM**, Lager, Spain 9

**HEINEKEN**, Lager, Holland 8

**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 bechamel fritters*

### **HUMMUS, TZATZIKI, BABA GHANOUSH** 16

*Homemade dips, pita chips*

### **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*

### **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*

### **VEGETABLE MINI BURGERS 18**

*Portabello, eggplant, zucchini, bean and lentil paddy, brioche bun, harissa aioli*

*\*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*

### **SEARED SALMON** 34

*Fava bean and roasted corn succotash, pea shoots, preserved lemon aioli*

### **'TORTILLA ESPANOLA' SPANISH OMELET\*** 22

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

### **PAN SEARED RIBEYE STEAK 10OZ** 48

*Broccolini, fingerling potatoes, chimichurri sauce, veal demi glaze*

### **POWER HASH** 24

*Sweet potato, Tuscan kale, piquillo peppers, quinoa, farro, cauliflower, turmeric*  
*Option add 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, clementine sorbet*

### **STRAWBERRY VERRINE**

*Mascarpone, vanilla, white chocolate*

### **FRUIT PLATE**

*Fresh cut seasonal fruit*

### **HOMEMADE SORBETS**

*Clementine, raspberry, coconut, mango, or pear*

### **HOMEMADE ICE CREAMS**

*Chocolate, vanilla, coffee, or raspberry*

### **SLS COOKIES**

*Chocolate chip, chocolate pecan, coconut macaroon*

### **BON BONS**

*Homemade chocolate candies – Chef's Selection*

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