

# Tres Gotas

*Tres Gotas — three souls, one vision.  
A seamless blend of heart, family, and hospitality poured into every glass.*

**BY BUCCANOS**

## White Wines

**Giacondi, Pinot Grigio – Sicily, Italy**

Light, citrus-driven with fresh lemon notes. Glass: 190 pesos

**Lluvia Clara, Sauvignon Blanc – Guanajuato, Mexico**

Dry, mineral with light grassy notes. Glass: 240 pesos

**12 Lunas, Blanco Chardonnay – Somontano, Spain**

Expressive Chardonnay with pineapple notes, aged 4 months on lees. Glass: 260 pesos

**Orchidea Cuvée Inurrieta, Sauvignon Blanc – Navarra, Spain**

Creamy with light pastry notes, aged 8 months in French oak. Glass: 260 pesos

## Rosé & Sparkling Wines

**Marieta, Rosé Mencía – Castilla y León, Spain**

Fruit-forward, semi-dry with cherry notes. Glass: 240 pesos

**Anna Codorníu, Rosé Cava – D.O. Cava, Spain**

Fresh and elegant with red berry notes. Glass: 240 pesos

**Henkell Alcohol-Free Sparkling Wine – Wiesbaden, Germany**

Alcohol-free sparkling wine . Pear, apple, peach, and mineral bubbles.

900 pesos per bottle.

## *Red Wines*

***Carla Chiaro, Malbec – Mendoza, Argentina***

*Medium to full body with plum and blackberry notes. Glass: 280 pesos*

***Riva Leone, Barbera – Piedmont, Italy***

*Fruit-forward, not sweet, with high acidity and light tannins. Glass: 260 pesos*

***Silvia Cellars, Zinfandel – Mendocino, California***

*Balanced with dark fruit notes. Glass: 390 pesos*

***12 Lunas, Garnacha – Somontano, Spain***

*Fruit-forward, expressive with soft tannins. Glass: 260 pesos*

## *To Pair*

### **Homemade Buccanos Sourdough Bread**

Served warm with an assortment of special homemade butters.  
210 pesos

### **Charcuterie Board**

A refined selection of premium cured meats and artisan cheeses  
Couples Board : 440 pesos  
Sharing Board: 890 pesos

### **French Fries**

Crispy fries served with truffle poblano cream and spicy habanero ketchup. 180 pesos

### **Crispy Oaxaca Cheese**

panko crusted, orange-jalapeño salsa, grilled orange 240

### **Crunchy Calamari**

cilantro aioli, tomatillo salsa, balsamic reduction 230

### **Fresh Sashimi**

catch of the day, seasonal ingredients 280

### **Lobster Caesar Salad**

parmesan cheese basket, garlic chips 460

### **Lobster Mac & Cheese**

four cheese, cheetos crumble 520

### **Warm Chocolate Brownie**

With vanilla ice-cream chocolate drizzle, caramel popcorn 200

## *Late Night* – 8 PM – 10 PM

### **Grilled Cheese Smashed Burger**

A decadent fusion of a juicy smashed burger and classic grilled cheese. 400 pesos

### **Grilled Cheese**

Golden, buttery grilled cheese served with crispy fries. 290 pesos

### **Truffle Parmesan Risotto**

Creamy Arborio rice infused with rich truffle essence and finished with aged Parmesan.  
390 pesos