



## BRUNCH

### FOR THE TABLE

<b>CHIPOTLE QUESO WITH BRISKET ENDS</b> AVOCADO & PICO DE GALLO, FLOUR TORTILLAS & HOUSE CORN CHIPS	12
<b>BROILED ARTICHOKE DIP</b> SALSA FRESCA & HOUSE CHIPS	15
<b>CRISPY WILD BOAR RIBS</b> HONEY & SAMBAL, BUTTERMILK BLUE CHEESE DRESSING, CELERY & DAIKON SLAW	16
<b>SPICY TOMATILLO CAMPECHANA</b> POACHED SHRIMP, CALAMARI & OCTOPUS JALAPENO, SCALLION, BUTTER BAKED SALTINES	15
<b>BUTTERMILK FRIED PICKLES</b> DILL RANCH	9

### SALADS

<b>FRIED GREEN TOMATOES</b> JUMBO LUMP CRAB SALAD, SPICY GREENS, GREEN GODDESS DRESSIN	18
<b>LAMBERTS ICEBERG WEDGE</b> TEXAS CHERRY TOMATOES, SPRING ONION, CRISPY BACON, RANCH DRESSING, CABRALES CHEESE	13
<b>MARJORIE'S SALAD</b> TOMATO, AVOCADO, GOAT CHEESE, CASHEWS, DATES, ROASTED LEMON VINAIGRETTE <i>ADD ACHIOTE &amp; LIME SMOKED CHICKEN</i>	15 +6

### SANDWICHES — WITH CHOICE OF ONE SIDE

<b>SLICED BEEF BRISKET</b> WHITE ONION, PICKLE, PICKLED JALAPEÑO, MAYONNAISE, MUSTARD BBQ SAUCE, BUTTERMILK WHITE BREAD	15	<b>SMOKED CHICKEN</b> GRILLED RED ONION, WHITE BBQ SAUCE, PICKLED JALAPENO, CILANTRO SPRIGS	16
<b>CHOPPED BEEF</b> BRISKET, WHITE ONION, JALAPEÑO AND PICKLE RELISH, HOUSE BAKED SESAME BUN	15		

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### BBQ PLATES

<b>ONE BBQ MEAT WITH TWO SIDES</b> OR A SMALL WEDGE SALAD	17
<b>TWO BBQ MEAT WITH TWO SIDES</b> OR A SMALL WEDGE SALAD	19

### SLOW SMOKED MEATS

NATURAL WAGYU BRISKET
FENNEL AND CORIANDER CRUSTED PORK RIBS
HOMEMADE JALAPEÑO HOT LINK
ACHIOTE & LIME SMOKED CHICKEN

### HOUSEMADE SIDES

MARBLE POTATO SALAD
BAKED MAC AND CHEESE
BAKED BEANS
CASHEW & LIME SLAW
HERBED WAFFLE FRIES
BACON BRAISED COLLARDS

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### BRUNCH PLATES

<b>BREAKFAST FRITO PIE</b> CHOPPED BEEF BRISKET, PICO DE GALLO, LAMBERT'S QUESO, POACHED EGG	18	<b>TOMATILLO CHILAQUILES</b> FRIED EGGS, CREMA, PICKLED ONIONS	15
<b>HANGER STEAK BENEDICT</b> TOASTED ENGLISH MUFFIN, POACHED EGG, BEARNAISE SAUCE, WATERCRESS SALAD	18	<b>SMOKED PORK FLAUTAS</b> RANCHERA SAUCE, JACK CHEESE, SUNNY UP EGG	19
<b>BRIOCHE FRENCH TOAST</b> STRAWBERRY BUTTER, HONEY	15	<b>SMOKED RAINBOW TROUT</b> CUCUMBER & CORN SALAD, TOMATO SERRANO VINAIGRETTE	23

## LAMBERTS FAVORITE COCKTAILS

<b>AMARO SPRITZ</b> APEROL, CYNAR 70, LEMON, SPARKLING WINE	11
<b>VODKA TIME</b> 1876 VODKA, ST GERMAINE, THYME, FRESH LIME	12
<b>VIVIENNE</b> BROKER'S GIN, YELLOW CHARTREUSE, LEMON, HIBISCUS	12
<b>THE BOSS</b> EARL GREY INFUSED RYE, LAIRD'S BONDED APPLEJACK, COCCHI VERMOUTH, LAPHROAIG MIST	13
<b>ANCHO DAIQUIRI</b> PLANTATION 'STIGGINS FANCY' RUM, FALERNUM, LIME, ANCHO CHILE & PINEAPPLE	13
<b>FRESA PLATANO</b> UNION MEZCAL, LILLET BLANC, LEMON, STRAWBERRY & BANANA TINCTURE	14
<b>LAMBOS' BARREL AGED OLD FASHIONED</b> HIGH WEST AMERICAN PRARIE BOURBON, DEMERARA, ANGOSTURA & ORANGE BITTERS, LUXARDO CHERRY	15

## BEER

20 oz IMPERIAL PINTS

<b>512 BREWING IPA</b> AUSTIN, TX	8
<b>AUSTIN BEERWORKS PEARLSNAP</b> AUSTIN, TX	8
<b>BELLS BREWERY AMBER</b> KALAMAZOO, MI	8
<b>INDEPENDENCE OATMEAL STOUT</b> AUSTIN, TX	8
<b>LIVE OAK HEFE</b> AUSTIN, TX	8
<b>HI SIGN BERTO MEXICAN LAGER</b> AUSTIN, TX	8
<b>LAMBERTS BEER OF THE WEEK</b>	MKT

BOTTLED

<b>LONE STAR</b>	5
<b>SHINER BOCK</b>	6
<b>STELLA ARTOIS</b>	6
<b>BITBURGER NA</b>	6
<b>LONE PINT 16.9oz</b>	10
'SMaSH IPA'	

CANS

<b>BLUE OWL</b>	6
'SPIRIT ANIMAL'	
<b>SHACKSBURY</b>	8
'MMH BAD BOY' CIDER	

## BEVERAGES

SODA & WATER

<b>TOPO CHICO</b>	4
<b>MEXICAN COKE</b>	4
<b>MEXICAN SPRITE</b>	4
<b>DR. PEPPER</b>	4
<b>DIET COKE</b>	4
<b>IBC ROOT BEER</b>	4
<b>GINGER ALE</b>	4
<b>ACQUA PANNA</b>	5

INTELLIGENTSIA COFFEE

<b>EL DIABLO DRIP</b>	3
<b>ESPRESSO</b>	4
<b>AMERICANO</b>	4
<b>CAPPUCCINO</b>	5
<b>LATTE</b>	5
<b>STEEPING ROOM TEA</b>	
<b>ICED BLACK TEA</b>	3
<b>HOT TEA</b>	4

## WINE LIST

<b>SPARKLING</b>	
<b>ZUCCOLO NV BRUT PROSECCO</b> , VENETO, ITALY	11/42
<b>RAVENTOS I BLANC DE NIT '17 ROSÉ</b> , CATALONIA, SPAIN	15/58
<b>VAL DE MER NV BRUT ROSÉ</b> , BURGUNDY, FRANCE	16/62
<b>BILLECART-SALMON NV BRUT RESERVE (375ML)</b>	68
CHAMPAGNE, FRANCE	
<b>H.BILLIOT ET FILS NV GRAND CRU BRUT ROSÉ</b>	105
AMBONNAY, CHAMPAGNE, FRANCE	
<b>GUY LARMANDIER NV GRAND CRU BLANC DE BLANCS</b>	125
CRAMANT, CHAMPAGNE, FRANCE	
<b>CHARTOGNE-TAILLET NV 'LE ROSÉ' BRUT ROSÉ</b>	155
CHAMPAGNE, FRANCE	
<b>WHITE</b>	
<b>ATTEMS '18 PINOT GRIGIO</b> , FRUILLI, ITALY	12/46
<b>BEAUMONT '17 CHENIN BLANC</b> , BOT RIVER, SOUTH AFRICA	12/46
<b>BUCHEGGER '17 GRUNER VETLINER</b> NIEDERÖSTERREICH, AUS	14/54
<b>CHÂTEAU FAVRAY '18 SAUV BLANC</b> , POUILLY-FUMÉ, FRA	16/62
<b>MORGAN '17 CHARDONNAY</b> , SANTA LUCIA HIGHLANDS, CA	16/62
<b>LA VIARTE '17 PINOT GRIGIO</b> , FRIULI, ITALY	65
<b>PASSOPISCIARO '16 CHARDONNAY</b> , SICILY, ITALY	86
<b>STAGLIN '15 'SALUS' CHARDONNAY</b> , RUTHERFORD, CA	122

ROSÉ & ORANGE

<b>NAT FIELD RECORDINGS '19 'FICTION'</b> , PASO ROBLES, CA	13/50
<b>MATTHIASSEN '19 PROVENCE BLEND</b> , CALIFORNIA	16/62
<b>NAT DIVISION WINE CO. '19 'L'ORANGE'</b> , OREGON	55
<b>BEDROCK '19 'ODE TO LULU' GRENACHE BLEND</b> , CALIFORNIA	58
<b>NAT SCOTTY-BOY! '19 'BLUSH' CHARDONNAY &amp; MOURVÉDRE</b>	60
SANTA BARBARA, CALIFORNIA	

RED

<b>NAT POPULIS '19 'WABI-SABI' RED BLEND</b> , MENDOCINO COUNTY, CA	13/50
<b>STOLPMAN VINYARDS '16 SYRAH</b> , BALLARD CANYON, CA	14/54
<b>AU BON CLIMAT '18 PINOT NOIR</b> , SANTA BARBARA, CA	16/62
<b>BUEHLER '17 CABERNET SAUVIGNON</b> , NAPA VALLEY, CA	19/74
<b>NAT SOUTHOLD FARM '17 'HER SONG IN MY HEAD' RED BLEND</b>	58
HIGH PLAINS, TEXAS	
<b>NAT BOW &amp; ARROW '18 'AIR GUITAR' CAB &amp; CAB FRANC</b> , OREGON	64
<b>LIOCO '16 'SATIVA' CARIIGNAN</b> , MENDOCINO COUNTY, CALIFORNIA	72
<b>RIDGE VINEYARDS '18 'EAST BENCH' ZINFANDEL</b>	86
DRY CREEK VALLEY, CALIFORNIA	
<b>NAT RAILSBACK FRÈRES '17 'SANS SOUFRE' SYRAH</b> , CALIFORNIA	88
<b>EVENING LAND '17 'SEVEN SPRINGS' PINOT NOIR</b>	92
EOLA-AMITY HILLS, OREGON	
<b>FAUST '17 CABERNET SAUVIGNON</b> , NAPA VALLEY, CA	105
<b>LITTORAI '18 'LES LARMES' PINOT NOIR</b> , ANDERSON VALLEY, CA	125
<b>HEITZ '14 CABERNET SAUVIGNON</b> , NAPA VALLEY, CA	145
<b>CHAPPELLET '17 'SIGNATURE' CABERNET SAUVIGNON</b>	155
NAPA VALLEY, CALIFORNIA	
<b>JORDAN '11 CABERNET SAUVIGNON</b> , (1.5 L MAGNUM)	345
ALEXANDER VALLEY, CALIFORNIA	

**NAT** DENOTES WINES OF NATURAL ORIGIN PRODUCED AND FERMENTED FROM ORGANIC GRAPES AS NATURE INTENDED. STYLISTICALLY THEY ARE LIGHT, FRESH, AND FULL OF UNPREDICTABLE ENERGY. THEY ARE UNIQUE AND LOADED WITH PERSONALITY.