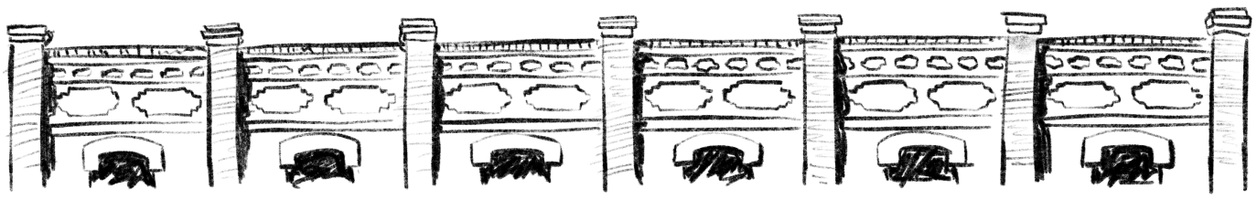
LAMBERTS

SUPPER



FOR THE TABLE

HILL COUNTRY PÂTÉ 17
SWEDISH HILL BRIOCHE, PICKLED GREEN TOMATO, GRAPEFRUIT HABANERO MARMALADE

CHIPOTLE QUESO WITH BURNT ENDS 15
AVOCADO, PICO DE GALLO, FLOUR TORTILLAS, HOUSEMADE CORN CHIPS

CRISPY GREEN BEANS 13
TEMPURA BASIL & LEMON, HORSERADISH AIOLI

CRISPY WILD BOAR RIBS 18
HONEY & SAMBAL GLAZE, CELERY & DAIKON SLAW, BUTTERMILK BLUE CHEESE DRESSING

SPICED GULF PRAWNS 21
PICKLED CARROT, HABANERO, GARLIC BUTTER, CRISPY HERBS

CHARRED OCTOPUS TOSTADA* 21
SALSA CREMOSA, FRESNO AIOLI, SEASONAL CITRUS

AHI TUNA CEVICHE* 24
AGUA CHILE NEGRA, AVOCADO, CUCUMBER

THE SMOKEHOUSE

TEXAS PRIME BRISKET 29
CRACKED BLACK PEPPER & SEA SALT, BUTTERMILK BREAD, LAMBERTS PICKLES & ONIONS

COUNTRY STYLE PORK RIBS 26
AJI AMARILLO, HABANERO ESCABECHE, LAMBERTS PICKLES AND ONIONS

ACHIOTE & LIME BRINED HALF CHICKEN 27
GRILLED RED ONION, WHITE BBQ SAUCE

RC RANCH WAGYU SHORT RIB 53
SPICY CILANTRO & SCALLION SLAW, FENNEL & CAPER RELISH

SMOKED & GRILLED BABY BACK RIBS 36/55
HOUSE BBQ SAUCE, CASHEW LIME SLAW, QUICK PICKLES

THREE MEAT SAMPLER 38
PRIME BRISKET, COUNTRY PORK RIBS, CHOICE OF SAUSAGE

LAMBERTS JALAPEÑO CHEDDAR SAUSAGE 9 EA
SPICY MUSTARD

TEXAS ALL BEEF HOTLINK 9 EA
HOUSEMADE SAUERKRAUT

SALADS

HEIRLOOM CARROTS & AVOCADO 15
SPICY GREENS, CRISPY SEEDS, FRESNO & CITRUS VINAIGRETTE

LAMBERTS ICEBERG WEDGE 16
TEXAS CHERRY TOMATO, SPRING ONION, CRISPY BACON, BLUE CHEESE DRESSING, POINT REYES BLUE CHEESE

JALAPEÑO CAESAR* 16
LITTLE GEM, KALE, GARLIC CROUTON, COTIJA, JALAPEÑO CAESAR DRESSING
ADD ACHIOTE & LIME SMOKED CHICKEN +6
ADD BLACKENED SHRIMP +5EA

THE OAK BURNING GRILL

WOOD GRILLED CHEESEBURGER* 24
SMOKED MUSHROOMS, PICKLED RED ONIONS, LETTUCE, JALAPEÑO AIOLI, IRISH CHEDDAR, WAFFLE FRIES

OAK CHARRED LAMB CHOPS 85
TARRAGON BUTTER, GRILLED CLEMENTINE, PEQUIN MARINATED CUCUMBER & FENNEL

SEARED AJI AMARILLO SHRIMP 34
LEMON CREAM CORN, BLISTERED NARDELLO PEPPERS, HABANERO RELISH

CHILÉ RUBBED GULF SNAPPER 41
CREAMY SERRANO SALSA, PINEAPPLE RADISH VINAIGRETTE, AVOCADO, GRILLED CORN TORTILLA

BLACK ANGUS BEEF HANGER STEAK* 41
CHOLULA BUTTER, AVOCADO SALSA VERDE BROILED JALAPEÑO & CHEDDAR RELLENO

PRIME RIBEYE* 62
MUSTARD & MAPLE SUGAR CRUST, FRESH HORSERADISH, GRILLED SPRING ONION

OAK SMOAKED PORK STEAK 46
END OF SUMMER PEACHES, CHANTERELLES, SWEET MUSTARD

FAMILY STYLE SIDES 9 EACH

LAMBERTS BAKED MAC & CHEESE
JALAPEÑO, LEMON & GARLIC ROASTED BROCCOLI
RANCH STYLE BORRACHO BEANS
MASHED YUKON GOLD POTATOES WITH SOUR CREAM & CHIVE
CIDER BRAISED COLLARD GREENS
WAFFLE FRIES, SPECIAL SAUCE
FIRE ROASTED EGGPLANT WITH SALSA MACHA
CASHEW LIME COLESLAW

*CONSUMING RAW, COOKED-TO-ORDER OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, AND EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

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