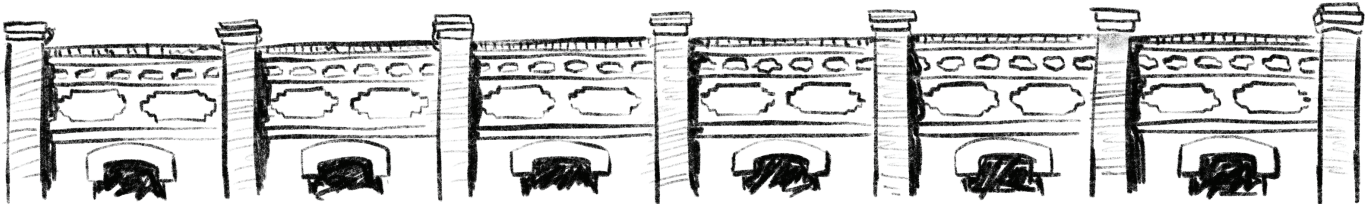


LAMBERTS

SUPPER



FOR THE TABLE

BROILED OYSTERS CHILI MEZCAL BUTTER, CILANTRO, ALEPPO BREADCRUMB, TOASTED PARKER HOUSE ROLLS	23
HILL COUNTRY PÂTÉ SWEDISH HILL BRIOCHE, PICKLED GREEN TOMATO, GRAPEFRUIT HABANERO MARMALADE	17
CRISPY GREEN BEANS TEMPURA BASIL & LEMON HORSERADISH AIOLI	15
SPICED GULF PRAWNS PICKLED CARROT, HABANERO, GARLIC BUTTER, CRISPY HERBS	25
AHI TUNA CEVICHE* AGUA CHILE NEGRA, AVOCADO, CUCUMBER, HOUSEMADE CORN CHIPS	24
CRISPY WILD BOAR RIBS HONEY & SAMBAL GLAZE, BUTTERMILK BLUE CHEESE DRESSING, CELERY & DAIKON SLAW	24
CHIPOTLE QUESO WITH BURNT ENDS AVOCADO, PICO DE GALLO, FLOUR TORTILLAS, HOUSEMADE CORN CHIPS	16
THE SMOKEHOUSE	
TEXAS PRIME BRISKET CRACKED BLACK PEPPER & SEA SALT, BUTTERMILK BREAD, LAMBERTS PICKLES & ONIONS	29
COUNTRY STYLE PORK RIBS AJI AMARILLO, HABANERO ESCABECHE, LAMBERTS PICKLES AND ONIONS	26
ACHIOTE & LIME BRINED HALF CHICKEN GRILLED RED ONION, WHITE BBQ SAUCE	27
GOOD STOCK BY NOLAN RYAN SHORT RIB SPICY CILANTRO & SCALLION SLAW, FENNEL & CAPER RELISH	55
SMOKED & GRILLED BABY BACK RIBS HOUSE BBQ SAUCE, CASHEW LIME SLAW, QUICK PICKLES	36/55
THREE MEAT SAMPLER PRIME BRISKET, COUNTRY PORK RIB, CHOICE OF SAUSAGE	38
LAMBERTS JALAPEÑO CHEDDAR SAUSAGE SPICY MUSTARD	9 EA
TEXAS ALL BEEF HOTLINK HOUSEMADE SAUERKRAUT	9 EA

SALADS

CRUNCHY SNOW PEA SALAD SNOW PEAS, NAPA CABBAGE, LOCAL ASIAGO, HERBS, CRISPY SEEDS	16
LAMBERTS ICEBERG WEDGE TEXAS CHERRY TOMATO, SPRING ONION, CRISPY BACON, BLUE CHEESE DRESSING, POINT REYES BLUE CHEESE	16
JALAPEÑO CAESAR* LITTLE GEM, KALE, GARLIC CROUTON, COTIJA, JALAPEÑO CAESAR DRESSING	16

THE OAK BURNING GRILL

PRIME RIBEYE* MUSTARD & BROWN SUGAR CRUST, GARLIC BULB	62
OAK CHARRED LAMB CHOPS* CHARRED SCALLION & GARLIC SCAPE BUTTER, GRILLED LIME, PEQUIN MARINATED ZUCCHINI & FENNEL	65
GULF RED SNAPPER SALSA MACHA VERDE, LIME BUTTER, BLISTERED SHISHITO	41
OAK SMOKED PORK STEAK SNOW PEA LEAVES, GARLIC CHILI OIL, SPICY MUSTARD	49
BLACK ANGUS BEEF HANGER STEAK* CHOLULA BUTTER, AVOCADO SALSA VERDE BROILED JALAPEÑO & CHEDDAR RELLENO	41
WOOD GRILLED CHEESEBURGER* SMOKED MUSHROOMS, PICKLED RED ONIONS, LETTUCE, JALAPEÑO AIOLI, IRISH CHEDDAR, WAFFLE FRIES	25

=====	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		
	FIRE ROASTED EGGPLANT WITH SALSA MACHA ROJA		
	WAFFLE FRIES, SPECIAL SAUCE		
	CASHEW LIME COLESLAW		
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*CONSUMING RAW, COOKED-TO-ORDER OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, AND EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

LAMBERTS COCKTAILS

PICNIC SPRITZ	18
BASIL INFUSED KETEL ONE VODKA, NONINO, BERRY, SPARKLING WINE	
GLASS GARDEN	16
VODKA, SUZE, JASMINE, LEMON, CUCUMBER	
BEE STING	17
BLANCO TEQUILA, CHIPOTLE HONEY, COCCHI AMERICANO	
HOT TROPIC	16
MEZCAL, LIME, JALAPENO, VERDITAS	
LAMBOS OLD FASHIONED	16
LAMBERTS BLEND OF BOURBON & RYE, DEMERARA, ANGOSTURA & ORANGE BITTERS, LUXARDO CHERRY	
MIDNIGHT COWBOY	19
RYE, COFFEE LIQUOR, CHINA-CHINA, BLACK WALNUT BITTERS	

BEER

20 oz IMPERIAL PINTS		
HOLD OUT 'HOUSE BEER' LIGHT LAGER AUSTIN		
MEANWHILE PILSNER AUSTIN		
ZILKER 'PRIMOS' MEXICAN LAGER AUSTIN		
ST ELMO'S AMBER AUSTIN		
VISTA BREWING 'DRIFTWOOD' PALE ALE DRIFTWOOD		
PINTHOUSE 'ELECTRIC JELLYFISH' HAZY IPA AUSTIN		
LAMBERTS PICK SEASONAL ROTATING TAP		
BOTTLED	CANNED	
LONE STAR LAGER	6	SHACKSBURY DRY CIDER 9
MODELO ESPECIAL	6	ABW 'PEARL SNAP' PILSNER 7

NON-ALCOHOLIC BEVERAGES

EASTSIDE & DRY	14
SEEDLIP GARDEN, LIME, MINT, CUCUMBER	
PHONY NEGRONI	14
ST AGRESTIS ZERO PROOF COCKTAIL	
BEST DAY BREWING	7
NON-ALCOHOLIC	

WINE

SPARKLING	
BRUT NATURE MERCAT NV PENEDÉS	14 / 56
ROSÉ RAVENTOS NV CATALONIA	17 / 68
BRUT CRUSE 'TRADITION' NV CALIFORNIA	95
BRUT PIPER-HEIDSIECK 'ESSENTIEL' NV CHAMPAGNE	105
BRUT ROSÉ SOTER 2016 YAMHILL-CARLTON	150
BRUT ROSÉ PAUL BARA GRAND CRU NV CHAMPAGNE	175
WHITE	
CHENIN BLANC MATANZAS CREEK 2024 SONOMA	15 / 60
SAUVIGNON BLANC VALRAVN 2024 SONOMA	17 / 68
CHARDONNAY PATZ&HALL 2022 SONOMA	18 / 72
SAUVIGNON BLANC MASSICAN 2021 NAPA	75
SAUVIGNON BLANC J. DE VILLEBOIS 2023 SANGERRE	98
CHARDONNAY FLOWERS 2023 SONOMA COAST	90
CHARDONNAY GRAN MORAINÉ 2018 YAMHILL-CARLTON	95
CHARDONNAY ARISTA 2019 RUSSIAN RIVER	135
ROSÉ	
ROSÉ LORENZA 2023 LODI	15 / 60
ROSÉ DOMAINE DU GROS NORÉ 2023 BANDOL	95
RED	
CABERNET FRANC LIEU DIT 2023 SANTA YNEZ	19 / 76
PINOT NOIR CROSSBARN 2021 SONOMA	18 / 72
TEMPRANILLO LOST DRAW 2022 TEXAS HIGH PLAINS	15 / 60
CABERNET SAUVIGNON ROUTESTOCK 2023 SONOMA	20 / 80
GAMAY ALEX FOILLARD 'BROUILLY' 2022 BEAUJOLAIS	94
PIINOT NOIR JOSEPH SWAN 'CATIE'S CORNER' 2018 RUSSIAN RIVER	108
TEMPRANILLO R. LOPEZ DE HEREDIA 'RESERVA' 2011 RIOJA	150
SYRAH JOLIE-LAIDE 2021 NORTH COAST	98
ZINFANDEL RIDGE VINEYARDS 2022 PASO ROBLES	108
CABERNET SAUVIGNON FAUST 2022 NAPA	115
CABERNET SAUVIGNON JORDAN 2019 ALEXANDER VALLEY	145
CABERNET SAUVIGNON CHAPPELLET 'SIGNATURE' 2019 NAPA	190
CABERNET CHATEAU MONTELENA 'ESTATE' 2018 CALISTOGA	285

MONDAY WHISKEY & RIBS NIGHT
FROM 5PM - CLOSE

SMOKED & GRILLED BABY BACK RIBS
HOUSE BBQ SAUCE, CASHEW LIME SLAW,
QUICK PICKLES
HALF RACK 22 / FULL RACK 35

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

ALL FEATURED WHISKEYS ARE HALF PRICE

