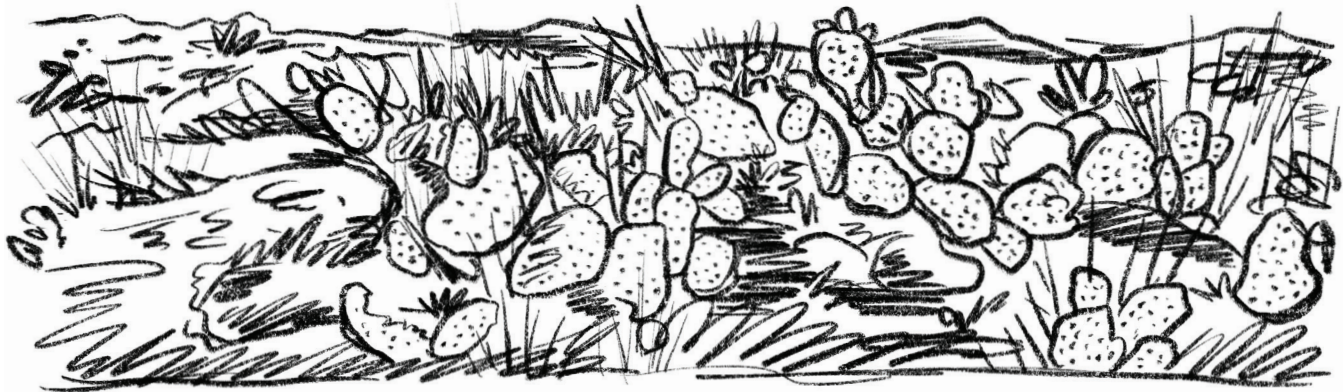


LAMBERTS

LUNCH



FOR THE TABLE		SANDWICHES — WITH ONE SIDE	
CHIPOTLE QUESO WITH BURNT ENDS	16	CREOLE SPICED REDFISH SANDWICH	19
AVOCADO, PICO DE GALLO, FLOUR TORTILLAS, HOUSEMADE CORN CHIPS		TARRAGON GRAPEFRUIT AIOLI, DAIKON SCALLION SLAW, GRILLED RED ONION	
CRISPY GREEN BEANS	15	CLASSIC BEEF BRISKET	17
TEMPURA BASIL & LEMON, HORSERADISH AIOLI		WHITE ONION, PICKLE, PICKLED JALAPEÑO, MAYONNAISE, MUSTARD BBQ SAUCE, BUTTERMILK WHITE BREAD	
HILL COUNTRY PATE	17	SMOKED TURKEY REUBEN	21
SWEDISH HILL BRIOCHE, PICKLED GREEN TOMATO, GRAPEFRUIT HABANERO MARMALADE		HOUSE SAUERKRAUT, SWISS CHEESE, SPECIAL SAUCE, MARBLED RYE	
AHI TUNA CEVICHE*	24	CHOPPED BEEF SANDWICH	18
AGUA CHILE NEGRA, AVOCADO, CUCUMBER		BRISKET, WHITE ONION, JALAPEÑO & PICKLE RELISH, HOUSE BAKED SESAME BUN	
CRISPY WILD BOAR RIBS	24		
HONEY & SAMBAL GLAZE, BUTTERMILK BLUE CHEESE DRESSING, CELERY & DAIKON SLAW			
SALADS		LUNCH PLATES	
LAMBERTS ICEBERG WEDGE	16	GULF RED SNAPPER	41
TEXAS CHERRY TOMATO, SPRING ONION, CRISPY BACON, BLUE CHEESE DRESSING, POINT REYES BLUE CHEESE		SALSA MACHA VERDE, LIME BUTTER BLISTERED SHISHITO	
PRIME NY STRIP SALAD	29	PORK STEAK SKEWERS	25
ARUGULA, SHAVED RED ONION, LOCAL GORGONZOLA, CHERRY TOMATOES, GREEN GODDESS, RED CHIMICHURRI		GRILLED FLATBREAD, ORO BIANCO QUESO FRESCO, AVOCADO, SALSA VERDE	
JALAPENO CAESAR	16	PRIME RIBEYE*	62
LITTLE GEM, KALE, GARLIC CROUTON, JALAPEÑO CAESAR, DRESSING, COTIJA		MUSTARD & BROWN SUGAR CRUST, GARLIC BULB	
ADD ACHIOTE & LIME SMOKED CHICKEN	+6	WOOD GRILLED CHEESEBURGER*	24
ADD GRILLED SHRIMP	+5EA	SMOKED MUSHROOMS, PICKLED RED ONIONS, LETTUCE, JALAPEÑO AIOLI, IRISH CHEDDAR, WAFFLE FRIES	
		SMOKED & GRILLED BABY BACK RIBS	36/55
		HOUSE BBQ SAUCE, CASHEW LIME SLAW, QUICK PICKLES	

BBQ PLATES		SLOW SMOKED MEATS		HOUSEMADE SIDES	
ONE BBQ MEAT WITH TWO SIDES	19	PRIME TEXAS BRISKET		CLASSIC NEW POTATO SALAD	
OR A SMALL WEDGE SALAD		AJI AMARILLO CRUSTED PORK RIBS		BAKED MAC AND CHEESE	
TWO BBQ MEAT WITH TWO SIDES	22	HOMEMADE JALAPEÑO & CHEDDAR SAUSAGE		CASHEW LIME COLESLAW	
OR A SMALL WEDGE SALAD		TEXAS ALL BEEF HOTLINK		HERBED WAFFLE FRIES	
THREE BBQ MEAT WITH TWO SIDES	26	ACHIOTE & LIME RUBBED NATURAL CHICKEN		CIDER BRAISED COLLARDS	
OR A SMALL WEDGE SALAD				RANCH STYLE BORRACHO BEANS	

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

LAMBERTS COCKTAILS

PICNIC SPRITZ BASIL INFUSED KETEL ONE VODKA, NONINO, BERRY, SPARKLING WINE	18
GLASS GARDEN VODKA, SUZE, JASMINE, LEMON, CUCUMBER	16
2ND & RIND HOUSE BLEND OF RUMS, VELVET FALERNUM, WATERMELON	17
BEE STING BLANCO TEQUILA, CHIPOTLE HONEY, COCCHI AMERICANO	17
LAMBOS OLD FASHIONED LAMBERTS BLEND OF BOURBON & RYE, DEMERARA, ANGOSTURA & ORANGE BITTERS, LUXARDO CHERRY	16
MIDNIGHT COWBOY RYE, COFFEE LIQUEUR, CHINA-CHINA, BLACK WALNUT BITTERS	19

BEER

<i>20 oz IMPERIAL PINTS</i>	9
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	

<i>BOTTLED</i>		<i>CANNED</i>	
LONE STAR LAGER	6	SHACKSBURY DRY CIDER	9
MODELO ESPECIAL	6	ABW 'PEARL SNAP' PILSNER	7

NON-ALCOHOLIC BEVERAGES

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

WINE

<i>SPARKLING</i>	
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 '16 YAMHILL-CARLTON	150
BRUT ROSÉ PAUL BARA GRAND CRU NV CHAMPAGNE	175

<i>WHITE</i>	
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 SANCERRE	98
CHARDONNAY FLOWERS 2023 SONOMA COAST	90
CHARDONNAY GRAN MORAINÉ 2018 YAMHILL-CARLTON	95
CHARDONNAY ARISTA 2019 RUSSIAN RIVER	135

<i>ROSÉ</i>	
ROSÉ LORENZA LODI	15 / 60
ROSÉ DOMAINE DU GROS NORÉ BANDOL	95

<i>RED</i>	
CABERNET FRANC LIEU DIT 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
18

ALL FEATURED WHISKEYS ARE HALF PRICE

