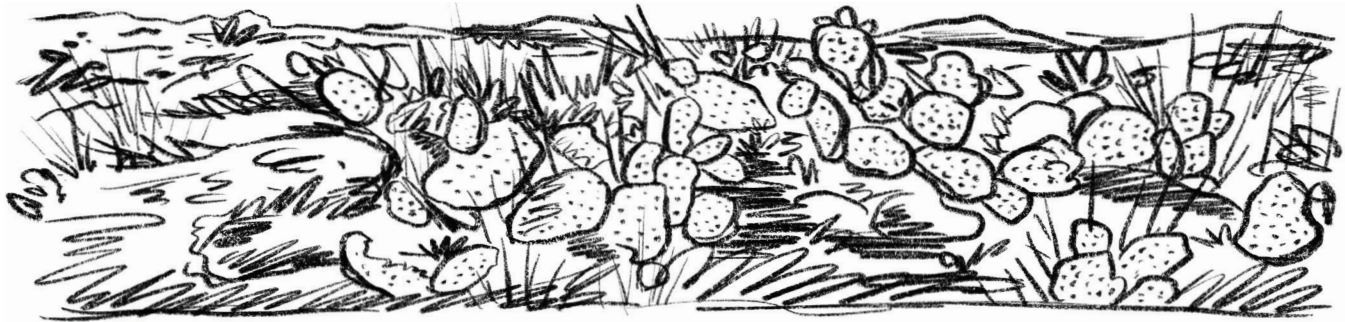


LAMBERTS

LUNCH



FOR THE TABLE

CHIPOTLE QUESO WITH BURNT ENDS AVOCADO, PICO DE GALLO, FLOUR TORTILLAS, HOUSEMADE CORN CHIPS	16
CRISPY GREEN BEANS TEMPURA BASIL & LEMON HORSERADISH AIOLI	15
HILL COUNTRY PATE SWEDISH HILL BRIOCHE, PICKLED GREEN TOMATO, GRAPEFRUIT HABANERO MARMALADE	17
AHI TUNA CEVICHE* AGUA CHILE NEGRA, AVOCADO, CUCUMBER	24
CRISPY WILD BOAR RIBS HONEY & SAMBAL GLAZE, BUTTERMILK BLUE CHEESE DRESSING, CELERY & DAIKON SLAW	24

SALADS

LAMBERTS ICEBERG WEDGE TEXAS CHERRY TOMATO, SPRING ONION, CRISPY BACON, BLUE CHEESE DRESSING, POINT REYES BLUE CHEESE	16
PRIME NY STRIP SALAD ARUGULA, SHAVED RED ONION, LOCAL GORGONZOLA, CHERRY TOMATOES, GREEN GODDESS, RED CHIMICHURRI	29
JALAPEÑO CAESAR LITTLE GEM, KALE, JALAPEÑO CAESAR DRESSING, COTIJA, GARLIC CROUTON	16
ADD ACHIOTE & LIME SMOKED CHICKEN	+6
ADD GRILLED SHRIMP	+5EA

SANDWICHES — SERVED WITH FRIES

CLASSIC BEEF BRISKET WHITE ONION, PICKLE, PICKLED JALAPEÑO, MAYONNAISE, MUSTARD BBQ SAUCE, BUTTERMILK WHITE BREAD	16
SMOKED TURKEY REUBEN HOUSE SAUERKRAUT, SWISS CHEESE, SPECIAL SAUCE, MARBLED RYE	21
CHOPPED BEEF SANDWICH BRISKET, WHITE ONION, JALAPEÑO & PICKLE RELISH, HOUSE BAKED SESAME BUN	17
CREOLE SPICED REDFISH SANDWICH TARRAGON GRAPEFRUIT AIOLI, DAIKON SCALLION SLAW, GRILLED RED ONION	19

LUNCH PLATES

GULF RED SNAPPER SALSA MACHA VERDE, LIME BUTTER BLISTERED SHISHITO	41
WOOD GRILLED CHEESEBURGER* SMOKED MUSHROOMS, PICKLED RED ONIONS, LETTUCE, JALAPEÑO AIOLI, IRISH CHEDDAR, WAFFLE FRIES	25
SMOKED & GRILLED BABY BACK RIBS HOUSE BBQ SAUCE, CASHEW LIME SLAW, QUICK PICKLES	36/55
PRIME RIBEYE* MUSTARD & BROWN SUGAR CRUST, GARLIC BULB	62
PORK STEAK SKEWERS GRILLED FLATBREAD, ORO BIANCO BUFALETTA FRESCO, AVOCADO, SALSA VERDE	25

THE SMOKEHOUSE

TEXAS PRIME BRISKET CRACKED BLACK PEPPER & SEA SALT, BUTTERMILK BREAD, LAMBERTS PICKLES & ONIONS	28
COUNTRY STYLE PORK RIBS AJI AMARILLO, HABENERO ESCABECHE, LAMBERTS PICKLES AND ONIONS	26
ACHIOTE & LIME BRINED HALF CHICKEN GRILLED RED ONION, WHITE BBQ SAUCE	26

LAMBERTS JALAPEÑO CHEDDAR SAUSAGE SPICY MUSTARD	9 EA
TEXAS ALL BEEF HOTLINK HOUSEMADE SAUERKRAUT	9 EA
THREE MEAT SAMPLER PRIME BRISKET, COUNTRY PORK RIBS, SAUSAGE	37

FAMILY STYLE SIDES 9 EACH

LAMBERTS BAKED MAC & CHEESE • CASHEW LIME COLESLAW • RANCH STYLE BORRACHO BEANS
CIDER BRAISED COLLARDS GREENS • WAFFLE FRIES, SPECIAL SAUCE • CLASSIC NEW POTATO SALAD

*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 2023 LODI	15 / 60
ROSÉ DOMAINE DU GROS NORÉ 2023 BANDOL	95

<i>RED</i>	
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
18

ALL FEATURED WHISKEYS ARE HALF PRICE

