



LUNCH

THE SMOKEHOUSE

TEXAS PRIME BRISKET	29	LAMBERTS JALAPEÑO CHEDDAR SAUSAGE	10 EA
CRACKED BLACK PEPPER & SEA SALT, BUTTERMILK BREAD, LAMBERTS PICKLES & ONIONS		SPICY MUSTARD	
COUNTRY STYLE PORK RIBS	26	TEXAS ALL BEEF HOTLINK	10 EA
AJI AMARILLO, HABENERO ESCABECHE, LAMBERTS PICKLES AND ONIONS		HOUSEMADE SAUERKRAUT	
ACHIOTE & LIME BRINED HALF CHICKEN	26	THREE MEAT SAMPLER	38
GRILLED RED ONION, WHITE BBQ SAUCE		PRIME BRISKET, COUNTRY PORK RIBS, SAUSAGE	

FOR THE TABLE

CHIPOTLE QUESO WITH BURNT ENDS	16
AVOCADO, PICO DE GALLO, FLOUR TORTILLAS, HOUSEMADE CORN CHIPS	
CRISPY SWEET POTATOES	15
SPICY CARROT AIOLI	
HILL COUNTRY PATE	17
SWEDISH HILL BRIOCHE, PICKLED GREEN TOMATO, GRAPEFRUIT HABANERO MARMALADE	
PICNIC DEVEILED EGGS	11
JALAPEÑO RELISH, HOUSE HOT SAUCE	
AHI TUNA CEVICHE*	24
AGUA CHILE NEGRA, SERRANO, AVOCADO, CUCUMBER, HOUSEMADE CORN CHIPS	
CRISPY WILD BOAR RIBS	24
HONEY & SAMBAL GLAZE, BUTTERMILK BLUE CHEESE DRESSING, CELERY & DAIKON SLAW	

SALADS

LAMBERTS ICEBERG WEDGE	16
TEXAS CHERRY TOMATO, SPRING ONION, CRISPY BACON, BLUE CHEESE DRESSING, POINT REYES BLUE CHEESE	
PRIME NY STRIP SALAD	32
ARUGULA, SHAVED RED ONION, LOCAL GORGONZOLA, CHERRY TOMATOES, GREEN GODDESS, RED CHIMICHURRI	
JALAPEÑO CAESAR	16
LITTLE GEM, KALE, JALAPEÑO CAESAR DRESSING, COTIJA, GARLIC CROUTON	
ADD ACHIOTE & LIME SMOKED CHICKEN	+6
ADD GRILLED SHRIMP	+5EA

LUNCH PLATES

GULF RED SNAPPER	41
SALSA MACHA VERDE, LIME BUTTER BLISTERED SHISHITO	
PRIME RIBEYE*	65
MUSTARD & BROWN SUGAR CRUST, GARLIC BULB	
SMOKED & GRILLED BABY BACK RIBS	36/55
HOUSE BBQ SAUCE, CASHEW LIME SLAW, QUICK PICKLES	
PORK STEAK SKEWERS	25
STICKY RICE, PICKLED BEECH MUSHROOM, HERBS, SWEET & SOUR	
WOOD GRILLED CHEESEBURGER	26
WHITE CHEDDAR, WHITE ONION, DIJONNAISE WAFFLE FRIES	

SANDWICHES — SERVED WITH FRIES

CLASSIC BEEF BRISKET	17
WHITE ONION, PICKLE, PICKLED JALAPEÑO, MAYONNAISE, MUSTARD BBQ SAUCE, BUTTERMILK WHITE BREAD	
PULLED CHICKEN SANDWICH	19
TEXAS TOAST, JALAPEÑO AIOLI, CILANTRO, ONION, WHITE BARBECUE	
CHOPPED BEEF SANDWICH	18
BRISKET, WHITE ONION, JALAPEÑO & PICKLE RELISH, HOUSE BAKED SESAME BUN	
PORK RIB SANDWICH	21
AJI AMARILLO AIOLI, ESCABECHE SLAW	

FAMILY STYLE SIDES 10 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

CINNAMON SPICE & EVERYTHING NICE	18
BOURBON, CRANBERRY, HOUSE-MADE CINNAMON SYRUP	
ROSEMARY SPRITZ	18
AVERNA, ROSEMARY, SPARKLING WINE	
GLASS GARDEN	16
VODKA, SUZE, JASMINE, LEMON, CUCUMBER	
BEE STING	17
BLANCO TEQUILA, CHIPOTLE HONEY, COCCHI AMERICANO	
HOT TROPIC	17
MEZCAL, LIME, JALAPENO, VERDITAS	
LAMBOS OLD FASHIONED	18
LAMBERTS BLEND OF BOURBON & RYE, DEMERARA, ANGOSTURA & ORANGE BITTERS, LUXARDO CHERRY	
NIGHT MARKET	17
CEYLON TEA INFUSED REPOSADO TEQUILA, FINO, GRAN CLASSICO, AZTEC BITTERS	
MIDNIGHT COWBOY	19
RYE, COFFEE LIQUEUR, CHINA-CHINA, BLACK WALNUT BITTERS	

BEER

20 OZ IMPERIAL PINTS	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	

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	
ROSÉ RAVENTOS 2023 CATALONIA	15 / 60
BRUT ROEDERER ESTATE NV ANDERSON VALLEY	17 / 68
BRUT CRUSE 'TRADITION' NV CALIFORNIA	95
BRUT TAITTINGER LA FRANCAISE NV CHAMPAGNE	100
BRUT ROSÉ SOTER '16 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 WALTER HANSEL 2023 RUSSIAN RIVER	18 / 72
SAUVIGNON BLANC MASSICAN 2024 NAPA	75
SAUVIGNON BLANC J. DE VILLEBOIS 2023 SANCERRE	98
CHARDONNAY FLOWERS 2023 SONOMA COAST	90
CHARDONNAY SANFORD 2022 SANTA RITA HILLS	85
CHARDONNAY GRAN MORAINÉ 2020 YAMHILL-CARLTON	95
CHARDONNAY ARISTA 2019 RUSSIAN RIVER	135
ROSÉ	
ROSÉ LORENZA 2024 LODI	15 / 60
ROSÉ MARTIN WOODS 2024 WILLAMETTE VALLEY	19/ 76
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
MOURVEDRE WILLIAM CHRIS 2021 TEXAS HIGH PLAINS	15 / 60
CABERNET SAUVIGNON ROUTESTOCK 2023 SONOMA	20 / 80
GAMAY ALEX FOILLARD 'BROUILLY' 2022 BEAUJOLAIS	94
PINOT NOIR JOSEPH SWAN 'CATIE'S CORNER' 2018 RUSSIAN RIVER	108
TEMPRANILLO R. LOPEZ DE HEREDIA 'RESERVA' 2012 RIOJA	150
SYRAH BLEND DENNER VINEYARDS 2023 PASO ROBLES	90
ZINFANDEL RIDGE VINEYARDS 2022 PASO ROBLES	108
CABERNET SAUVIGNON FAUST 2022 NAPA	115
CABERNET SAUVIGNON JORDAN 2019 ALEXANDER VALLEY	145
CABERNET SAUVIGNON CHAPPELLET 'SIGNATURE' 2021 NAPA	190
CABERNET CHATEAU MONTELENA 'ESTATE' 2019 CALISTOGA	285

MONDAY WHISKEY & RIBS NIGHT

5PM - CLOSE

SMOKED & GRILLED BABY BACK RIBS 1/2 RACK 22 / FULL RACK 35
HOUSE BBQ SAUCE, CASHEW LIME SLAW, QUICK PICKLES

COUNTRY STYLE PORK RIBS 18
AJI AMARILLO, HABENERO ESCABECHE, LAMBERTS PICKLES AND ONIONS

ALL FEATURED WHISKEYS ARE HALF PRICE