

LAMBERTS

SUPPER



FOR THE TABLE

BROILED OYSTERS	23
CHILI MEZCAL BUTTER, CILANTRO, ALEPPO BREADCRUMB, GRILLED BAGUETTE	
HILL COUNTRY PÂTÉ	17
SWEDISH HILL BRIOCHE, PICKLED GREEN TOMATO, GRAPEFRUIT HABANERO MARMALADE	
CRISPY SWEET POTATOES	15
SPICY CARROT AIOLI	
SPICED GULF PRAWNS	25
PICKLED CARROT, HABANERO, GARLIC BUTTER, CRISPY HERBS	
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	
CHIPOTLE QUESO WITH BURNT ENDS	16
AVOCADO, PICO DE GALLO, FLOUR TORTILLAS, HOUSEMADE CORN CHIPS	

SALADS

TEXAS BEET SALAD	16
LOCAL CREAMY BLUE CHEESE, CAPER SHALLOT VINAIGRETTE, CANDIED PECANS	
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	

CLASSIC SIDES10 EA

LAMBERTS BAKED MAC & CHEESE
JALAPEÑO, LEMON & GARLIC ROASTED BROCCOLI
RANCH STYLE BORRACHO BEANS
MASHED YUKON GOLD POTATOES <i>WITH SOUR CREAM & CHIVE</i>
CIDER BRAISED COLLARD GREENS
GRILLED ACORN SQUASH <i>WITH SHALLOT VINAIGRETTE & SAMBAL</i>
WAFFLE FRIES, SPECIAL SAUCE
CASHEW LIME COLESLAW

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	
GOOD STOCK BY NOLAN RYAN SHORT RIB	55
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 RIB, CHOICE OF SAUSAGE	
LAMBERTS JALAPEÑO CHEDDAR SAUSAGE	10 EA
SPICY MUSTARD	
TEXAS ALL BEEF HOTLINK	10 EA
HOUSEMADE SAUERKRAUT	

THE OAK BURNING GRILL

PRIME RIBEYE*	65
MUSTARD & BROWN SUGAR CRUST, GARLIC BULB	
OAK CHARRED PORK TOMAHAWK*	51
PICKLED BEECH MUSHROOMS, BLISTERED SHISHITOS	
OAK SMOKED PORK STEAK	49
PEA TENDRILS, GARLIC CHILI OIL, SPICY MUSTARD	
BLACK ANGUS BEEF HANGER STEAK*	41
CHOLULA BUTTER, AVOCADO SALSA VERDE	
BROILED JALAPEÑO & CHEDDAR RELLENO	
WOOD GRILLED CHEESEBURGER	26
WHITE CHEDDAR, WHITE ONION, DIJONNAISE	
WAFFLE FRIES	
GULF RED SNAPPER	41
SALSA MACHA VERDE, LIME BUTTER, BLISTERED SHISHITO	

*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 <i>AUSTIN</i>	
MEANWHILE PILSNER <i>AUSTIN</i>	
ZILKER 'PRIMOS' MEXICAN LAGER <i>AUSTIN</i>	
ST ELMO'S AMBER <i>AUSTIN</i>	
VISTA BREWING 'DRIFTWOOD' PALE ALE <i>DRIFTWOOD</i>	
PINTHOUSE 'ELECTRIC JELLYFISH' HAZY IPA <i>AUSTIN</i>	
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

HONEY BUZZ	14
RITUAL AGAVE, CHIPOTLE HONEY, LEMON	
THISTLE & LIME	14
FERAGAIA MALT, LIME, CHERRY. MINT	
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 <i>NV ANDERSON VALLEY</i>	17 / 68
BRUT CRUSE ‘TRADITION’ NV CALIFORNIA	95
BRUT TAITTINGER <i>LA FRANCAISE NV</i> CHAMPAGNE	100
BRUT ROSÉ SOTER ‘16 YAMHILL-CARLTON	150
BRUT ROSÉ PAUL BARA <i>GRAND CRU NV</i> 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
ALBARINO LAGAR DE COSTA 2023 GALICIA	72
CHARDONNAY FLOWERS 2023 SONOMA COAST	90
CHARDONNAY SANFORD 2022 SANTA RITA HILLS	85
CHARDONNAY GRAN MORaine 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	
GAMAY THE SET 2023 STA. RITA HILLS	17 / 68
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 ‘ <i>BROUILLY</i> ’ 2022 BEAUJOLAIS	94
PINOT NOIR JOSEPH SWAN ‘ <i>CATIE’S CORNER</i> ’ 2018 RUSSIAN RIVER	108
TEMPRANILLO R. LOPEZ DE HEREDIA ‘ <i>RESERVA</i> ’ 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 ‘ <i>SIGNATURE</i> ’ 2021 NAPA	190
CABERNET CHATEAU MONTELENA ‘ <i>ESTATE</i> ’ 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