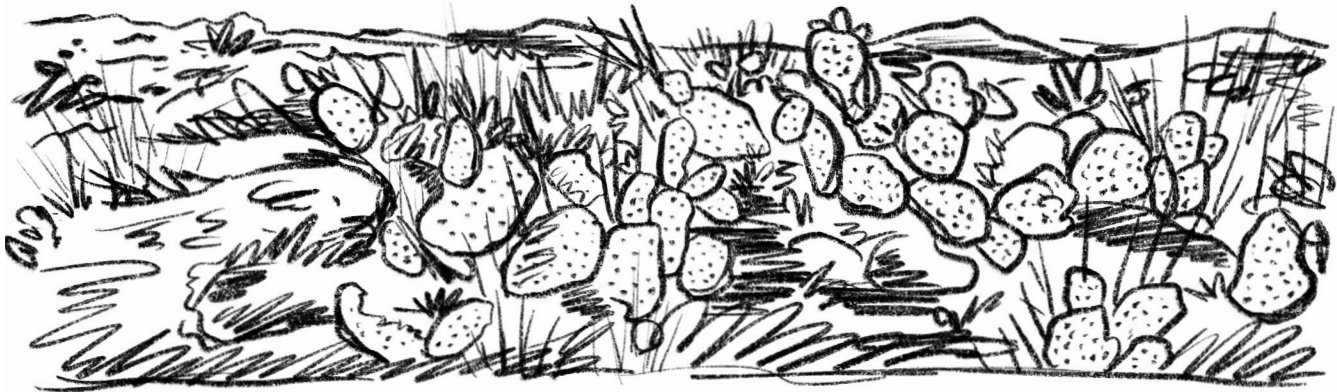


LAMBERTS

LUNCH



BBQ PLATES

ONE BBQ MEAT — <i>WITH TWO SIDES</i> <i>OR A SMALL WEDGE SALAD</i>	22	SLOW SMOKED MEATS PRIME TEXAS BRISKET AJI AMARILLO CRUSTED PORK RIBS HOMEMADE JALAPEÑO & CHEDDAR SAUSAGE TEXAS ALL BEEF HOTLINK ACHIOTE & LIME RUBBED NATURAL CHICKEN	HOUSEMADE SIDES CLASSIC NEW POTATO SALAD BAKED MAC AND CHEESE CASHEW LIME COLESLAW HERBED WAFFLE FRIES CIDER BRAISED COLLARDS RANCH STYLE BORRACHO BEANS
TWO BBQ MEATS — <i>WITH TWO SIDES</i> <i>OR A SMALL WEDGE SALAD</i>	24		
THREE BBQ MEATS — <i>WITH TWO SIDES</i> <i>OR A SMALL WEDGE SALAD</i>	28		

FOR THE TABLE

CHIPOTLE QUESO WITH BURNT ENDS AVOCADO, PICO DE GALLO, FLOUR TORTILLAS, HOUSEMADE CORN CHIPS	16
CRISPY SWEET POTATOES SPICY CARROT AIOLI	15
HILL COUNTRY PATE SWEDISH HILL BRIOCHE, PICKLED GREEN TOMATO, GRAPEFRUIT HABANERO MARMALADE	17
PICNIC DEVILED EGGS JALAPEÑO RELISH, HOUSE HOT SAUCE	11
AHI TUNA CEVICHE* AGUA CHILE NEGRA, SERRANO, AVOCADO, CUCUMBER, HOSEMADE CORN CHIPS	24

CRISPY WILD BOAR RIBS HONEY & SAMBAL GLAZE, BUTTERMILK BLUE CHEESE DRESSING, CELERY & DAIKON SLAW	24
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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	32
SIMPLE GREENS FENNEL, SHALLOTS, TARRAGON VINAIGRETTE	14

<i>ADD ACHIOTE & LIME SMOKED CHICKEN</i>	+6
<i>ADD GRILLED SHRIMP</i>	+5EA

SANDWICHES — *WITH CHOICE OF ONE SIDE*

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

LUNCH PLATES

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

*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 NV <i>ANDERSON VALLEY</i>	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
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 ‘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