

# LAMBERTS

## SUPPER



### FOR THE TABLE

<b>OCTOPUS SKEWERS</b>	23
SOUTHWEST XO SAUCE, LIME AIOLI, CRISPY SHALLOT	
<b>HILL COUNTRY PÂTÉ</b>	17
SWEDISH HILL BRIOCHE, PICKLED GREEN TOMATO, GRAPEFRUIT HABANERO MARMALADE	
<b>CRISPY SWEET POTATOES</b>	15
SPICY CARROT AIOLI	
<b>SPICED GULF PRAWNS</b>	25
PICKLED CARROT, HABANERO, GARLIC BUTTER, CRISPY HERBS	
<b>AHI TUNA CEVICHE*</b>	24
AGUA CHILE NEGRA, SERRANO, AVOCADO, CUCUMBER, HOUSEMADE CORN CHIPS	
<b>CRISPY WILD BOAR RIBS</b>	24
HONEY & SAMBAL GLAZE, BUTTERMILK BLUE CHEESE DRESSING, CELERY & DAIKON SLAW	
<b>CHIPOTLE QUESO WITH BURNT ENDS</b>	16
AVOCADO, PICO DE GALLO, FLOUR TORTILLAS, HOUSEMADE CORN CHIPS	

### SALADS

<b>SIMPLE GREENS</b>	14
FENNEL, SHALLOTS, TARRAGON VINAIGRETTE	
<b>LAMBERTS ICEBERG WEDGE</b>	16
TEXAS CHERRY TOMATO, SPRING ONION, CRISPY BACON, BLUE CHEESE DRESSING, POINT REYES BLUE CHEESE	
<b>WARM BEETS &amp; PYRAMIDE BRIE</b>	21
CRISPY KALE, CANDIED PECANS, SALSA VERDE, SHERRY SHALLOT VINAIGRETTE	

### CLASSIC SIDES

	10 EA
LAMBERTS BAKED MAC & CHEESE	
JALAPEÑO, LEMON & GARLIC ROASTED BROCCOLI	
RANCH STYLE BORRACHO BEANS	
MASHED YUKON GOLD POTATOES <i>WITH SOUR CREAM &amp; CHIVE</i>	
CIDER BRAISED COLLARD GREENS	
WAFFLE FRIES, SPECIAL SAUCE	
CASHEW LIME COLESLAW	

### THE SMOKEHOUSE

<b>TEXAS PRIME BRISKET</b>	29
CRACKED BLACK PEPPER & SEA SALT, BUTTERMILK BREAD, LAMBERTS PICKLES & ONIONS	
<b>COUNTRY STYLE PORK RIBS</b>	26
AJI AMARILLO, HABANERO ESCABECHE, LAMBERTS PICKLES AND ONIONS	
<b>ACHIOTE &amp; LIME BRINED HALF CHICKEN</b>	27
GRILLED RED ONION, WHITE BBQ SAUCE	
<b>SHORT RIB SSAM</b>	65
GALBI MARINATED BEEF SHORT RIB, RED LEAF LETTUCE, TURNIP KIMCHI, SESAME, SSAMJANG	
<b>SMOKED &amp; GRILLED BABY BACK RIBS</b>	36/55
HOUSE BBQ SAUCE, CASHEW LIME SLAW, QUICK PICKLES	
<b>THREE MEAT SAMPLER</b>	38
PRIME BRISKET, COUNTRY PORK RIB, CHOICE OF SAUSAGE	
<b>LAMBERTS JALAPEÑO CHEDDAR SAUSAGE</b>	10 EA
SPICY MUSTARD	
<b>TEXAS ALL BEEF HOTLINK</b>	10 EA

### THE OAK BURNING GRILL

<b>PRIME RIBEYE*</b>	65
MUSTARD & BROWN SUGAR CRUST, GARLIC BULB	
<b>OAK SMOKED PORK STEAK</b>	49
PEA TENDRILS, GARLIC CHILI OIL, SPICY MUSTARD	
<b>BLACK ANGUS BEEF HANGER STEAK*</b>	41
CHOLULA BUTTER, AVOCADO SALSA VERDE	
BROILED JALAPEÑO & CHEDDAR RELLENO	
<b>WOOD GRILLED CHEESEBURGER</b>	26
WHITE CHEDDAR, WHITE ONION, DIJONNAISE	
WAFFLE FRIES	
<b>GULF RED SNAPPER</b>	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

<b>THE GREENHOUSE SPRITZ</b> BASIL INFUSED FORDS GIN, WATERMELON, LEMON, SODA	18
<b>TWILIGHT TANGO</b> 1876 TEXAS VODKA, TANGERINE, BERGAMOT, LEMON	17
<b>BEE STING</b> LUNAZUL BLANCO TEQUILA, CHIPOTLE HONEY COCCHI AMERICANO	17
<b>LA TINTA PIÑA</b> CHARRED PINEAPPLE INFUSED MEZCAL, JALAPEÑO, AGAVE, LIME	17
<b>LAMBOS OLD FASHIONED</b> LAMBERTS BLEND OF BOURBON & RYE, DEMERARA, ANGOSTURA & ORANGE BITTERS, LUXARDO CHERRY	18
<b>GOLDEN BRAMBLE</b> OLD FORESTER BOURBON, APPLEJACK, BLACKBERRY, YUZU, HONEY	17
<b>MIDNIGHT COWBOY</b> RITTENHOUSE RYE, COFFEE LIQUEUR, CHINA-CHINA, BLACK WALNUT BITTERS	19

## BEER

<i>20 OZ IMPERIAL PINTS</i>	9
<b>HOLD OUT</b> 'HOUSE BEER' <i>LIGHT LAGER</i> AUSTIN	
<b>MEANWHILE</b> <i>PILSNER</i> AUSTIN	
<b>ZILKER</b> 'PRIMOS' <i>MEXICAN LAGER</i> AUSTIN	
<b>ST ELMO'S</b> <i>AMBER</i> AUSTIN	
<b>VISTA BREWING</b> 'DRIFTWOOD' <i>PALE ALE</i> DRIFTWOOD	
<b>PINTHOUSE</b> 'ELECTRIC JELLYFISH' <i>HAZY IPA</i> AUSTIN	
<b>LAMBERTS PICK</b> SEASONAL ROTATING TAP	
<i>BOTTLED</i>	<i>CANNED</i>
<b>LONE STAR</b> LAGER 6	<b>SHACKSBURY</b> DRY CIDER 9
<b>MODELO ESPECIAL</b> 6	<b>LIVE OAK</b> HEFEWEIZEN 7

## NON-ALCOHOLIC BEVERAGES

<b>HONEY BUZZ</b> RITUAL AGAVE, CHIPOTLE HONEY, LEMON	14
<b>BLACKBERRY GLOW</b> FERAGAIA MALT, BLACKBERRY, LEMON, HONEY	14
<b>PHONY NEGRONI</b> ST AGRESTIS ZERO PROOF COCKTAIL	14
<b>BEST DAY BREWING</b> NON-ALCOHOLIC KOLSCH	7

## WINE

<i>SPARKLING</i>	
ROSÉ <b>RAVENTOS</b> 2023 CATALONIA	15 / 60
BRUT <b>ROEDERER ESTATE</b> ANDERSON VALLEY	17 / 68
BRUT <b>CRUSE</b> 'TRADITION' CALIFORNIA	95
BRUT <b>TAITTINGER</b> LA FRANCAISE CHAMPAGNE	100
BRUT ROSÉ <b>SOTER</b> '16 YAMHILL-CARLTON	150
BRUT ROSÉ <b>PAUL BARA</b> GRAND CRU CHAMPAGNE	175
<i>WHITE</i>	
CHENIN BLANC <b>MATANZAS CREEK</b> 2024 SONOMA	15 / 60
SAUVIGNON BLANC <b>VALRAVN</b> 2024 SONOMA	17 / 68
CHARDONNAY <b>WALTER HANSEL</b> 2023 RUSSIAN RIVER	18 / 72
SAUVIGNON BLANC <b>MASSICAN</b> 2024 NAPA	75
SAUVIGNON BLANC <b>J. DE VILLEBOIS</b> 2023 SANCERRE	98
ALBARINO <b>LAGAR DE COSTA</b> 2023 GALICIA	72
CHARDONNAY <b>FLOWERS</b> 2023 SONOMA COAST	90
CHARDONNAY <b>SANFORD</b> 2022 SANTA RITA HILLS	85
CHARDONNAY <b>GRAN MORAINÉ</b> 2020 YAMHILL-CARLTON	95
CHARDONNAY <b>ARISTA</b> 2019 RUSSIAN RIVER	135
<i>ROSÉ</i>	
ROSÉ <b>LORENZA</b> 2024 LODI	15 / 60
ROSÉ <b>MARTIN WOODS</b> 2024 WILLAMETTE VALLEY	19 / 76
ROSÉ <b>DOMAINE DU GROS NORÉ</b> 2023 BANDOL	95
<i>RED</i>	
GAMAY <b>THE SET</b> 2023 STA. RITA HILLS	17 / 68
PINOT NOIR <b>CROSSBARN</b> 2021 SONOMA	18 / 72
MOURVEDRE <b>WILLIAM CHRIS</b> 2021 TEXAS HIGH PLAINS	15 / 60
CABERNET SAUVIGNON <b>ROUTESTOCK</b> 2023 SONOMA	20 / 80
GAMAY <b>ALEX FOILLARD</b> 'BROUILLY' 2022 BEAUJOLAIS	94
PINOT NOIR <b>JOSEPH SWAN</b> 'CATIE'S CORNER' 2018 RUSSIAN RIVER	108
TEMPRANILLO <b>R. LOPEZ DE HEREDIA</b> 'RESERVA' 2012 RIOJA	150
SYRAH BLEND <b>DENNER VINEYARDS</b> 2023 PASO ROBLES	90
ZINFANDEL <b>RIDGE VINEYARDS</b> 2022 PASO ROBLES	108
CABERNET SAUVIGNON <b>FAUST</b> 2022 NAPA	115
CABERNET SAUVIGNON <b>JORDAN</b> 2019 ALEXANDER VALLEY	145
CABERNET SAUVIGNON <b>CHAPPELLET</b> 'SIGNATURE' 2021 NAPA	190
CABERNET <b>CHATEAU MONTELENA</b> '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

LIVE MUSIC UPSTAIRS — LAMBERTSAUSTIN.COM