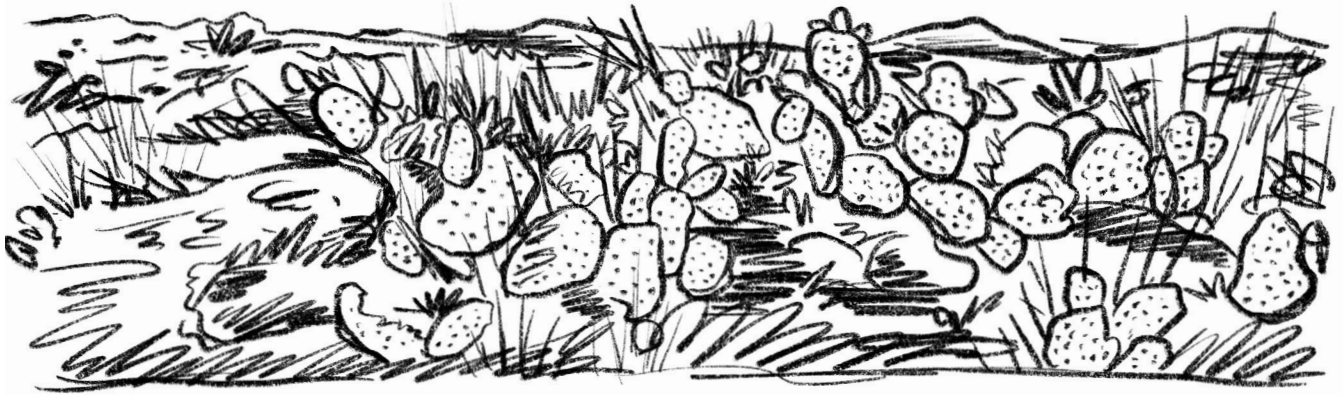


LAMBERTS

LUNCH



BBQ PLATES

ONE BBQ MEAT — WITH TWO SIDES <i>OR A SMALL WEDGE SALAD</i>	22
TWO BBQ MEATS — WITH TWO SIDES <i>OR A SMALL WEDGE SALAD</i>	24
THREE BBQ MEATS — WITH TWO SIDES <i>OR A SMALL WEDGE SALAD</i>	28

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

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 DEVEILED EGGS JALAPEÑO RELISH, HOUSE HOT SAUCE	11
AHI TUNA CEVICHE* AGUA CHILE NEGRA, SERRANO, AVOCADO, CUCUMBER, HOUSEMADE CORN CHIPS	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	32
SIMPLE GREENS FENNEL, SHALLOTS, TARRAGON VINAIGRETTE	14

ADD ACHIOTE & LIME SMOKED CHICKEN	+6
ADD GRILLED SHRIMP	+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.

LIVE MUSIC UPSTAIRS — LAMBERTSAUSTIN.COM

LAMBERTS COCKTAILS

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

BEER

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

NON-ALCOHOLIC BEVERAGES

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

WINE

<i>SPARKLING</i>	
ROSÉ RAVENTOS 2023 CATALONIA	15 / 60
BRUT ROEDERER ESTATE ANDERSON VALLEY	17 / 68
BRUT CRUSE 'TRADITION' CALIFORNIA	95
BRUT TAITTINGER LA FRANCAISE CHAMPAGNE	100
BRUT ROSÉ SOTER '16 YAMHILL-CARLTON	150
BRUT ROSÉ PAUL BARA GRAND CRU CHAMPAGNE	175
<i>WHITE</i>	
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 MORAINÉ 2020 YAMHILL-CARLTON	95
CHARDONNAY ARISTA 2019 RUSSIAN RIVER	135
<i>ROSÉ</i>	
ROSÉ LORENZA 2024 LODI	15 / 60
ROSÉ MARTIN WOODS 2024 WILLAMETTE VALLEY	19 / 76
ROSÉ DOMAINE DU GROS NORÉ 2023 BANDOL	95
<i>RED</i>	
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