

LAMBERTS

SUPPER



FOR THE TABLE

OCTOPUS SKEWERS	23
SOUTHWEST XO SAUCE, LIME AIOLI, CRISPY SHALLOT	
HILL COUNTRY PÂTÉ	17
SWEDISH HILL BRIOCHE, PICKLED GREEN TOMATO, GRAPEFRUIT HABANERO MARMALADE	
CRISPY ZUCCHINI	15
SPICY REMOULADE	
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

FIELD GREENS	14
FENNEL, SHALLOTS, TARRAGON VINAIGRETTE	
LAMBERTS ICEBERG WEDGE	16
TEXAS CHERRY TOMATO, SPRING ONION, CRISPY BACON, BLUE CHEESE DRESSING, POINT REYES BLUE CHEESE	
WARM BEETS & PYRAMIDE BRIE	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 & CHIVE</i>	
CIDER BRAISED COLLARD GREENS	
WAFFLE FRIES, SPECIAL SAUCE	
CASHEW LIME COLESLAW	
GRILLED TUSCAN KALE	

THE SMOKEHOUSE

TEXAS PRIME BRISKET	29
CRACKED BLACK PEPPER & SEA SALT, SEEDED PARKER HOUSE ROLL, SEASONAL PICKLES	
COUNTRY STYLE PORK RIBS	27
AJI AMARILLO, HABANERO ESCABECHE SLAW, SPICED ONION RINGS	
SMOKED WHOLE HEN	32
ACHIOTE AND LIME BRINED HEN, GRILLED RED ONION, WHITE BBQ SAUCE	
SHORT RIB SSAM	65
GALBI MARINATED BEEF SHORT RIB, RED LEAF LETTUCE, TURNIP KIMCHI, SESAME, SSAMJANG	
RACK OF BABY BACK RIBS	55
HONEY HABANERO GLAZE, MUSTARD HOT SAUCE, CRUSHED PEANUT	
THE BARBECUE PLATE	119
PRIME BRISKET, COUNTRY PORK RIBS, WHOLE HEN	

THE OAK BURNING GRILL

PRIME RIBEYE*	65
MUSTARD & BROWN SUGAR CRUST, GARLIC BULB	
CHÍLE SMOKED LAMB NECK	43
BANANA SMOKED LOCAL LAMB NECK, MIXLA TORTILLAS, SALSA ROJA, CURTIDO	
OAK SMOKED COPPA STEAK	44
PORK JUS, MUSTARD BUTTER	
BLACK ANGUS BEEF HANGER STEAK*	41
CHOLULA BUTTER, AVOCADO SALSA VERDE BROILED JALAPEÑO & CHEDDAR RELLENO	
OAK GRILLED GULF POMPANO	41
CREOLE MUSTARD BUTTER, GRILLED OKRA, GRILLED LEMON	

*CONSUMING RAW, COOKED-TO-ORDER OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, AND EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

LAMBERTS COCKTAILS

THE GREENHOUSE SPRITZ 18
BASIL INFUSED FORDS GIN, WATERMELON, LEMON, SODA

TWILIGHT TANGO 17
1876 TEXAS VODKA, TANGERINE, BERGAMOT, LEMON

BEE STING 17
LUNAZUL BLANCO TEQUILA, CHIPOTLE HONEY
COCCHI AMERICANO

LA TINTA PIÑA 17
CHARRED PINEAPPLE INFUSED MEZCAL,
JALAPEÑO, AGAVE, LIME

LAMBOS OLD FASHIONED 18
OLD FORESTER BOURBON, DEMERARA, ANGOSTURA
& ORANGE BITTERS, LUXARDO CHERRY

GOLDEN BRAMBLE 17
OLD FORESTER BOURBON, APPLEJACK,
BLACKBERRY, YUZU, HONEY

MIDNIGHT COWBOY 19
RITTENHOUSE RYE, COFFEE LIQUEUR, MONTENEGRO,
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 **LIVE OAK** HEFEWEIZEN 7

NON-ALCOHOLIC BEVERAGES

HONEY BUZZ 14
RITUAL AGAVE, CHIPOTLE HONEY, LEMON

BLACKBERRY GLOW 14
FERAGAIA MALT, BLACKBERRY, LEMON, HONEY

PHONY NEGRONI 14
ST AGRESTIS ZERO PROOF COCKTAIL

BEST DAY BREWING 7
NON-ALCOHOLIC KOLSCH

WINE

SPARKLING

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

WHITE

CHENIN BLANC **MATANZAS CREEK** 2024 SONOMA 15 / 60

SAUVIGNON BLANC **VALRAVN** 2024 SONOMA 17 / 68

CHARDONNAY **ROUTESTOCK** 2019 NAPA 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

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 **AVERAEN** 2023 WILLAMETTE VALLEY 18 / 72

MOURVEDRE **WILLIAM CHRIS** 2021 TEXAS HIGH PLAINS 15 / 60

CABERNET SAUVIGNON **AUCTIONEER** 2022 NAPA 20 / 80

GAMAY **ALEX FOILLARD** 'BROUILLY' 2022 BEAUJOLAIS 94

PINOT NOIR **HARPER'S REST** 2023 RUSSIAN RIVER 110

TEMPRANILLO **R. LOPEZ DE HEREDIA** 'RESERVA' 2012 RIOJA 150

SYRAH **RENE ROSTAING** 'LES LEZARDS' 2024 RHONE VALLEY 110

ZINFANDEL **RIDGE VINEYARDS** 2022 PASO ROBLES 108

CABERNET SAUVIGNON **FAUST** 2022 NAPA 115

CABERNET SAUVIGNON **TURNBULL** 2023 NAPA 145

CABERNET SAUVIGNON **CHAPPELLET** 'SIGNATURE' 2021 NAPA 190

CABERNET **CHATEAU MONTELENA** 'ESTATE' 2019 CALISTOGA 285

MONDAY WHISKEY & RIBS NIGHT

5PM - CLOSE

CRISPY WILD BOAR RIBS 16

HONEY & SAMBAL GLAZE, BUTTERMILK BLUE CHEESE DRESSING, CELERY & DAIKON SLAW

COUNTRY STYLE PORK RIBS 18

AJI AMARILLO GLAZED, HABANERO ESCABECHE SLAW, SPICED ONION RINGS

ALL FEATURED WHISKEYS ARE HALF PRICE

LIVE MUSIC UPSTAIRS — LAMBERTSAUSTIN.COM