

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	
HAMACHI CRUDO*	21
SMOKED TOMATO, HABANERO, SHALLOT, OLIVE	
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	
SOUTHWEST CHOPPED SALAD	16
LITTLE GEM, AVOCADO, BLACK BEANS, GRILLED CORN, COTIJA LIME DRESSING	

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	
TEXAS HEIRLOOM TOMATO & GORGONZOLA	

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	
BEEF SHORT RIB	65
PICKLED BEECH MUSHROOMS, CHILI PEQUIN VINAIGRETTE, CILANTRO, SCALLION	
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	
TEXAS LAMB RIBS	43
MISO BARBECUE SAUCE, TEXAS KOSHO, CRISPY SHALLOTS	
OAK SMOKED COPPA STEAK	44
LEMON CREAMED CORN, HABANERO GINGER BUTTER	
BLACK ANGUS BEEF HANGER STEAK*	41
CHOLULA BUTTER, AVOCADO SALSA VERDE	
BROILED JALAPEÑO & CHEDDAR RELLENO	
OAK GRILLED GULF POMPAÑO	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 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 OLD FORESTER 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, MONTENEGRO, 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	
PINHOUSE '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 CATALONIA	15 / 60
BRUT ROEDERER ESTATE ANDERSON VALLEY	17 / 68
BRUT CRUSE 'TRADITION' CALIFORNIA	95
BRUT TAITTINGER 'LA FRANCAISE' CHAMPAGNE	100
BRUT ROSÉ SOTER 2016 YAMHILL-CARLTON	150
BRUT ROSÉ PAUL BARA GRAND CRU CHAMPAGNE	175
<i>WHITE</i>	
CHENIN BLANC MATANZAS CREEK SONOMA	15 / 60
SAUVIGNON BLANC VALRAVN SONOMA	17 / 68
CHARDONNAY ROUTESTOCK NAPA	18 / 72
SAUVIGNON BLANC MASSICAN 2024 NAPA	75
SAUVIGNON BLANC COMTE DE LA CHEVALEIRE 2024 SANCERRE	98
ALBARINO LAGAR DE COSTA 2023 GALICIA	72
CHARDONNAY FLOWERS 2023 SONOMA COAST	90
CHARDONNAY SANFORD 2022 STA. RITA HILLS	85
<i>ROSÉ</i>	
ROSÉ LORENZA LODI	15 / 60
ROSÉ MARTIN WOODS WILLAMETTE VALLEY	19 / 76
ROSÉ DOMAINE DU GROS NORÉ 2023 BANDOL	95
<i>RED</i>	
GAMAY THE SET STA. RITA HILLS <i>CHILLED</i>	17 / 68
PINOT NOIR AVERAEN WILLAMETTE VALLEY	18 / 72
MOURVEDRE WILLIAM CHRIS TEXAS HIGH PLAINS	15 / 60
CABERNET SAUVIGNON AUCTIONEER 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	120
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