

LAMBERTS

SUPPER



FOR THE TABLE

OCTOPUS SKEWERS SOUTHWEST XO SAUCE, LIME AIOLI, CRISPY SHALLOT	23
HILL COUNTRY PÂTÉ SWEDISH HILL BRIOCHE, PICKLED GREEN TOMATO, GRAPEFRUIT HABANERO MARMALADE	17
CRISPY ZUCCHINI SPICY REMOULADE	15
SPICED GULF PRAWNS PICKLED CARROT, HABANERO, GARLIC BUTTER, CRISPY HERBS	25
HAMACHI CRUDO* SMOKED TOMATO, HABANERO, SHALLOT, OLIVE	21
CRISPY WILD BOAR RIBS HONEY & SAMBAL GLAZE, BUTTERMILK BLUE CHEESE DRESSING, CELERY & DAIKON SLAW	24
CHIPOTLE QUESO WITH BURNT ENDS AVOCADO, PICO DE GALLO, FLOUR TORTILLAS, HOUSEMADE CORN CHIPS	16

SALADS

FIELD GREENS FENNEL, SHALLOTS, TARRAGON VINAIGRETTE	14
LAMBERTS ICEBERG WEDGE TEXAS CHERRY TOMATO, SPRING ONION, CRISPY BACON, BLUE CHEESE DRESSING, POINT REYES BLUE CHEESE	16
SOUTHWEST CHOPPED SALAD LITTLE GEM, AVOCADO, BLACK BEANS, GRILLED CORN, COTIJA LIME DRESSING	16

CLASSIC SIDES

LAMBERTS BAKED MAC & CHEESE JALAPEÑO, LEMON & GARLIC ROASTED BROCCOLI RANCH STYLE BORRACHO BEANS MASHED YUKON GOLD POTATOES WITH SOUR CREAM & CHIVE CIDER BRAISED COLLARD GREENS WAFFLE FRIES, SPECIAL SAUCE CASHEW LIME COLESLAW TEXAS HEIRLOOM TOMATO & GORGONZOLA	10 EA
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THE SMOKEHOUSE

TEXAS PRIME BRISKET CRACKED BLACK PEPPER & SEA SALT, SEEDDED PARKER HOUSE ROLL, SEASONAL PICKLES	29
COUNTRY STYLE PORK RIBS AJI AMARILLO, HABANERO ESCABECHE SLAW, SPICED ONION RINGS	27
SMOKED WHOLE HEN ACHIOTE AND LIME BRINED HEN, GRILLED RED ONION, WHITE BBQ SAUCE	32
BEEF SHORT RIB PICKLED BEECH MUSHROOMS, CHILI PEQUIN VINAIGRETTE, CILANTRO, SCALLION	65
RACK OF BABY BACK RIBS HONEY HABANERO GLAZE, MUSTARD HOT SAUCE, CRUSHED PEANUT	55
THE BARBECUE PLATE PRIME BRISKET, COUNTRY PORK RIBS, WHOLE HEN	119

THE OAK BURNING GRILL

PRIME RIBEYE* MUSTARD & BROWN SUGAR CRUST, GARLIC BULB	65
TEXAS LAMB RIBS MISO BARBECUE SAUCE, TEXAS KOSHO, CRISPY SHALLOTS	43
OAK SMOKED COPPA STEAK LEMON CREAMED CORN, HABANERO GINGER BUTTER	44
BLACK ANGUS BEEF HANGER STEAK* CHOLULA BUTTER, AVOCADO SALSA VERDE BROILED JALAPEÑO & CHEDDAR RELLENO	41
OAK GRILLED GULF POMPAÑO CREOLE MUSTARD BUTTER, GRILLED OKRA, GRILLED LEMON	41

*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

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 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

SPARKLING	
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
WHITE	
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	90
ALBARINO LAGAR DE COSTA 2023 GALICIA	72
CHARDONNAY FLOWERS 2023 SONOMA COAST	90
CHARDONNAY SANFORD 2022 STA. RITA HILLS	85
ROSÉ	
ROSÉ LORENZA LODI	15 / 60
ROSÉ MARTIN WOODS WILLAMETTE VALLEY	19 / 76
ROSÉ DOMAINE DU GROS NORÉ 2023 BANDOL	95
RED	
GAMAY THE SET STA. RITA HILLS CHILLED	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