

# LAMBERTS

## LUNCH



### THE SMOKEHOUSE

PICK ONE MEAT – WITH ONE SIDE 24  
OR ADD A SMALL WEDGE SALAD + \$1

PICK TWO MEATS – WITH ONE SIDE 28  
OR ADD A SMALL WEDGE SALAD + \$1

### SLOW SMOKED MEATS

PRIME TEXAS BRISKET  
CHIMICHURRI LEG OF LAMB\*  
PRIME TOP SIRLOIN\*  
AJI AMARILLO CRUSTED PORK RIBS  
ACHIOTE & LIME RUBBED CHICKEN  
TEXAS PORCHETTA  
PORK CHEEK  
OXTAIL BURNT ENDS

### 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 16  
AVOCADO, PICO DE GALLO, FLOUR TORTILLAS,  
HOUSEMADE CORN CHIPS

CRISPY ZUCCHINI 15  
SPICY REMOULADE

HILL COUNTRY PATE 17  
SWEDISH HILL BRIOCHE, PICKLED GREEN TOMATO,  
GRAPEFRUIT HABANERO MARMALADE

PICNIC DEVEILED EGGS 11  
JALAPEÑO RELISH, HOUSE HOT SAUCE

HAMACHI CRUDO\* 21  
SMOKED TOMATO, HABANERO, SHALLOT, OLIVE

CRISPY WILD BOAR RIBS 24  
HONEY & SAMBAL GLAZE, BUTTERMILK BLUE  
CHEESE DRESSING, CELERY & DAIKON SLAW

### SALADS

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, CILANTRO LIME DRESSING

FIELD GREENS 14  
FENNEL, SHALLOTS, TARRAGON VINAIGRETTE

ADD ACHIOTE & LIME SMOKED CHICKEN +6  
ADD GRILLED SHRIMP SKEWER +10

### SANDWICHES – WITH CHOICE OF ONE SIDE

PORK RIB SANDWICH 21  
AJI AIOLI, ESCABECHE SLAW

CLASSIC BEEF BRISKET 17  
WHITE ONION, PICKLE, PICKLED JALAPEÑO,  
MAYONNAISE, MUSTARD BBQ SAUCE,  
BUTTERMILK WHITE BREAD

PULLED CHICKEN SANDWICH 19  
TEXAS TOAST, JALAPEÑO AIOLI,  
CILANTRO, ONION, WHITE BARBECUE

CHIMICHURRI LEG OF LAMB\* 24  
PICKLED SHALLOT, WHIPPED LOCAL FETA, DILL,  
BABY KALE, TOASTED SOURDOUGH

SMOKED AND CARVED STEAK MELT\* 23  
CREAMY HORSERADISH, GRILLED RED ONION, LOCAL  
PECORINO, PICKLED FRESNO, WATERCRESS, JUS

TEJANO 22  
PORCHETTA & PORK CHEEK, PICKLED RED ONION,  
LOCAL GOUDA, HABANERO MUSTARD

PLANCHA CHEESEBURGER\* 26  
WHITE CHEDDAR, WHITE ONION, DIJONNAISE

### LUNCH PLATES

OAK GRILLED GULF POMPAÑO 41  
CREOLE MUSTARD BUTTER, GRILLED OKRA, GRILLED LEMON

HALF RACK OF BABY BACK RIBS 36  
HONEY HABANERO GLAZE, MUSTARD HOT  
SAUCE, CRUSHED PEANUT, WAFFLE FRIES

BLACK ANGUS BEEF HANGER STEAK\* 41  
CHOLULA BUTTER, AVOCADO SALSA VERDE  
BROILED JALAPEÑO & CHEDDAR RELLENO

\*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 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, HABENERO ESCABECHE, LAMBERTS PICKLES AND ONIONS

ALL FEATURED WHISKEYS ARE HALF PRICE