

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	18
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

LAMBERTS BAKED MAC & CHEESE	14
JALAPEÑO, LEMON & GARLIC ROASTED BROCCOLI	13
RANCH STYLE BORRACHO BEANS	12
MASHED YUKON GOLD POTATOES <i>WITH SOUR CREAM & CHIVE</i>	15
CIDER BRAISED COLLARD GREENS	12
WAFFLE FRIES , SPECIAL SAUCE	12
CASHEW LIME COLESLAW	13
TEXAS HEIRLOOM TOMATO & GORGONZOLA	12

THE SMOKEHOUSE

TEXAS PRIME BRISKET	32
CRACKED BLACK PEPPER & SEA SALT, SEEDED PARKER HOUSE ROLL, SEASONAL PICKLES	
COUNTRY STYLE PORK RIBS	28
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	68
PICKLED BEECH MUSHROOMS, CHILI PEQUIN VINAIGRETTE, CILANTRO, SCALLION	
RACK OF BABY BACK RIBS	58
HONEY HABANERO GLAZE, MUSTARD HOT SAUCE, CRUSHED PEANUT	
THE BARBECUE PLATE	130
PRIME BRISKET, COUNTRY PORK RIBS, WHOLE HEN, SEASONAL PICKLES, ONION RINGS, PARKER HOUSE ROLLS	

THE OAK BURNING GRILL

PRIME RIBEYE*	69
MUSTARD & BROWN SUGAR CRUST, GARLIC BULB	
TEXAS LAMB RIBS	51
MISO BARBECUE SAUCE, TEXAS KOSHO, CRISPY SHALLOTS	
OAK SMOKED COPPA STEAK	44
LEMON CREAMED CORN, HABANERO GINGER BUTTER	
BLACK ANGUS BEEF HANGER STEAK*	48
CHOLULA BUTTER, AVOCADO SALSA VERDE BROILED JALAPEÑO & CHEDDAR RELLENO	
OAK GRILLED GULF POMPANNO	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
TITO'S 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, RYE, DEMERARA,	
ANGOSTURA & ORANGE BITTERS, LUXARDO CHERRY	
GOLDEN BRAMBLE	17
OLD FORESTER BOURBON, APPLEJACK,	
BLACKBERRY, YUZU, HONEY	

BEER

20 OZ IMPERIAL PINTS	9
LIVE OAK 'GRODZISKIE' SMOKED 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	7
HEFEWEIZEN	

NON-ALCOHOLIC BEVERAGES

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

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 CHEVALIERE 2024 SANCERRE	98
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 DOMAINE DE LA VIGNE 2024 HIGH PLAINS	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	22 / 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
ZINFANDEL RIDGE VINEYARDS 2022 PASO ROBLES	108
BARBERA SHAKE RIDGE RANCH 2023 AMADOR	100
CABERNET SAUVIGNON FAUST 2022 NAPA	115
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