



LUNCH



THE SMOKEHOUSE			SLOW SMOKED MEATS	HOUSEMADE SIDES
PICK ONE MEAT — <i>WITH ONE SIDE</i>	28		PRIME TEXAS BRISKET	CLASSIC NEW POTATO SALAD
<i>OR ADD A SMALL WEDGE SALAD + \$2</i>			CHIMICHURRI LEG OF LAMB	BAKED MAC AND CHEESE
PICK TWO MEATS — <i>WITH ONE SIDE</i>	32		PRIME TOP SIRLOIN	CASHEW LIME COLESLAW
<i>OR ADD A SMALL WEDGE SALAD + \$2</i>			AJI AMARILLO CRUSTED PORK RIBS	HERBED WAFFLE FRIES
			ACHIOTE & LIME RUBBED CHICKEN	CIDER BRAISED COLLARDS
			TEXAS PORCHETTA	RANCH STYLE BORRACHO BEANS
			PORK CHEEK	
			OXTAIL BURNT ENDS	

THE BARBECUE PLATE	130
PRIME BRISKET, COUNTRY PORK RIBS, WHOLE HEN, SEASONAL PICKLES, ONION RINGS, PARKER HOUSE ROLLS	

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	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	
FIELD GREENS	14
FENNEL, SHALLOTS, TARRAGON VINAIGRETTE	
ADD ACHIOTE & LIME SMOKED CHICKEN	+6

SANDWICHES — <i>WITH CHOICE OF ONE SIDE</i>	
PORK RIB SANDWICH	21
AJI AIOLI, ESCABECHE SLAW	
CLASSIC BEEF BRISKET	19
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	

LUNCH PLATES	
OAK GRILLED GULF POMPANNO	41
CREOLE MUSTARD BUTTER, GRILLED OKRA, GRILLED LEMON	
BABY BACK RIBS	36
1/2 A RACK, HONEY HABANERO GLAZE, MUSTARD HOT SAUCE, CRUSHED PEANUT, WAFFLE FRIES	
BLACK ANGUS BEEF HANGER STEAK*	48
CHOLULA BUTTER, AVOCADO SALSA VERDE BROILED JALAPEÑO & CHEDDAR RELLENO	
WOOD GRILLED CHEESEBURGER*	24
IRISH CHEDDAR, WHITE ONION, DIJONNAISE WAFFLE FRIES	

*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

LONE STAR LAGER	6
MODELO ESPECIAL	6

CANNED

SHACKSBURY DRY CIDER	9
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 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	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 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
BARBERA SHAKE RIDGE RANCH 2023 SANTA ROSA	100
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