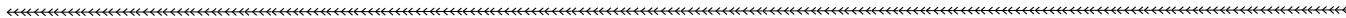




FAMILY STYLE BARBECUE

\$25 PER PERSON



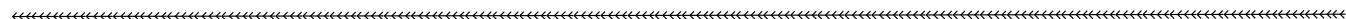
SLOW SMOKED MEATS

BROWN SUGAR & COFFEE RUBBED NATURAL BRISKET
FENNEL & CORIANDER CRUSTED BERKSHIRE PORK RIBS
HOUSEMADE JALAPEÑO HOT LINK
ACHIOTE AND LIME RUBBED NATURAL CHICKEN

HOUSEMADE SIDES

RANCH STYLE BEANS
CHEDDAR & POBLANO GRITS
CLASSIC NEW POTATO SALAD
JICAMA & CILANTRO SLAW

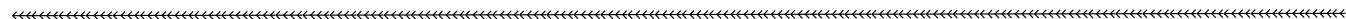
SERVED WITH WHITE BREAD, JALAPENO, PICKLES & ONIONS



ADDITIONS

WHOLE BLACK ANGUS SHORT RIB* 42
SPICY CILANTRO & SCALLION SLAW,
FENNEL CAPER RELISH

COLD SMOKED RAINBOW TROUT* 23
AVOCADO & OLIVE QUINOA, TOMATO AND
SERRANO VINAIGRETTE



Á LA CARTE

BRIOCHE FRENCH TOAST 12
STRAWBERRY BUTTER, FRESH BERRIES, MAPLE SYRUP

3 EGG OMELETTE 10
CHEDDAR & GOAT CHEESE, CARAMELIZED ONIONS, CHIVES

LAMBO'S BENEDICT* 6
GRILLED HAM, BACON, POACHED EGG, HOLLANDAISE

HANGER STEAK BENEDICT* 6
SHAVED TOMATO, POACHED EGG, HOLLANDAISE

BREAKFAST FRITO PIE* 12
CHOPPED BEEF, QUESO, CHÈVRE, PICO, POACHED EGG

WARM CINNAMON ROLL 5

BUTTERMILK BISCUIT & SAUSAGE GRAVY 4

DEVILED EGG WITH SMOKED TROUT ROE 4

2 EGGS, POACHED, SCRAMBLED OR FRIED* 5

APPLEWOOD SMOKED BACON 5

SPICY BREAKFAST SAUSAGE 4

BAKED MAC & CHEESE 8

COLLARD GREENS 8

HALF AVOCADO 2

BRUNCH BAR

MIMOSA 3
FRESH SQUEEZED ORANGE JUICE

LONE STAR LONGNECK 3

BLOODY MARY 7
DRIPPING SPRINGS VODKA, ZING ZANG,
CELERY & PICKLES

LAMBERTS FAVORITE COCKTAILS

11 EACH

SANGRIA BLANCO – VINHO VERDE & PEACH LIQUEUR,
RASPBERRIES, MUDDLED CITRUS, MINT, SODA

BATTLE AXE – TITOS VODKA, SUZE,
STRAWBERRY, LEMON, SPICED SYRUP

RUBY RED MULE – DEEP EDDY RUBY RED VODKA, LIME,
GINGER BEER

CUCUMBER GIMLET – HENDRICK'S GIN, LIME JUICE,
MUDDLED CUCUMBER

KENTUCKY CLUB MARGARITA – CIMARRON BLANCO,
COINTREAU, LIME JUICE, SALT, SERVED UP

MEZCAL LAST WORD – JOVEN MEZCAL, GREEN
CHARTREUSE, LUXARDO LIQUEUR, LIME

FINE LINE – REPOSADO TEQUILA, DOLIN DRY,
BRUTO AMERICANO, LIME, SALT, SODA

HIGH WEST OLD FASHIONED – DOUBLE RYE
WHISKEY, DEMERARA SUGAR, ANGOSTURA BITTERS

DESSERTS

TRIPLE CHOCOLATE PUDDING CAKE 10
ORANGE ICE CREAM, PISTACHIOS

COCONUT CREAM PIE 10
SHAVED DARK CHOCOLATE, TOASTED COCONUT

*CONSUMING RAW, COOKED-TO-ORDER OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH, AND EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

SUNDAY BRUNCH

BEER**IMPERIAL DRAFT PINTS**

TWISTED X – ‘LATER DAYS’ – DRIPPING SPRINGS, TX	7
CIRCLE – ‘PACIFIC JADE SAISON’ – AUSTIN, TX	7
AUSTIN BEERWORKS – ‘PEARL-SNAP’ – AUSTIN, TX	7
REAL ALE – ‘FIREMAN’S #4’ – BLANCO, TX	7
512 BREWING – ‘IPA’ – AUSTIN, TX	7
LIVE OAK – ‘HELLER RAUCH’ – DEL VALLE, TX	7
LAMBERTS BEER OF THE WEEK	MKT

BOTTLED

LONESTAR	4	LONE PINT	
STELLA ARTOIS	5	‘YELLOW ROSE’ SMASH IPA	16
PACIFICO	5	REAL ALE	
SHINER BOCK	4	‘THREE LIONS’ IMPERIAL IPA	16
ANCHOR PORTER	5	CANS	
BUCKLER NA	4	SIERRA NEVADA ‘PALE ALE’	5
CHIMAY 330ML	12	LIVE OAK ‘BERLINER WEISS’	5
JESTER KING 750ML	MKT	BLUE OWL ‘VAN DAYUM’	6
		SHACKSBURY ‘DRY CIDER’	9

BEVERAGES**FOUNTAIN**

COCA-COLA	2.5
SPRITE	2.5
DR. PEPPER	2.5
DIET COKE	2.5

STUMPTOWN

DARK ROAST COFFEE	3
ESPRESSO	3
AMERICANO	3
CAPPUCCINO	4
LATTE	4

BOTTLED

MEXICAN COKE	3
IBC ROOT BEER	3
BIG RED	3
GINGER ALE	3
TOPO CHICO	3
PANNA	3
PELLEGRINO	3

STEEPING ROOM

ICED BLACK TEA	2.5
HOT TEA	3

WINE**SPARKLING**

BODEGAS NAVERAN – ‘15 CAVA – PENEDES, ESP	10/38
ADAMI GARBÈL – NV BRUT PROSECCO – VENETO, ITA	11/42
AIMERY – NV BRUT ROSÉ – CREMANT DE LIMOUX, FRA	12/46
THEO MINGES – ‘12 RIESLING EXTRA BRUT – PFALZ, GER	72
BRÜNDLMAYER – NV BRUT ROSÉ – KAMPTAL, AUT	88
JEAN MILAN – NV BRUT BLANC DE BLANCS – CHAMPAGNE, FR	110

WHITES

SELBACH-OSTER – ‘14 RIESLING – MOSEL, GER	10/38
SANCERRE LA HAUBETTE – ‘15 SAUV BLANC – LOIRE, FR	12/46
PIETRADOLCE ETNA BIANCO – ‘14 CARRICANTE – SICILY, ITA	14/54
PATZ & HALL – ‘15 CHARDONNAY – SONOMA COAST, USA	16/62
DOMAINE WEINBACH – ‘15 GEWURZTRAMINER – ALSACE, FRA	66
PASSOPISCIARO – ‘14 CHARDONNAY – SICILY, ITA	86
ALHEIT – ‘15 ‘CARTOLOGY’ CHENIN BLANC – WESTERN CAPE, ZAF	90
STAGLIN – ‘11 ‘SALUS’ CHARDONNAY – RUTHERFORD, USA	112

ROSÉ

LOIMER – ‘16 ZWEIFELT – AUT	12/44
BISSON – ‘16 CILIEGIOLO – PORTOFINO, ITA	48
DOMAINE SAINT DAMIEN – ‘16 ‘GIGONDAS’ – RHONE, FRA	58
FRANCESCO CIRELLI – ‘15 ‘CERASUOLO D’ABRUZZO’ – ITA	60

REDS

PIERRE DUPOND – ‘15 ‘LA RENJARDIERE’ – RHÔNE, FRA	10/38
LA POSTA – ‘15 ‘FAZZIO’ MALBEC – MENDOZA, ARG	11/42
BERONIA – ‘12 TEMPRANILLO RESERVA – RIOJA, ESP	12/46
HANDLEY – ‘13 PINOT NOIR – ANDERSON VALLEY, USA	14/54
QUIVIRA – ‘13 ‘DRY CREEK VALLEY’ ZINFANDEL – SONOMA, USA	15/58
BURGESS CELLARS – ‘13 CABERNET SAUVIGNON – NAPA, USA	16/62
TURLEY – ‘15 JUVENILE ZINFANDEL – NAPA VALLEY, USA	70
CHÂTEAU FORTIA – ‘13 ‘CUVÉE BARON’ – CDP, FRA	82
PEPPER BRIDGE WINERY – ‘13 MERLOT – WALLA WALLA, USA	92
JOSEPH VOILLOT – ‘11 ‘LES FREMIETS’ VOLNAY – FRA	98
HEITZ – ‘12 CABERNET SAUVIGNON – NAPA VALLEY, USA	114
KEENEN – ‘12 CABERNET FRANC – NAPA VALLEY, USA	118
ANTHILL FARMS – ‘13 ‘CAMPBELL RANCH’ PINOT NOIR – SONOMA	122
CIACCI PICCOLOMINI – ‘11 BRUNELLO DI MONTALCINO – ITA	122
MASTROBERARDINO – ‘06 RADICI TAURASI RISERVA – ITA	160
LITTORAI – ‘14 ‘CERISE’ PINOT NOIR – ANDERSON VALLEY	168
CHATEAU DE BEAUCASTEL – ‘13 CHATEAUNEUF-DU-PAPE – FRA	182
HOURGLASS BLUELINE – ‘14 CABERNET SAUVIGNON – USA	186
R. LOPEZ DE HEREDIA – ‘95 ‘TONDONIA’ GRAN RESERVA – ESP	220
JORDAN – ‘10 CABERNET SAUVIGNON 1.5L - SONOMA, USA	260