

LAMBERTS

APPETIZERS

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| SPICY DEVILED EGGS SMOKED TROUT ROE, OLIVES, & PICKLES | 9 |
| ROASTED GREEN CHILI QUESO AVOCADO, SERRANO PICKLED CARROTS, TORTILLAS, FRESH FRIED CHIPS | 10 |
| CRISPY WILD BOAR RIBS HONEY & SAMBAL, BLUE CHEESE, CELERY & DAIKON SLAW | 15 |
| GULF SHRIMP & CRAB CAMPECHANA BUTTER BAKED SALTINES, AVOCADO & PICO | 16 |
| ACHIOTE CHICKPEAS & GRILLED FLATBREAD DRIPPING SPRINGS CHEVRE, ROASTED TOMATOES, CARAMELIZED ONIONS, OREGANO | 12 |
| HOUSEMADE CHARCUTERIES & ARTISAN CHEESES PICKLE SALAD, SPICY MUSTARD, LOCAL HONEY, WOOD FIRED TOAST | 22 |
| CHICKEN FRIED OYSTERS TEXAS TOAST, HABANERO TARTAR, CUCUMBER | 16 |

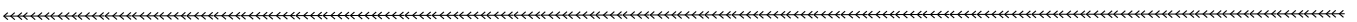
SANDWICHES — WITH ONE SIDE

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| CLASSIC BEEF BRISKET WHITE ONION, PICKLE, PICKLED JALAPEÑO, MAYONNAISE MUSTARD BBQ SAUCE, BUTTERMILK WHITE BREAD | 14 |
| BRISKET + JALAPEÑO LINK SPICY GREENS, CARAMELIZED ONION JAM, DIJON MUSTARD, TOASTED HONEY WHEAT | 15 |
| CHOPPED BEEF SANDWICH BRISKET, WHITE ONION, JALAPEÑO AND PICKLE RELISH, HOUSE BAKED SESAME BUN | 14 |

SALAD & SOUP

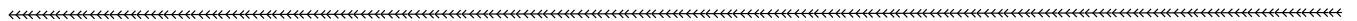
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| CLASSIC ICEBERG WEDGE CHERRY TOMATOES, SHAVED ONIONS, SMOKED BACON BITS, BLUE CHEESE | 12 |
| BLUEBONNET FARMS BIBB LETTUCE & AVOCADO TOASTED PINE NUTS, TARRAGON, WATERCRESS, DIJON & SHERRY VINAIGRETTE | 13 |
| FRIED GREEN TOMATOES JUMBO LUMP CRAB SALAD, SPICY GREENS, GREEN GODDESS DRESSING | 16 |
| SMOKED BRISKET SALPICON AVOCADO, ICEBERG LETTUCE, PICO, LIME, CORN TORTILLAS | 15 |
| STEAKHOUSE SALAD BEEFSTEAK TOMATO, SWEET ONIONS, CUCUMBER, PURE LUCK FETA, STEAK SAUCE | 12 |
| SMOKED NATURAL CHICKEN COBB SALAD BLUE CHEESE, AVOCADO, HARD BOILED EGG, APPLE SMOKED BACON, HOUSE RANCH | 16 |
| SOUP OF THE DAY | MKT |

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| WOOD GRILLED CHEESEBURGER* ICEBERG LETTUCE, GRILLED RED ONION, JALAPEÑO, HOUSE BACON, BBQ SAUCE, DIJONNAISE | 16 |
| SMOKED CHICKEN SALAD BLT TOMATO, BUTTER LETTUCE, APPLE SMOKED BACON, BASIL AIOLI, TOASTED BUTTERMILK WHITE | 14 |
| PULLED PORK CUBAN BBQ SAUCE, SMOKED HAM, DILL SLICES, JACK CHEESE, WOOD GRILLED CIABATTA | 13 |



BBQ PLATES

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| ONE BBQ MEAT WITH TWO SIDES 15 OR A SMALL WEDGE SALAD | SLOW SMOKED MEATS | HOUSEMADE SIDES |
| TWO BBQ MEAT WITH TWO SIDES 17 OR A SMALL WEDGE SALAD | BROWN SUGAR & COFFEE RUBBED BRISKET | CLASSIC NEW POTATO SALAD |
| THREE BBQ MEAT WITH TWO SIDES 19 OR A SMALL WEDGE SALAD | MAPLE AND CORIANDER CRUSTED PORK RIBS | BAKED MAC AND CHEESE |
| | HOMEMADE JALAPEÑO HOT LINK | RANCH STYLE BAKED BEANS |
| | ACHIOTE & LIME RUBBED NATURAL CHICKEN | JICAMA AND CARROT SLAW |
| | NATURAL PULLED PORK | HERBED WAFFLE FRIES |
| | | SMOKED BACON BRAISED COLLARDS |



LUNCH PLATES

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| COLD SMOKED RAINBOW TROUT* 23 AVOCADO & OLIVE QUINOA, TOMATO AND SERRANO VINAIGRETTE | MUSTARD AND BROWN SUGAR CRUSTED USDA PRIME RIBEYE* 42 WHOLE ROASTED GARLIC BULB |
| OAK GRILLED NATURAL HANGER STEAK* 26 CHOLULA BUTTER, CHARRED RED ONIONS, TOMATO, AVOCADO | |

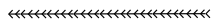
*CONSUMING RAW, COOKED-TO-ORDER OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, AND EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

LUNCH

DESSERT

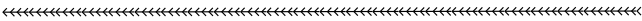
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| COCONUT CREAM PIE | 10 |
| SHAVED DARK CHOCOLATE, TOASTED COCONUT | |
| BLUEBERRY FRIED PIE | 9 |
| SWEET CREAM ICE CREAM, CANDIED LEMON & THYME | |
| SOPAPILLA CHEESECAKE | 10 |
| CINNAMON SUGAR CRUNCH, CHOPPED BERRIES & MINT | |
| DARK CHOCOLATE BROWNIE | 10 |
| MEXICAN VANILLA ICE CREAM, ESPRESSO CARAMEL, CANDIED HAZELNUTS | |
| PINEAPPLE UPSIDE-DOWN CAKE | 9 |
| BASIL ICE CREAM, SOUR CHERRY COMPOTE | |
| TWO SCOOPS OF HOMEMADE ICE CREAM | 6 |
| SEASONAL FLAVORS | |

LAMBERTS FAVORITE COCKTAILS



11 EACH

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| SANGRIA BLANCO – VINHO VERDE & PEACH LIQUEUR, RASPBERRIES, MUDDLED CITRUS, MINT, SODA |
| SANCHEZ – TITOS VODKA, OLIVE JUICE, JALAPEÑO, CAPERBERRY |
| 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 |
| HOP SPICE – OLD FORESTER BOURBON, 512 IPA, CINNAMON, GRAPEFRUIT |
| HIGH WEST OLD FASHIONED – DOUBLE RYE WHISKEY, DEMERARA SUGAR, ANGOSTURA BITTERS |



BEVERAGES

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| FOUNTAIN | | BOTTLED | |
| COCA-COLA | 2.5 | MEXICAN COKE | 3 |
| SPRITE | 2.5 | IBC ROOT BEER | 3 |
| DR. PEPPER | 2.5 | BIG RED | 3 |
| DIET COKE | 2.5 | GINGER ALE | 3 |
| | | TOPO CHICO | 3 |
| STUMPTOWN | | PANNA | 3 |
| DARK ROAST COFFEE | 3 | PELLEGRINO | 3 |
| ESPRESSO | 3 | | |
| AMERICANO | 3 | STEERING ROOM | |
| CAPPUCCINO | 4 | ICED BLACK TEA | 2.5 |
| LATTE | 4 | HOT TEA | 3 |

WINE

SPARKLING

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

WHITES

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| SELBACH-OSTER – RIESLING – MOSEL, GER | 10/38 |
| SCARPETTA – PINOT GRIGIO – DELLA VENEZIE, ITA | 11/42 |
| JEAN-FRANÇOIS MÉRIEU – SAUV BLANC – LOIRE, FRA | 11/42 |
| NUGAN – ‘DROVER’S HUT’ CHARDONNAY – RIVERINA, AUS | 12/44 |
| PATZ & HALL – CHARDONNAY – SONOMA COAST, USA | 16/62 |
| MALABAILA DI CANALE – ‘PRADVAJ’ ROERO ARNEIS – ITA | 50 |
| DOMAINE WEINBACH – GEWURZTRAMINER – ALSACE, FRA | 66 |
| PASSOPISCIARO – CHARDONNAY – SICILY, ITA | 86 |
| ALHEIT – ‘CARTOLOGY’ CHENIN BLANC – WESTERN CAPE, ZAF | 90 |
| STAGLIN ESTATE – ‘SALUS’ CHARDONNAY – RUTHERFORD, USA | 112 |

ROSÉ

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| LOIMER – ZWEIGELT – AUT | 12/44 |
| FRANCESCO CIRELLI – ‘CERASUOLO D’ABRUZZO’ – ITA | 60 |
| ARNOT-ROBERTS – TOURIGA NACIONAL – NORTH COAST, USA | 64 |

REDS

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| PIERRE DUPOND – ‘LA RENJARDIERE’ – CÔTES DU RHÔNE, FRA | 10/38 |
| LA POSTA – ‘FAZZIO’ MALBEC – MENDOZA, ARG | 11/42 |
| BERONIA – TEMPRANILLO RESERVA – RIOJA, ESP | 12/46 |
| HANDLEY CELLARS – PINOT NOIR – ANDERSON VALLEY, USA | 14/54 |
| QUIVIRA – ‘DRY CREEK VALLEY’ ZINFANDEL – SONOMA, USA | 15/58 |
| BURGESS CELLARS – CABERNET SAUVIGNON – NAPA, USA | 16/62 |
| BODEGAS WEINERT – MALBEC – LUJÁN DE CUYO, ARG | 68 |
| TURLEY – JUVENILE ZINFANDEL – NAPA VALLEY, USA | 70 |
| JOSEPH SWAN – SYRAH – RUSSIAN RIVER VALLEY, USA | 75 |
| CHÂTEAU FORTIA – ‘CUVÉE BARON’ – CHÂTEAUNEUF-DU-PAPE | 82 |
| PEPPER BRIDGE WINERY – MERLOT – WALLA WALLA VALLEY, USA | 92 |
| A. RAFANELLI – ZINFANDEL – DRY CREEK VALLEY, USA | 94 |
| JOSEPH VOILLOT – ‘LES FREMIETS’ VOLNAY PINOT NOIR – FRA | 98 |
| HEITZ CELLARS – CABERNET SAUVIGNON – NAPA VALLEY, USA | 114 |
| KEENEN – CABERNET FRANC – NAPA VALLEY, USA | 118 |
| ANTHILL FARMS – ‘CAMPBELL RANCH’ PINOT NOIR – SONOMA | 122 |
| LITTORAI – ‘CERISE VINEYARD’ PINOT NOIR – ANDERSON VALLEY | 168 |

RESERVE LIST AVAILABLE UPON REQUEST

BEER

IMPERIAL DRAFT PINTS

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| TWISTED X – ‘COW CREEK’ – DRIPPING SPRINGS, TX | 7 |
| CIRCLE – ‘ENVY AMBER’ – 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 – ‘HEFEWEIZEN’ – DEL VALLE, TX | 7 |
| LAMBERTS BEER OF THE WEEK | MKT |

BOTTLED

| | | | |
|---------------|---|-------------------|----|
| LONESTAR | 4 | REAL ALE | |
| STELLA ARTOIS | 5 | ‘THREE LIONS’ IPA | 16 |
| PACIFICO | 4 | BUCKLER NA | 4 |
| SHINER BOCK | 4 | | |

CANS

| | | | |
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| PRAIRIE STANDARD | 8 | UPSLOPE ‘CRAFT LAGER’ | 5 |
| ANCHOR PORTER | 5 | LIVE OAK ‘GOLD’ | 5 |
| DOGFISH HEAD | | BLUE OWL ‘VAN DAYUM’ | 6 |
| ‘90MIN’ IPA | 9 | SHACKSBURY DRY CIDER | 9 |
| CHIMAY 330ML | 12 | | |