

# LAMBERTS

**APPETIZERS**

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

**SALAD & SOUP**

<b>FRIED GREEN TOMATOES</b> JUMBO LUMP CRAB SALAD, SPICY GREENS, GREEN GODDESS DRESSING	16
<b>HYDROPONIC BIBB LETTUCE &amp; AVOCADO</b> TOASTED PINE NUTS, TARRAGON, WATERCRESS, DIJON & SHERRY VINAIGRETTE	13
<b>STEAKHOUSE SALAD</b> BEEFSTEAK TOMATO, SWEET ONIONS, CUCUMBER, PURE LUCK FETA, STEAK SAUCE	12
<b>CLASSIC ICEBERG WEDGE</b> CHERRY TOMATOES, SHAVED ONIONS, SMOKED BACON BITS, BLUE CHEESE	12
<b>SOUP OF THE DAY</b>	MKT

**OAK SMOKED BARBECUE**

<b>NATURAL BLACK ANGUS BRISKET</b> BROWN SUGAR & COFFEE RUB, HOUSE PICKLED ESCABECHE	19
<b>COUNTRY STYLE PORK RIBS</b> FENNEL & CORIANDER RUB, APPLE CIDER VINEGAR MOP	19
<b>WHOLE BLACK ANGUS SHORT RIB</b> SPICY CILANTRO & SCALLION SLAW, FENNEL & CAPER RELISH	42
<b>SALT &amp; PEPPER LAMB RIBS</b> MINT SALSA VERDE, GRILLED LEMON, CUMIN CRÈME FRAÎCHE	33
<b>HALF LOCAL CHICKEN</b> ACHIOTE AND LIME RUB, CHARRED RED ONION, PICKLED PEPPERS, WHITE BBQ SAUCE	19
<b>NATURAL PULLED PORK</b> HOUSEMADE BREAD & BUTTER PICKLES, SILVER DOLLAR ROLL	17
<b>COLD SMOKED RAINBOW TROUT*</b> AVOCADO & OLIVE QUINOA, TOMATO SERRANO VINAIGRETTE	23

**OAK GRILLED**

<b>FRESH MARKET GULF FISH*</b> LOW COUNTRY RICE, HULL PEAS, LUMP CRAB, GRIBICHE	33
<b>COLD SMOKED LOCKHART QUAIL*</b> MEXICAN RICE STUFFING, CHEESE ENCHILADA, FRIED QUAIL EGGS, RANCHERO SAUCE	26
<b>NIMAN RANCH PORK CHOP*</b> GRILLED GREEN ONIONS & FRESH HORSERADISH	31
<b>NATURAL HANGER STEAK*</b> CHOLULA BUTTER, BEEFSTEAK TOMATO, CHARRED RED ONION, AVOCADO, LIME	33
<b>MUSTARD &amp; BROWN SUGAR CRUSTED USDA PRIME RIBEYE*</b> WHOLE ROASTED GARLIC BULB	42
<b>HOUSEMADE JALAPEÑO HOT LINKS</b> HOT PINK PICKLED CABBAGE, DIJON MUSTARD	16

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

**FAMILY STYLE SIDES**

LAMBERT'S BAKED MAC & 3 CHEESES	8	JALAPEÑO & GARLIC ROASTED BROCCOLI	8
WAFFLE FRIES, SMOKED PAPRIKA, HERBS	8	BUTTERMILK NEW POTATO SALAD	8
MASHED NEW POTATOES, CRÈME FRAICHE	8	GREEN CHILE CHEESE GRITS	8
BRUSSELS SPROUTS, LAMBERTS BACON, BROWN BUTTER	8	RANCH STYLE BEANS WITH BRISKET ENDS	8
FRIED OKRA WITH SPICY REMOULADE	8	SMOKED BACON BRAISED COLLARD GREENS	8

**DINNER**

**DESSERT**

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

**LAMBERTS FAVORITE COCKTAILS**

11 EACH

<b>SANGRIA BLANCO</b> – VINHO VERDE & PEACH LIQUEUR, RASPBERRIES, MUDDLED CITRUS, MINT, SODA
<b>SANCHEZ</b> – TITOS VODKA, OLIVE JUICE, JALAPEÑO, CAPERBERRY
<b>RUBY RED MULE</b> – DEEP EDDY RUBY RED VODKA, LIME, GINGER BEER
<b>CUCUMBER GIMLET</b> – HENDRICK’S GIN, LIME JUICE, MUDDLED CUCUMBER
<b>KENTUCKY CLUB MARGARITA</b> – CIMARRON BLANCO, COINTREAU, LIME JUICE, SALT, SERVED UP
<b>MEZCAL LAST WORD</b> – JOVEN MEZCAL, GREEN CHARTREUSE, LUXARDO LIQUEUR, LIME
<b>HOP SPICE</b> – OLD FORESTER BOURBON, 512 IPA, CINNAMON, GRAPEFRUIT
<b>HIGH WEST OLD FASHIONED</b> – DOUBLE RYE WHISKEY, DEMERARA SUGAR, ANGOSTURA BITTERS

**BEVERAGES**

<b>FOUNTAIN</b>		<b>BOTTLED</b>	
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
<b>STUMPTOWN</b>		PANNA	3
DARK ROAST COFFEE	3	PELLEGRINO	3
ESPRESSO	3		
AMERICANO	3	<b>STEEPING ROOM</b>	
CAPPUCCINO	4	ICED BLACK TEA	2.5
LATTE	4	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
JEAN-FRANÇOIS MÉRIEU – ‘15 SAUV BLANC – LOIRE, FR	11/42
MALABAILA CANALE – ‘14 ‘PRADVAJ’ ROERO ARNEIS – 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 – WESTRN CAPE, ZAF	90
STAGLIN – ‘11 ‘SALUS’ CHARDONNAY – RUTHERFORD, USA	112

**ROSÉ**

LOIMER – ‘16 ZWEIGELT – AUT	12/44
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
TURLEY – ‘14 HAYNE VINEYARD PETITE SYRAH – NAPA, USA	180
CHATEAU DE BEAUCASTEL – ‘13 CHATEAUNEUF-DU-PAPE – FRA	182
HOURLASS 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

**BEER**

**IMPERIAL DRAFT PINTS**

TWISTED X – ‘LATER DAYS’ – 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 – ‘WEISSER RAUCH’ – DEL VALLE, TX	7
LAMBERTS BEER OF THE WEEK	MKT

**BOTTLED**

LONESTAR	4	<b>REAL ALE</b>	
STELLA ARTOIS	5	‘THREE LIONS’ IPA	16
PACIFICO	5	BUCKLER NA	4
SHINER BOCK	4	<b>CANS</b>	
ANCHOR PORTER	5	SIERRA NEVADA ‘PALE ALE’	5
DOG FISH HEAD		LIVE OAK ‘GOLD’	5
‘90MIN’ IPA	9	BLUE OWL ‘VAN DAYUM’	6
CHIMAY 330ML	12	SHACKSBURY DRY CIDER	9