



LUNCH



THE SMOKEHOUSE

PICK ONE MEAT — *WITH ONE SIDE* 28
OR ADD A SMALL WEDGE SALAD + \$2

PICK TWO MEATS — *WITH ONE SIDE* 32
OR ADD A SMALL WEDGE SALAD + \$2

SLOW SMOKED MEATS

PRIME TEXAS BRISKET
CHIMICHURRI LEG OF LAMB
PRIME TOP SIRLOIN
AJI AMARILLO CRUSTED PORK RIBS
ACHIOTE & LIME RUBBED CHICKEN
TEXAS PORCHETTA
PORK CHEEK

HOUSEMADE SIDES

CLASSIC NEW POTATO SALAD
BAKED MAC AND CHEESE
CASHEW LIME COLESLAW
HERBED WAFFLE FRIES
CIDER BRAISED COLLARDS
RANCH STYLE BORRACHO BEANS

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 — *WITH CHOICE OF ONE SIDE*

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* 26
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	10
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	7
SHACKSBURY DRY CIDER 9	
MODELO ESPECIAL	7
LIVE OAK HEFEWEIZEN 7	
BEST DAY KOLSCH (N/A) 7	

NON-ALCOHOLIC COCKTAILS

HONEY BUZZ	14
RITUAL AGAVE, CHIPOTLE HONEY, LEMON	
BLACKBERRY GLOW	14
FERAGAIA MALT, BLACKBERRY, LEMON, HONEY	
PHONY NEGRONI	14
ST AGRESTIS ZERO PROOF COCKTAIL	

WINE

SPARKLING	
BRUT ROSÉ PIERRE SPARR CRÉMANT D'ALSACE	16 / 60
BRUT ROEDERER ESTATE ANDERSON VALLEY	18 / 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	16 / 60
SAUVIGNON BLANC VALRAVN SONOMA	18 / 68
CHARDONNAY ROUTESTOCK NAPA	19 / 72
SAUVIGNON BLANC MASSICAN 2024 NAPA	75
SAUVIGNON BLANC COMTE CHEVALIERE 2024 SANCERRE	105
ALBARINO LAGAR DE COSTA 2023 GALICIA	72
CHARDONNAY FLOWERS 2023 SONOMA COAST	90
CHARDONNAY SANFORD 2022 STA. RITA HILLS	85
ROSÉ	
ROSÉ LORENZA LODI	16 / 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	19 / 72
MOURVEDRE WILLIAM CHRIS TEXAS HIGH PLAINS	17 / 60
CABERNET SAUVIGNON LOREN CROSSING 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 2013 RIOJA	150
ZINFANDEL RIDGE VINEYARDS 2022 PASO ROBLES	108
BARBERA SHAKE RIDGE RANCH 2023 AMADOR	100
CABERNET SAUVIGNON FAUST 2022 NAPA	135
CABERNET SAUVIGNON CHAPPELLET 'SIGNATURE' 2021 NAPA	190
CABERNET CHATEAU MONTELENA 2022 NAPA	225

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