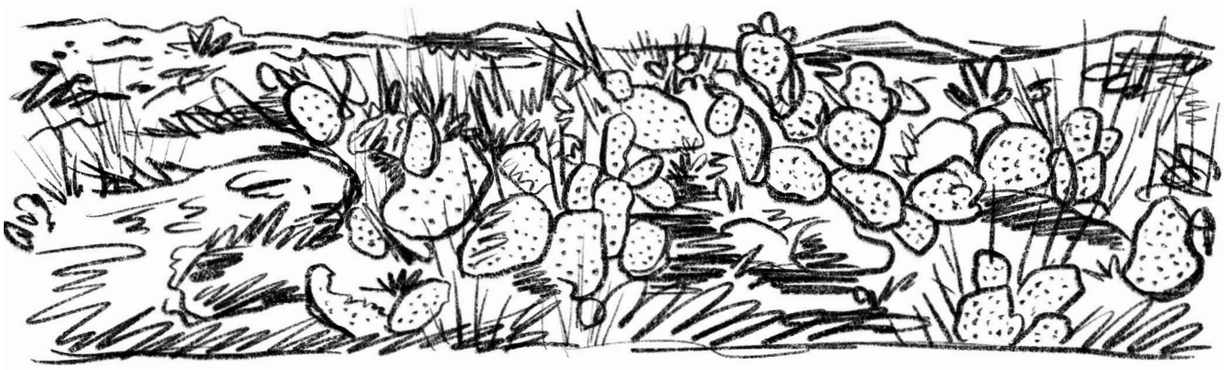
LAMBERTS 2006 2026

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
SMOKED TRI TIP
AJI AMARILLO CRUSTED PORK RIBS
ACHIOTE & LIME RUBBED CHICKEN
TEXAS PORCHETTA
PORK STEAK

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 DEVILED EGGS 11
JALAPEÑO RELISH, HOUSE HOT SAUCE

GULF SNAPPER CEVICHE* 19
PASSION FRUIIT LECHE DE TIGRE, CUCUMBER, FRESNO

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
GRILLED RED ONION,LOCAL PECORINO,PICKLED FRESNO, SZECHUAN PEPPERCORN AU POIVRE

TEJANO 22
PORCHETTA & PORK STEAK, PICKLED RED ONION, LOCAL GOUDA, HABANERO MUSTARD

LUNCH PLATES

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

OAK GRILLED SNAPPER 41
GUAJILLO CHIICHURRI, CASTELVETRANO OLIVES, CAPERS

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

LIVE MUSIC UPSTAIRS — LAMBERTSAUSTIN.COM

LAMBERTS COCKTAILS

THE PINK PONY EXPRESS 18
PINK PEPPERCORN INFUSED FORDS, STRAWBERRY, RHUBARB, LEMON, SPARKLING WINE

TWILIGHT TANGO 17
1876 TEXAS 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

FIDDLER ON THE RYE 17
TARRAGON INFUSED RITTENHOUSE, BLACK MORELLO CHERRY, LEMON, SCOTCH

LAMBOS OLD FASHIONED 18
OLD FORESTER BOURBON, 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

LONE STAR LAGER 7

MODELO ESPECIAL 7

CANNED

SHACKSBURY DRY CIDER 9

LIVE OAK HEFEWEIZEN 7

BEST DAY KOLSCH (N/A) 7

NON-ALCOHOLIC COCKTAILS

THE BURNT ORANGE BLOSSOM 16
MANDARIN ORANGE, BURNT SAGE HONEY, LEMON, GINGER

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* TEXAS 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

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