



SHARE

JUMBO LUMP CRAB CAKE | 19
smoked tomato aioli, fried leek, tiny cilantro

FOIE GRAS TORCHON | 20
hudson valley grade “A”, port wine cherry reduction, pistachio dust, salt roasted golden beet, toasted focaccia

WASABI CRUSTED TUNA | 18 ④
fried enoki mushroom, pickled vegetable sambal citrus soy

FRIED POLENTA | 15 ④
balsamic reduction, basil puree, frico tuile

GREENS

SPRING GREENS | 14
salt roasted beet, toasted pine nuts, green apple, tamari candied pecans, bleu cheese, roasted bosc pear vinaigrette

ASPARAGUS & ARUGULA SALAD | 14
sugar snap pea, roasted fancy mushroom, manchego cheese, thyme lemon vinaigrette

CAESAR | 13 ④
baby romaine hearts, grana padano, herbed crouton, caesar dressing, white anchovies upon request

SIDES

RATATOUILLE | 11

CREAMY GOAT CHEESE POLENTA | 11

MINT SCENTED CUCUMBER FETA COUSCOUS | 11 ④

ROASTED HASSLEBACK POTATOES | 11

LOCAL CHEDDAR MASHED POTATOES | 11

CHEF'S SEASONAL VEGETABLE | 11

MAINS

HOUSEMADE FETTUCCINE PRIMAVERA | 28 ④
sugar snap peas, asparagus, cherry tomatoes fancy mushrooms, grana padano, crispy onion gremolata
add grilled chicken ADD 9
add sautéed shrimp ADD 15

MISO HONEY GLAZED TIGER SHRIMP | 43
edamame mushroom jasmine rice, asian slaw

CHEF'S FRESH CATCH | MP
Chef Martin's daily seafood creation

CHICKEN GALANTINE | 29
bacon wrapped, smoked gouda parsnip puree, sugar snap peas, arugula & shallot, marsala pan sauce

WHITE MARBLE FARMS BONE-IN PORK CHOP ADOVADO | 36
creamy goat cheese polenta, mexican squash, grilled avocado salsa

FILET OF BEEF | 51
8oz grilled, local white cheddar mashed potatoes, swiss chard & bacon, brandy peppercorn demi glaze

16OZ GRILLED RIBEYE | 49
grilled, bone marrow encrusted, roasted hassleback potatoes, ratatouille, rosemary demi glaze

BALSAMIC GLAZED LAMB RACK | 53 ④
mint scented cucumber feta couscous, seasonal vegetables, rosemary scented demi glaze

BUTTERNUT SQUASH STEAK | 28 ⑤
grilled squash, curried lentil, roasted tomato broth, fried parsnips

SPLIT ENTREE PLATE CHARGE | 12

Executive Chef J. Martin Torrez

**** FOR THE SAFETY AND HEALTH OF OUR PATRONS, THIS MENU IS SINGLE USE ****

PARTIES OF 6 GUESTS OR MORE ARE SUBJECT TO A 20% GRATUITY

④ CONTAINS GLUTEN ⑤ VEGAN

Many items on our menu can be prepared vegetarian or vegan – ask your server

Emerging from the distinct topography of Sandia Peak, a majestic 10,300 feet above sea level, TEN 3 offers a breathtaking dining experience meant to be savored bite by bite. Each of our dishes are thoughtfully and responsibly prepared from scratch, emphasizing the unique flavors of the region and utilizing locally sourced ingredients whenever possible. We hope you discover joyous moments of flavor, scenery and community you'll want to return to time and time again.

12028120

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Consuming raw or undercooked meats, seafood, or eggs may increase your risk of food borne illness.
Menu is subject to change due to seasonal availability of ingredients.



FROM THE BAR

WINES BY THE GLASS

LOVE BLOCK, sauvignon blanc, marlborough, nz 12
YES WAY ROSÉ, rosé, france 12
VARA, viura, NM 13
RAMEY, chardonnay, sonoma, ca 19
RICHTER, riesling, mosel, germany 12
WILLAKENZIE EST, pinot noir, willamette valley, or 19
BREWER CLIFTON, pinot noir, lomdoc, ca 20
MATANZAS CREEK, merlot, sonoma, ca 14

PETITE PETIT, petite sirah, lodi, ca 12
BONANZA, by caymus, cabernet sauvignon, ca 13
DUCKHORN CANVASBACK, cabernet sauvignon, wa 31
QUILT, cabernet sauvignon, napa valley, ca 16
SHANNON RIDGE, cabernet sauvignon 19
EDMEADES, zinfandel, mendocino, ca 12
SILVER OAK, alexander valley, sonoma county, ca 54
GRUET, brut, Albuquerque, nm 12

BEER

BOTTLES/CANS

BUD LIGHT | 6
COORS LIGHT, 16 OZ | 8
SPATEN OPTIMATOR | 8
LA CUMBRE "BEER", 16 OZ | 8
LA CUMBRE LUMINOSITY, HAZY IPA, 16OZ | 8
MARBLE DOUBLE WHITE | 8
MARBLE DOUBLE WHITE TRIPLE BERRY | 8
ESTRELLA DAMM DURA gluten free | 8
PAULANER RADLER GRAPEFRUIT, 16OZ | 8
CHIMAY GRANDE RESERVE "BLUE" | 10
HEINEKEN 0.0 (non-alcoholic) | 6

ON DRAFT

LA CUMBRE MALPAIS STOUT | 9
albuquerque • stout • 7.0%
NORTH COAST SCRIMSHAW PILSNER | 9
california • pilsner • 4.5%
KENTUCKY VANILLA BARREL CREAM | 9
kentucky • cream ale • 5.5%
DELERIUM TREMENS | 10
belgium • belgian-style ale • 9%
BOSQUE SCOTIA | 9
albuquerque • brown ale • 8.4%
BOSQUE JETTY JACK AMBER | 9
albuquerque • amber ale • 5.8%
SANDIA WATERMELON CIDER | 9
albuquerque • hard cider • 5.5%
BOSQUE ELEPHANTS ON PARADE | 9
albuquerque • fruited wheat beer • 5.5%
LA CUMBRE ELEVATED IPA | 9
albuquerque • ipa • 7.2%
SANTA FE NUT BROWN | 9
new mexico • brown ale • 5.2%

SIGNATURE COCKTAILS

ROCKY MOUNTAIN MULE | 15
absolut elyx, ginger beer, rosemary blackberry
citrus syrup
SANDIA PINK | 15
beefeater 24, caperitif, strawberry, watermelon,
lemon
MANZANA TODDY | 15
linie, rum, hot apple cider
TEN 3 MARGARITA | 16
el tesoro anejo, muddled lime, agave nectar, gran
marnier, green chile & pineapple syrup, green
chile salt
PINON OLD FASHION | 15
old overholt pinon rye, pinon simple syrup,
chocolate bitters

THE FELDSPAR | 15
house made pea flower gin, lemon, lavender
syrup, lemon twist
ALPINE MARTINI | 15
ford's gin, génépy des alpes, amaro alta verde,
saler's aperitif, dolin blanc vermouth
SUNSET SOUR | 14
makers mark bourbon, lemon, cane syrup, egg
white, red wine float
POISON IVY | 15
woodford reserve, ginger-basil-blueberry syrup,
fresh lemon juice, lemonade float
"THE PROPOSAL" | 16
Organic tequila, hibiscus gran marnier, hibiscus
sugar, strawberry simple syrup, fresh lime

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