



(SERVED 11am – 8pm, THUR – MON)

SHARE

CHIP TRIO | 15 

queso blanco, guacamole, fire roasted salsa

CHEF'S SOUP OF THE DAY | 12

ask your server for todays Chef's creation

CRISPY FRIED POLENTA | 15  

basil puree, aged balsamic reduction

JUMBO SHRIMP COCKTAIL | 17 

hatch green chile cocktail sauce, corn chips

TUNA POKE | 19

sushi grade tuna, edamame jasmine rice, enoki mushrooms, shredded cabbage, jalapeño, soy ginger vinaigrette, wonton

GREEN CHILE STEW | 15

hatch green chile, pork butt, flour tortilla

WINGS | 16

dry rubbed, celery, carrot, ranch

HOUSE CUT FRENCH FRIES | 9 

with 10hr braised brisket | **add 10**

with queso blanco | **add 5**

with hatch green chile | **add 4**

SALADS

SANDIA CAESAR | 13

romaine heart, red chile dusted crouton, aged parmesan, caesar dressing

SPRING GREENS | 14  

greens, salt roasted baby beets, toasted pine nut, green apple, tamari candied pecan, bleu cheese, roasted bosc pear vinaigrette

SALAD ADD ONS

with grilled nm spiced chicken | **add 9** 

with grilled shrimp | **add 15** 

DESSERTS

TEN 3 Dessert of the Day | **9**

MAINS

all sandwiches come with your choice house cut french fries, sweet potato fries or Chef's veggie of the day

BRISKET SAMMIE | 19

10hr braised, chimayo red chile bbq, smoked gouda, apple slaw, house brined pickles, hoagie roll

THE BIRD | 17

signature spiced grilled chicken, nm cheddar, fried jalapeno, cilantro avocado crema, brioche bun

SMASH BURGER | 17

8-ounce ground chuck, lettuce, tomato, onion, brioche bun

CARNE ADOVADO WRAP | 19

mom's adovado recipe, 4-hour red chile slow cooked pork, shredded cheddar and jack cheese, flour tortilla

GRILLED PORTOBELLO STACKER | 16 

balsamic marinated portobello steak, beef steak tomato, pickled onion, mixed green, brioche bun

SANDWICH ADD ONS | 2 EACH

green chile/local cheddar/queso blanco/pepper Jack smoked gouda/apple wood smoked bacon/guacamole, avocado

STREET TACOS | 17

Chef Martin's signature street taco of the day, borracho beans, ask for today's style

SHRIMP PASTA | 26

baby heirloom tomatoes, basil pesto cream, grilled bread

STEAK FRITES | 33

Wood fired flat iron, brandy cream sauce, house cut fries with chive

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

 **GLUTEN FREE**  **VEGAN**

**** MANY OF OUR ITEMS CAN BE PREPARED GLUTEN FREE & VEGAN - ASK YOUR SERVER FOR OPTIONS ****

WIFI: TEN3-Guest PSWD: **sandiatramway**

#TEN3TRAM @TEN3TRAM WWW.TEN3TRAM.COM

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.

FROSTY ADULT BEVERAGES

ALCOHOL CAN ONLY BE CONSUMED ON THE LARGE SQUARE DECK IMMEDIATELY OUTSIDE OUR MAIN ENTRANCE, OVERLOOKING ALBUQUERQUE. PATRONS ARE EXPECTED TO ADHERE TO OUR “NO ALCOHOL BEYOND THIS POINT” SIGNAGE.

WHITE WINES BY THE GLASS/CUP

CLOS DU BOIS, chardonnay, california 10

RUFFINO LUMINA, pinot grigio, italy 12

WILLAMETTE VALLEY VINEYARDS, riesling, or 10

J. ROGET, american champagne, ny 10

RED WINES BY THE GLASS/CUP

BONTERRA, merlot, ca 12

VARA, tinto especial tempranillo, lot #13 rioja, nm 12

BONANZA by caymus, cabernet sauvignon, ca 13

QUILT, cabernet sauvignon, napa valley, ca 16

BOTTLES/CANS

BUD LIGHT | 6

COORS LIGHT, 16oz | 8

SPATEN OPTIMATOR | 8

LA CUMBRE BEER, 16oz | 8

LA CUMBRE LUMINOSITY HAZY IPA 16oz | 8

MARBLE DOUBLE WHITE | 8

MARBLE DOUBLE WHITE TRIPLE BERRY | 8

ESTRELLA DAMM DAURA gluten free | 8

PAULANER RADLER GRAPEFRUIT, 16oz | 8

STELLA ARTOIS | 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%

SANDIA WATERMELON CIDER | 9

albuquerque • hard cider • 5.5%

BOSQUE JETTY JACK AMBER | 9

albuquerque • amber ale • 5.8%

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%

NON-ALCOHOLIC BEVERAGES

PROUDLY SERVING AGAPAO COFFEE

COFFEE | 4

ESPRESSO | 5

CAPPUCINO | 6

LATTE | 6

ASSORTED HOT TEAS | 4

HOT CHOCOLATE with MARSHMALLOWS | 6

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