



(SERVED 5pm – 8pm, THUR – MON)

SHARE

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

SEARED FOIE GRAS | 20
HUDSON VALLEY grade "A", port wine cherry reduction,
pistachio dust, salt roasted golden beet
toasted focaccia

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

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

CARPACCIO | 20
shaved filet mignon. balsamic pearls, black truffle
crème fraiche, pickled shallot, brioche crouton, kiluaea
black sea salt

GREENS

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

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

THE LITTLE GEM | 14
little gem lettuce, heirloom tomatoes, mozzarella,
applewood smoked bacon, lemon basil vinaigrette

MAINS

HOUSEMADE RAVIOLI | 29
asparagus & pea filling, blistered baby heirloom tomato,
exotic forest mushroom, pinon, grana padano, lemon
chive butter
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 | 31
bacon wrapped, smoked gouda parsnip puree
sugar snap peas, arugula & shallot, marsala pan sauce

**WHITE MARBLE FARM BONE-IN PORK CHOP
ADOVADO | 38**
creamy goat cheese polenta, mexican squash
grilled avocado salsa

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

16OZ GRILLED RIBEYE | 49
grilled, bone marrow encrusted, duck fat roasted
potatoes, ratatouille, rosemary demi-glace

ROASTED LAMB RACK | 53
potato, beet & feta hash, chef's vegetables, caramelized
tandoori spiced orange glaze

BAKED TOFU | 29
meifun glass noodle, roasted forest mushrooms, bok
choy, miso tamari broth

SPLIT ENTREE PLATE CHARGE | 12

SIDES | 11

- RATATOUILLE
- CREAMY GOAT CHEESE POLENTA
- ROASTED FOREST MUSHROOMS
- DUCK FAT ROASTED POTATOES
- LOCAL CHEDDAR MASHED POTATOES
- CHEF'S SEASONAL VEGETABLE

Executive Chef J. Martin Torrez

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

PARTIES OF 8 GUESTS OR MORE ARE SUBJECT TO A 20% GRATUITY

CONTAINS GLUTEN VEGAN

Emerging from the distinct topography of Sandia Peak, a majestic 10,300 feet above sea level, TEN3 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.

12027170

#TEN3TRAM @TEN3TRAM WWW.TEN3TRAM

consuming raw or undercooked food or eggs may result in food borne illness.
Menu is subject to change due to seasonal availability

FROM THE BAR

WINES BY THE GLASS

ST. SUPERY, sauvignon blanc, napa valley 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
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

BOTTLES/CANS

BUD LIGHT | 6
DOS XX | 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 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

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%
SANTA FE 7K IPA | 9
new mexico • ipa • 7%
MARBLE DOUBLE WHITE | 9
new mexico • Belgian hazy • 7%

SIGNATURE COCKTAILS

WHISKEY RIDGE | 18
woodford, hinc cognac, demerara,
flamed orange
SANDIA PINK | 15
gin, caperitif, strawberry, watermelon, lemon
VENTURI EFFECT | 14
pisco, dolin blanc, grapefruit, egg white, lemon agave
FLIGHT 13 | 15
rum, st. germaine, crème de violet, blueberry basil
lavender syrup, lime

TEN 3 MARGARITA | 16
el tesoro anejo, muddled lime, agave nectar,
gran marnier, green chile & pineapple syrup,
green chile salt
THE FELDSPAR | 15
housemade peaflower gin, lemon, lavender
syrup, lemon twist
LADY AND THE TRAM | 16
gran marnier, champagne, house made
grapefruit cordial, rose water

12027170

#TEN3TRAM @TEN3TRAM WWW.TEN3TRAM

consuming raw or undercooked food or eggs may result in food borne illness.

Menu is subject to change due to seasonal availability