



Casual Dining:  
11am – 7:30pm

## SHARE

### CHIP TRIO | 15

queso blanco, guacamole, fire roasted salsa

### JUMBO SHRIMP COCKTAIL | 17

hatch green chile cocktail sauce, corn chips

### 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 12**

with queso blanco | **add 5**

with hatch green chile | **add 5**

with carne adovado | **add 12**

## SALAD

### SANDIA CAESAR | 13

romaine heart, herbed crouton, aged parmesan, caesar dressing

### FIELD GREENS | 14


mixed greens, cranberries, granny smith apple, toasted red chile pepitas, manchego cheese, pear vinaigrette

### BUFFALO CHICKEN SALAD | 17


fried chicken, romaine, celery, carrots, tomatoes, blue cheese crumbles, buffalo ranch, dressing

## SALAD ADD ONS

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

with lime poached shrimp | **add 15** 

## MAINS

sandwiches come w/choice of fries or mac-n-cheese 

### BRISKET SAMMIE | 19

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

### THE BIRD | 17

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

substitute with Beyond Burger | **add 3**

### SMASH BURGER | 17

8-ounce ground chuck, brioche bun, roasted garlic aioli

substitute with Beyond Burger | **add 3**

### CARNE ADOVADA WRAP | 19

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

### SANDWICH ADD ONS | 2 each

green chile/local cheddar/queso

blanco/pepper jack/smoked gouda

apple wood smoked bacon/guacamole

### STREET TACOS | 17

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

### ADULT MAC-N-CHEESE | 14

with 10hr braised brisket | **add 12**

with hatch green chile | **add 5**

with carne adovado | **add 12**

with sliced steak | **add 25**

### AMERICAN KOBE MEATLOAF | 28

bacon wrapped, stuffed with gouda, roasted garlic mashed potatoes, chef's veggie, hatch green chile gravy

### PESTO PASTA | 26

heirloom cherry tomatoes, pesto cream sauce, grana padana, toasted pine nuts, toast points

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

with lime poached shrimp | **add 15**

### STEAK FRITES | 33

grilled 8oz sirloin, parmesan fries, cilantro chimichurri

\*\* 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**

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

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

## DESSERT

### CHOCOLATE CHIP COOKIE CAKE CASSEROLE | 13

hot, ooey gooey huge chocolate chip cookie cake, chocolate sauce, vanilla ice cream

### NY STYLE CHEESECAKE | 12

caramelized pecans, cajeta caramel, chocolate sauce

### ORANGE DREAMSICLE PANNA COTTA | 10

creamy vanilla orange, apricot marnier, chantilly cream, candied orange

### CHOCOLATE PEANUT BUTTER BOMB CAKE | 49

(feeds up to 8 guests, limited amount prepared)

peanut butter mousse stuffed cookie cake, chocolate ganache, peanut butter cup crumble

### ICE CREAMS & SORBET | 6

vanilla ice cream, strawberry ice cream, raspberry sorbet, belgian dark chocolate gelato

## FROSTY ADULT BEVERAGES

ALCOHOL CAN ONLY BE CONSUMED IN DESIGNATED AREAS

### WHITE WINES BY THE GLASS/CUP

**ST SUPERY**, sauvignon blanc, napa valley | 12

**MER SOLEIL SLH**, chardonnay, ca | 13

**YES WAY ROSE**, rose, france | 12

**RICHTER**, riesling, germany | 12

**J. ROGET, AMERICAN SPARKLING**, | 10

### RED WINES BY THE GLASS/CUP

**MATANZA CREEK**, merlot, ca | 14

**PETITE PETITE**, petite sirah, lodi, ca | 12

**BONANZA** by caymus, cabernet sauvignon, ca | 13

**EDMEADES**, zinfandel, medocino, ca | 12

**QUILT**, cabernet sauvignon, napa valley, ca | 16

**MEIOMI**, pinot noir, ca | 16

**WILLAKENZIE ESTATE**, pinot noir, or | 19

### BOTTLES/CANS

**MILLER LITE** | 6

**DOS XX** | 6

**COORS LIGHT**, 16oz | 8

**SPATEN OPTIMATOR** | 8

**LA CUMBRE BEER**, 16oz | 8

**LA CUMBRE SUNFADE HAZY IPA** 16oz | 8

**MARBLE DOUBLE WHITE TRIPLE BERRY** | 8

**ESTRELLA DAMM DAURA** gluten free | 8

**PAULANER RADLER GRAPEFRUIT**, 16oz | 8

**PERONI** | 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%

**SANTA FE 7K IPA** | 9

new mexico IPA • 7%

**MARBLE DOUBLE WHITE** | 9

new mexico, hazy belgian • 7%

## NON-ALCOHOLIC BEVERAGES (proudly serving Agapao Coffee)

**COFFEE** | 4

**ESPRESSO** | 5

**LATTE** | 6

**CAPPUCINO** | 6

**HOT TEA** | 4

**HOT CHOCOLATE** | 6

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