



Casual Dining:
11am – 7:00pm

SHARE

CHIP TRIO | 15

queso blanco, guacamole, fire roasted salsa

JUMBO SHRIMP COCKTAIL | 18

hatch green chile cocktail sauce, corn chips

GREEN CHILE STEW | 15

hatch green chile, pork butt, flour tortilla

WINGS | 17

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 | 14

romaine heart, herbed crouton, aged parmesan, caesar dressing

FIELD GREENS | 15

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

BUFFALO CHICKEN SALAD | 18

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 french fries sweet potato fries or fresh fruit

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 WAGYU 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 | 34

grilled 8oz sirloin, parmesan fries, cilantro chimichurri

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

CONTAINS GLUTEN 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 | 14

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

ORANGE DREAMSICLE PANNA COTTA | 11

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

THIS IS GLUTTONY | 49 (feeds up to 6 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

KIM CRAWFORD, sauvignon blanc, nz 14

THE PALE, rose, fr 14

MER SOLEIL SLH, chardonnay, ca 13

RICHTER, riesling, germany 12

J. ROGET, american sparkling, 10

BENVOLIO, pinot grigio, friuli, it 14

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

MEIOMI, pinot noir, ca 16

WILLAKENZIE ESTATE, pinot noir, or 19

BOTTLES/CANS

MILLER LITE | 6

DOS XX | 6

COORS LIGHT, 16oz | 8

LA CUMBRE "SEASONAL" HAZY IPA 16 oz | 8

LA CUMBRE BEER, 16oz | 8

LA CUMBRE "SEASONAL" 16oz | 10

MARBLE DOUBLE WHITE TRIPLE BERRY | 8

ESTRELLA DAMM DAURA gluten free | 8

PAULANER RADLER GRAPEFRUIT, 16oz | 8

PERONI | 8

CHIMAY GRANDE RESERVE "BLUE" | 12

HEINEKEN 0.0 (non-alcoholic) | 7

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%

LA CUMBRE "A SLICE OF HEFEN" | 9

new mexico, bavarian classic • 5.4%

NON-ALCOHOLIC BEVERAGES (proudly serving Agapao Coffee)

COFFEE | 5

CAPPUCINO | 6

ESPRESSO | 5

HOT TEA | 4

LATTE | 6

HOT CHOCOLATE | 6

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