



Casual Dining

SHARE

CHIP TRIO | 17

queso blanco, guacamole, fire roasted salsa

JUMBO SHRIMP COCKTAIL | 21

hatch green chile cocktail sauce, corn chips

SPICY FRIED PICKLES | 15

la cumbre "beer" battered dill pickle chips
chipotle ranch, honey mustard

GREEN CHILE STEW | 16

hatch green chile, pork butt, flour tortilla

WINGS | 21

dry-rubbed, celery, carrot, ranch: choice of
hoison bbq, chamucos jalapeno hot sauce,
tandori ghost pepper

FRENCH FRIES | 10

with 10hr braised brisket | ADD 15

with queso blanco | ADD 6

with hatch green chile | ADD 6

SALAD

SANDIA CAESAR | 16

romaine heart, herbed crouton, aged parmesan,
caesar dressing

FIELD GREENS | 19

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

CHOPPED SALAD | 19

local organic iceberg, pork lardons, pickled
vegetables, baby heirloom tomatoes, "point
reyes" bleu cheese vinaigrette, enhanced with a
hint of our secret recipe bone marrow salt

DUCK CONFIT SALAD | 27

tender greens, chopped cabbage, jicama, snow
peas, 5 spice roasted cashews, crisp wonton,
creamy citrus vinaigrette


SALAD ADD ONS

with grilled nm spiced chicken | ADD 10

with citrus poached shrimp | ADD 16

with duck confit | ADD 24

MAINS

all sandwiches come with choice of french fries,
pasta salad or fresh fruit 

BRISKET SAMMIE | 24

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

ITS A WRAP | 21

grilled nm spiced chicken, sundried tomato basil
tortilla, pesto, balsamic vinegar, parmesan,
tender greens, local organic heirloom tomato

SUBSTITUTE "BEYOND BURGER" | ADD 5 

SMASH BURGER | 22

ground chuck, garlic chili mayo,
house made bone marrow seasoned bun

SUBSTITUTE "BEYOND BURGER" | ADD 5 

BAHN MI | 23

togarashi spiced pork belly, shredded carrots,
cucumber, cilantro, jalapeno, spicy mayo
hoison bbq sauce

SANDWICH ADD ONS | 2 EACH

green chile / local cheddar / queso blanco

/ pepper jack / smoked gouda apple

wood smoked bacon / guacamole /

avocado

STREET TACOS | 21

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

ADULT MAC-N-CHEESE | 16

with 10hr braised brisket | ADD 15

with hatch green chile | ADD 6

with duck confit | ADD 22

CLAMS SANDIA | 31

steamed in a white wine saffron lemon broth,
heirloom cherry tomatoes, spanish chorizo,
toasted bread

DESSERT



CHOCOLATE CHIP COOKIE CAKE CASSEROLE | 15

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

EVERY DAY'S A SUNDAE | 14

neapolitan style flavors, drizzling of caramel,
raspberry & chocolate sauce, candies, nuts and
berries, fresh whipped cream

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

 Gluten Free  Vegetarian

WIFI: TEN3-Guest PSWD: sandiatramway

#TEN3TRAM

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WWW.TEN3TRAM.COM

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

MANY OF OUR ITEMS CAN BE PREPARED GLUTEN FREE, PLEASE INQUIRE WITH YOUR SERVER

CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD OR EGGS MAY INCREASE YOUR RISK FOR FOOD BORNE ILLNESS

FROSTY ADULT BEVERAGES

ALCOHOL CAN ONLY BE CONSUMED IN DESIGNATED AREAS

WINES BY THE GLASS/CUP

KIM CRAWFORD, sauvignon blanc, nz 15
THE PALE, rose', fr 16
RICHTER, riesling, germany 14
J. ROGET, american sparkling, 13
MER SOLEIL, SLH, chardonnay, ca 14
BENVOLIO, pinot grigio. fruili, it 15

RED WINES BY THE GLASS/CUP

MATANZA CREEK, merlot, ca 23
PETITE PETITE, petite sirah, lodi, ca 14
BONANZA by caymus, cabernet sauvignon, ca 15
EDMEADES, zinfandel, medocino, ca 14
MEIOMI, pinot noir, ca 17
WILLAKENZIE ESTATE, pinot noir, or 27

ON DRAFT

LA CUMBRE MALPAIS STOUT | 11
albuquerque • stout • 7.0%

NORTH COAST SCRIMSHAW PILSNER | 11
california • pilsner • 4.5%

KENTUCKY VANILLA BARREL CREAM | 12
kentucky • cream ale • 5.5%

DELERIUM TREMENS | 15
belgium • belgian-style ale • 9%

BOSQUE SCOTIA | 11
albuquerque • brown ale • 8.4%

SANDIA WATERMELON CIDER | 11
albuquerque • hard cider • 5.5%

BOSQUE JETTY JACK AMBER | 11
albuquerque • amber ale • 5.8%

BOSQUE ELEPHANTS ON PARADE | 11
albuquerque • fruited wheat beer • 5.5%

LA CUMBRE ELEVATED IPA | 11
albuquerque • ipa • 7.2%

SANTA FE NUT BROWN | 11
new mexico • brown ale • 5.2%

SANTA FE 7K IPA | 11
new mexico IPA • 7%

LA CUMBRE "A SLICE OF HEFEN" | 11
new mexico , bavarian classic • 5.4%

BOTTLES / CANS

MILLER LITE | 8
DOS XX | 8
COORS LIGHT, 16oz | 10
LA CUMBRE BEER, 16oz | 10
LA CUMBRE "SEASONAL" HAZY IPA 16oz | 10
MARBLE DOUBLE WHITE TRIPLE BERRY | 10
ESTRELLA DAMM DAURA gluten free | 10
PRAIRE SPICY PICKLE MONSTER | 10
PERONI | 10
CHIMAY GRANDE RESERVE "BLUE" | 14
CLAUSTHALER (non-alcoholic) | 9

NON-ALCOHOLIC BEVERAGES

AGAPAO COFFEE

COFFEE | 5
CAPPUCINO | 6
HOT ASSORTED TEAS | 4
HOT CHOCOLATE with MARSHMALLOW | 6
ESPRESSO | 5
LATTE | 6

SIGNATURE COCKTAILS



TEN 3 MARGARITA | 18
bribon tequila, green chile-pineapple
syrup, grand marnier, lime

PRICKLY PEAK | 16
sazarak rye whiskey, prickly pear rose
syrup, lemon

SANDIA PINK | 17
ravo vodka, strawberry-watermelon ,
lemon

LA NUBE | 17
Local hollow spirits rum, coco lopez,
lavender syrup, lemon

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