



Lounge Dining: 11am – 7:30pm

WELCOME

Balloon Fiesta Guests

SHARE

CHIP TRIO | 17

queso blanco, guacamole, fire roasted salsa

JUMBO SHRIMP COCKTAIL | 21

hatch green chile cocktail sauce, corn chips

GREEN CHILE STEW | 16

hatch green chile, pork butt, flour tortilla

SPICY FRIED PICKLES | 15

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

WINGS | 21

dry rubbed, celery carrot, ranch
choice of hoison bbq, chamucas jalapeno hot sauce, or
housemade “smiles bbq” sauce

HOUSE CUT FRENCH FRIES | 9

- with 10hr braised brisket | add 12
- with queso blanco | add 5
- with hatch green chile | add 5
- with duck confit | add 24

SALAD

SANDIA CAESAR | 19

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

DUCK CONFIT SALAD | 27

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

SALAD add ons

- with grilled nm spiced chicken | add 9
- with lime poached shrimp | add 15
- with duck confit | add 24

MAINS

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

BRISKET SAMMIE | 24

10hr braised, housemade “smiles bbq” sauce, smoked
gouda, apple slaw, pickles, hoagie roll

FAULTY LOOP WRAP | 21

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

SUBSTITUTE “BEYOND BURGER” | ADD 5

SMASH BURGER | 21

8-ounce ground chuck, brioche bun, garlic chili mayo
house made bone marrow seasoned bun

SUBSTITUTE “BEYOND BURGER” | add 3

SANDWICH add ons | 2 each

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

STREET TACOS | 21

TEN 3’s asado taco, cotija, pico de gallo, cabbage /
borracho beans

DESSERT

CHOCOLATE CHIP COOKIE CAKE CASSEROLE | 15

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

PEAK BREAD PUDDING | 15

warm, vanilla rum sauce with raisins and apple | \$15

ICE CREAMS & SORBET | 6

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

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

WIFI: TEN3-Guest PSWD: sandiatramway

#TEN3TRAM

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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

WHITE WINES BY THE GLASS/CUP

KIM CRAWFORD, sauvignon blanc, nz 15
THE PALE, rose', fr 16
ESSENCE, riesling, mosel, de 14
MER SOLEIL, SLH, chardonnay, ca 14
PINE RIDGE, chenin blanc/viognier, napa 14
BENVOLIO, pinot grigio. fruili, it 15
RUFFINO, prosecco, it 13
GRUET, brut, nm 17

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
TRAPICHE BROQUEL, malbec, mendoza, ar 15

BOTTLES/CANS

BOTTLES / CANS

MILLER LITE | 8
DOS XX | 8
COORS LIGHT, 16oz | 10
LA CUMBRE BEER, 16oz | 10
LA CUMBRE "SEASONAL" HAZY IPA 16oz | 10
ESTRELLA DAMM DAURA gluten free | 10
PERONI | 10
CHIMAY GRANDE RESERVE "BLUE" | 14
ATHLETIC BREWING CO. (non-alcoholic) | 11

ON DRAFT

STEELBENDER "LLOYD'S 3 O'CLOCK" | 11
albuquerque • kolsch • 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%

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%

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

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

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

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

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

NON-ALCOHOLIC BEVERAGES

PROUDLY SERVING AGAPAO COFFEE

COFFEE | 5
ESPRESSO | 5
ASSORTED HOT TEAS | 4

CAPPUCINO | 6
LATTE | 6
HOT CHOCOLATE with MARSHMALLOW | 6

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