



HOURS OF OPERATION
THURS – MON 11AM – 7:30PM

SHARE

CHARCUTERIE | 28
chef's selection of artisan cheese /fig mostarda
honey / crostini **GF OPTION AVAILABLE**

GREEN CHILE ROASTED GARLIC HUMMUS | 18
crispy garlic topping / evoo / housemade pita

CURRY ROASTED CAULIFLOWER | 19
chive oil / butternut squash puree

TEMPURA LOCAL MUSHROOMS | 21
nm fungi oyster mushrooms / almond romesco

CRISPY CHICKEN SKINS | 23
parsnip puree, red chile oil, pinon candied bacon
crumble

LEMON THYME TRUFFLE FRIES | 11
roasted garlic aioli

GREENS / SOUP

SWEET POTATO & BUTTERNUT SQUASH SOUP | 16
creamy, smoked pepita, crispy leeks, pepita cream

TEN 3 ARUGULA | 19
organic arugula, toasted pinon, figs, apricots boursin
cheese, pickled onion, prickly pear vinaigrette

BUTTER LETTUCE WEDGE | 19
local organic bibb lettuce, candied green chile house
bacon, heirloom tomatoes, gorgonzola emulsion

BURRATA CAPRESE | 19
organic heirloom tomatoes, burrata cheese, basil
evoo, sherry reduction, crostini **GF OPTION
AVAILABLE**

SALAD ADD ONS

with seared tuna | ADD 26
with grilled usda prime new york strip / ADD 40

MAINS

sandwich, burger comes with choice of fries, sweet
potato fries, side salad

BECK & BULOW LOCAL BISON SMASH BURGER | 31
green chile house bacon, tucumcari cheddar cheese,
caramelized onion, roasted shallot aioli housemade
sesame bun
SUBSTITUE “BEYOND BURGER” | ADD 7

CAPRESE SANDWICH | 21
arugula, burrata, pesto, evoo, honey, sherry
reduction, french baguette
CAPRESE ADD ONS
with crispy prosciutto | ADD 13
with crispy bresaola | ADD 16

CRISPY CORNISH GAME HEN | 37
boursin cheese whipped potato, organic carrots,
chicken jus

LITTLE NECK CLAMS | 27
leeks, heirloom tomato, red chile butter, marble
double white, housemade sourdough

STEAK FRITES | 58
usda prime, 12 oz ny center cut ny strip, lemon
truffle fries, peppadew chimichurri

DESSERT

ICE CREAM SAMMIES | 13
strawberry & pistachio whoopie pies with vanilla ice
cream and strawberry & pistachio filling

SNOW CAP CAKE | 18
chocolate & vanilla 10-layer cake with chocolate &
vanilla butter cream

Executive Chef: Dennis Escovedo - Taos, NM
Executive Sous Chef: Josh Garcia - Santa Domingo Pueblo
Pastry Chef: Stephanie Valerio - Albuquerque, NM

42024130

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

WIFI: TEN3-Guest PSWD: sandiatramway #TEN3TRAM @TEN3TRAM 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

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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
MER SOLEIL SLH, chardonnay, monterey, ca 14
RAMEY, chardonnay, sonoma, ca 29
ESSENCE, riesling, mosel, de 14
PINE RIDGE, chenin blanc/viognier, napa 14
TAVERNELLO, pinot grigio, emilia-romagnai, organic it 16
GRUET, brut, albuquerque, nm 17

RED WINES BY THE GLASS/CUP

LAPOSTOLLE, merlot, colchagua valley,cl 23
PETITE PETIT, petite sirah, lodi, ca 14
BONANZA, by caymus, cabernet sauvignon, ca 15
ICONOCLAST by chimney rock, cab sauv 25
DUCKHORN CANVASBACK, cab sauv, wa 33
SILVER OAK, cab sauv, sonoma county ca 56
EDMEADES, zinfandel, mendocino, ca 14

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 | 6
ASSORTED HOT TEAS | 4

CAPPUCINO | 7 LATTE | 7
HOT CHOCOLATE with MARSHMALLOW | 7

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