



HOURS OF OPERATION
THURS – MON 11AM – 7:30PM
WED – 11AM - 4PM

SHARE

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

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

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

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PROUDLY SERVING AGAPAO
COFFEE
ASSORTED HOT TEAS | 4

COFFEE | 5 ESPRESSO | 6
CAPPUCINO | 7 LATTE | 7
HOT CHOCOLATE WITH MARSHMALLOW | 7

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