



WELCOME
Balloon Fiesta Guests
Served Oct 5 – Oct 13

SHARES

GREEN CHILE ROASTED GARLIC HUMMUS | 19
Crispy Garlic Topping / EVOO / House Made Pita

CURRY ROASTED CAULIFLOWER | 19
Chive Oil / Butternut Squash Puree

CRISPY CHICKEN SKINS | 21
Parsnip Puree / Red Chile Oil / Pinon Candied Bacon Crumble

LEMON THYME TRUFFLE FRIES | 11
Roasted Garlic Aioli

GREENS

TEN 3 ARUGULA | 19
Organic Arugula / Toasted Pinion / Figs / Apricots / Boursin Cheese / Pickled Onion / Prickly Pear Vinaigrette

BUFFALO MOZARELLA CAPRESE | 19
Organic Heirloom Tomatoes / Arugula / buffalo mozzarella / Basil EVOO / Sherry Reduction / Crostini
GF Option Available

SALAD ADD ONS
with Grilled Chicken | add 12
with Seared Tuna | add 26

MAINS

AVOCADO TOAST | 17
Shaved Brussels Sprouts / Local Radhish / Heirloom Tomato / NM Goat Cheese / Soft Boiled / Texas Toast
(THIS ITEM AVAILABLE ONLY TILL 12:30PM)

STREET TACOS | 27
(3) Chef Josh's Family Recipe of Carne Asada / Queso Fresco / Tomatillo Salsa Verde / Yellow Corn Tortilla

HANDHELDS

Sandwiches / Burger come with choice of Fries / Side Salad

LOCAL BISON SMASH BURGER | 31
Green Chile House Bacon / Tucumcari Cheddar Cheese / Caramelized Onion / Roasted Shallot Aioli / House Made Sesame Bun

SUBSTITUTE "BEYOND BURGER" | add 7

FAULTY LOOP WRAP | 21
Lightly Marinated Grilled Chicken / Local Tucumcari Cheddar Cheese / Spinach Tortilla / Lettuce / Tomato Bacon / Ranch

SUBSTITUTE "BEYOND BURGER" | ADD 7

CAPRESE SANDWICH | 22
Arugula / buffalo mozzarella / Pesto / EVOO / Honey / Heirloom Tomatoes / Sherry Reduction / French Baguette

Caprese add ons
with Crispy Prosciutto | add 13
with Crispy Bresaola | add 16

DESSERT

ICE CREAM SAMMIES | 14
Strawberry & Pistachio Whoopie Pies with Vanilla Ice Cream and Strawberry & Pistachio Filling

SOURDOUGH ZEPPOLES | 15
Powdered Sugar, Kahlua Chocolate & Strawberry Watermelon Dipping Sauces

Executive Chef Dennis Escovedo: Taos, NM
Executive Sous Chef Josh Garcia: Santo Domingo Pueblo
Sous Chef Rich Powdrell: Bernalillo, NM

423001

** 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



WHITE WINES by the glass

KIM CRAWFORD, Sauvignon Blanc, Marlborough, NZ 2023 <i>Tropical, Grapefruit, Fresh</i>	15	58
CHÂTEAU ROUTAS, Rosé, Coteaux Varios En Provence, FR 2023 <i>Watermelon, Ripe Peach, Floral</i>	17	54
PINE RIDGE, Chenin Blanc/Viognier, Napa Valley, CA 2023 <i>Yellow Flowers, Passionfruit, Summertime</i>	15	41
MER SOLEIL , Chardonnay, Santa Lucia Highlands, CA 2021 <i>Custard, Apricot, Creamy</i>	14	48
DOMAINE VINCENT WENGIER, Chardonnay, Chablis, FR 2021 <i>Floral, Citrus, Clean Minerality</i>	19	63
RAMEY, Chardonnay, Russian River Valley, CA 2021 <i>Apple, Lemon Curd, Snappy</i>	29	118
AUGUST KESSLER, Riesling, Rheingau, DE 2022 <i>Apple, Honeycomb, Bright and Fresh</i>	14	52
TAVERNELLO, Pinot Grigio, Emilia Romagna, IT 2021 <i>Pear, Citrus, Light</i>	16	46
LA BASTID, Viura/Garnacha Blanca, Rioja, SP 2021 <i>Orchard Fruit, Power, Zest</i>	25	99
DESCONCIERTO, Albariño, Rias Baixas, SP 2022 <i>Ripe Peach, Crisp Pear, Vibrant</i>	21	81

RED WINES by the glass

ANTHONY THEVENET, Gamay, Beaujolais-Village, FR 2021 <i>Strawberry, Raspberry, Funky Fresh</i>	21	75
GROCHAU CELLARS, Pinot Noir, Willamette Valley, OR, 2022 <i>Kirsch, Lavender, Bright</i>	17	69
BÖEN by Joeseoph Wagner, Pinot Noir, CA 2022 <i>Ripe Cherry, Cola, Baking Spices</i>	15	61
ACHAVAL FERRER, Malbec, Mendoza, AR 2020 <i>Fruity, Soft, Refreshing Red</i>	15	41
LAPOSTOLLE, Merlot, Apalta, CL 2015 <i>Bramble, Blueberry, Balanced</i>	23	89
BONANZA by Caymus, Cabernet Sauvignon, CA, NV <i>Cherry, Oak, Chocolate</i>	15	63
OUTERBOUND Cabernet Sauvignon, Alexander Valley, CA 2019 <i>Deep Red Fruit, Leather, Bright</i>	18	67
EDMEADES, Zinfandel, Mendocino, CA 2020 <i>Blueberry, Chocolate, Velvety</i>	14	46
CASA SILVA, Carmenere, Colchagua Valley, CL 2020 <i>Dark Berries, Peppers, Full Body</i>	15	41
FRANCO SERRA, Nebbiolo, Langhe, IT 2021 <i>Cherry, Menthol, Bright and Structured</i>	17	69

ON DRAFT

STEELBENDER "LLOYD'S 3 O'CLOCK" | 11
albuquerque • kolsch • 5%

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

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

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

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

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

BOSQUE SCOTIA | 11
albuquerque • brown ale • 8.4%

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

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

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

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

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

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

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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