



CASUAL DINING

THURS – MON 11AM – 7:30PM

SHARE

CHARCUTERIE | 32

chive oil / butternut squash puree

GREEN CHILE ROASTED GARLIC HUMMUS | 19

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 | 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 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 grilled chicken | ADD 12

with seared tuna | ADD 26

with grilled usda prime new york strip | ADD 45

HANDHELDS

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

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

FAULTY LOOP WRAP | 21

lightly marinated grilled chicken, spinach tortilla, lettuce, tomato, bacon, ranch

SUBSTITUE "BEYOND BURGER" | ADD 7

CAPRESE SANDWICH | 22

arugula, burrata, pesto, evoo, honey, sherry reduction, french baguette

CAPRESE ADD ONS

with crispy prosciutto | ADD 13

with crispy bresaola | ADD 16

THE GBH | 23

live butter lettuce, heirloom tomato, crispy peppered guanciale, roasted garlic aioli texas toast

MAINS

STREET TACOS | 27

(3) chef josh's family recipe of carne asada, queso fresco, tomatillo salsa verde, yellow corn tortilla

STEAK FRITES | 59

usda prime, 12 oz ny center cut ny strip, lemon truffle fries, peppadew chimichurri

DESSERT

ICE CREAM SAMMIES | 14

strawberry & pistachio whoopie pies with vanilla ice cream and strawberry & pistachio filling

SOURDOUGH ZEPPLES | 15

Powdered Sugar, Kahlua Chocolate & Strawberry Watermelon Dipping Sauces

Executive Sous Chef: Josh Garcia - Santa Domingo Pueblo

Sous Chef: Rich Powdrell – Bernalillo

Pastry Chef: Stephanie Valerio - Albuquerque

42024130

** 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

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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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