



## CASUAL DINING

### SHARES & STEW

#### CHIP TRIO | 17

house made chips / tomatillo salsa verde / fire roasted salsa / guacamole

#### TEMPURA FRIED VEGGIES | 21

Haricot Verts / Broccolini / Asparagus  
Local NM Fungi Mushrooms / Almond Romesco

#### GREEN CHILE STEW | 16

seasoned pork shoulder / hatch green chile / potatoes / warm tortilla

### GREENS

#### SANDIA CAESAR | 18

fresh romaine / shaved parmesan / toasted house made red chille croutons / parmesan tuile / caesar dressing

#### BUTTER LETTUCE | 19

“LIVE“ Butter Leaf Lettuce / Bing Cherries  
Boursin Cheese / Toasted Pinon  
Cherry Port Vinaigrette

### SALAD ADD ONS

with grilled chicken | add 12  
with seared tuna | add 26

### MAINS

#### STREET TACOS | 27

(3) chef josh’s family recipe of carne asada / queso fresco / pickled veggies / tomatillo salsa verde / yellow corn tortilla

### HANDHELDS

sandwiches / burger come with choice of fries / sweet potato fries / side salad

#### MOUNTAIN BURGER | 22

½ lb Seasoned Angus Beef / Lettuce / Tomato / Onion / Pickles / Brioche Bun

SUBSTITUTE “BEYOND BURGER” | add 7

#### BURGER ADD ONS | 2 EACH

green chile / local tucumcari cheddar / caramelized onions / apple wood smoked bacon / tomatillo salsa verde

green chile house bacon (\$3)

sauteed mushrooms (\$3)

guacamole (\$4)

#### FAULTY LOOP WRAP | 21

lightly marinated grilled chicken / local tucumcari cheddar cheese / spinach tortilla / lettuce / tomato bacon / ranch

SUBSTITUTE “BEYOND BURGER” | add 7

#### THE MUNOZ HERO | 24

25yr Prosciutto / Spicy Capicola / Hard Salami  
Buffalo Mozzarella / Shredded Lettuce / Tomatoes  
Red Onion / Italian Pepper Relish / Red Wine  
Vinaigrette / Italian Hoagie

#### THE KIWANIS GRINDER | 24

½ lb warm roast beef / caramelized onions / hatch green chile / queso / sourdough baguette

#### 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 Capicola | add 15

### DESSERT

#### SANDIA PROFITEROLE | 13

choux pastry / strawberry craquelin / watermelon & strawberry ice cream

#### APPLE CIDER ZEPPOLES | 15

covered with cinnamon sugar  
salted caramel & cream cheese dipping sauces

#### SCOOPS | 7

your choice of vanilla, chocolate or strawberry ice cream scoops

Executive Sous Chef - Josh Garcia, Santo Domingo Pueblo

Sous Chef - Rich Powdrell, Bernalillo, NM

Pastry Chef - Erica Vining, Gallup, NM

42024211

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

WIFI: TEN3-Guest

PSWD: sandiatramway

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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

## WHITE WINES by the glass

<b>KIM CRAWFORD</b> , Sauvignon Blanc, Marlborough, NZ 2023 <i>Tropical, Grapefruit, Fresh</i>	15	58
<b>CHÂTEAU ROUTAS</b> , Rosé, Coteaux Varios En Provence, FR 2023 <i>Watermelon, Ripe Peach, Floral</i>	17	54
<b>MER SOLEIL</b> , Chardonnay, Santa Lucia Highlands, CA 2021 <i>Custard, Apricot, Creamy</i>	14	48
<b>DOMAINE VINCENT WENGIER</b> , Chardonnay, Chablis, FR 2021 <i>Floral, Citrus, Clean Minerality</i>	19	63
<b>AUGUST KESSLER</b> , Riesling, Rheingau, DE 2022 <i>Apple, Honeycomb, Bright and Fresh</i>	14	52
<b>TAVERNELLO</b> , Pinot Grigio, Emilia Romagna, IT 2021 <i>Pear, Citrus, Light</i>	16	46
<b>MORGADIO</b> , Albariño, Rias Baixas, SP 2022 <i>Ripe Peach, Crisp Pear, Vibrant</i>	21	81

## RED WINES by the glass

<b>GROCHAU CELLARS</b> , Pinot Noir, Willamette Valley, OR, 2022 <i>Kirsch, Lavender, Bright</i>	17	69
<b>BÖEN by Joeseoph Wagner</b> , Pinot Noir, CA 2022 <i>Ripe Cherry, Cola, Baking Spices</i>	15	61
<b>ACHAVAL FERRER</b> , Malbec, Mendoza, AR 2020 <i>Fruity, Soft, Refreshing Red</i>	15	41
<b>LAPOSTOLLE</b> , Merlot, Apalta, CL 2015 <i>Bramble, Blueberry, Balanced</i>	23	89
<b>BONANZA by Caymus</b> , Cabernet Sauvignon, CA, NV <i>Cherry, Oak, Chocolate</i>	15	63
<b>OUTERBOUND</b> Cabernet Sauvignon, Alexander Valley, CA 2019 <i>Deep Red Fruit, Leather, Bright</i>	18	67
<b>EDMEADES</b> , Zinfandel, Mendocino, CA 2020 <i>Blueberry, Chocolate, Velvety</i>	14	46
<b>CASA SILVA</b> , Carmenere, Colchagua Valley, CL 2020 <i>Dark Berries, Peppers, Full Body</i>	15	41
<b>FRANCO SERRA</b> , 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%

### 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%

## BOTTLES / CANS

MILLER LITE | 8

DOS XX | 8

COORS LIGHT, 16oz | 10

LA CUMBRE BEER, 16oz | 10

LA CUMBRE “SEASONAL” HAZY IPA 16oz | 10

PERONI | 10

CHIMAY GRANDE RESERVE “BLUE” | 14

GUINNESS “0” N/A DRAUGHT | 11

ATHLETIC BREWING CO. (non-alcoholic) | 11

ESTRELLA DAMM DAURA gluten free | 10

## NON-ALCOHOLIC BEVERAGES

PROUDLY SERVING AGAPAO COFFEE

COFFEE | 5

ESPRESSO | 6

CAPPUCINO | 7

LATTE | 7

ASSORTED HOT TEAS | 4

HOT CHOCOLATE with MARSHMALLOW | 7

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