



CASUAL DINING

SHARES & STEW

CHIP TRIO | 17

Chips / Hatch Green Chile Queso Fire
Roasted Tomato Salsa / Guacamole

GREEN CHILE ROASTED GARLIC HUMMUS | 19

garlic confit / evoo / grilled pita

FRYS & SAUCE FLIGHT | 16

seasoned french fries / sweet potato fries
trio of sauces: spicy peppered ketchup / cilantro lime
mayo / homemade marshmallow sauce

COCTEL DE CAMARONE | 21

spicy cocktail mix / avocado / cucumbers / red onions /
jalapeno / cilantro / (3) jumbo shrimp

AHI TUNA POKE | 23

sashimi grade tuna / zesty hawaiian slaw cucumbers /
pickled mustard seed / wonton

TEMPURA FRIED VEGGIES | 21

haricot verts / broccolini / asparagus / local nm funghi
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

THE CHOP | 19

chopped iceberg / tomatoes / red onion/green chile bacon
bits / mild cherry peppers /green chile ranch

SALAD ADD ONS

with grilled chicken | add 12
with seared tuna | add 26
with seared USDA PRIME sirloin | add 25

MAINS

STREET TACOS | 27

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

DRUNKEN SEAFOOD PASTA | 29

smokey mezcal butter sauce / jumbo shrimp manzanilla
clams / crispy pancetta / orzo garlic bread plank

USDA PRIME SIRLOIN | 31

6oz Seared / Cheddar Mashed Potatoes / Greens Guajillo
Bone Marrow Demi-Glace

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

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

BURGER & SANDWICH ADD ONS | 2 EA

cheddar cheese / swiss cheese / caramelized onions /
green chile |2ea
apple wood smoked bacon |3
green chile house bacon |3
sauteed local mushrooms |4
guacamole / avocado |4
crispy prosciutto |13
crispy capicola |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 ** GLUTEN FREE VEGETARIAN

WIFI: TEN3-Guest PSDW: 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 Watermelon, Ripe Peach, Floral	17	54
MER SOLEIL , Chardonnay, Santa Lucia Highlands, CA 2021 Custard, Apricot, Creamy	14	48
DOMAINE VINCENT WENGIER , Chardonnay, Chablis, FR 2021 Floral, Citrus, Clean Minerality	19	63
AUGUST KESSLER , Riesling, Rheingau, DE 2022 Apple, Honeycomb, Bright and Fresh	14	52
TAVERNELLO , Pinot Grigio, Emilia Romagna, IT 2021 Pear, Citrus, Light	16	46
MORGADIO , Albariño, Rias Baixas, SP 2022 Ripe Peach, Crisp Pear, Vibrant	21	81

RED WINES by the glass

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

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 **  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