



## CASUAL DINING

### SHARES & STEW

#### CHIP TRIO | 17 <sup>V</sup>

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

#### GREEN CHILE ROASTED GARLIC HUMMUS | 19 <sup>V</sup>

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 | 24

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

#### TEMPURA FRIED VEGGIES | 21 <sup>V</sup>

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 <sup>V</sup>

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

#### THE CHOP | 19 <sup>GF</sup> <sup>V</sup>

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

#### SALAD ADD ONS

with grilled chicken | add 12  
with grilled marinated shrimp | add 19  
with seared USDA PRIME sirloin | add 25

### MAINS

#### STREET TACOS | 28 <sup>GF</sup>

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

#### DRUNKEN SEAFOOD PASTA | 32

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

#### USDA PRIME SIRLOIN | 34

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

### HANDHELDS

*sandwiches / burger come with choice of fries / sweet potato fries / side salad <sup>V</sup>*

#### MOUNTAIN BURGER | 22

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

SUBSTITUTE "BEYOND BURGER" | add 7 <sup>V</sup>

#### 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 <sup>V</sup>

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 \*\* <sup>GF</sup> GLUTEN FREE <sup>V</sup> VEGETARIAN

WIFI: TEN3-Guest    PSWD: sandiatramway    #TEN3TRAM    @TEN3TRAM    [WWW.TEN3TRAM.COM](http://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

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

## RED WINES by the glass

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

## 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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