



WELCOME

2025 International Balloon Fiesta Guests

SHARES & STEW

CHIP TRIO | 17

chips, hatch green chile queso
roasted tomato salsa, guacamole

GREEN CHILE ROASTED GARLIC HUMMUS | 19

garlic confit, evoo, grilled Pita

FRY & SAUCE FLIGHT | 17

Fry Trio: cajun french fries, sweet potato fries, truffle parmesan fries

Sauce Trio: spicy peppered ketchup, homemade marshmallow fluff, lemon garlic aioli

SHRIMP EGGROLLS | 21

ginger & oyster sauce hinted shrimp filling, furikake, pickled red cabbage slaw, spicy fresno aioli, hoison peanut sauce, pickled red cabbage gel, pickled fresno, micro cilantro

GREEN CHILE STEW | 16

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

GREENS

SANDIA CAESAR | 18

fresh romaine, shaved manchego cheese
toasted house made red chile 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 grilled marinated shrimp | **add 19**
with grilled salmon | **add 23**
with seared 10oz sirloin | **add 28**

HANDHELDS

sandwiches / burger come with choice of french fries,
sweet potato fries or 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, cheddar cheese,
spinach tortilla, lettuce, tomato, bacon, ranch

THE KIWANIS GRINDER | 24

warm turkey breast, caramelized onions
hatch green chile queso, french baguette

CAPRESE SANDWICH | 22

arugula, buffalo mozzarella, pesto, evoo, honey,
heirloom tomatoes, sherry reduction, french
baguette

BURGER & SANDWICH ADD ONS

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**

MAINS

STREET TACOS | 28

(3) chef josh’s taco of the day, calabacitas
(inquire with your Server)

RED CHILE BBQ GLAZED SALMON | 35

summer salad to include avocado, quinoa, arugula,
frisee, sweet corn, mango citrus dressing

SEARED SIRLOIN | 37

10oz seared, cheddar whipped mashed potatoes,
grilled green onions, tequila cumin lime butter

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

5202

** 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	62
MER SOLEIL , Chardonnay, Santa Lucia Highlands, CA 2021	<i>Custard, Apricot, Creamy</i>	14	52
DOMAINE VINCENT WENGIER, Chardonnay, Chablis, FR 2021	<i>Floral, Citrus, Clean Minerality</i>	19	72
AUGUST KESSELER, 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	62
MORGADIO, Albariño, Rias Baixas, SP 2022	<i>Ripe Peach, Crisp Pear, Vibrant</i>	25	95

RED WINES by the glass

GROCHAU CELLARS, Pinot Noir, Willamette Valley, OR, 2022	<i>Kirsch, Lavender, Bright</i>	17	69
BÖEN by Joeseph Wagner, Pinot Noir, CA 2022	<i>Ripe Cherry, Cola, Baking Spices</i>	15	58
ACHAVAL FERRER, Malbec, Mendoza, AR 2020	<i>Fruity, Soft, Refreshing Red</i>	15	58
LAPOSTOLLE, Merlot, Apalta, CL 2022	<i>Bramble, Blueberry, Balanced</i>	23	85
BONANZA by Caymus, Cabernet Sauvignon, CA, NV	<i>Cherry, Oak, Chocolate</i>	15	58
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	52
CASA SILVA, Carmenere, Colchagua Valley, CL 2020	<i>Dark Berries, Peppers, Full Body</i>	15	58
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%

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

ESTRELLA DAMM DAURA gluten free | 10
PERONI | 10
CHIMAY GRANDE RESERVE “BLUE” | 14
GUINNESS “0” N/A DRAUGHT | 11
ATHLETIC BREWING CO. (non-alcoholic) |11

NON-ALCOHOLIC BEVERAGES

PROUDLY SERVING AGAPAO COFFEE
COFFEE | 5
ASSORTED HOT TEAS | 4

ESPRESSO | 6

CAPPUCINO | 7
LATTE | 7
HOT CHOCOLATE with MARSHMALLOW | 7