



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 | 17

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

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

AHI TUNA POKE | 24

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 avocado oil marinated chicken | add 13
with herb marinated grilled shrimp | add 21
with grilled salmon | add 26
with seared 10oz sirloin | add 29

DESSERT

SANDIA S'MORES | 13

graham cracker craquelin / marshmallow ice cream whipped ganache / toasted marshmallow

APPLE CIDER ZEPPLES | 15

covered with cinnamon sugar / salted caramel & cream cheese dipping sauces

SCOOPS | 7 your choice of vanilla, chocolate or strawberry ice cream scoops

MAINS

STREET TACOS | 28

(3) chef josh's taco of the day / calabacitas (inquire with your server)

CHICKEN PARMESAN | 26

calabrian chile spiced homemade marinara / shaved parmesan / buffalo mozzarella / basil chiffonade / pasta

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 greens / tequila cumin lime butter

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 | 23

Avocado oil marinated grilled chicken / diced avocado / avocado crema / cheddar jack cheese / corn & peppadew slaw / arugula spinach tortilla

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

warm turkey breast / caramelized onions / hatch green chile / queso / sourdough baguette

MEDITERRANEAN WRAP | 22

gc hummus / soy & balsamic marinated veggies heirloom baby tomato onion jam / warm pita

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

52021080

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

WIFI: TEN3-Guest PSWD: sandiatramway

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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



ROUTE 66 CELEBRATION



Authentic Italian Beef - 21

slow roasted italian parmesan herbed roast beef
mountain made hot giardiniera / au jus
served wet or dry

Brûléed Banana Split - 13

brûléed banana slices / vanilla ice cream
caramel sauce / chocolate sauce
whipped cream / cherry

Kiddo's Ice Cream Float - 9

your choice of soda with vanilla
ice cream/whipped cream/cherry

"Route" Beer Old Fashioned - 16

american whiskey
mexican chocolate bitters
root beer syrup / vanilla ice
cream **(must be 21yrs old)**

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 Joeseoph 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 ELEPHANTS ON PARADE | 11

albuquerque • fruited wheat beer • 5.5%

TRACTOR "FARMER'S TAN" | 11

albuquerque • red ale • 6.0%

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%

"LOCAL ROTATING" CIDER | 12

ask your server for the flavor and ABV%

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 | 5

HOT CHOCOLATE with MARSHMALLOW | 8

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