



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

KALUA PULLED PORK NACHOS | 22

slow roasted kalua style bbq pork, nm hatch green chile queso, pineapple bbq sauce, pineapple salsa, queso fresco, mirco cilantro

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

PEAR SALAD | 19

frisee & mixed greens, pears compressed with vanilla, ginger, lime zest, nm goat cheese, nm hatch red chile bacon bits, nm golden raisins, heirloom cherry tomatoes and toasted almonds

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

HANDHELDS

all sandwiches and burgers come with choice of french fries, sweet potato fries or side salad

MOUNTAIN BURGER | 22

½ lb seasoned angus beef, lettuce, tomato, onion, pickles on a potato bun
substitute "beyond burger" | add 7

FAULTY LOOP WRAP | 23

avocado oil marinated grilled chicken, diced avocado, avocado crema, nm goat cheese, corn & peppadew slaw, arugula, tortilla strips, 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, warm garlic rosemary focaccia

THE KIWANIS GRINDER | 24

warm smoked turkey breast, caramelized onions, hatch green chile queso, hoagie roll

CUBANO | 25

warm slow roasted pulled pork, smoked turkey, swiss cheese, dijon mustard, pickles, mojo sauce, pressed on a cuban style loaf

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

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 / ten 3 signature steak sauce

DESSERTS

SANDIA S'MORES | 15

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

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

WIFI: TEN3-Guest

PSWD: sandiatramway

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NO SPLIT CHECKS FOR PARTIES OF 6 GUESTS OR MORE
PARTIES OF 6 GUEST OR MORE ARE SUBJECT TO A 20% GRATUITY

NO MENU SUBSTITUIONS PLEASE GLUTEN FREE VEGETARIAN

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

VARA, Silverhead Brut Sparkling, Albuquerque, NM	17	69
VON WINNING, Sauvignon Blanc, Phalz, DE 2024	21	69
Craggy Range, Sauvignon Blanc, Martinborough, NZ 2023	16	60
PEYRASSOL LA CROIX, Rosé, En Provence, FR 2024	14	52
CHÂTEAU ROUTAS, Rosé, Coteaux Varios En Provence, FR 2023	17	62
SEQUOIA GROVE, Chardonnay, Napa Valley, CA 2023	14	56
DOMAINE VINCENT WENGIER, Chardonnay, Chablis, FR 2021	19	72
MAISON ALBERT BICHOT, Chardonnay, Macon-Villages, FR 2023	14	52
AUGUST KESSELER, Riesling, Rheingau, DE 2022	14	52
BOTTEGA, Pinot Grigio, Emilia Romagna, IT 2021	16	52
COLOME, Torrontes, Salta, AR 2024	13	48
JOSEPH MELLOTT SINCERITE, Sauvignon Blanc, Loire Valley, FR 2023	15	54
ROMBAUER, Chardonnay, Carneros, CA, 2024	30	150
LA BASTID, Viura/Granacha Blanca, Rioja, SP 2021	23	99

RED WINES by the glass

BELLE GLOS DIARYMANN, by Joeseoph Wagner Pinot Noir, CA, 2023	20	72
SIDURI, Pinot Noir, Willamette Valley, OR, 2023	17	69
ACHAVAL FERRER, Malbec, Mendoza, AR 2020	15	58
ANTHONY THEVENET, Gamay, Beaujolais-Village, FR 2021	21	81
LES CADRANS DE LASSEGUE, St. Emilion Grand Cru, FR 2022	22	84
LAPOSTOLLE, Merlot, Apalta, CL 2022	23	85
BONANZA by Caymus, Cabernet Sauvignon, CA, NV	15	58
SILVER OAK, Cabernet Sauvignon, Alexander Valley, CA 2019	64	241
OUTERBOUND Cabernet Sauvignon, Alexander Valley, CA 2019	18	67
EDMEADES, Zinfandel, Mendocino, CA 2020	14	52
TORRES CELESTE, Tinta Fino Ribera del Duero, Spain 2023	21	80
LA NERTH LES CASSAGNES, Cote du Rhone, FR 2022	17	69
LOUIS JADOT, Beaujolais-Villages, Beaune, Fr 2024	15	70
CASA SILVA, Carmenere, Colchagua Valley, CL 2020	15	58

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

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 ESPRESSO | 6
ASSORTED HOT TEAS | 5

CAPPUCINO | 7 LATTE | 7
HOT CHOCOLATE with MARSHMALLOW | 8

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