



HOURS OF OPERATION

Thurs - Mon 10:30am – 7:30pm

To-Go Beverages available until 8pm

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

FRY & SAUCE FLIGHT | 17

Fry Trio: *Cajun French Fries / Sweet Potato Fries
Truffle Parmesan Fries*

Sauces Trio: *Spicy Peppered Ketchup / Home Made
Marshmallow Fluff / Lemon Garlic Aioli*

TEMPURA FRIED VEGGIES | 21

*Haricot Verts / Brussels Sprouts / Local NM Funghi
Mushrooms / Almond Romesco*

GREEN CHILE STEW | 16

*Seasoned Pork Shoulder / Hatch Green Chile
Potatoes / Warm Tortilla*

AHI TUNA POKE | 24

*Sashimi Grade Tuna / Zesty Hawaiian Slaw
Cucumbers / Avocado / Pickled Mustard Seed
Furikake / Orange Ginger Vinaigrette / Wonton*

GREENS

SANDIA CAESAR | 18

*Fresh Romaine / Shaved Manchego Cheese
Toasted House Made Red Chile 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 Tomato's / Toasted Almonds
Prickly Pear Vinaigrette*

SALAD add ons

*with Avocado Oil Marinated Grilled Chicken | **add 13***

*with Herb Marinated Grilled Shrimp | **add 21***

*with Grilled Salmon | **add 26***

*with Seared 10oz Sirloin | **add 29***

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 / 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 KIWANIS GRINDER | 24

*Warm Smoked Turkey Breast / Caramelized Onions
Hatch Green Chile Queso / Hoagie Roll*

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*

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
red chile bbq glazed 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 House Made Marinara
Shaved Parmesan / Buffalo Mozzarella
Basil Chiffonade / Pasta*

RED CHILE BBQ GLAZED SALMON | 35

*Avocado, Quinoa, Arugula, Frisee & Sweet Corn Salad
Mango Citrus Dressing*

SEARED SIRLOIN | 37

*10oz Seared / Cheddar Whipped Mashed Potatoes
Grilled Greens / TEN 3 Signature Steak Sauce*

DESSERT

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**

#TEN3TRAM

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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 SUBSTITUTIONS 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
SEQUOIA GROVE , Chardonnay, Napa Valley, CA 2023	16	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	14	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 Joeseph 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
ASSORTED HOT TEAS | 5

CAPPUCINO | 7
HOT CHOCOLATE with MARSHMALLOW | 8

LATTE | 7

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