



SHARE 5

Chip Trio \$17.00

queso blanco, guacamole, fire roasted salsa

Green Chile Stew* \$16.00

hatch green chile, pork butt, flour tortilla

Spicy Fried Pickles \$15.00

la cumbre "beer" battered dill pickle chips, chipotle ranch, honey mustard

Wings \$21.00

dry rubbed, celery, carrot, ranch; choice of hoison, candia's signature jalapeno hot sauce or housemade

"smiles" bbq sauce

House Cut French Fries AVAILABLE OPTIONS

\$10.00

With Queso Blanco Add: \$6.00

With Hatch Green Chile Add: \$6.00

With 10hr Braised Brisket Add:

\$15.00

With Duck Confit Add: \$24.00

SALAD 3

Sandia Caesar* \$19.00

romaine heart, herbed crouton, aged parmesan, caesar dressing

Field Greens* \$19.00

mixed greens, cranberries, granny smith apple, toasted red chile pepitas, manchego cheese, pear vinaigrette

Chopped Salad \$19.00

local organic iceberg, pork lardons, local organic fried root vegetables, baby heirloom tomatoes, roasted "point reyes" blue cheese

vinaigrette, enhanced with a hint of TEN 3's signature beet salt

MAINS 4

Brisket Sammie* \$24.00

10hr braised, housemade "smiles bbq" sauce, smoked gouda, apple slaw, pickles, hoagie roll

Faulty Loop Wrap* AVAILABLE OPTIONS

grilled nm spiced chicken, sundried tomato basil tortilla, pesto, balsamic vinegar, parmesan,

tender greens, local organic heirloom tomatoes

\$21.00

Substitute "Beyond Burger" Add: \$5.00

Smash Burger*	AVAILABLE OPTIONS
8-ounce ground chuck, brioche bun, garlic chili mayo bone marrow seasoned bun	\$22.00
Substitutue "Beyond Burger"* (Vegan) Add:	\$5.00

Street Tacos*	\$27.00
(3) carne asada tacos, cotija, pico de gallo, cabbage	

DESSERT 2

Chocolate Chip Cookie Cake Casserole	\$15.00
hot, ooey, gooey, huge chocolate chip cookie cake, chocolate sauce, vanilla ice cream	
Every Day's a Sundae	\$14.00
neapolitan style flavors, drizzling of caramel, raspberry & chocolate sauce, candies, nuts and berries, fresh whipped cream	

WHITE WINES BY THE GLASS/CUP 8

Kim Crawford, Sauvignon Blanc, NZ	\$15.00
The Pale, Rose', FR	\$16.00
Essence, Riesling, Mosel, DE	\$14.00
Mer Soleil, SLH, Chardonnay, CA	\$14.00
Pine Ridge, Chenin Blanc/Viognier, Napa	\$14.00
Tavernello, Pinot Grigio, Emilia-Romagnai, Organic, IT	\$16.00
Ruffino, Prosecco, IT	\$13.00
Gruet, Brut, NM	\$17.00

RED WINES BY THE GLASS/CUP 7

Lapostolle, Merlot, Colchagua Valley, CL	\$23.00
Petite Petite, Petite Sirah, Lodi, CA	\$14.00
Bonanza by Caymus, Cabernet Sauvignon, CA	\$15.00
Edmeades, Zinfandel, Medocino, CA	\$14.00
Meiomi, Pinot Noir, CA	\$17.00
Willakenzie Estate, Pinot Noir, OR	\$27.00
Trapiche Broquel, Malbec, Mendoza, AR	\$15.00

BOTTLES / CANS 9

Miller Lite	\$8.00
Dos XX	\$8.00
Coors Light	\$10.00
La Cumbre Beer	\$10.00
La Cumbre "Seasonal"	\$10.00
Estrella Damm Daura	\$10.00
Peroni	\$10.00
Chimay Grande Reserve "Blue"	\$14.00
Athletic Brewing Co.	\$11.00
non-alcoholic	

ON DRAFT 12

Steelbender "Lloyd's 3 O'Clock" Albuquerque, Kolsch 5%	\$11.00
Kentucky Vanilla Barrel Cream, Kentucky, Cream Ale 5.5%	\$12.00
Delerium Tremens, Belgium, Belgian-Style Ale 9%	\$15.00
Bosque Scotia, Albuquerque, Brown Ale 8.4%	\$11.00
Bosque Jetty Jack Amber, Albuquerque, Amber Ale 5.8%	\$11.00
Bosque Elephants on Parade, Albuquerque, Fruited Wheat Beer 5.5%	\$11.00
La Cumbre Elevated IPA Albuquerque IPA 7.2%	\$11.00
La Cumbre "A Slice of Hefen" Albuquerque, Bavarian Classic 5.4%	\$11.00
La Cumbre Malpais Stout, Albuquerque, Stout 7.0%	\$11.00
Santa Fe Nut Brown, New Mexico, Brown Ale 5.2%	\$11.00
Santa Fe 7K IPA New Mexico IPA 7%	\$11.00
Sandia Watermelon Cider, Albuquerque, Hard Cider 5.5%	\$11.00

NON-ALCOHOLIC BEVERAGES 6

Coffee	\$5.00
Assorted Hot Teas	\$4.00
Espresso	\$5.00
Cappucino	\$6.00

Latte	\$6.00
Hot Chocolate with Marshmallow	\$6.00
SPECIALTY DRINKS 10	
Whiskey Ridge	\$18.00
woodford, hine cognac, angostura, demerara, flamed orange	
Sandia Pink	\$17.00
vodka, strawberry, watermelon, lemon	
The Feldspar	\$17.00
house made peaflower gin, lemon, lavender syrup, lemon twist	
Prickly Peak	\$16.00
sazarak rye whiskey, prickly pear rose syrup, lemon	
Ten 3 Margarita	\$18.00
tequila, grand marnier, lime, green chile & pineapple syrup	
Fix in A Pinch	\$18.00
locally made nikle gin, salers, coochi americano, grapefruit bitters, candied smoked luxardo cherry	
Spring Thyme	\$17.00
new amsterdam gin, st. germaine, cucumber syrup, honey thyme syrup, lemon, egg white	
La Nube	\$17.00
locally made hollow spirits rum, coco lopez, lavender syrup, lemon	
Trail Crusheri	\$17.00
locally made hollow spirits rum, vanilla demerara syrup, cucumber, lime	
Billini	\$16.00
local gruet sparkling wine, aviation gin, ramazzotti, white tea peach syrup, lemon, peach bitters	
DRAFT BEER 12	
North Coast Scrimshaw Pilsner, California, Pilsner 4.5%	\$8.00
Kentucky Vanilla Barrel Cream, Kentucky, Cream Ale 5.5%	\$8.00
La Cumbre Elevated IPA New Mexico, American IPA 7.2%	\$8.00
La Cumbre Malpais Stout, New Mexico, Stout 7.0%	\$8.00
Prairie Vape Tricks, Oklahoma, Sour Ale 5.0%	\$8.00
Steel Bender Spark Fitter Amber, New Mexico, Amber Ale 5.4%	\$8.00
Delerium Tremens, Belgium, Belgian Strong Pale Ale 9%	\$10.00
Bosque Elephants on Parade, New Mexico, American Pale Wheat Ale 5.5%	\$8.00

Ska Moral Panic, Colorado, Brut IPA 5.8%	\$8.00
Santa Fe 7k IPA New Mexico, American IPA 7.0%	\$8.00
Santa Fe Nut Brown, New Mexico, Brown Ale 5.2%	\$8.00
Abita Purple Haze, Louisiana, Fruit Beer 4.2%	\$8.00

WINE BY THE GLASS 13

Love Block, Sauvignon Blanc	\$11.00
Scaia, Chardonnay Blend	\$10.00
Mer Soleil Santa Lucia Highlands, Chardonnay	\$13.00
Ramey, Chardonnay	\$19.00
Yes Way, Rose	\$10.00
Richter, Riesling	\$11.00
Willakenzie Estate, Pinot Noir	\$18.00
Brewer Clifton, Pinot Noir	\$20.00
Perbacco, Langhe Nebbiolo	\$10.00
Shannon Ridge, Cabernet Sauvignon	\$11.00
Duckhorn Canvasback, Cabernet Sauvignon	\$19.00
Petite Petit, Petite Syrah	\$10.00
Gruet, Sparkling	\$10.00

GREENS 3

The Wedge	\$19.00
local organic iceberg, pork lardons, baby heirloom tomatoes, local organic root frizzles, roasted "point reyes" blue cheese vinaigrette, enhanced with a hint of TEN 3's signature beet salt	
Caesar	\$19.00
baby romaine hearts, grana padano, crisp prosciutto herbed crouton, horseradish caesar dressing; white anchovies upon request add \$3	
Sandia Salad	\$19.00
grilled compressed watermelon, local organic baby spinach, tucumcari feta cheese, candied pine nuts, salt roasted organic beets, watermelon raspberry vinaigrette	

SIDES 8

Leek Risotto

Haricot Verts & Pork Lardons
Warm Mushroom Quinoa Salad
Creamy NM Goat Cheese Polenta
Duck Fat Roasted Potatoes
Horseradish Roasted Baby Carrots & Snow Peas
White Cheddar Yukon Gold Mashed Potatoes
Roasted Brussels Sprouts Salad

WINES BY THE GLASS 17

Kim Crawford, Sauvignon Blanc, NZ	\$15.00
The Pale, Rose', FR	\$16.00
Mer Soleil SLH, Chardonnay, Monterey, CA	\$14.00
Ramey, Chardonnay, Sonoma, CA	\$29.00
Essence, Riesling, Mosel, DE	\$14.00
Pine Ridge, Chenin Blanc/Viognier, Napa	\$14.00
Tavernello, Pinot Grigio, Emiliaromagnai, Organic, IT	\$16.00
Gruet, Brut, Albuquerque, NM	\$17.00
Trappiche Broquel, Malbec, Mendoza, AR	\$15.00
Willakenzie Est, Pinot Noir, Willamette Valley, OR	\$27.00
Lapostolle, Merlot, Colchagua Valley, CL	\$23.00
Petite Petit, Petite Sirah, Lodi, CA	\$14.00
Bonanza, by Caymus, Cabernet Sauvignon, CA	\$15.00
Iconoclast by Chimney Rock, Cab Sauv	\$25.00
Duckhorn Canvasback, Cab Sauv, WA	\$33.00
Silver Oak, Cab Sauv, Sonoma County, CA	\$56.00
Edmeades, Zinfandel, Mendocino, CA	\$14.00

BEER BOTTLES/CANS 10

Miller Lite	\$8.00
Dos XX	\$8.00

Coors Light	\$10.00
Peroni	\$10.00
La Cumbre "Beer"	\$10.00
La Cumbre "Seasonal"	\$10.00
Marble Double White Triple Berry	\$10.00
Estrella Damm Dura	\$10.00
Chimay Grande Reserve "Blue"	\$14.00
Athletic Brewing Co.	\$11.00
non-alcoholic	

MOUNTAIN COCKTAILS 6

Whiskey Ridge	\$18.00
buffalo trace, hine cognac, angostura, demerara, flamed orange	
Fix in a Pinch	\$18.00
local nikle gin, salers, coochi americano, grapefruit bitters, candied smoked luxardo cherry	
Billini	\$16.00
local gruet sparkling wine, aviation gin, ramazzotti, white tea peach syrup, lemon, peach bitters	
The Feldspar	\$17.00
house made peaflower gin, lemon, lavender syrup, lemon twist	
Ten 3 Margarita	\$18.00
bribon, muddled lime, grand marnier, green chile & pineapple syrup	
Aston	\$17.00
agapao coffee infused antica vermouth, old overholt rye, torrez 10yr brandy, candied smoked luxardo cherry	