

The image shows the interior of a restaurant with a rustic, industrial aesthetic. The walls are made of light-colored brick, and the ceiling features exposed wooden beams and large, silver, spherical pendant lights. A long, dark wooden table runs down the center of the room, with several patrons seated along it. On the left side of the table, there is a green tufted leather booth. The right side of the image shows more seating areas with green tufted leather booths. Large arched windows are set into the brick wall, and a large mirror is mounted on the wall. The floor is made of dark, polished wood. The overall atmosphere is warm and inviting.

LAMBERTS

SPECIAL EVENTS



LAMBERTS DOWNTOWN BARBECUE

Lamberts recently celebrated its 10 year anniversary as it was established in 2006 by Larry McGuire, Tom Moorman Jr, Will Bridges, and Louis Lambert. Lamberts is in the heart of the bustling 2nd Street District and has a fun laid back atmosphere with a warm professional service.

Located in the carefully restored and historic Schneider Brothers Building, Lamberts serves slow smoked BBQ & modern Texas cooking with local beers, classic cocktails and new world wines. The upstairs bar and lounge features live music nightly and is available for special events and parties. In addition, family-style brunch is offered on Sundays.

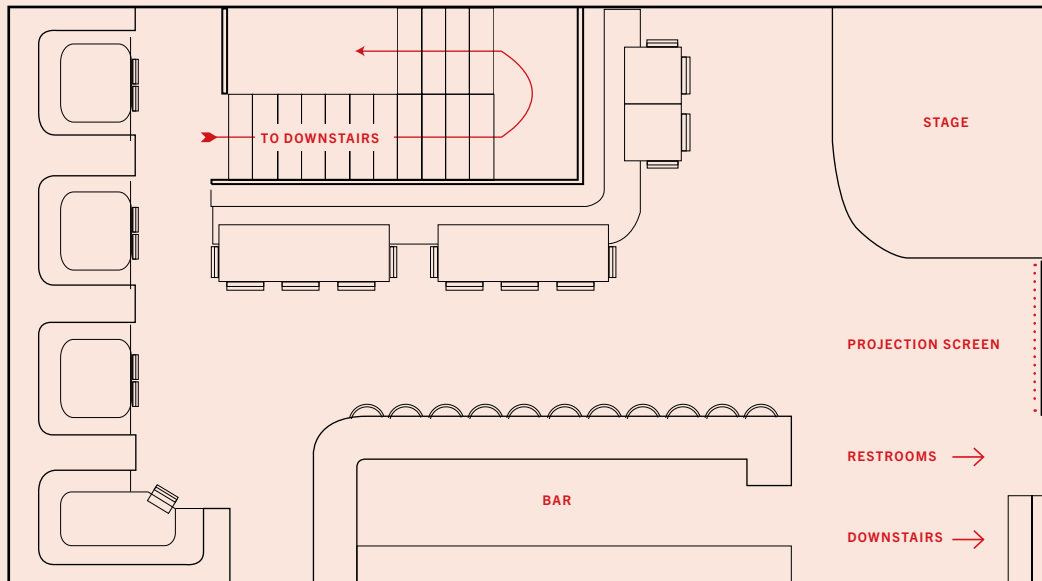


Lamberts Downtown Barbecue





Lamberts
SECOND FLOOR

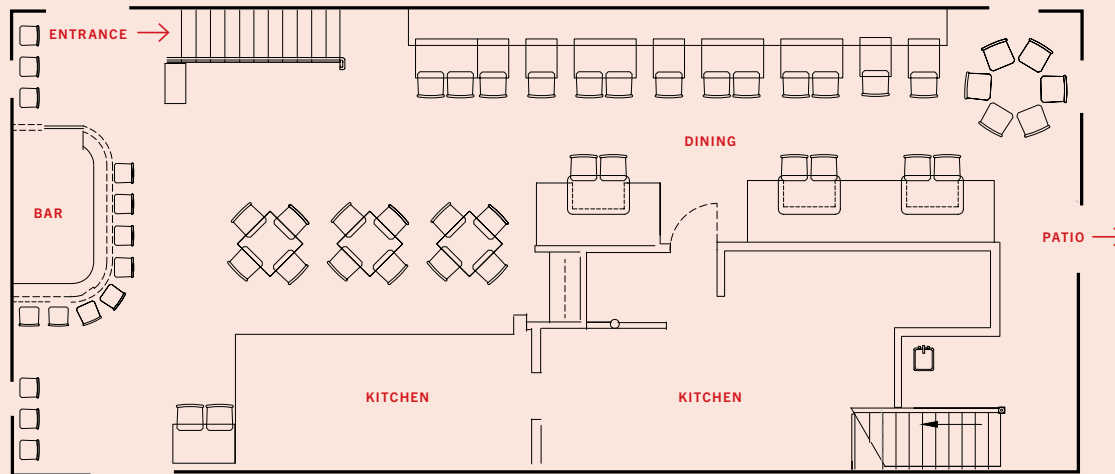


Capacity—
 Buffet: 70
 Standing Cocktail: 85
 878 ft²

Menu Type—
 Passed appetizers, cocktail events, brunch, lunch,
 dinner buffet and/or family-style.

Occasions—
 Wedding receptions, rehearsal dinners, cocktail parties,
 baby showers, bridal showers, holiday parties, and
 corporate events.

Lamberts
FIRST FLOOR



Capacity—

Seated: 65

Standing: N/A

Buyout Buffet: 175

Buyout Cocktail Event: 200+
1,102 ft²

Menu Type—

Passed appetizers, cocktail events, brunch, lunch,
dinner buffet, and/or family-style.

Occasions—

Wedding receptions, rehearsal dinners, cocktail parties,
baby showers, bridal showers, holiday parties, and
corporate events.

Sample Menu
COCKTAIL PARTY

HOUSEMADE JALAPEÑO CORNBREAD MUFFINS
WITH WHIPPED BUTTER

CRISPY WILD BOAR RIBS
HONEY & SAMBAL GLAZE, CELERY & DAIKON SLAW

ROASTED GREEN CHILI QUESO
WITH FRESH FRIED TORTILLA CHIPS

SPICY DEVEILED EGGS
SMOKED PAPRIKA, SMOKED TROUT ROE

**HOUSEMADE CHEF'S SELECTION OF
CHARCUTERIES AND ARTISAN CHEESES**
FRUITED GRAIN MUSTARD, PICKLED SHALLOTS,
AND CORNICHONS

HOUSE SMOKED GRAVLOX SALMON
CRISPY CAPERS, CRÈME FRAICHE

FRIED GREEN TOMATOES
WITH JUMBO LUMP CRAB SALAD, MIZUNA,
GREEN GODDESS DRESSING

MINI PULLED PORK SLIDERS
HOUSE MUSTARD BARBECUE SAUCE,
HOT PINK PICKLED CABBAGE

CHOPPED NATURAL BRISKET SLIDERS
JALAPENO, PICKLES, ONION RELISH,
SWEET ROLL

SMOKED CHICKEN SALAD SLIDERS
TOMATO, BUTTER LETTUCE, BASIL AIOLI

LAMBERTS FRITO PIE
CHOPPED BEEF, FRESH PICO, GOAT CHEESE,
LAMBERTS QUESO

ASSORTED COOKIE PLATE

SEASONAL FRUIT FRIED PIES

ASSORTED COOKIES AND PICK-UP SWEETS

VALRHONA CHOCOLATE BOUCHONS

MINI COCONUT CREAM PIES

SOPAPILLA CHEESECAKE
CINNAMON SUGAR CRUNCH, CHILI MANGO,
AND LIME

Sample Menu
DINNER BUFFET

HOUSEMADE JALAPEÑO CORNBREAD MUFFINS
 WITH WHIPPED BUTTER

CRISPY WILD BOAR RIBS
 HONEY & SAMBAL GLAZE, CELERY & DAIKON SLAW

ROASTED GREEN CHILI QUESO
 WITH FRESH FRIED TORTILLA CHIPS

SPICY DEVILED EGGS
 SMOKED PAPRIKA, SMOKED TROUT ROE

ACHIOTE SEARED CHICKPEAS & GOAT CHEESE
 CARAMELIZED RED ONIONS, ROASTED TOMATOES,
 SPINACH, WOOD-GRILLED FLATBREAD

FRIED GREEN TOMATOES
 WITH JUMBO LUMP CRAB SALAD, MIZUNA, GREEN
 GODDESS DRESSING

CHOPPED ICEBERG WEDGE
 CHERRY TOMATOES, SHAVED ONIONS, SMOKED
 BACON BITS, BUTTERMILK BLUE CHEESE

HOUSEMADE SIDES

- » BUTTERMILK POTATO SALAD
- » LAMBERTS BAKED MAC AND THREE CHEESES
- » JALAPENO AND GARLIC BROCCOLI
- » GREEN CHILI CHEESE GRITS
- » RANCH STYLE BEANS WITH BRISKET ENDS
- » JICAMA, CARROT, CILANTRO SLAW
- » SMOKED BACON BRAISED COLLARD GREENS
- » FRIED OKRA WITH SPICY REMOULADE
- » BRUSSELS SPROUTS, LAMBERTS BACON,
 BROWN BUTTER
- » MASHED POTATOES

OAK SMOKED BARBECUE CARVING STATION

- » BROWN SUGAR, COFFEE & CHILI RUBBED
 NATURAL BEEF BRISKET
- » ACHIOTE & LIME RUBBED FREE RANGE CHICKEN
- » HOUSEMADE ALL-NATURAL JALAPEÑO HOTLINK
- » TOASTED CORIANDER & FENNEL RUBBED
 PORK RIBS
- » PREMIUM ADD-ON: ROSEMARY CRUSTED
 SMOKED NIMAN RANCH PRIME RIB

SEASONAL FRUIT COBBLER
 WITH FRESH WHIPPED CREAM

MILK CHOCOLATE BREAD PUDDING

SOPAPILLA CHEESECAKE
 CINNAMON SUGAR CRUNCH, CHILI MANGO & LIME

SEASONAL FRUIT FRIED PIES

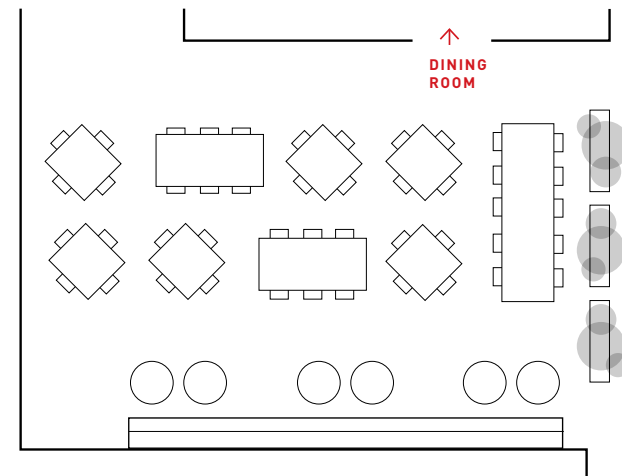
ASSORTED COOKIES AND PICK-UP SWEETS

VALRHONA CHOCOLATE BOUCHONS

MINI COCONUT CREAM PIES



Lamberts
COURTYARD PATIO



Capacity—
Seated: 42
Standing: 60
902 ft²

Menu Type—
Passed appetizers, cocktail events,
brunch, lunch dinner, and/or family-style.

Occasions—
Wedding receptions, rehearsal dinners,
cocktail parties, baby showers, bridal
showers, holiday parties, and
corporate events.

BOOK YOUR EVENT

For inquiries, please contact
blake.borgo@mmlhospitality.com