

3TEN

FOR THE TRIBE

Edamame *G* 8
wok tossed with ginger and
black garlic salt

Cambodian Fried Chicken *G* 16
house-ground rice flour,
lime-white pepper dressing,
fresh herbs

Rangoons 20
lobster, shrimp, cream cheese,
scallions, sweet n sour

Poke *G** 24
yellowfin tuna, seaweed, onion,
tamari, sesame oil

Lettuce Wraps *G, N, V** 18
onion, garlic, ginger, peanuts, Thai red
chilies with choice of beef, tofu or chicken

Hot'n'Sour Mussels *G* 24
wood ear mushrooms, tiger lilies,
chilies, peppers, Chinkiang vinegar

Lumpia Shanghai 14
pork and vegetable spring rolls,
sweet chili sauce

WINE

Bubbles

Ruggeri Prosecco DOC
Campo Viejo Cava Brut Rosé
Laurent-Perrier Brut Champagne (187 mL)
Gruet Brut Rosé, US N/V
Champagne Marguet “Shaman” Brut Nature Grand Cru 2021
Champagne Canard-Duchêne Brut

White

Montinore Estate Pinot Gris, Willamette Valley 2022
Domaine Ricard Pierre à Feu Sauvignon, Touraine 2023
Rustenberg Chenin Blanc, Stellenbosch 2022
Luigi Baudana “Dragon” Langhe DOC Bianco 2024
Fess Parker Chardonnay, Santa Barbara 2023
Craggy Range Sauvignon Blanc “Te Muna”, Martinborough 2023
Domain Rijckaert Bourgogne Blanc Chardonnay Vieilles Vignes 2023
Au Bon Climat Chardonnay, Santa Barbara 2023

Pink

Chapoutier Belleruche Rosé, Côtes du Rhône 2024

Red

Le Fraghe Bardolino DOC 2024
Siduri Pinot Noir, Santa Barbara 2022
Atilia Montepulciano d’Abruzzo (Organic, 1L) 2022
Kermit Lynch Esteraguez Côtes du Rhône-Villages 2023
Broadside Cabernet Sauvignon “Santa Margarita Ranch”,
Paso Robles 2022
Speri Valpolicella Classico 2023
Domaine Roches Neuves Saumur-Champigny Cuvée Domaine 2022
Clos Figueras Serras Del Priorat 2022
Chateau Bel Air Lussac Saint-Emilion “Jean & Gabriel” 2019
Matthiasson Village Cabernet Sauvignon Napa Valley 2022

GREENS

3TEN Salad *G* 12
gem lettuce, onions, carrot,
radish, tomato, mukimame,
miso-ginger dressing

Goat Cheese *N* 14
tender lettuce greens,
macadamia nuts,
crystallized ginger

BAO

Duck 16
roasted duck, apricot
sweet’n’sour, scallions

Pork Belly 16
char sui glazed pork belly, pickles

Red Chili Shrimp 16
red chili mayonnaise, pickled
peppers, purple cabbage

VEGGIE ISLAND

Sprouts *G, V** 15
brussels, soybeans, sunflower,
sunflower seed chili crunch

Japanese Sweet Potato *G* 12
miso honey glaze

Carrot Pakora *G, V* 14
green chutney, tamarind sauce

Korokke 12
potato croquettes with peas,
baby carrots, curry gravy

BIG WAVES

Seared Salmon *G* 32
teriyaki, pineapple, snake beans,
sticky rice

Beef Short Rib *G, N* 48
tamarind glaze, green papaya slaw,
peanuts, sticky rice

Duck Fried Rice *G* 28
crispy duck, kale, onions, ginger,
tamari, eggs and apricot

Lion’s Mane *G* 22
fried mushrooms, Korean bbq sauce,
snake beans, sticky rice

Sticky Ribs 29
glazed baby back ribs,
mac-n-cheese , snake beans

Gluten Free = *G*

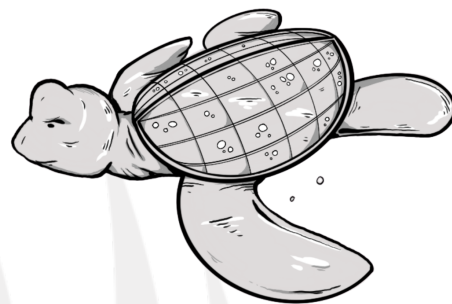
Vegan = *V*

Contains Nuts = *N*

Can be prepared Gluten-Free = *G**

Can be prepared Vegan = *V**

Can be prepared Nut Free = *N**



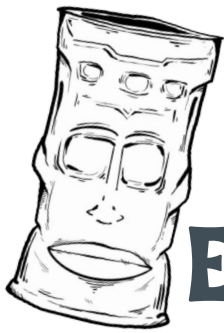
Consuming raw or undercooked
food may increase your risk of
foodborne illness. Please notify
your server of any allergies.

Tuesday-Sunday: 5-10 pm

@3tenlex | 3TENlex.com

310 West Short Street

Lexington, Kentucky 40507



3TEN

EXOTIC ELIXIRS \$14

Rings of Saturn

Gin, Vodka, Aperol, Coconut, Passionfruit, Lime

Tamarind Colada

Caribbean Rums, Tamarind Orange Shrub, Edamame Milk, Lime

Corpse Reviver #310

Mount Gay Rum, Cointreau, Lillet Rose, Herbsaint, Grapefruit Oleo, Lime

Plum Potatoes

Lemongrass Shochu, Ume Liqueur, Amontillado Sherry, Purple Potato Simple, Lemon

Forbidden Fruit

Cardamom and Saffron Infused Gin, Calvados, Grenadine, Lemon, Egg White

Desert Pilot

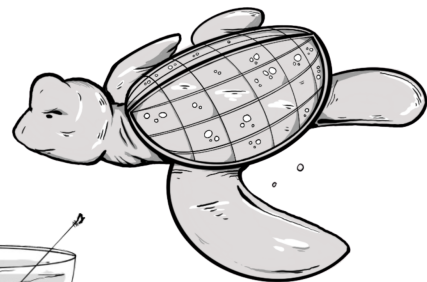
Hamilton 151 Rum Blend, Xila Liqueur, Don's Mix, Lime, Ango-Herb

Milk Clarified Singapore Sling

Blue Rook Gin, Benedictine, Grand Marnier, Cherry Rocher, Pineapple, Lime, Tiki-Ango

Martinique 15

Rhum Clement, Gin, Tiki Syrup, Pink Bubbles, Lemon



SEASONALS \$14

Barrel Diver

Coconut Washed Bourbon, Tiki Honey, Pineapple-Lime Bitters

Sufferer and the Witness

Dark Rum, Rye Whiskey, Maple, Pineapple, Ginger Beer, Lime, Ango

Smoking Jacket

Mezcal, Amontillado Sherry, Spiced Maple, Ginger, Lemon

Corduroy

Shochu, Cassis, Benedictine, Vanilla Bean Rabarbaro, Lemon Cordial

Fernet con Cola

Fernet Branca, Abano, Arak, House Cola, Lemon

BEER

Hudepohl Delight

5

Stella Artois

6

Deschutes

Fresh Squeezed IPA

7

Dreaming Creek Brewery

Wink's Dunkel

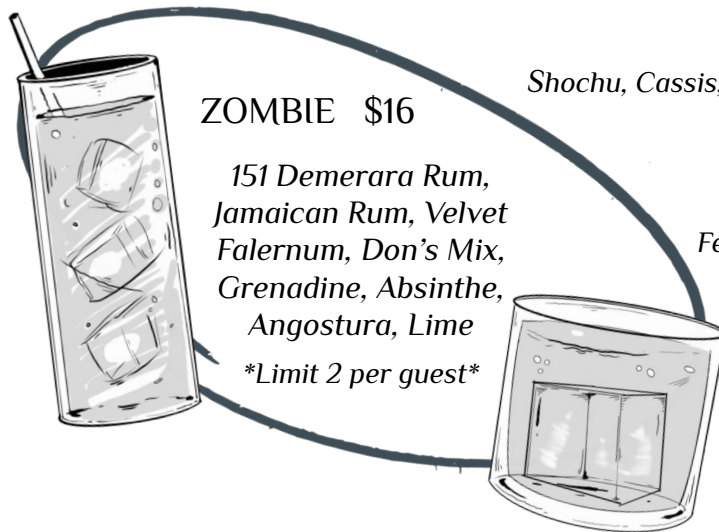
10

Natural Bridge IPA

10

Kentucky Common

10



ZOMBIE \$16

151 Demerara Rum, Jamaican Rum, Velvet Falernum, Don's Mix, Grenadine, Absinthe, Angostura, Lime

Limit 2 per guest

Zero-PROOF \$12

Choose Two Words:

Refreshing, Tart, Fruity, Sour, Sweet, Spicy, Smoky, Herbal, Dry, Bitter, Funky, Floral



Happy HOUR

FIRST & LAST HOUR

SERVICE INDUSTRY SUNDAY

\$8 Classics

Select Small Plates Half Off

CLASSICS \$12

Cosmopolitan

Citrus Vodka, Cranberry Cordial, Cointreau, Lime

Black Manhattan

Rye Whiskey, Amaro, Antica, Barrel Bitters

Daiquiri

Dark Rums, Warm Spices, Simple, Lime

Mai Tai

Caribbean Rums, Curacao, Orgeat, Lime

Dirty Martini

Vodka or Gin, House Brine, Dry Vermouth, Olive Bitters

Vodka Soda

Bison Grass Vodka, Apple Cider Syrup, Soda, Lemon

SHAREABLES

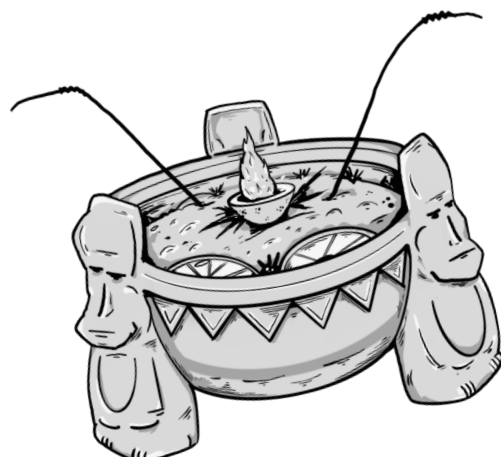
serves two \$26

LITiki

Rum, Tequila, Gin, Pineapple, Lime, Spices, Club Soda, Ango

Scorpion Bowl

Caribbean Rums, Brandy, Passionfruit, Orgeat, Spices, Lime Grenadine, Lemon



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