

| Plates                                                                          |             |
|---------------------------------------------------------------------------------|-------------|
| Papas Bravas                                                                    | V* 13       |
| crispy potatoes, smoked paprika, onions, garlic, tomato, olive oil, aioli       |             |
| Rangoon                                                                         | 20          |
| cold water lobster, cream cheese, scallions, sesame oil, apricot sweet 'n' sour |             |
| Popcorn Chicken                                                                 | 16          |
| popcorn-breaded fried chicken, fermented habanero hot honey                     |             |
| Samosa                                                                          | 12          |
| pastry, braised lamb, onions, garlic, ginger, fava, potatoes                    |             |
| Egg Drop                                                                        | G* 12       |
| lions mane mushrooms, egg, scallions, tamari, sesame oil, wontons               |             |
| Shrimp Cocktail                                                                 | G* 24       |
| crispy potato spun shrimp, lemon, fresh horseradish, roasted tomato cocktail    |             |
| Goat Cheese                                                                     | N 13        |
| tender lettuce greens, macadamia nuts, crystalized ginger                       |             |
| Bao Buns                                                                        | 15          |
| char sui pork belly, pickles, cilantro                                          |             |
| Tuna Ceviche                                                                    | G 24        |
| crispy plantains, red onion, tomato, avocado, jalapeno, cilantro, lime          |             |
| Jagerschnitzel                                                                  | 22          |
| breadcrumbs, sautéed pork, mushroom, marjoram, onions                           |             |
| Seared Lasagna                                                                  | 18          |
| pasta, spinach, béchamel, tomato, ricotta, basil                                |             |
| Foie Gras                                                                       | 35          |
| pomegranate long pepper jam, toasted brioche                                    |             |
| Snake Beans                                                                     | G*,V 14     |
| charred long beans, crispy tofu, onions, garlic, ginger, chili crisp            |             |
| Half Shells                                                                     | 22          |
| pink peppercorns, shallots, white balsamic, tarragon, mignonette                |             |
| Mezze                                                                           | G*,V*,N* 20 |
| hummus, tabouli, pistachio whipped feta, pickles, olives, peppers, flatbread    |             |

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| Wines by the Glass                                                                       |       |
|------------------------------------------------------------------------------------------|-------|
| Bubbles                                                                                  |       |
| Ruggeri Prosecco DOC                                                                     | 11/35 |
| Campo Viejo Cava Brut Rosé                                                               | 11/35 |
| Laurent-Perrier Brut Champagne (187 mL)                                                  | 22    |
| White                                                                                    |       |
| Montinore Estate Pinot Gris, Willamette Valley 2022                                      | 11/35 |
| François Chidaine Touraine Sauvignon Blanc 2023                                          | 12/38 |
| Akarregi Getariako Txakolina, Spain 2023                                                 | 11/35 |
| Rustenberg Chenin Blanc, Stellenbosch 2022                                               | 10/32 |
| Le Mistral “The White Witch”, Rhône Blend, Arroyo Seco 2022                              | 15/45 |
| Fess Parker Chardonnay, Santa Barbara 2023                                               | 12/38 |
| Pink                                                                                     |       |
| Marquis de Goulaine “La Roseraie” Rosé d'Anjou 2022                                      | 9/25  |
| Red                                                                                      |       |
| Domaine Dupueble Beaujolais 2022                                                         | 12/38 |
| Bishop’s Peak Pinot Noir, San Luis Obispo 2023                                           | 14/42 |
| Indigenous Nebbiolo d’Alba 2020                                                          | 14/42 |
| Lopez de Haro Crianza, Tempranillo, Rioja 2022                                           | 11/35 |
| Pic Saint Loup Rouge “Tour De Pierres”, Syrah Grenache Blend, Languedoc-Roussillon, 2022 | 15/45 |
| Broadside Cabernet Sauvignon “Santa Margarita Ranch”, Paso Robles 2022                   | 13/40 |
| Fortified                                                                                |       |
| Kopke LBV 2018 Porto                                                                     | 15    |
| Kopke Tawny Porto                                                                        | 12    |
| Lustau Amontillado and Fino Sherries                                                     | 12    |

**3TEN**  
3TENLex.com @3TENLex 859.407.2305  
310 West Short Street Lexington, Kentucky 40507

Kitchen: 5-10 pm

| Wines by the Bottle                                          |     |
|--------------------------------------------------------------|-----|
| Bubbles                                                      |     |
| Graham Beck Brut Rosé Cap Classique, Western Cape N/V        | 45  |
| Champagne Marguet “Shaman” Brut Nature Grand Cru 2020        | 120 |
| Champagne Aubry 1er Cru Brut N/V                             | 90  |
| Champagne Devaux Brut Cuvée Rosée N/V                        | 100 |
| White                                                        |     |
| Dönnhoff Riesling Niederhäuser Kamm Kabinett, Nahe 2023      | 50  |
| Kvasinger Tokaj Furmint Dry Szaraz, Hungary 2023             | 30  |
| Weingut Bründlmayer Grüner Veltliner L&T, Kamptal 2023       | 35  |
| Murgo Etna Bianco 2022                                       | 38  |
| Domaine Pinson Frères Chablis 2022                           | 50  |
| Au Bon Climat Chardonnay, Santa Barbara 2023                 | 55  |
| Pink                                                         |     |
| Pannonhalmi Rosé, Transdanubia, Hungary 2023                 | 23  |
| Red                                                          |     |
| Failla Pinot Noir, Willamette Valley 2022                    | 55  |
| Burn Cottage “Moonlight Race” Pinot Noir, Central Otago 2022 | 80  |
| Speri Valpolicella Classico 2023                             | 35  |
| Montenidoli Chianti Colli Senesi Il Garrulo 2021             | 50  |
| Domaine Roches Neuves Saumur-Champigny Cuvée Domaine 2022    | 60  |
| Clos Figueras Serras Del Priorat 2022                        | 70  |
| Chateau Bel Air Lussac Saint-Emilion “Jean & Gabriel” 2019   | 45  |
| G.D. Vajra “Albe” Barolo 2020                                | 85  |
| Château Aney Haut-Médoc 2015                                 | 70  |
| Burgess Estate Cabernet Sauvignon, Napa Valley 2017          | 90  |

| Beer                          |    |
|-------------------------------|----|
| Hudepohl Delight              | 5  |
| Deschutes Fresh Squeezed IPA  | 7  |
| Avery Island Rascal White Ale | 7  |
| Dreaming Creek Wink’s Dunkel  | 10 |

|                   |                                  |
|-------------------|----------------------------------|
| G = Gluten Free   | G* = Can be prepared Gluten Free |
| V = Vegan         | V* = Can be prepared Vegan       |
| N = Contains Nuts | N* = Can be prepared Nut Free    |



Originals

**Figs in a Blanket 14**  
3TEN whiskey blend, Montenegro Amaro, allspice dram, mission fig, Maldon saline

**Pear & Pine 15**  
Bison Grass vodka, pear brandy, stone pine, rosemary-honey, lemon

**Smoking Jacket 15**  
mezcal, Amontillado sherry, spiced maple, lemon, ginger

**Cashmere\* 18**  
Weller 12, Laphroaig, allspice dram, chocolate, walnut bitters

**Bang Bang Vodka 13**  
Reyka vodka, blanc vermouth, fermented tomato, Sichuan pepper, olive bitters

**Corduroy 16**  
barley Shochu, cassis, vanilla bean rabarbaro, Benedictine, lemon cordial

**Long Drink 13**  
Haku vodka, oolong tea, Luxardo Aperitivo, ginger, lemon, bubbly water

**Fire & Blood 15**  
mezcal, Monkey Shoulder malt whiskey, cherry brandy, Antica formula, OJ, dragon fire tincture

**Sudachi Chu-hi 13**  
Sudachi-Chu, Suau Mallorca orange, lime, bubbly water

Reenactments

**Cosmopolitan 13**  
Absolut Citron, combier, cranberry cordial, lime

**Black Manhattan 14**  
Rittenhouse BIB rye, Carpano Antica, Averna amaro, barrel aged bitters

**Spritz Aperitivo 13**  
aperitivo blend, blood orange, spices, prosecco

**Amaretto Sour 12**  
amaretto, lemon, simple, angio bitters, egg white

|                                                                         |    |
|-------------------------------------------------------------------------|----|
| <b>Luxury Old Fashioned</b><br>demerara syrup, Creole bitters, big cube |    |
| <b>Choose One:</b>                                                      |    |
| Thomas Handy Sazerac Rye                                                | 40 |
| Japanese A5 Tallow Washed Col Taylor Small Batch                        | 35 |
| Stagg Barrel Proof                                                      | 30 |

**L. I. T. 13**  
clear spirits blend, 3TEN cola, lemon, bubbly water

**Negroni or Boulevardier 13**  
Ford’s gin OR Elijah Craig, cacao-infused vermouth, cherry Campari

**Gin & Tonic 12**  
Ford’s gin, Mediterranean tonic, ginger, lime

**Grasshopper 13**  
3TEN chocolate mint cordial, cream, dark chocolate

**Chocolate Punch 15**  
PF Cognac, Pineau des Charentes, Crème de Cacao, simple, cream, nutmeg

*\* contains nuts*  
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Exotic Elixirs

**Rings of Saturn 15**  
Ford’s gin, coconut vodka, Aperol, passionfruit, lime, coconut ice

**Blackbird 14**  
Jamaican rum, Aperol, Mr. Black’s cold brew, black sesame, pineapple, lime

**Wingman 16**  
aged rums, velvet falernum, cinnamon, lime, grapefruit oleo, angio-herb

**Forbidden Fruit 15**  
Ford’s gin, Calvados, pomegranate, cardamom, saffron, lemon, egg white

**Flor Y Fuego 14**  
tequila reposado, mezcal, hibiscus, habanero, acid adjusted OJ

**Private Island\* 14**  
light rum, Rhum Clement, Apricot, 3TEN orgeat, lime, angio bitters, nutmeg

**Martinique 15 14**  
Rhum Clement, gin, lemon, Tiki syrup, pink bubbles

**Mai Tai\* 13**  
Caribbean rums, curacao, vanilla, lime, 3TEN orgeat

**Bartender’s Choice 18**  
*For guests seated at the bar only*  
Choose a base or leave it out for an N/A Bev vodka, gin, whiskey (any style), rum, tequila, mezcal

**Zero Proof Bartender’s Choice 12**

*Pick 2 words:*  
Refreshing, Tart, Fruity, Boozy, Sweet, Spicy, Smoky, Herbal, Unusual, Funky, Floral