

Plates

Rangoon 20

cold water lobster, cream cheese, scallions, sesame oil, apricot sweet 'n' sour

Udon Noodles 12

curried vegetables, ginger, garlic, scallions, chicken stock

Shrimp Cocktail 24

crispy potato spun shrimp, lemon, fresh horseradish, roasted tomato cocktail

Goat Cheese N 13

tender lettuce greens, macadamia nuts, crystalized ginger

Foie Gras Pierogies 18

potato dumplings, caramelized onions, crème fraiche

Carrot Pakora 14

green chutney, tamarind sauce

Mezze G*,V*,N* 22

hummus, tabouli, pistachio whipped feta, pickles, olives, peppers, flatbread

Bao Buns 15

char sui pork belly, pickles

Papas Bravas V* 13

crispy potatoes, smoked paprika, onions, garlic, tomato, olive oil, aioli

Poke 24 G*

yellowfin tuna, seaweed, onion, tamari, sesame oil

Seared Lasagna 18

pasta, spinach, béchamel, tomato, ricotta, basil

Green Veggies G, V 12

Lemon, olive oil

Popcorn Chicken 18

popcorn-breaded fried chicken, fermented habanero hot honey

Beef Wellington 38

beef tenderloin, mushroom duxelle, foie gras, puff pastry, long pepper demi

Jagerschnitzel 24

breadcrumbs, sautéed pork, mushroom, marjoram, onion

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
 RieslingFreak “No. 33”, Clare Valley 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

Villa Wolf Pinot Noir Rosé, Pfalz 2023 9/25

Red

Domaine Dupueble Beaujolais 2022 12/38
 Bishop’s Peak Pinot Noir, San Luis Obispo 2023 16/48
 Indigenous Nebbiolo d’Alba 2020 14/42
 Lopez de Haro Crianza, Tempranillo, Rioja 2022 11/35
 Vincent Paris Syrah, Rhone Valley, 2023 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



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

Kitchen: 5-10 pm

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

Wines by the Bottle

Bubbles

Gruet Brut Rosé, US N/V 35
 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 Klamm Kabinett, Nahe 2023 50
 Kvasinger Tokaj Furmint Dry Szaraz, Hungary 2023 30
 Craggy Range Sauvignon Blanc “Te Muna”, Martinborough 2023 40
 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

Red

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
 Uccelliera “Rapace” Toscana 2020 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 Dreaming Creek KY Common 10
 Avery Island Rascal White Ale 7 Dreaming Creek Natural
 Dreaming Creek Wink’s Dunkel 10 Bridge IPA 10
 Deschutes Fresh Squeezed IPA 7

G = Gluten Free
 V = Vegan
 N = Contains Nuts

G* = Can be prepared Gluten Free
 V* = Can be prepared Vegan
 N* = Can be prepared Nut Free

3TEN

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

Siete Misterios 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

Luxury Old Fashioned 25

demerara syrup, Creole bitters, big cube

Choose One:

True Story Finished Rye
Japanese A5 Tallow Washed Col Taylor Small Batch
Stagg Barrel Proof

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

Bourbon Ball Punch* 15

bourbon, Pineau des Charentes, pecan liqueur, Crème de Cacao, simple, cream

* 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

Bumbu, OFTD, 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