

# WELCOME TO AMBLI

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## JOIN US FOR LUNCH

*We have designed a  
Lunch Menu that is  
Light, Affordable and Fresh*

Mon – Fri  
11am – 3pm

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### HAPPY HOUR.

Mon 3pm – Close

Tues – Fri: 3pm – 6:00pm

Sat: 4pm – 6pm

*Enjoy house made tajin salted  
potato chips during Happy Hour*

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## MONDAY HAPPY HOUR

## ALL NIGHT in the Bar & Lounge

*Individual checks for up to 4 ppl.  
1 check for 5+. 22% Service Charge added  
to Groups of 5+. Ambli has a Tip Pool Policy*

## ALL NIGHT SPECIALS

*[Bar & Lounge only]*

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## TACO TUESDAY

Traditional Latin  
Flavors

\$18 Skillet Style Tacos

*[Chicken Pastor, Carne  
or Birria]*

&

\$8 Margs

*[Trad, Spicy, Mango,  
Prickly Pear]*

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## WEDNESDAY

40% Off Wine  
of the Month

Featuring 1 Liter Austin

Hope Cabernet – \$66

*[normally \$110 – 5.5 GLs]*

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## THURSDAY- LADIES NIGHT

\$10 Cranberry 75

*[Ketel One, house made  
cranberry, sparkling rosé]*

# HH FOOD

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**HAPPY HOUR PRICE / AFTER 6pm PRICE**

**PEI MUSSELS** 15 / 18

French fries, chorizo, bread  
Choice of: Saffron OR Spicy cilantro lime

**LOBSTER SHOOTERS (4)** 14 / 18

Lemongrass red coconut curry

**TEMPURA LOBSTER ROLL (4 pcs)** 14 / 14

Roll: [Avocado, asparagus, carrots, jicama, zucchini, sesame, chives, spicy aioli, fresno]  
[can be vegetarian -10]

**SPICY TUNA CRISPY RICE\* (4)** 14 / 18

Spicy aioli, sweet soy, sesame seeds, scallions

**VEGGIES 3 WAYS** 15 / 18

Tempura Cauliflower, chile de arbol aioli,  
Potato Wedges, hand cut, tajin salt  
Brussels Sprouts, apples, almonds, cheese

**INDIAN CHAAT** 14 / 18

Bhel Puri, puffed rice, chickpea noodles, chori beans, potatoes, onions, cucumber, naan crisps, Pani Puri, 2 lentil stir fry shells

**LOADED GRINGO NACHOS (4)** 16 / 18

Chicken, Refried pinto beans, cheddar cheese, guacamole, crema, pickled veggies, salsa

**POBLANO RELLENOS (3)** 13 / 15

Roasted poblano, corn, onion, white cheddar, pork green chili

**RIBEYE FRENCH DIP** 16 / 26

Caramelized onions, dijonnaise, fried jalapenos, manchego, brioche, potato wedges

**BIRRIA TACOS (2)** 11 / NA

Braised brisket, cheese crusted tortilla

**STEAK NAAN TOSTADA\*** 13 / NA

Filet mignon, goat cheese, fig jalapeno marmalade, scallions [+3 GF Naan]

# COCKTAILS / 11

Mon 3 – Close,

Tues– Fri 3pm– 6pm

Sat 4pm – 6pm

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## CRANBERRY LEMON DROP

Ketel One, house cranberry, lemon

## LYCHEE MARTINI

Tanqueray gin, fresh lychee, lime, Aperol  
[can be NA w/ Dhos NA Gin]

## SPANISH CITRUS GT

Tanqueray, squeezed orange, lemon, lime, grapefruit, tonic

## TRAD MARG

Cenote Blanco, Magdala, lime

## SPICY MARG

Jalapeno pineapple infused Milagro Reposado, Magdala, lime

## CLASSIC MANHATTAN

Old Forester Rye, Cocchi vermouth

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# BEERS

IPA / 4

MILLER HIGH LIFE / 4

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# WINES

## WHITE WINE

Vueve de Vernay ( <i>sparkling</i> )	12
Triennes Rose ( <i>still</i> )	13
Clos du Bois Sauv Blanc	11

## RED WINE

Juggernaut Pinot Noir	13
Austin Hope Cabernet	16
Prisoner Red Blend	16

\* These menu items may be served raw or undercooked. Colorado State Food Code requires us to inform you that consuming raw or undercooked meats, seafood and eggs may increase your risk of food borne illnesses.