

WELCOME TO AMBLI KITCHEN & BAR

Global Influences

[If you have Allergies, please notify your Server. All ingredients are not listed.]

SAVORY BITES

- Lobster Shooters (4) *Dumpling, lemongrass red coconut curry, cilantro / 16*
- Pani Puri (4) *Lentil stir fry in pastry shell, cilantro & tamarind chutneys / 11*
- Burrata Spread *Tomato marmalade, salsa macha (peanut), crispy prosciutto, shishitos, sourdough / 19*
- Tempura Cauliflower *Chile de arbol aioli, sesame, chives / 15*
- Thai Sweet Potato Corn Fritters (3) *Coconut flakes, sriracha crema, sweet chili, basil / 14*
- Potato Bravas (4) *Spicy chorizo aioli, prosciutto, pickled onion, fresno bell pepper sauce / 15*
- Chile Relleno Tacos (3) *Homemade cheese crusted flour tortilla, Anaheim peppers filled with zucchini, corn, avocado habanero crema, pickled onions / 18*
- Ribeye Tacos* (3) *Homemade corn tortilla, grilled onions, jalapenos, Oaxaca cheese, salsa cruda / 18*
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CHEF'S SPECIALTY SALADS

[Add Chicken +10, Ahi Tuna* +15, Filet Mignon* +20 to any Salad]*

- Garden Greens *Carrots, beets, cucumber, avocado, oranges, apples, pecans, apple cider vinaigrette / 19*
- Kung Pao Noodles *Coleslaw, avocado, cashews, egg noodles, mango, cilantro, peanut sweet chili / 19*
- Warm Roasted Beets *Heirloom tomatoes, almonds, goat cheese, balsamic, sundried tomato pistachio olive tapenade / 19*
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SUSHI

- Spicy Tuna Crispy Rice* (4) *Tuna tartare, spicy aioli, sweet soy, scallions, sushi rice / 18*
- Hamachi Jalapeno Tartare* *Mango chutney, yuzu, onion relish, cilantro, avocado, rice cracker / 26*
- Ahi Tuna Sashimi* *Seared Tuna, Asian relish, tamarind citrus ponzu / 26*
- CO Springs Roll *Jumbo lump crab, avocado, spicy aioli / tempura flakes, sweet soy, sesame seeds / 26*
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HEAVY STARTERS

- Beef Tetelas (*Empanadas*) (4) *Potatoes, bean puree, spices, corn masa, escabeche, queso, salsa verde / 16*
- Salsa Verde Crab Cakes (3) *Colossal crab, panko, escabeche, guacamole, spicy salsa verde / 21*
- Portuguese Garlic Prawns (3) *Tomato garlic beurre blanc, grilled veggies, rice croquettes / 21*
- Chimichurri Lamb Lollipops* (3) *Marinated grass fed Lamb, balsamic, pomegranates / 28*
- Mahi Mahi Fish & Chips *Thai style coleslaw, sweet chili tartar sauce, wedges / 25*
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ENTREES

- Indian Masala Fish* *Sautéed Branzino (skinless), potatoes, zucchini, Daal, rice and naan / 42*
- Mexican Style Grilled Chicken* *Guajillo marinade, hibiscus chimichurri, broccolini, Spanish rice / 38*
- Brazilian Filet Mignon Platter* *Grilled, feijoada, pork, veggies, mashed potatoes, garlic butter / 48*
- Mediterranean Kabob Feast* (2) *Ribeye and chicken, grilled veggies, cucumber onion salad, rice, toum, house made naan / 48*
- Tour of India* *Kuku Paka, Karahi Gosht, Lobster Tikka Masala, basmati rice, house made naan / 48*
- Spicy Paella* (*Carne or Seafood*) *Sautéed veggies, spicy creamy saffron rice / 48*
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**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.*

COCKTAILS / WINES / BEERS

[All Cocktails / Mocktails have Fresh Squeezed Juices]

COCKTAILS

KIR ROYALE / 16
[Lite & Refreshing –Great Starter for the Night]
Sparkling Sake, fresh raspberry lemon juice

HIBISCUS POMMEGRANATE COSMO / 16
Infused Titos, house made grenadine, lemon,
St Germain

LYCHEE MARTINI / 17
Roku Gin, lychee, Aperol, lime

MANDARIN SOUR MARGARITA / 17
Gran Centario Reposado, mandarin, yuzu juice,
lime, lemon, Cointreau Noir, muddled fresno
[Spicy or Non-Spicy] [Tajin or Salt rim]

JAPANESE MANHATTAN / 16
Toki Whiskey, Starlino Tangerine vermouth,
Carpano Antica, yuzu bitters, Luxardo juice

TEQUILA OLD FASHIONED / 16
Milagro Reserva Reposado, orange & mole bitters

CLASSIC FIG OLD FASHIONED / 18
House-infused Turkish Fig and toasted pecan
Woodford Reserve, bitters

MOCKTAILS

RASPBERRY LIMEADE / 11
Raspberry, lime, club soda
[Add Ketel One / 15]

LYCHEE LEMONGRASS / 11
Lychee, lemon, lime, lemongrass simple, ginger ale
[Add Fords Gin / 15]

BLACKBERRY MOJITO / 11
Lychee, lemon, lime, lemongrass simple, ginger ale
[Add Don Q Rum / 15]

MANDARIN SOUR MARGARITA / 11
Mandarin, lime, lemon, simple, yuzu juice,
muddled fresno *[Spicy or Non-Spicy]*

DESSERT DRINKS

SUNORA CREAM DE BACANORA / 10
[Better than Baileys] – Mocha coffee liqueur

ESPRESSO MARTINI / 18
Van Gogh DBL Espresso Vodka, Amarula,
Galliano Espresso, Espresso, Cream

CARAJILLO / 15
Liquor 43, Three Cord Bourbon cream, espresso,
cream *[Add 1oz Casamigos Reposado +9]*

BUBBLES

6oz / 9oz / BT

VEUVE DE VERNAY 14 / 21 / 44
Sparkling Rosé, France

WHITE WINE

PAZO DAS BRUZAS 15 / 22 / 52
Albarino, Spain

DOMAINE PICHOT 15 / 22 / 52
Chenin Blanc, France

LA GARENNE 18 / 27 / 66
Sancerre (Sauv Blanc), France

LOUIS JADOT (unoaked) 15 / 23 / 52
Chardonnay, France

FRANK FAMILY (oaked) 18 / 27 / 66
Chardonnay, CA

RED WINE

MACMURRY RANCH 16 / 24 / 54
Pinot Noir, CA

E. GUIGAL 15 / 23 / 52
GSM, France

MARQUES DE CACERAS 16 / 24 / 54
Rioja Reserva, Spain

PRISONER 22 / 33 / 88
Red Blend, CA

AUSTIN HOPE (5 GL) 22 / 33 / 110
Cabernet, CA

CAYMUS / 88
Cabernet Blend, CA

[Ask your Server for a Captain's List]

BEERS

PARTAKE NA / 7

DOS XX / 7

PERONI / 7

MODELO ESPECIAL / 7

IPA / 7

TRUMER PILS / 7

SAPPORO / 9

22% service charge will be added to groups of 5 ppl+ and to all Tasting Menus. Ambli Global has a Tip Pool Policy. Will provide individual checks up to 4 ppl; one check for 5+.