

COCKTAILS / WINES / BEERS

COCKTAILS

[Freshly Juiced In-House]

RASPBERRY LEMONDROP / 17

Grey Goose, fresh raspberry juice, lemon

POMEGRANATE HIBISCUS COSMO / 18

Hibiscus infused Titos, St Germain, lemon, lime, ginger simple, house made grenadine

CITRUS GIN FIZ / 16

Fords Gin, fresh mandarin, lime, simple

LYCHEE MARGARITA MARTINI / 17

Cenote Blanco, fresh lychee, Aperol

BROWN SUGAR CITRUS OLD FASHIONED / 16

Bulleit Bourbon, house brown sugar citrus, cherry apple bitters

TURKISH FIG OLD FASHIONED / 18

House-infused Turkish Fig and toasted pecan Woodford Reserve, bitters

MOCKTAILS

[Freshly Juiced In-House]

RASPBERRY LIMEADE / 10

Raspberry, lime, club soda

LYCHEE LEMONGRASS / 10

Lychee, lemon, lime, lemongrass simple, ginger ale

MANDARIN SOUR / 10

Mandarin, lime, lemon, simple, yuzu, muddled fresno [Spicy or Non-Spicy] [Tajin or Salt Rim]

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

BUBBLES

6oz / 9oz / BT

TIAMO PROSECCO

Prosecco, Italy

12 / 18 / 48

VEUVE DE VERNAY (sparkling)

Sparkling Rosé, France

14 / 21 / 56

MUMM NAPA BRUT RESERVE (187ml)

Brut Champagne, CA

/ 16

WHITE WINE

PAZO DAS BRUZAS

Albarino, Spain

15 / 23 / 60

DOMAINE PICHOT

Chenin Blanc, France

15 / 23 / 60

LA GARENNE

Sancerre (Sauv Blanc), France

18 / 27 / 72

LOUIS JADOT (unoaked)

Chardonnay, France

15 / 23 / 60

FRANK FAMILY (oaked)

Chardonnay, CA

18 / 27 / 72

RED WINE

MACMURRY RANCH

Pinot Noir, CA

16 / 24 / 64

WHOLE CLUSTERS

Pinot Noir, OR

17 / 26 / 68

E. GUIGAL

GSM, France

15 / 23 / 60

MARQUES DE CACERAS

Rioja Reserva, Spain

16 / 24 / 64

PRISONER

Red Blend, CA

22 / 33 / 88

AUSTIN HOPE (5 GL)

Cabernet, CA

22 / 33 / 110

CAYMUS (Cab Blend)

Cabernet Blend, CA

25 / 38 / 98

BEERS

PARTAKE NA / 7

PERONI / 7

IPA / 7

SAPPORO / 9

TRUMER PILS / 7

NEGRA MODELO / 7

WEIHENSTEPHANER / 7

•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.

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+.