

NON-ALCOHOLIC

SPARKLING / SODAS

Pellegrino Medium	6	Masala Iced Tea (1 refill)	4
Coke, Diet Coke, Sprite	3	Arnold Palmer (1 refill)	4

COLD

COCKTAILS / 12

[Light & Fresh – Perfectly suited for lunch]

SPANISH CITRUS GT

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

TRADITIONAL MARG

Cenote Blanco, Magdala,
Grand Marnier

CRANBERRY LEMONDROP

Ketel One, lemon,
house cranberry

SPICY MARG

Jalapeno pineapple infused
Milagro Reposado, Magdala

LYCHEE MARTINI

Tanqueray Gin, fresh lychee,
lime, Aperol

APEROL SPRITZ

Aperol, prosecco, orange

FEATURED WINES

WHITE / ROSE

Vueve de Vernay Rosé, France
Clos du Bois Sauv Blanc
Donini Pinot Grigio

6oz / 9oz

12 / 18

11 / 16

10 / 15

REDS

MacMurray Pinot Noir CA
Achaval Ferrer Malbec, ARG
The Prisoner Red Blend, CA

6oz / 9oz

14 / 21

14 / 21

18 / 27

WELCOME TO AMBLI GLOBAL'S LUNCH

Ambli is open for Brunch on Sundays.

Join us 10am-2pm

SPRING TIME LIMEADES



Try one of our Fresh Juiced Limeades

FRESH BLACKBERRY / 6

FRESH RASPBERRY / 6

Muddled limes, touch of simple,

touch of club soda

*A 22% service charge will be added to all Groups of 5+.
Ambli has a Tip Pool Policy. Individual checks for up to
4 ppl. 1 check for 5+ ppl.*

WELCOME TO AMBLI GLOBAL

STARTERS

Lobster Shooters (2/4) • 8/16
Red coconut curry

Spaghetti Squash
Fritters (3) • 12

Crispy Tuna Rice* (2/4) • 8/16
Habanero aioli, sweet soy

Gram flour batter, spinach,
potatoes, creamy cilantro
dipping sauce

CRAFTED SALADS / BOWLS

Thai Salad (*Big Eye Tuna* or Filet Kebab**) • 24
Arugula, red cabbage, julienned carrots, jicama, avocado,
mango, edamame, cashews, sweet chili dressing

Wedge Salad • 18

[Add Chicken* +5 / Filet Mignon Kebab* +11]

Pork belly bacon, iceberg, pickled red onions, heirloom tomatoes,
caramelized pecans, blue cheese ranch dressing

Grain Veggie Bowl • 18

[Add Chicken* +5 / Filet Mignon Kebab* +11]

Brown rice, quinoa, roasted carrots, zucchini, asparagus, sweet
potato, avocado, crushed peanuts, creamy salsa verde

Grilled Chicken Chopped Kale Salad • 22

Avocado, grilled corn, carrots, raisins, almonds, gram
noodles, creamy cilantro dressing, tamarind chutney

Crab Cake Salad • 18

Jumbo lump crab cake, onions, red bell peppers, corn, mixed
greens, mango, grapefruit, orange, apple cider vinaigrette

SWEETS

Dulce de Leche Flan • 12
Oreo Ice Cream Sandwich • 12
Toasted Coconut Cheesecake • 12

SANDWICHES & MORE

[Choice of Small Salad or Potato Wedges]

Fish Tacos (2) • 20

Tempura Branzino, avocado mash, grilled pineapple,
pico de gallo, sriracha aioli, corn or flour tortilla

Ribeye French Dip* • 20

Sliced Ribeye, caramelized onions, dijonnaise,
manchego, fried jalapenos, French bread, au jus

Loaded Avocado Toast • 20

Huitlacoche, pickled red onions, jalapeno, avocado,
tomato marmalade, cottage cheese, grilled sourdough

Smoked Salmon Spread* • 20

Jalapeno cream cheese, escabeche (pickled veggies),
fried capers, grilled ciabatta [sub GF naan +3]

CLASSICS

Turkish Filet Kabob • 22

[served medium]

Marinated grilled Filet Mignon, toum, ezme sauce,
potato strings, yufka, sautéed seasonal veggies

Chicken Tikka Masala • 22

Grilled chicken, spiced creamy tomato curry, rice,
carrots, potatoes, house made naan, cilantro

Short Rib Hash • 20

Braised Short Rib, hash brown, grilled veggies, avocado

*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.