

# WELCOME TO AMBLI KITCHEN & BAR

## CHEF INSPIRED TASTING MENU

WED THRU SAT – FOR 2 PPL – \$140

*[2-4pp only, entire table needs to participate; 22% automatic gratuity will be added]*

### AMUSE BOUCHE

Pani Puri

### 3<sup>rd</sup> TASTINGS

Beet Root Tartare

Caesar Salad

### 1<sup>st</sup> TASTINGS

Tropical Crudo

Polenta Cake

### 4<sup>th</sup> TASTINGS

Lobster Tail Tikka

Cassava Coconut Curry

### 2<sup>nd</sup> TASTINGS

Masala Shrimp

Fideo Seco

### 5<sup>th</sup> TASTINGS

Chile en Nogada

Pasilla Short Rib

### DESSERT BITE

Cardamom Pistachio Crème Brulee *OR* Mexican Donuts with Hot Chocolate

*[Add 1 oz Sunora Cream Mocha Liqueur +5]*

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## A LA CARTE

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

### BITES

Lobster Shooters (4) *Dumpling, lemongrass red coconut curry, cilantro / 16*

Spicy Tuna Crispy Rice\* (4) *Tuna tartare, spicy aioli, sweet soy, scallions, sushi rice / 18*

Thai Pancakes (3) *Sweet potato, corn, sriracha sweet chili syrup, coconut flakes / 14*

Tempura Cauliflower *Chile de arbol aioli / 15*

Springs Roll *Jumbo lump crab, avocado, spicy aioli / tempura flakes, sweet soy, sesame / 26*

Lebanese Spread (*yogurt dip*) *Seasonal vegetables, salsa macha (peanuts) naan / 18*

Goat Cheese Dip *Spicy tomato, grilled garlic sourdough / 18*

### STARTERS

Beets & Burrata *Avocado, orange, green apple, caramelized pecans, balsamic / 19*

Kung Pao Noodles *Cabbage mix, edamame, avocado, cashews, mango, cilantro, peanut sw chili / 19*

Taco Duo (1 Relleno & 1 Ribeye) / 15

*[Relleno: Cheese crusted; Ribeye: Oaxaca cheese] Grilled jalapeno available upon request*

Salsa Verde Crab Cakes (3) *Colossal crab, panko, escabeche, guacamole, spicy salsa verde / 21*

Chimichurri Lamb Lollipops (3)\* *Grass fed Lamb, balsamic, pomegranates / 28*

Mahi Mahi Fish & Chips *Fish fingers, potato wedges, coleslaw, house made tartar sauce / 28*

### ENTREES

Brazilian Filet Mignon Platter\* *Veggies, feijoada, pork, mashed potatoes, / 48*

Mediterranean Kabob Feast\* (2) *Ribeye and Chicken, veggies, rice, toum, house made naan / 48*

Tour of India\* *Kuku Paka, Karahi Gosht, Lobster Tikka Masala, basmati rice, house made naan / 48*

Spicy Paella\* *Sautéed veggies, spicy creamy saffron rice / 48*

*[Seafood: PEI Mussels, Shrimp, Branzino OR Carne: Chorizo, Chicken, Ribeye, Lamb Merguez]*

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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**  
Blackberry juice, lime  
*[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**  
Sparkling Rosé, France  
14 / 21 / 44

## WHITE WINE

- PAZO DAS BRUZAS**  
Albarino, Spain  
15 / 22 / 52
- DOMAINE PICHOT**  
Chenin Blanc, France  
15 / 22 / 52
- LA GARENNE**  
Sancerre (Sauv Blanc), France  
18 / 27 / 66
- LOUIS JADOT (unoaked)**  
Chardonnay, France  
15 / 23 / 52
- FRANK FAMILY (oaked)**  
Chardonnay, CA  
18 / 27 / 66

## RED WINE

- MACMURRY RANCH**  
Pinot Noir, CA  
16 / 24 / 54
- E. GUIGAL**  
GSM, France  
15 / 23 / 52
- MARQUES DE CACERAS**  
Rioja Reserva, Spain  
16 / 24 / 54
- PRISONER**  
Red Blend, CA  
22 / 33 / 88
- AUSTIN HOPE (5 GL)**  
Cabernet, CA  
22 / 33 / 110
- CAYMUS**  
Cabernet Blend, CA  
/ 88

*[Ask your Server for a Captain's List]*

## BEERS

- PARTAKE NA / 7**  
**PERONI / 7**  
**IPA / 7**  
**SAPPORO / 9**
- DOS XX / 7**  
**MODELO ESPECIAL / 7**  
**TRUMER PILS / 7**

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+.