

HH FOOD

LOBSTER SHOOTERS (4) / 14

Lemongrass red coconut curry

MUSHROOM EMPANADA (2) / 10

Mushroom mix, corn tortilla, sour cream, queso fresco, pickled jalapeno, guacamole

CRAB ROLL / 12

Crab avocado salad, celery, onion, jalapeno, mango, red bell pepper, aioli, soy wrapper

SPICY TUNA CRISPY RICE (4) / 12

Ahi tuna, habanero aioli, sweet soy, sesame seeds, scallions

SW WEDGE SALAD / 10

Black beans, corn, tomatoes, red onions, iceberg lettuce, bacon, blue cheese cilantro ranch

INDIAN STREET FOOD / 12

4 beef samosas, 4 lentil stir fry shells, cilantro and tamarind chutneys

SAAG CHICKEN QUESADILLA / 10

Marinated chicken, spinach, masala, cheese, thin crispy corn tortilla, cilantro and tamarind chutneys

CHILE RELLENOS (3) / 10

Poblano cheese rellenos, vegetarian green chili

STEAK NAAN BITES / 12

Filet mignon, goat cheese, fig jalapeno marmalade, scallions

RIBEYE SLIDERS (2) / 12

Guajillo ribeye ground beef, tomato, lettuce, onion, pickles, hawaiian bun

MONGOLIAN STEAK BITES / 14

Fried, sweet and spicy tamarind soy sauce, grilled onion, sesame, fresno, peanuts

Mon HH All Day 4:30 – 9pm

Tues–Thur 4:30 – 6:30pm

Fri–Sat 4:30 – 6pm

Bar Only

Marg

Tues

\$5 Traditional
or Spicy

Bombay

Wed

\$5 Lychee Gin
& Mandarin
Gin Tonic

Gimlet

Thur

\$5 Grapefruit
Gimlet
{Tanq or Ketel}

COCKTAILS & WINE

MANDARIN GIN TONIC / 10

Tanqueray gin, fresh mandarin, lime

SPICY JALAPENO PINEAPPLE MARG / 10

House infused jalapeno pineapple Milagro reposado, orange liqueur, lime

CRANBERRY COSMO / 10

Ketel One, house cranberry, magdala, lime

LYCHEE MARTINI / 10

Tanqueray gin, fresh lychee, lime, aperol

MARGARITA / 10

Milagro silver, magdala, lime

CLASSIC MANHATTAN / 10

Old Forester Rye, cocchi vermouth

WHITE WINE

Veuve de Vernay Sparkling Rosé

Berger Gruner Veltliner

6oz / B

10 / 40

10 / 40

RED WINE

Mas Que Vinos "Ercavio"

Tempranillo

6oz / B

10 / 40

*Individual checks for up to 4 ppl.
1 check for 5+. 20% Service Charge
added to Groups of 5+.
Ambli has a Tip Pool Policy*