

WELCOME TO AMBLI

LUNCH:

Mon – Fri. 11am – 2:30pm

HAPPY HOUR:

Mon – Tues 3pm – Close

Wed – Fri. 3pm – 6:00pm

Sat. 5pm – 6pm

Enjoy house made tajin salted potato chips during Happy Hour

For the Month of
OCTOBER
For every \$100 Gift
Card purchased,
receive an
individual order of
Kuku Paka or Tikka
Masala TO GO

*Individual checks for up to 4 ppl.
1 check for 5+. 22% Service Charge added
to Groups of 5+. Ambli has a Tip Pool Policy*

ALL NIGHT
Weekly Specials in
Bar & Lounge only

MONDAY & TUESDAY HH

Happy Hour ALL Night
in Bar & Lounge

[Mon & Tues: 3pm–Close]

WEDNESDAY

\$25 Pizza &
paired BT Wine

Choice of Pizza:

Steak Chimichurri or

Burrata Spicy Marinara

WED & SAT LIVE
MUSIC
In the Lounge

3rd FRIDAY

DJ in the Bar & Lounge

8:45pm – 10:45pm

* 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.

HH FOOD

SWEET POTATO TAMAL / 6

Cinnamon, almonds, pomegranates, fresnos

CAJUN CORN RIBS / 6

Spicy Cajun aioli, lime

MEDITERRANEAN LABNEH / 14

Sweet potato, roasted carrot, pistachio pesto, pomegranate, labneh (yogurt), flat bread

VEGGIES 3 WAYS / 15

Tempura Cauliflower, chile de arbol aioli,

Potato Wedges, hand cut, tajin salt

Brussels Sprouts, apples, raisins, almonds,

Parmigiano Reggiano, ancho chili

INDIAN SNACK TRIO / 13

2 veggie samosas, 2 lentil stir fry shells, 2 veggie falafels, cilantro, tamarind chutneys

BURRATA SPICY MARINARA PIZZA / 13

Basil, Parmigiano Reggiano, arugula

LOBSTER SHOOTERS (4) / 14

Lemongrass red coconut curry

TEMPURA LOBSTER ROLL (4 pcs) / 14

Roll. [Avocado, asparagus, carrots, jicama, zucchini, sesame, chives, spicy aioli, Fresno]

SPICY TUNA CRISPY RICE* (4) / 14

Spicy aioli, sweet soy, sesame seeds, scallions

SLIDERS & FRIES* (2) / 12

Dijonnaise, mixed greens, tomato, grilled onions, pickled veggies

BIRRIA TACOS (2) / 11

Braised brisket, cheese crusted tortilla

STEAK NAAN TOSTADA* / 13

Filet mignon, goat cheese, fig jalapeno marmalade, scallions [+3 GF Naan]

RIBEYE FRENCH DIP / 16

Onions, dijonnaise, manchego, fried jalapenos, brioche, potato wedges

COCKTAILS / 11

[Mon-Tues 3 – Close,

Wed-Fri 3-6pm, Sat 5-6pm]

CRANBERRY LEMONDROP

Ketel One, house cranberry, lemon

LYCHEE MARTINI

Tanqueray gin, fresh lychee, lime, Aperol

[can be NA w/ Dhos NA Gin]

PINEAPPLE CARDAMON MARTINI

Tanqueray, fresh pineapple juice, cardamom infused simple, lime, touch garam masala

[can be NA w/ Dhos NA Gin]

SPANISH CITRUS GT

Tanqueray, squeezed orange, lemon,

lime, grapefruit, tonic

TRAD MARG

Cenote Blanco, Magdala, lime

SPICY MARG

Jalapeno pineapple infused Milagro

Reposado, Magdala, lime

CLASSIC MANHATTAN

Old Forester Rye, Cocchi vermouth

WINES

WHITE WINE

6oz / B

Vueve de Vernay (*sparkling*)

12 / 48

Triennes Rosé (*still*)

13 / 52

Clos du Bois Sauv Blanc

11 / 44

Louis Jadot Chard

11 / 44

RED WINE

6oz

Juggernaut Pinot Noir

13

Margerum M5 GSM

13

Prisoner Red Blend

16