

# WELCOME TO AMBLI KITCHEN & BAR

## Asian & Latin Influences

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

### SAVORY BITES

- Lobster Shooters (4) *Dumpling, lemongrass red coconut curry, cilantro / 16*
- Burrata Spread *Tomato marmalade, salsa macha (peanut), crispy prosciutto, EVOO, sourdough / 18*
- Spicy Tuna Crispy Rice\* (4) *Tuna tartare, spicy aioli, sweet soy, scallions, sushi rice / 18*
- Veggie Pastor Fritters (3) *Veggies, spinach, pineapple morita sauce / 15*
- Chile Relleno Tacos (2) *Homemade cheese crusted flour tortilla, Anaheim peppers filled with zucchini, corn, avocado habanero crema, pickled onions / 16*
- Beef Tetelas (*Empanadas*) (2) *Potatoes, bean puree, spices, corn masa, escabeche, queso, salsa verde / 15*
- Ribeye Tacos (2) *Homemade corn tortilla, grilled onions, jalapenos, Oaxaca cheese, salsa cruda / 16*
- Mongolian Chicken Thighs *Veggie stir fry, red chilies, sticky rice, scallions / 16*
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### VEGGIES & MORE

- Beet Root Skewers (2) *Chargrilled red beets, olive pistachio tapenade, almonds, balsamic glaze / 15*
- Tempura Trio *Onion rings, shishito peppers, cauliflower, spicy yuzu aioli / 15*
- Mixed Greens Salad *Carrots, pickled beets, cucumber, avocado, oranges, radish, pecans, balsamic / 15*
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### SUSHI & SIGNATURE ROLLS

- Ahi Tuna Avocado Poke\* *Edamame, cucumbers, carrots, jicama, jalapeno, tamarind ponzu, rice / 26*
- Yellowtail Jalapeno Sashimi\* *Mango, avocado, cilantro mango ponzu / 26*
- CO Springs Roll *Jumbo lump crab, avocado, spicy aioli / tempura flakes, sweet soy, sesame seeds / 26*
- Filet Mignon Roll\* *Zucchini, escabeche, yuzu aioli / avocado, fried onions, sweet soy / 26*
- Tempura Lobster Roll *Asparagus, surimi, avocado / spicy aioli, fresno, scallions / 26*
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### PERFECT TABLE STARTERS

- Salsa Verde Crab Cakes (3) *Colossal crab, panko, escabeche, avocado, spicy salsa verde / 21*
- Portuguese Garlic Prawns (3) *Tomato garlic beurre blanc, grilled veggies, rice croquettes / 21*
- Chimichurri Lamb Lollipops\* (3) *Marinated grass fed Lamb, balsamic, pomegranates / 21*
- Mahi Mahi Fish & Chips *Thai style coleslaw, sweet chili tartar sauce, wedges / 25*
- Kung Pao Noodle Salad *Red cabbage, mango, avocado, edamame, cashews, mint, cilantro, peanut sweet chili dressing (Tuna\* 3oz or Ribeye\* 5oz) / 30*
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### ENTREES

- Tour of India *Kuku Paka, Karahi Gosht, Lobster Tikka Masala, basmati rice, house made naan / 48*
- Roasted Grilled Chicken *Guajillo marinade, hibiscus chimichurri sauce, broccolini, Spanish rice / 38*
- Brazilian Filet Mignon Platter\* *Grilled, feijoada, pork, veggies, mashed potatoes, garlic butter / 48*
- Thai Fried Branzino *Lemongrass coconut curry, zucchini, sticky rice, pickled mango / 42*
- Spicy Paella\* (*Carne or Seafood*) *Sautéed veggies, spicy creamy saffron rice / 48*
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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**  
Lychee, lemon, lime, lemongrass simple, ginger ale  
*[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** 14 / 21 / 44  
Sparkling Rosé, France

## WHITE WINE

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

## RED WINE

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

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

## BEERS

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

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+.