

# Welcome to Tapas Tuesday at Ambli!

## \$36 Bottles of Paired Wines for the Night

Louis Jadot Macon-Village  
Chardonnay

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E. Guigal GSM

*[Grenache, Syrah, Mouvedre]*

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## Don't miss our Wed & Thur Specials

### WEDNESDAY DATE NIGHT

Don't break the bank on date night,  
join us for a 5-course Tasting Menu  
plus Dessert; built for 2ppl for \$120.

*[Available in the Dining Room,  
Bar and Lounge]*

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## TABLESIDE TOMAHAWK THURSDAYS

*(ideal for a group of friends)*

**\$185 for a 48oz Tomahawk sliced  
tableside, house made mashed potatoes,  
roasted veggies and 2 sauces  
(Chimichurri and a Garlic Dijon Peppercorn)**

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

## Dining Room Cocktails

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**Ruby Cosmo / 16**

Hibiscus infused Titos, St  
Germain, lemon, lime,  
ginger simple, house  
made grenadine

**Japanese Mandarin  
Sour / 16**

Roku gin, fresh mandarin  
juice, lemon, lime,  
Aperol, simple

**Pineapple**

**Cardamom / 17**

Botanist Gin, fresh  
pineapple juice,  
cardamom simple, lime

**Tequila Jalapeno  
Verde / 18**

Cenote Blanco, Green  
Chartreuse, lime, fresh  
pineapple juice, jalapeno

**The "New" Repo  
Old Fashioned / 18**

Milagro Reserva  
Reposado, Drambuie,  
Amaro Montenegro,  
lemon, honey simple

**Turkish Fig Old  
Fashioned / 18**

House-infused Turkish  
Fig Woodford Reserve,  
toasted pecans, bitters

**Black Manhattan/19**

Sweetens Cove Bourbon,  
Amaro Averna, Carpano  
Antica, luxardo cherry,  
Bittermans orange  
bitters

## \$11 HH Cocktails

*(4-6pm – Bar Only)*

*[Cocktail prices  
vary after 6pm]*

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**Cran Lemon Drop**

Titos, house made  
cranberry, lemon

**Lychee Martini**

Fords Gin, fresh lychee,  
lime, Aperol *[can be NA]*

**Spanish Citrus GT**

Fords Gin, squeezed  
orange, lemon, tonic

**Traditional Marg**

Cenote, Magdala, lime

**Spicy Marg**

Jalapeno pineapple  
infused Milagro  
Repo, Magdala, lime

**Classic Manhattan**

Old Forester Rye,  
Cocchi vermouth

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**WHITE (6oz / 9oz)**

Vueve de Vernay  
*(sparkling)* - 12 / 18

Clos du Bois Sauv Blanc  
11 / 16

Donini Pinot Grigio  
10 / 15

**RED (6oz / 9oz)**

MacMurry Ranch  
Pinot Noir - 14 / 21

Achaval Ferrer Malbec  
14 / 21

Prisoner Red Blend  
18 / 27

# WELCOME TO

## Bites / Dips

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**Lobster Shooters (*sake style*) (2) • 8**

Lemongrass red coconut curry, cilantro

**Spicy Crispy Tuna Rice\* (2) • 8**

Spicy aioli, sweet soy, scallions, sushi rice

**Mezze Platter • 12**

Hummus, toum, olive tapanade, housemade naan

*[Add Veggies +3]*

**Mediterranean Labneh Dip • 10**

Roasted veggies, pistachio pesto, pomegranate, labneh (yogurt), house made bread

## Lite Starters

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**BBQ Pork Plantain Tostone • 5**

Sticky BBQ Pork, pickled cucumbers, coleslaw, sesame seeds, chives

**Huitlacoche Tacos (2) • 10**

Huitlacoche (*mushroom on corn*), corn, zucchini, manchego, salsa macha (*spicy peanut salsa*)

**Braised Birria Tacos (2) • 10**

Braised brisket, cheese crusted tortilla

## Seafood

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**Portuguese Garlic Prawns (2) • 13**

U-10 shrimp sautéed in tomato, garlic, spices, grilled zucchini and corn, grilled sourdough

**Big Eye Tuna Sashimi\* • 10**

Cucumber, avocado, cashews, diced jalapenos, tamarind chili oil ponzu

**Octopus Carpaccio • 10**

Thinly sliced zucchini, fully cooked Octopus, butter, lemon aioli, arugula, fried capers, fresno, Parmigiano Reggiano, grilled sourdough

# TAPAS TUESDAY

## Marinated Meats

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**Filet Mignon Kebab (3oz)\* • 15**

**Chicken Kebab (6oz)\* • 10**

**Chimichurri Lamb Lollipops\* (2) • 14**

## Rice

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**Spicy Seafood Paella\* • 22**

Shrimp, Branzino, PEI mussels, chorizo, sautéed veggies, spicy creamy saffron rice

**Kuku Paka • 15**

Marinated chicken breast, coconut curry, corn, potatoes, basmati rice, cilantro, naan

**Karahi Gosht\* • 20**

Filet Mignon stir fry in garlic, ginger, tomatoes, Indian spices, kachumber, rice, house made

## Sides

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**Roasted Beets & Burrata • 9**

Arugula, burrata, oranges, avocado, candied pecans, balsamic dressing

**Potato Wedges • 5**

Hand cut, tajin salt

**Tempura Cauliflower • 7**

Tempura Cauliflower, chile de arbol aioli

**Crispy Brussels Sprouts • 7**

Apples, raisins, almonds, Parmigiano Reggiano, ancho chili

\* 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.