

COCKTAILS \$10

SPANISH GIN TONIC

Bombay, tonic, orange, lime, grapefruit,
lemon, thyme

SPICY JALAPENO PINEAPPLE MARG

House infused jalapeno Lunazul Reposado,
orange liqueur, lime

ROSE SANGRIA

Still & sparkling rosé, St-Germain, fresh
raspberry

CRANNY COSMO

Ketel One, housemade cranberry juice

MARGARITA

Lunazul Reposado, Magdala, lime,
grand marnier

CLASSIC MANHATTAN

Rye, Cocchi Vermouth

BLUEBERRY GINGER MOJITO

Don Q Cristal, blueberry ginger puree,
lime, simple

WINE \$9/GL \$30/BT

CA DEL SARTO PINOT GRIGIO Italy

LOUIS JADOT CHARD (*unoaked*) France

SPINELLI MONTEPULCIANO Italy

CLAYHOUSE ADOBE RED BLEND US

All pricing applies to BAR only and is not
available in the Main Dining Room

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

AMBLI'S ULTIMATE HAPPY HOUR

Tues – Sat
4:30 – 6:00
Bar Only

LOBSTER SHOOTERS (4) / 14

Fried dumplings, red coconut curry, cilantro

KALE SALAD / 10

Apple, raisins, avocado, carrots, jicama,
candied pecans, pomegranate molasses dressing

SPICY TUNA CRISPY RICE* / 14

Fried sticky sushi rice, yellowfin ahi tuna,
sweet soy, habanero aioli, sesame seeds

MINI COLD MEZZE / 12

Hummus, garlic paste, creamy baba ganoush,
marinated olives, naan, raw veggies

BIRRIA TACOS (2) / 10

Braised brisket, avocado jalapeno salsa, cilantro,
onion, cheese crusted housemade tortillas

BURGER SLIDERS* (2) / 12

Lettuce, tomato, white cheddar, bacon,
spicy garlic aioli

BEETS & BURRATA / 12

Roasted beets, burrata, oranges, pepitas,
avocado, macha balsamic vinaigrette

CAJUN MAC & CHEESE / 10

Cavatappi pasta, artigiano cheese, house
made Cajun seasoning, truffle oil

FRIES / 6

*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.