

SALADS

*[Add: Grilled Chicken +7 /
Ahi Tuna* +10 / Filet Mignon* +15]*

Thai • 18

*Arugula, red cabbage, jicama, mango,
avocado, edamame, carrots, cashews,
sweet chili dressing [Add Noodles]*

Power Bowl • 18

*Roasted carrots, zucchini, asparagus,
sw potato, avocado, peanuts, salsa verde
[Choice of: Br Rice, Quinoa, Kale or all 3]*

Roasted Beets & Burrata • 19

*Avocado, orange, green apple,
caramelized pecans, balsamic*

SANDWICHES

*[Choice of Small Salad or
Potato Wedges]*

Chicken or Ribeye Gyro* • 22 / 24

*Tomato, cucumber, onion, tzatziki,
toum (garlic paste), feta*

Ribeye French Dip* • 24

*Caramelized onions, swiss cheese,
fried jalapenos, dijonnaise, au jus*

Filet Mignon Philly* • 24

*Bell peppers, jalapenos, mushrooms,
caramelized onion, white
cheddar, dijonnaise*

INDIAN

Indian Shrimp Masala (3) • 24

Pan sautéed jumbo shrimp, sliced potatoes, zucchini, rice and naan

Chicken Tikka Masala • 22

Spiced creamy tomato curry, rice, cilantro, naan

Karahi Gosht* • 24

Filet Mignon stir fry, Indian spices, masala, rice, naan

NEW AMERICAN GRILL

[Includes Choice of one Side]

Filet Mignon* (4oz) • 28

Garlic butter sauce [served medium]

Chimichurri Lamb Lollipops* (2) • 26

Pomegranates, balsamic, fresno [served medium rare]

Hibiscus Roasted Chicken* • 26

Hibiscus salsa

Bone-In Grilled Pork Chop* • 26

Green chili sauce

Mahi Mahi Fish & Chips • 24

Fish fingers, potato wedges, house made tartar, coleslaw (no side included)

SIDES

Loaded Baked Potato • 5

[butter, cheddar, chives]

Mashed Potatoes • 5

Grilled Veggies • 5

House Salad • 5

Tajin Potato Wedges • 5

MEXICAN

[Add Green Chili +5]

Quesa Birria Tacos (3) • 18

Braised brisket, cheese crusted corn tortilla, guajillo, pickled onion

Ribeye Tacos* (3) • 18

Grilled onions, jalapenos, Oaxaca cheese, salsa cruda, corn or flour tortilla

Chile Relleno Tacos (3) • 18

*Anaheim peppers, zucchini, corn, avocado, cheese crusted, habanero crema,
pickled onions, corn or flour tortilla*

Tempura Fish Tacos (3) • 18

Avocado mash, grilled pineapple, pico de gallo, sriracha aioli, corn or flour tortilla

Veggie Enchiladas (2) • 18

White cheddar, crema, zucchini, corn, lettuce, potatoes, carrots,

[Choice of Guajillo (red) or Salsa Verde (green) sauce]

[Add Chicken +7 / Filet Mignon +15]

**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 / 12

[Light & Fresh – Perfectly suited for lunch]

SPANISH CITRUS GT

Tanqueray, squeezed orange, lemon,
lime, grapefruit, tonic

CRANBERRY LEMON DROP

Ketel One, lemon, house cranberry

TRADITIONAL MARG

Cenote Blanco, Magdala, Grand Marnier

SPICY MARG

Jalapeno pineapple infused Milagro
Reposado, Magdala

FRESH JUICED LIMEADES

LIMEADE / 8

LYCHEE / 8

RASPBERRY / 8

NON-ALCOHOLIC

MASALA ICE TEA *(1 refill)* / 5

ARNOLD PALMER *(1 refill)* / 5

PREMIUM COFFEE *(1 refill)* / 5

HOT TEA *(1 refill)* / 5

FEATURED PREMIUM WINES

WHITE / ROSE

6oz / 9oz

Vueve de Vernay Rosé, France

12 / 18

Louis Jadot Chardonnay, France

14 / 21

La Garenne Sancerre, France

18 / 27

REDS

6oz / 9oz

MacMurray Ranch Pinot Noir CA

14 / 21

Archaval Ferrer Malbec, Argentina

14 / 21

The Prisoner Red Blend

18 / 27

WELCOME TO LUNCH AT AMBLI DTC

*This is a Globally inspired Lunch Menu.
where everything is made fresh
and made-to-order*

SHARED STARTERS

Lobster Shooters (2/4) • 8 / 16

Dumpling, red coconut curry, cilantro

Pani Puri (2/4) • 6 / 12

*(Savory Lentil Cups) Cilantro &
tamarind chutneys*

Spicy Tuna Crispy Rice* (2/4) • 8 / 16

Spicy aioli, sweet soy, scallions, sushi rice

Thai Corn Croquettes (3/6) • 6 / 12

*Sweet potato, corn, coconut flakes, sriracha crema,
sweet chili, basil*