

WELCOME TO AMBLI

SILK ROAD

OWNER'S TABLE

10 Countries – 10 Tastings
& Welcome Cocktail

\$165/pp

Book Your Seats now for
December! (7, 14, 21, 28)

JOIN US FOR LUNCH

Ricky's Cantina

A healthy take on
Mexican Food

Mon – Fri
11am – 3pm

HAPPY HOUR:

Mon 3pm – Close

Tues – Fri. 3pm – 6:00pm

Sat. 4pm – 6pm

*Enjoy house made tajin salted potato
chips during Happy Hour*

*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 SPECIALS

Bar & Lounge only

MUSSELS MONDAY

(\$15 Teq Jalapeno, Green
Curry or Saffron Paella)

&

HH ALL Night

TACO TUESDAY

Featuring Flavors or
Ricky's Cantina

\$16 Skillet Style Tacos

[Lamb, Carne or Birria]

&

\$8 Margs

[Trad, Spicy, Mango, Prickly Pear]

WEDNESDAY

40% Off Wine
of the Month

Featuring 1 Liter Austin

Hope Cabernet – \$66

[normally \$110 – 5.5 GLs]

THURSDAY – LADIES NIGHT

\$10 Cranberry 75

*[Ketel One, house made
cranberry, sparkling rosé]*

HH FOOD

CAJUN CORN RIBS / 6

Spicy Cajun aioli, lime

VEGGIES 3 WAYS / 15

Tempura Cauliflower, chile de arbol aioli,

Potato Wedges, hand cut, tajin salt

Brussels Sprouts, apples, craisins, almonds,

Parmigiano Reggiano, ancho chili

INDIAN SNACK BOARD / 15

Veggie samosas, lentil stir fry, veggie falafels,

hummus, cilantro, tamarind chutneys, naan

POBLANO RELLENOS (3) / 13

Roasted poblano, corn, onion, white

cheddar, pork green chili

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

BUFFALO FRIED CHICKEN WRAP / 15

Panini style, mixed greens, tomato, celery,

carrots, fries, blue cheese dressing,

sundried tomato tortilla

STEAK SLIDERS & FRIES* (2) / 12

Ground beef, 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 3 – Close,

Tues– Fri 3pm– 6pm

Sat 4pm – 6pm

CRANBERRY LEMON DROP

Ketel One, house cranberry, lemon

LYCHEE MARTINI

Tanqueray gin, fresh lychee, lime, Aperol

[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

BEERS

IPA / 4

MILLER HIGH LIFE / 4

WINES

WHITE WINE

Vueve de Vernay (*sparkling*)

Triennes Rose (*still*)

Clos du Bois Sauv Blanc

6oz

12

13

11

RED WINE

Juggernaut Pinot Noir

Austin Hope Cabernet

Prisoner Red Blend

6oz

13

16

16

** 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.*