

# Welcome to Tapas Tuesday at Ambli!

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

Louis Jadot Macon-Village  
Chardonnay

-----  
E. Guigal GSM  
[Grenache, Syrah, Mouvedre]

AND

## \$36 Carafes of Rosé & Red Wine Sangria

## Don't miss our MARGARITA MARTINI MONDAYS

### \$7 Fresh Fruit Altos

### Tequila Margs

*Blackberry Mint*

*Raspberry Sour*

*Strawberry Basil*

2 ppl - \$25

2 Margs & Chef's Tlayuda Nachos

[Available Bar & Lounge Only]

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

## Dining Room Cocktails

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

Tequila Jalapeno  
Verde / 18

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

Owner's Marg / 18

Tres Generaciones  
Blanco, Magdala, lime,  
Grand Marnier

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

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

Vueve de Vernay  
(sparkling) - 12 / 18

Clos du Bois Sauv Blanc  
11 / 16

Donini Pinot Grigio  
10 / 15

## HH Cocktails

(4-6pm - Bar Only)

[Cocktail prices  
vary after 6pm]

Spanish Citrus GT / 11  
Fords Gin, squeezed orange,  
lemon, lime, grapefruit,  
tonic

Traditional Marg / 11

Cenote Blanco,  
Magdala, lime

Spicy Marg / 11

Jalapeno pineapple infused  
Milagro Reposado,  
Magdala, lime

Lychee Martini / 12

Fords Gin, fresh lychee,  
lime, Aperol

Classic Manhattan/ 12

Old Forester Rye,  
Cocchi vermouth

Rosé Sangria/ 13

Still & Sparkling Rosé, St  
Germain, fresh raspberry  
juice, lemon

Cranberry

Lemon Drop / 13

Titos, house made  
cranberry, lemon

Blackberry Ginger

Mojito / 13

Don Q Rum, fresh  
blackberry juice, ginger &  
mint simple, lime

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

MacMurry Ranch  
Pinot Noir - 14 / 21

Achaval Ferrer Malbec  
14 / 21

Prisoner Red Blend  
18 / 27

# WELCOME TO TAPAS TUESDAY

## Bites / Dips / Sauces

---

**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 Dips • 10

Hummus, toum, olive tapanade, housemade naan  
*[Add Veggies +2]*

### Mediterranean Labneh Dip • 10

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

### Duck Gyozaa (2) • 8

Pan sautéed, duck confit, cabbage, celery,  
carrots, sweet chili coconut miso sauce

### Filet Mignon Tartare\* (2) • 9

Dijonnaise, fried capers, sweet onion, potato  
cake, balsamic, truffle oil, Parmigiano Reggiano

### Spaghetti Squash Fritters (2) • 6

Gram flour batter, spinach, potatoes,  
creamy cilantro dipping sauce

### Tempura Cauliflower Roll (4pcs) • 9

Roll: [avocado, grilled veggies, chives,  
spicy aioli, fresno]

### Smoked Salmon Spread • 10

Jalapeno cream cheese, capers, pickled onions,  
grilled bread

### Cassava Coconut Mash • 12

Cashew coconut curry, fried yuca, red chilies,  
pomegranates, pepitas, mint oil

\* 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.

## Seafood

---

**Portuguese Garlic Prawns (2) • 12**  
U-10 shrimp sautéed in tomato, garlic, spices,  
grilled zucchini and corn, grilled sourdough

### Big Eye Tuna Sashimi\* • 10

Cucumber, avocado, cashews, jalapenos

### Salsa Verde Crab Cake Croquettes • 12

2 jumbo lump crab croquettes,  
panko, guacamole, mango, salsa verde

## Marinated Meats

---

### Filet Mignon Kebab (3oz)\* • 15

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

### Short Rib Bao Bao Buns\* (2) • 12

### Ribeye French Dip Sliders (2) / 14

Onions, dijonnaise, jalapenos, manchego

## Rice

---

### Spicy Paella\* • 25

Sautéed veggies, spicy creamy saffron rice  
[CARNE or SEAFOOD]

### Kuku Paka • 18

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

### Karahi Gosht\* • 22

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

## Sides

---

### Wedge Salad • 10

### Tajin Potato Wedges • 5

**House made Naan  
or GF Naan +3**