

SPRING COCKTAILS

These cocktails are intentionally crafted with the same importance we give our Food Menu. Please Indulge – you won't be sorry. There is something for everyone!

New Creations

Ambli Signature Booster / 18

Belvedere vodka, fresh apple juice,
fresh carrot juice, ginger, lime

Concord Crush / 18

Ciroc vodka, house made concord
grape syrup, lime, lemon

Garden Gimlet / 19

Hendricks gin, Ketel One vodka,
St-Germain, fresh english cucumber,
celery, mint, basil, lemon, lime

Japanese Mandarin Sour / 17

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

Blueberry Lemon Drop

Margarita / 19

Don Julio Blanco, blueberry puree,
lemon, lime

Tequila Jalapeno Verde / 19

Cenote Blanco tequila, Green Chartreuse,
fresh pineapple juice, lime, simple, jalapeno
(can be made spicier)

Ambli Classics

Pink Vesper Martini / 19

Ketel One vodka, Tanqueray 10 gin,
Lillet Rose, mandarin oil

The Luxury of Aviation / 18

Tanqueray gin, Luxardo liqueur, lemon,
Cream de Violette, luxardo cherry

Avion De Papel / 19

Herradura Anejo tequila, Aperol,
Amaro Montenegro, lemon, honey

The New Negroni

The Boulevardier / 18

Axe and the Oak Rye, Carpano
Antica, Campari

Manhattan's Envy / 19

Angels Envy Bourbon, Starlino
Tangerine, Carpano Antica, luxardo
cherry, yuzu bitters

Turkish Fig Old Fashioned / 18

House-infused Turkish Fig and toasted
pecan Woodford Reserve, bitters

Non –Alcoholic (Dhos NA Gin) / 12

Pineapple Cardamom ◆ Mandarin ◆ Lychee
Carrot Apple Ginger ◆ Spicy Gimlet