

Welcome to Ambli

Welcome to Ambli. During this unique time, it gives us the opportunity to introduce you to all of Ambli's favorites. This temporary Menu will change sometime in August, so indulge and take advantage.

*Here are our Weekly Specials
Available for Dine-in or Takeout*

TAPAS TUESDAY

20% Off the Entire
Food Menu

\$8 Margs

WEDNESDAY

TACOS & MARGS

\$3 Birria Tacos

\$5 Margs – Owners or
Spicy

THURSDAY

SHOOTERS & BUBBLES

4 Lobster Shooters +
1 glass of Bubbles – \$16

[Add 1 Glass of Bubbles +\$5]

FRI & SAT

TEQUILA TASTERS

Don Julio 1942

OR

Clase Azul Reposado

1 ounce – \$10

[purchase of food required]

SUNDAY-FUN DAY

\$16 Carne Platter

&

\$16 Traditional Pollo en Mole

COCKTAILS / WINE / BEER

We use fresh juice made in house daily & have base Spirits of 2 oz

MARGS

[on the rocks or straight up]

Owners Marg \$10

Lunazul Reposado, lime, Magdala Torres orange liqueur, simple, Grand Marnier

Piña Picante \$10

House infused jalapeño pineapple Lunazul Reposado, Magdala Torres orange liqueur lime, simple

Flaca (skinny) \$10

Arette Blanco, grapefruit juice, lime

[+2 Mezcal Floater]

TEQUILA COCKTAILS

The Escobar Manhattan \$12

[on the rocks or straight up]

Ambhar Reposado, Punt e Mes vermouthe, orange bitters, Luxardo cherry

El Señor Old Fashioned \$13

Casamigos Reposado, citrus, demerara, mole and orange bitters, Luxardo cherry

The Compadre \$12

Arette Reposado, grapefruit juice, Campari, lime, honey

NON-TEQUILA COCKTAILS

Spanish Gin Tonic \$10

Bombay Gin, tonic, fresh thyme, orange, lime, grapefruit & lemon

Cranny Cosmo \$10

Ketel One Citroen, housemade cranberry juice, lime, Magdala Torres orange liqueur, simple

Rosé Sangria \$10

Still and sparkling Rosé, raspberry puree, St-Germaine, lemon juice

Blueberry Ginger Mojito \$10

Don Q Blanco, fresh blueberry puree, ginger, mint, lime, simple

Sandia \$10

Hendricks Gin, fresh watermelon juice, lime, mint, simple

NON-ALCOHOLIC

Fresh Fruit Spritz \$6

Raspberry, Blueberry or Watermelon Mint

WINES

WHITE

GL | BT

Vouvray Sparkling Rosé	8 32
Provence Rosé (still)	11 44
Crowded House Sauvignon Blanc	10 40
Donini Pinot Grigio	10 40
Starmont Chardonnay	12 48

RED

GL | BT

Meiomi Pinot Noir	12 48
La Quercia Montepulciano	10 40
Muriel "Reserva" Tempranillo	12 48
Upshot by Rodney Strong	11 44
Austin Hope Cabernet	65
Prisoner Zin Blend	85

BEERS \$6

Dos XX

Modelo Especial

Titan IPA

Peroni

Negro Modelo

Welcome to Ambli

*Let us Take Care of You.....we will create a menu
where each tasting complements the another*

Food Tasting Menu – \$35–\$40 pp

(Family Style Experience; approx 4 -5 Tastings)

COCKTAIL BITES

These Bites were designed to enjoy while you unwind with your Cocktail or Mocktail

Lobster Shooters (4) --- --- 16

Fried lobster dumplings and red
coconut curry

Birria Tacos (2) --- --- 10

Brisket, white cheddar, pickled onions,
guacamole, cheese crusted corn tortillas,
side of consommé

Elote de la Calle [street corn]- --- --- 6

Corn on the cob with epazote aioli,
cotija cheese and tajín

Potato Flautas (3) --- --- 10

Potato, kale, queso, crema, avocado, roasted
tomatillo sauce

Double Dips (served cold) --- --- 14

Guacamole and spicy chiltepin cheese

Plantains (4) --- --- 8

Fried plantains, blue cheese, spicy
pepper aioli, pickled onions, scallions
& radish

Beef Samosas (4) --- --- 11

Savory meat filled pastry; with tamarind
and cilantro chutney

Pili Pili Fries (spicy) --- --- 4.50

Chili powder, garlic powder,
limes on side

Chili Relleno Empanadas (3) --- --- 10

Lightly fried, poblano, corn & white
cheddar cheese, salsa, sour cream

•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.

STARTERS

Beet & Burrata --- --- 12

Roasted beets, burrata, pecans, oranges, avocado, red onion & fig balsamic glaze

Tequila Jalapeño Shrimp* (4) --- --- 16

Jumbo shrimp sautéed in red onions, jalapeño, cilantro, lime, tequila, warm bread
[extra bread +1]

Brussels Sprouts --- --- 11

Dried figs, parmesan cheese, candied pepitas, garlic flakes, green apple

Quesadilla de Huitlacoche --- --- 12

Mushroom grown on corn, zucchini, red onion, jalapeño, epazote, white cheddar

Ensalada Pera al Mezcal --- --- 12

Pear, orange, arugula, candied pecans, blue cheese, honey mezcal dressing

Fideo Seco (mexican noodles) --- --- 12

Angel hair pasta, creamy tomato sauce, crema, avocado, cotija cheese, scallions

CLASSICS

Seafood Chorizo Paella* --- --- 23

Tiger shrimp, mussels, clams, chorizo and vegetables; in a creamy spicy saffron rice

Carne Platter* --- --- 23

Grilled Flank steak, pinto beans, avocado, Grilled green onions, scallions, cilantro, salsa verde broth and tortillas

Chicken Tikka Masala --- --- 17

Organic marinated grilled chicken, savory tomato cream sauce, cilantro, rice, naan

Short Rib Mole Verde --- --- 23

Beef short rib, potato croquette, rice, corn tortillas

Smothered Burrito --- --- 17

Braised brisket OR marinated grilled chicken, white cheddar, potatoes, guacamole, pickled jalapenos, tomatillo sauce, rice, beans

Traditional Pollo en Mole --- --- 21

Grilled chicken breast, mole, esquites, avocado, black beans, grilled onions, spanish rice, corn tortillas

Kuku Paka --- --- 17

Organic marinated grilled chicken simmered in coconut curry sauce, cilantro, rice, naan

SWEET TOOTH

Flan --- --- 10

Deconstructed Banana Split --- --- 10

White Chocolate Bread Pudding --- --- 10

Add 1 oz Sipper of Sunora Cream de Bacanora [+5]
(Mocha liqueur made from Agave)

[Until this pandemic is over, Ambli will be Tip Pooling in order to maximize our Front of House Staff]