

## COCKTAILS / \$10

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### SPANISH GIN TONIC

Bombay, tonic, orange, lime, grapefruit,  
lemon, thyme

### SPICY JALAPENO PINEAPPLE MARG

House infused jalapeno Lunazul Reposado,  
orange liqueur, lime

### RASPBERRY GIMLET

Bombay Dry, raspberries, lime

### STRAWBERRY BASIL

Ketel One, strawberry puree, basil

### MARGARITA

Lunazul Reposado, Magdala, lime,  
grand marnier

### TRADITIONAL MOJITO

Don Q Cristal, mint, lime, simple

### CLASSIC MANHATTAN

Rye, Cocchi Vermouth

## WINES \$10/GL

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CA DEL SARTO PINOT GRIGIO Italy

LOUIS JADOT CHARD (*unoaked*) France

SPINELLI MONTEPULCIANO Italy

## PREMIUM WINES \$12/GL

STEELE CUVÉE CHARD (*oaked*) CA

LIBERTY SCHOOL CABERNET CA

*Individual checks for up to 4 ppl.  
1 check for 5+. 20% Service  
Charge added to Groups or 5+.  
Ambli has a Tip Pool Policy*

## AMBLI'S ULTIMATE HAPPY HOUR

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Tues – Sat  
4:30 – 6:00  
Bar Only

### LOBSTER SHOOTERS (4) / 14

Fried dumplings, red coconut curry, cilantro

### POBLANO RELLENO EGGROLLS (3) / 10

Roasted poblano, white cheddar,  
Oaxaca cheese, corn, coconut  
sweet chili dipping sauce

### BRUSSELS SPROUTS / 10

Apple, almonds, raisins, parmesan cheese

### BOLOGNESE BRUSCHETTA (3) / 10

3 Steak bolognese, artigiano, parsley,  
grilled ciabatta

### BEETS & BURRATA / 12

Oranges, pepitas, avocado, macha  
balsamic glaze, basil oil

### SPICY TUNA CRISPY RICE\* (4) / 14

Ahi tuna, habanero aioli, sweet soy,  
sesame seeds, scallions

## TACOS

### BIRRIA (2) / 10

Braised brisket, avocado jalapeno salsa,  
cilantro, onion, cheese crusted  
housemade tortillas

### TEMPURA RED SNAPPER (2) / 10

Carrot, cucumber, cilantro, sweet chili

All pricing applies to BAR only and is not  
available in the Main Dining Room

*\*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.*