

WELCOME TO AMBLI KITCHEN & BAR

[If you have Allergies, please notify your Server. All ingredients are not listed.]

DINNER MENU

[Diner's Favorites]

BITES

- Lobster Shooters (4) *Dumpling, lemongrass red coconut curry, cilantro / 16*
- Spicy Tuna Crispy Rice* (4) *Tuna tartare, spicy aioli, sweet soy, scallions, sushi rice / 18*
- Thai Pancakes (3) *Sweet potato, corn, sriracha sweet chili syrup, coconut flakes / 14*
- Tempura Cauliflower *Chile de arbol aioli / 15*
- Springs Roll *Jumbo lump crab, avocado, spicy aioli / tempura flakes, soy, sesame / 26*
- Lebanese Spread (yogurt dip) *Seasonal vegetables, salsa macha (peanuts) naan / 18*
- Goat Cheese Dip *Spicy tomato, grilled garlic sourdough / 18*

STARTERS

- Beets & Burrata *Avocado, orange, green apple, caramelized pecans, balsamic / 19*
- Kung Pao Noodles *Cabbage mix, edamame, avocado, cashews, mango, cilantro, peanut sweet chili / 19 [Add Chicken +8, Ahi Tuna* +15, Filet Mignon* +20]*
- Taco Duo (1 Relleno & 1 Ribeye*) / 15
[Relleno: Cheese crusted; Ribeye: Oaxaca cheese] Grilled jalapeno available upon request
- Salsa Verde Crab Cakes (3) *Colossal crab, panko, escabeche, guac, spicy salsa verde / 21*
- Chimichurri Lamb Lollipops (3)* *Grass fed Lamb, balsamic, pomegranates / 28*
- Mahi Mahi Fish & Chips *Fish fingers, potato wedges, house made tartar, coleslaw / 28*

ENTREES

- Brazilian Filet Mignon Platter* *Feijoada, pork, veggies, mashed potatoes / 48*
- Mediterranean Kabob Feast* (2) *Ribeye and Chicken, veggies, rice, toum, naan / 48*
- Tour of India* *Kuku Paka, Karahi Gosht, Lobster Tikka Masala, basmati rice, naan / 48*
- Spicy Paella* *Sautéed veggies, spicy creamy saffron rice / 48*
[Seafood: PEI Mussels, Shrimp, Branzino or Carne: Chorizo, Chicken, Ribeye, Lamb Merguez]

DESSERTS

[Add 1 oz Sunora Cream Mocha Liqueur to any Dessert +5]

- Cardamom Pistachio Crème Brulee / 15
- Donuts (4) *chocolate Ganache, ice cream / 15*
- Carrot Cake Cheesecake / 15
- Chocolate Bread Pudding / 15
- House made Sorbet and Berries / 12

*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.

COCKTAILS / WINES / BEERS

[All Cocktails / Mocktails have Fresh Squeezed Juices]

COCKTAILS

KIR ROYALE / 16
[Lite & Refreshing –Great Starter for the Night]
Sparkling Sake, fresh raspberry lemon juice

HIBISCUS POMMEGRANATE COSMO / 16
Infused Titos, house made grenadine, lemon,
St Germain

LYCHEE MARTINI / 17
Roku Gin, lychee, Aperol, lime

MANDARIN SOUR MARGARITA / 17
Gran Centario Reposado, mandarin, yuzu juice,
lime, lemon, Cointreau Noir, muddled fresno
[Spicy or Non-Spicy] [Tajin or Salt rim]

JAPANESE MANHATTAN / 16
Toki Whiskey, Starlino Tangerine vermouth,
Carpano Antica, yuzu bitters, Luxardo juice

TEQUILA OLD FASHIONED / 16
Milagro Reserva Reposado, orange & mole bitters

CLASSIC FIG OLD FASHIONED / 18
House-infused Turkish Fig and toasted pecan
Woodford Reserve, bitters

MOCKTAILS

RASPBERRY LIMEADE / 11
Raspberry, lime, club soda
[Add Ketel One / 15]

LYCHEE LEMONGRASS / 11
Lychee, lemon, lime, lemongrass simple, ginger ale
[Add Fords Gin / 15]

BLACKBERRY MOJITO / 11
Lychee, lemon, lime, lemongrass simple, ginger ale
[Add Don Q Rum / 15]

MANDARIN SOUR MARGARITA / 11
Mandarin, lime, lemon, simple, yuzu juice,
muddled fresno *[Spicy or Non-Spicy]*

DESSERT DRINKS

SUNORA CREAM DE BACANORA / 10
[Better than Baileys] – Mocha coffee liqueur

ESPRESSO MARTINI / 18
Van Gogh DBL Espresso Vodka, Amarula,
Galliano Espresso, Espresso, Cream

CARAJILLO / 15
Liquor 43, Three Cord Bourbon cream, espresso,
cream *[Add 1oz Casamigos Reposado +9]*

BUBBLES

6oz / 9oz / BT

VEUVE DE VERNAY 14 / 21 / 44
Sparkling Rosé, France

WHITE WINE

PAZO DAS BRUZAS 15 / 22 / 52
Albarino, Spain

DOMAINE PICHOT 15 / 22 / 52
Chenin Blanc, France

LA GARENNE 18 / 27 / 66
Sancerre (Sauv Blanc), France

LOUIS JADOT (unoaked) 15 / 23 / 52
Chardonnay, France

FRANK FAMILY (oaked) 18 / 27 / 66
Chardonnay, CA

RED WINE

MACMURRY RANCH 16 / 24 / 54
Pinot Noir, CA

E. GUIGAL 15 / 23 / 52
GSM, France

MARQUES DE CACERAS 16 / 24 / 54
Rioja Reserva, Spain

PRISONER 22 / 33 / 88
Red Blend, CA

AUSTIN HOPE (5 GL) 22 / 33 / 110
Cabernet, CA

CAYMUS / 88
Cabernet Blend, CA

[Ask your Server for a Captain's List]

BEERS

PARTAKE NA / 7

DOS XX / 7

PERONI / 7

MODELO ESPECIAL / 7

IPA / 7

TRUMER PILS / 7

SAPPORO / 9

22% service charge will be added to groups of 5 ppl+ and to all Tasting Menus. Ambli Global has a Tip Pool Policy. Will provide individual checks up to 4 ppl; one check for 5+.