

Welcome to Our Home

The Ultimate Food, Cocktail & Wine Experience—\$105/pp

(Cocktail Tasting, 2 Paired Wines, Dessert Liqueur)

[Food Only – \$60/pp]

Upgrade Your Red Wine Experience:

Austin Hope Cabernet \$110 *(GL \$22)*

Emeritus Pinot Noir \$115 *(GL \$25)*

Caymus Cabernet \$125 *(GL \$35)*

[For all of the Table Maintenance that goes into this Experience, a 21% gratuity is added]

Lite Starters

Spicy Tuna Crispy Rice* (4) • 16

Fried sticky sushi rice, yellowfin ahi
tuna, sweet soy, habanero aioli,
sesame seeds

Yuca Bravas • 10

Salsa brava aioli

Duck Gyoza (4) • 16

Pan fried, cabbage, fennel, carrots,
scallions, sweet chili sauce

Lobster Shooters (4) • 16

Fried lobster dumplings, lemongrass red
coconut curry, cilantro

Bacon Wrapped Shrimp (4) • 16

Tiger shrimp, bacon, jalapeno, white
cheddar, chipotle aioli

Filet Mignon Roulade* (4) • 24

Thinly sliced, seared filet, jicama,
carrots, cilantro tamarind chutney

Greens

Kale • 13

Apple, raisins, avocado, carrots,
jicama, candied pecans, pomegranate
molasses dressing

Beets & Burrata • 15

Roasted beets, burrata, oranges,
pepitas, avocado, macha balsamic
vinaigrette

Heavier Shared Starters

Snapper Ceviche* • 18

Grilled corn, red onion, celery, cucumber, avocado, lime, plantain tostones

Birria Taco Bites (4) • 16

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

Lebanese Mezze • 16

Hummus, garlic paste, creamy baba ganoush, marinated olives, naan, raw veggies

Chile Relleno Dip • 16

Roasted poblano, white cheddar, corn, spicy tomato salsa, chips

Cajun Mac & Cheese • 14

Cavatappi pasta, artigiano cheese, house made Cajun seasoning, truffle oil

3 Sausages & Grits • 17

Chorizo, kielbasa, polidori, blistered tomatoes, red bell pepper, zucchini, white wine, butter

Mains

Machi Bhat* • 38

(Fish and coconut rice)

Red Snapper, coconut curry rice, carrots, potatoes, cilantro

Chimichurri NY Strip* • 45

Sliced NY Strip, house made chimichurri, baked potato mash, seasonal veggies

Mole Verde* • 34

Pork belly, mushroom reduced farro, asparagus, tomatillo, toasted pepitas

Chicken Tikka Masala • 26

Marinated grilled chicken in a spiced creamy tomato sauce, rice, naan sautéed veggies

Carolina BBQ Short Rib • 38

Braised short rib, ranch blue cheese corn rib, creamy coleslaw

Harissa Lamb Lollipops* (4) • 48

Chermoula potato bhaja

Thai Shrimp Stir Fry • 30

4 tiger shrimp, noodles, sautéed carrots, zucchini, cabbage, red bell peppers, onions, peanuts, scallions, sweet chili coconut

[Vegetarian • 18]

**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.*

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