

STARTERS

LOBSTER SHOOTERS (2) --- --- 8

Lemongrass red coconut curry, cilantro

SPICY TUNA CRISPY RICE (2) --- --- 8

Tuna tartare, spicy aioli, crispy rice

BBQ DEVILED EGGS (2) --- --- 6

BBQ pork, celery, onion, fresno, aioli, chives

SMOKED SALMON BOARD --- --- 16

Jalapeno cream cheese, capers, pickled onions,
grilled ciabatta

MAINS

AVOCADO TOAST* --- --- 18

Poached egg, pickled red onions, jalapeno, tomato marmalade,
avocado, cottage cheese, everything bagel sourdough

BISCUIT & SHORT RIB GRAVY --- --- 18

Red wine reduction gravy with braised short rib,
roasted carrots, potatoes

MASALA DOSA* --- --- 20

Masala potato omelet, cilantro & tamarind chutneys, dhal

BREAKFAST TACOS & HASHBROWN (2)* --- --- 18

Huitlacoche (*corn mushroom*), manchego cheese, scrambled
eggs, avocado, salsa macha (*peanut based*), corn or flour tortilla

TANDOORI CHICKEN & WAFFLES* --- --- 19

2 fried eggs, fried chicken thigh, spinach waffles,
spicy yogurt coleslaw, cilantro chutney

CHEF'S CHILAQUILES* --- --- 19

Cheddar cheese omelet, salsa verde, crema, queso
fresco, onion, avocado, fried corn tortilla

MAINS *(continued)*

RED CURRY CRAB CAKE BENEDICT* (2) --- --- 20

Jumbo lump crab, bell peppers, onions,
corn, poached eggs, red curry, chives

KARAHI GOSHT SHAKSHUKA* --- --- 19

Skillet style, Filet Mignon, tomato masala,
2 over medium eggs, kachumber, naan

SYRIAN STEAK SHAWARMA --- --- 18

Filet Mignon, toum, red onions, tomato marmalade,
cornichons, potato wedges

GRAIN BOWL --- --- 24

Sweet potato, veggies, quinoa, brown rice, avocado,
pepitas, almonds, salsa verde

[Choice of: Chicken, Big Eye Tuna* or Filet Mignon Kebab*]*

SIDES

PORK BELLY BACON* / 12

HASHBROWN / 8

2 EGGS* (any style) / 6

SWEETS

[Enjoy a cup of Hot Masala Hot Tea on US with purchase of a Dessert]

CARROT PANCAKES / 13

2 Japanese style, pecans, maple
syrup

SMORES PIZZA / 13

Graham cracker, chocolate,
marshmallow

OREO FRENCH TOAST / 13

Chocolate ganache, ice cream

GRANOLA & BERRIES / 13

Choice of Sorbet or Yogurt

*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.

SUNDAY FUNDAY

COCKTAILS

(2oz spirits – All Fresh Juices & Citrus)

SPANISH CITRUS GT / 11

Ford's Gin, squeezed orange, lemon, lime, grapefruit, tonic

CRANBERRY

LEMONDROP / 11

Titos, lemon, house cranberry

ROSE SANGRIA / 11

Still & Sparkling Rosé, St Germain, raspberry juice, lemon, simple

BLACKBERRY MOJITO / 11

Don Q Cristal, blackberry juice, ginger & mint simple, lime

LYCHEE MARTINI / 11

Ford's Gin, lychee, lime, Aperol

TRADITIONAL MARG / 11

Cenote Blanco, Magdala, Grand Marnier

SPICY MARG / 11

Jalapeno pineapple infused Milagro Reposado, Magdala

PIMM'S CUP / 11

Pimm's No. 1, gingerale, fruit

BLOODY MARY / 13

Titos, housemade mix

CARAJILLO / 13

[Mexican Espresso Cocktail]
Liquor 43, espresso, cream

COFFEE / TEA

Regular Coffee / 5

Hot Masala Spiced Tea / 4

[Complimentary Cup with purchase of any Dessert]

SPARKLING / ROSE / WHITES

Tiamo Prosecco 11 / 44

Louis Jadot Macon Village

Chardonnay 13 / 50

Vernay Sparkling Rosé 12 / 44

La Garenne Sancere 18 / 72

Triennes Rosé *(still)* 13 / 50

Ask Your Server for Full Wine List

WELCOME TO AMBLI'S SUN BRUNCH

10:00am – 2:00pm

ENERGY BOOSTER SHOTS / 3.5

Freshly Juiced in-house – 2oz

Orchard & Earth

*Beet, Carrot,
Apple, Ginger*

Golden Glow Elixir

*Lemon, Ginger, Orange,
Carrot, Turmeric*

Take Boosters To-Go! \$4 each
(Includes Bottle cost. Keep refrigerated; fresh for 3 days)

FRESH SQUEEZED

JUICE MIMOSAS

Featuring Tiamo Prosecco

GLASS / 11

Choose 1 Juice

BOTTLE / 44

*Includes 2oz
of each Juice*

Fresh Squeezed Juices

Mandarin ◆

Cranberry Apple Pineapple

*A 22% service charge will be added to all Groups of 5+.
Ambli has a Tip Pool Policy. 1 check for 5+ ppl.*