

WELCOME TO AMBLI

LUNCH:

Mon – Fri: 11am – 2:30pm

HAPPY HOUR:

Mon: 3pm – Close

Tues – Fri: 3pm – 6:00pm

Sat: 5pm – 6pm

*Enjoy house made tajin
salted potato chips
during Happy Hour*

MON – FRI
3pm – 4:30pm

\$8 Margs
[Trad or Spicy]
&
\$8 Cranberry
Lemon Drop
Martinis

* 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.

ALL NIGHT
Specials in
Bar & Lounge only

MONDAY HH

ALL Night in Bar/Lounge

TACO TUESDAY

**Traditional Latin
Flavors**

\$18 Skillet Style Tacos
[Chicken Pastor, Carne or Birria]
&
\$8 Margs
[Trad, Spicy, Prickly Pear]

WEDNESDAY

\$25 Pizza &
paired BT Wine
Choice of Pizza:
Burrata Spicy Marinara
OR Chef's Choice

*Individual checks for up to 4 ppl.
1 check for 5+. 22% Service Charge added
to Groups of 5+. Ambli has a Tip Pool Policy*

BAR FOOD

HAPPY HOUR PRICE / AFTER 6pm PRICE

VEGGIES 3 WAYS 15 / 18

Tempura Cauliflower, Tajin Potato Wedges, Brussels Sprouts

INDIAN CHAAT 12 / 16

Bhel Puri, puffed rice, chickpea noodles, chori beans, potatoes, onions, cucumber, naan crisps, **Pani Puri**, 2 lentil stir fry shells

MEDITERRANEAN LABNEH DIP 15 / 18

Roasted veggies, pistachio pesto, pomegranate, labneh (yogurt), house made naan

SPICY BURRATA PIZZA 12 / 14

Marinara, Parmigiano Reggiano, arugula

LOBSTER SHOOTERS (4) 14 / 18

Lemongrass red coconut curry

POBLANO RELLENOS (3) 13 / 15

Corn, onion, white cheddar, pork green chili

SPICY TUNA CRISPY RICE* (4) 14 / 18

Spicy aioli, sweet soy, sesame seeds, scallions

TEMPURA LOBSTER ROLL (4pcs) 14 / 14

Roll: [Avocado, asparagus, carrots, jicama, zucchini, sesame, chives, spicy aioli, fresno]

LOADED GRINGO NACHOS (4) 16 / 18

Chicken, Refried pinto beans, cheddar cheese, guacamole, crema, pickled veggies, salsa

RIBEYE FRENCH DIP 16 / 26

Caramelized onions, dijonnaise, fried jalapenos, manchego, brioche, wedges

BIRRIA TACOS (2) 11 / NA

Braised brisket, cheese crusted tortilla

STEAK NAAN TOSTADA* 13 / NA

Filet mignon, goat cheese, fig jalapeno marmalade, scallions [+3 GF Naan]

COCKTAILS / 11

[Mon 3 – Close,

Tues – Fri 3 – 6pm

Sat 5 – 6pm]

CRANBERRY LEMONDROP

Ketel One, house cranberry, lemon

LYCHEE MARTINI

Tanqueray gin, fresh lychee, lime, Aperol

[can be NA w/ Dhos NA Gin]

SPANISH CITRUS GT

Tanqueray, squeezed orange, lemon,

lime, grapefruit, tonic

TRAD MARG

Cenote Blanco, Magdala, lime

SPICY MARG

Jalapeno pineapple infused Milagro

Reposado, Magdala, lime

CLASSIC MANHATTAN

Old Forester Rye, Cocchi vermouth

WINES

WHITE WINE

6oz / 9oz

Vueve de Vernay (*sparkling*)

12 / 18

Triennes Rosé (*still*)

13 / 19

Clos du Bois Sauv Blanc

11 / 16

Donini Pinot Grigio

10 / 15

RED WINE

6oz / 9oz

Juggernaut Pinot Noir

13 / 19

Achaval Ferrer Malbec

14 / 21

Prisoner Red Blend

16 / 24