

# *Ambli Global Brunch*

## MEXICAN STYLE

10.45 am to 2.00 pm – The Restaurant will close at 3pm

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### TABLE STARTERS

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**3 DIPS & CHIPS** (*cold dips*) --- --- --- 12

Guacamole, spicy cheddar, eggplant

**LOBSTER SHOOTERS (4)** --- --- --- 16

Lobster dumpling, basil, mint, lemongrass  
red coconut curry, cilantro

**WATERMELON SALAD** --- --- --- 12

Fresh watermelon, feta, arugula, grilled butter  
honey red grapes, candied pecans, pomegranate  
balsamic

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### MAINS

**\*POBLANO CRAB BENEDICT** --- --- 18

Toasted brioche, avocado, arugula, crab cake,  
poached egg, poblano sauce

**SOPE DE POLLO** --- --- --- 18

Jalapeno corn masa, refried beans, huitlacoche  
hash, grilled marinated chicken, queso,  
salsa, fried egg

**MEXICAN TACOS** --- --- --- 18

*[Skillet style – Build your own]*

Scrambled eggs, potatoes, tomato onion cilantro,  
white cheddar, avocado, black bean tortillas  
*[Add. Chorizo +3 / Ribeye +4 / Fried Jalapeno +1]*

**BIRRIA FRITTATA** --- --- --- 18

Braised brisket, eggs, consommé, onions,  
cilantro, salsa, black bean tortillas

**SPICY PAELLA** --- --- --- 20

Chorizo, mussels, snapper, shrimp, calamari,  
saffron rice, potatoes, carrots, fried egg

**\*HUEVOS RANCHEROS** --- --- 18

Toasted corn tortilla, pinto beans, chorizo,  
crema, queso, fried eggs over easy,  
tomatillo morita salsa

*[Add Avocado +2]*

**\*CARNE ASADA TOAST** --- --- --- 19

Toasted french bread, avocado mash, black  
beans, corn, onions, queso, fried jalapenos,  
fried potatoes, grilled Ribeye.

*[Choice of over medium or scrambled eggs]*

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### SWEETS

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**S'MORES PANCAKES** --- --- 12

Chocolate ganache, burnt marshmallow,  
Berries

**FRENCH TOAST BANANA SPLIT** --- 12

Banana, caramel sauce, berries,  
waffle cone, ice cream

**BERRY BOOSTER PARFAIT** --- --- 12

Greek yogurt berry blend, granola,  
caramelized pecans

**MEXICAN DONUTS** --- --- 12

Chocolate soil, sugar, cinnamon, berries, vanilla  
ice cream, dulce de leche donut holes

# COCKTAILS

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# Tiamo MIMOSAS

## SPANISH GIN TONIC / 10

Bombay Dry

## TRADITIONAL MARGARITA / 10

Lunazul

## SPICY PINEAPPLE JALAPENO MARG / 10

Lunazul

## APEROL SPRITZ / 12

Tiamo Prosecco

## BLOODY MARY / 12

Ketel One, House made Bloody Mix

## Tiamo Prosecco

[Tiamo grapes are sourced from certified organic vineyards]

## GLASS with JUICE / 11

Choose 1 Juice – Served on the Side

## BOTTLE with 2 SMALL JUICES / 38

Choose 2 Juices – Served on the Side

## JUICES / \$8 GL

[Fresh Squeezed Daily]

### MANDARIN

### CRANBERRY PINEAPPLE

### CARROT APPLE GINGER

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## COFFEE / TEA

Pete's Dark Roast (1 refill) / 3

House Decaf (no refills) / 3

House made Masala Spiced Tea / 3

(hot milk, lightly sweetened, 1 free refill)

## WINES

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Tiamo Prosecco 11 / 35

Bouvet Sparking Rosé 11 / 35

Triennes Rosé (still) 13 / 40

Cambria Chardonnay (oaked) 11 / 35

Louis Jadot Macon Village Chardonnay 11 / 35

Domaine Laroche White Burgundy 17 / 55

Ask Your Server for Full Wine List

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

\*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.