

AMBLI KITCHEN & BAR

CHEF INSPIRED TASTING MENU

WED THRU SAT - FOR 2 PPL - \$140

[2-4pp only, entire table needs to participate; 22% automatic gratuity will be added]

AMUSE BOUCHE

Pani Puri

3rd TASTINGS

Beet Root Tartare
Caesar Salad

1st TASTINGS

Tropical Crudo
Polenta Cake

4th TASTINGS

Lobster Tail Tikka
Cassava Coconut Curry

2nd TASTINGS

Masala Shrimp
Fideo Seco

5th TASTINGS

Chile en Nogada
Pasilla Short Rib

DESSERT BITE

Cardamom Pistachio Crème Brulee *OR* Mexican Donuts with Hot Chocolate

A LA CARTE

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

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 Veggie Duo *Battered broccoli, cauliflower, chile de arbol or buffalo aioli / 15*
- Crab Sushi Roll *Jumbo lump crab, avocado, spicy aioli / tempura flakes, sweet soy, sesame / 26*
- Beef Tetelas (*Empanadas*) (4) *Spices, corn masa, black bean puree, salsa verde, crema, queso / 16*
- Hummus Spread *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 sw chili / 19*
- Taco Duo (1 *Relleno* & 1 *Ribeye*, *cheese crusted*) *[Grilled jalapeno available upon request] / 15*
- Salsa Verde Crab Cakes (3) *Colossal crab, panko, escabeche, guacamole, spicy salsa verde / 21*
- Portuguese Garlic Shrimp (3) *Beurre blanc style, garlic, butter, grilled sourdough / 21*
- Chimichurri Lamb Lollipops (3)* *Grass fed Lamb, balsamic, pomegranates / 30*
- Mahi Mahi Fish & Chips *Fish fingers, potato wedges, coleslaw, house made tartar sauce / 28*

ENTREES

- Brazilian Platter* *Filet Mignon, hibiscus chimichurri roasted chicken, pork feijoada, veggies, mashed potatoes, garlic butter sauce / 48*
- Mediterranean Kabob Feast* (2) *Ribeye and Chicken, veggies, rice, toum, house made naan / 48*
- Tour of India* *Kuku Paka, Karahi Gosht, Lobster Tikka Masala, basmati rice, house made naan / 48*
- Spicy Paella* *Sautéed veggies, spicy creamy saffron rice / 48*
[Seafood: PEI Mussels, Shrimp, Branzino OR Carne: Chorizo, Chicken, Ribeye, Lamb Merguez]
- Vegetarian Penang Curry *Rice noodles, veggies, peanut coconut curry / 24*
[Add Chicken +8, 3 Shrimp +15]

COCKTAILS / WINES / BEERS

COCKTAILS

[Freshly Juiced In-House]

- ULTIMATE RASPBERRY & BUBBLES / 18**
Featuring Mumm Napa Brut 187ml Bottle
Fresh raspberry mix, boba
- POMEGRANATE HIBISCUS COSMO / 18**
Hibiscus infused Titos, St Germain, lemon, lime, ginger simple, house made grenadine
- JAPANESE MANDARIN / 18**
Roku Gin, fresh mandarin, lemon, lime, Aperol
- PRICKLY PEAR MARGARITA MARTINI / 17**
Suerte Blanco, prickly pear juice, lime, Luxardo bitter
- TEQUILA JALAPENO VERDE / 18**
Cenote Blanco, Green Chartreuse, fresh pineapple juice, jalapeno, lime
- SEASONAL MANHATTAN / 18**
Sweetens Cove Bourbon, Luxardo Maraschino, Cocchi vermouth, Grenadine, orange bitters
- BROWN SUGAR CITRUS OLD FASHIONED / 16**
Bulleit Bourbon, house brown sugar citrus, cherry apple bitters
- TURKISH FIG OLD FASHIONED / 18**
House-infused Turkish Fig and toasted pecan Woodford Reserve, bitters
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MOCKTAILS

[Freshly Juiced In-House]

- RASPBERRY LIMEADE / 10**
Raspberry, lime, club soda [Add Ketel One / 16]
- LYCHEE LEMONGRASS / 12**
Lychee, lemon, lime, lemongrass simple, ginger ale [Add Fords Gin / 18]
- SPICY CUCUMBER GIMLET / 12**
Fresh cucumber juice, lemon, muddled fresno, lime, ginger simple [Add Hendricks / 20]
- CACTUS PEAR MARGARITA / 12**
Fresh prickly pear juice, lime, lemon, yuzu
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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 / 24]
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BUBBLES

6oz / 9oz / BT

- TIAMO PROSECCO** 12 / 18 / 48
Prosecco, Italy
- VEUVE DE VERNAY (sparkling)** 14 / 21 / 56
Sparkling Rosé, France
- MUMM NAPA BRUT RESERVE (187ml)** / 16
Brut Champagne, CA
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WHITE WINE

- PAZO DAS BRUZAS** 15 / 23 / 60
Albarino, Spain
- DOMAINE PICHOT** 15 / 23 / 60
Chenin Blanc, France
- LA GARENNE** 18 / 27 / 72
Sancerre (Sauv Blanc), France
- LOUIS JADOT (unoaked)** 15 / 23 / 60
Chardonnay, France
- FRANK FAMILY (oaked)** 18 / 27 / 72
Chardonnay, CA
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RED WINE

- MACMURRY RANCH** 16 / 24 / 64
Pinot Noir, CA
- WHOLE CLUSTERS** 17 / 26 / 68
Pinot Noir, OR
- E. GUIGAL** 15 / 23 / 60
GSM, France
- MARQUES DE CACERAS** 16 / 24 / 64
Rioja Reserva, Spain
- PRISONER** 22 / 33 / 88
Red Blend, CA
- AUSTIN HOPE (5 GL)** 22 / 33 / 110
Cabernet, CA
- CAYMUS (Cab Blend)** 25 / 38 / 98
Cabernet Blend, CA
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BEERS

- PARTAKE NA / 7** **TRUMER PILS / 7**
- PERONI / 7** **NEGRA MODELO / 7**
- IPA / 7** **WEIHENSTEPHANER / 7**
- SAPPORO / 9**
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•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+ and to all Tasting Menus. Ambli Global has a Tip Pool Policy. Will provide individual checks up to 4 ppl; one check for 5+.