

SALADS

*[Add: Grilled Chicken +7 /
Ahi Tuna* +10 / Filet Mignon* +15]*

Thai • 18

*Arugula, red cabbage, jicama, mango,
avocado, edamame, carrots, cashews,
sweet chili dressing [Add Noodles]*

Power Bowl • 18

*Roasted carrots, zucchini, asparagus,
sw potato, avocado, peanuts, salsa verde
[Choice of: Br Rice, Quinoa, Kale or all 3]*

Roasted Beets & Burrata • 19

*Avocado, orange, green apple,
caramelized pecans, balsamic*

SANDWICHES

*[Choice of Small Salad, Potato Wedges
or Veggie Lentil Soup]*

Chicken or Ribeye Gyro* • 22 / 24

*Tomato, cucumber, onion, tzatziki,
toum (garlic paste), feta*

Ribeye French Dip* • 24

*Caramelized onions, swiss cheese,
fried jalapenos, dijonnaise, au jus*

Filet Mignon Philly* • 24

*Bell peppers, jalapenos, mushrooms,
caramelized onion, white
cheddar, dijonnaise*

MEXICAN

[Add Small Salad +5 / Potato Wedges +5 / Veggie Lentil Soup +6]

Quesa Birria Tacos (3) • 18

Braised brisket, cheese crusted corn tortilla, guajillo, pickled onion

Ribeye Tacos* (3) • 18

Grilled onions, jalapenos, Oaxaca cheese, salsa cruda, corn or flour tortilla

Chile Relleno Tacos (3) • 18

*Poblano peppers, zucchini, corn, avocado, cheese crusted, habanero crema,
pickled onions, corn or flour tortilla*

Tempura Fish Tacos (3) • 18

Avocado mash, grilled pineapple, pico de gallo, sriracha aioli, corn or flour tortilla

Veggie Enchiladas (2) • 18

*White cheddar, crema, zucchini, corn, lettuce, potatoes, carrots,
[Choice of Guajillo (red) or Salsa Verde (green) sauce or Both]
[Add Chicken +7 / Filet Mignon +15]*

INDIAN

[Mildly spiced with incredible flavor]

Indian Shrimp Masala (3) • 24

Pan sautéed jumbo shrimp, sliced potatoes, zucchini, rice and naan

Chicken Tikka Masala • 22

Spiced creamy tomato curry, rice, cilantro, naan

Karahi Gosht* • 24

Filet Mignon stir fry, Indian spices, masala, rice, naan

ASIAN

[A variety of Cuisines]

Roasted Salmon* • 26

Miso, bok choy, mushroom red coconut curry, chili oil, steamed rice

Mongolian Lamb Lollipops* (2) • 26

Fried garlic mashed potatoes [Lamb served medium rare]

Pork Katsu Fried Rice* • 24

Breaded Pork chop, carrots, potato, peas, egg, scallions, spicy aioli

Beef Filet Garlic Noodles* • 28

*Carrots, bok choy, olive oil
[Sub with Chicken • 22]*

Sweet Chili Mahi Mahi Fish & Chips • 24

Fish fingers, potato wedges, house made tartar, yuzu coleslaw

DESSERTS

Apple Tart • 12

*Pecans, puff pastry,
vanilla mousse*

Churros (2) • 12

*Cinnamon, caramel,
whipped cream, berries*

**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.*

COCKTAILS / 12

[Light & Fresh – Perfectly suited for lunch]

SPANISH CITRUS GT

Tanqueray, squeezed orange,
lemon, lime, tonic

TRADITIONAL MARG

Cenote Blanco, Magdala, Grand Marnier

CRANBERRY LEMON DROP

Ketel One, lemon, house cranberry

SPICY MARG

Jalapeno pineapple infused Milagro
Reposado, Magdala

LYCHEE LEMONGRASS

Lychee, lemon, lime, lemongrass simple, ginger ale
[Titos or Fords Gin]

FRESH JUICED LIMEADES

LIMEADE / 8

LYCHEE / 8

RASPBERRY / 8

NON-ALCOHOLIC

MASALA ICE TEA *(1 refill)* / 5

ARNOLD PALMER *(1 refill)* / 5

PREMIUM COFFEE *(1 refill)* / 5

HOT TEA *(1 refill)* / 5

FEATURED PREMIUM WINES

WHITE / ROSE

6oz / 9oz

Vueve de Vernay Rosé, France

12 / 18

Louis Jadot Chardonnay, France

14 / 21

La Garenne Sancerre, France

18 / 27

REDS

6oz / 9oz

MacMurray Ranch Pinot Noir CA

14 / 21

Archaval Ferrer Malbec, Argentina

14 / 21

The Prisoner Red Blend

18 / 27

WELCOME TO LUNCH AT AMBLI DTC

*This is a Globally inspired Lunch Menu.
where everything is made fresh
and made-to-order*

SHARED STARTERS

Lobster Shooters (2/4) • 8 / 16
Dumpling, red coconut curry, cilantro

Pani Puri (2/4) • 6 / 12
*(Savory Lentil Cups) Cilantro &
tamarind chutneys*

Spicy Tuna Crispy Rice* (2/4) • 8 / 16
Spicy aioli, sweet soy, scallions, sushi rice

Thai Corn Croquettes (3/6) • 6 / 12
*Sweet potato, corn, coconut flakes, sriracha crema,
sweet chili, basil*