

Ambli Dinner

Lunch & Happy Hour COMING SOON

Starting Friday March 26th

Weekday Lunch: Monday – Friday 11am–5pm

This entire menu will 20% OFF and

\$8 select Margaritas & Wine

SNACKS

Street Corn -- -- 6

Flaming Hot Cheetos corn on the cob,
epazote aioli, cotija cheese (V)

Pezcado Fritos Fingers -- -- -- 10

Tempura Mahi Mahi, epazote aioli,
housemade potato chips, valentina salsa

Potato Flautas (2) -- -- -- 8

Potato, queso, crema, avocado, roasted
tomatillo fresno salsa (V)

Poblano Corn Pancakes (2) -- -- 8

Poblano, corn, red onion, zucchini, chile de
arbol aioli, pickled onions and jalapenos,
scallions (V)

Guacamole -- -- 10

Garlic, red onions, cilantro, lime,
pickled jalapenos and onions, house
made tortilla chips (V)

(V = vegetarian or can be made vegetarian)

APPETIZERS

Tequila Jalapeño Shrimp* (4) -- -- -- 16

Jumbo tiger shrimp sautéed in red onions,
jalapeño, cilantro, lime, tequila, warm bread

Huitlacoche Sope -- -- -- 14

Corn masa, refried pinto beans, salsa,
onion, huitlacoche, crema, queso fresco,
poached egg (V)

Mole Pork Ribs (2) -- -- -- 9

Seasoned pork ribs with house made mole,
queso fresco, sesame seeds, scallions

Loaded Fajita Nachos (2) -- -- 10

Chicken, Steak, pinto beans, chihuahua
cheese, roasted jalapenos and onions,
avocado, crema, tomatillo salsa

Queso Fundido -- -- -- 12

Artigiano, cheddar and chihuahua cheeses,
pickled onions, macha, salsa verde (V)
[Add Mushrooms \$3 or Chorizo \$4]

**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.*

SALADS / CEVICHE

Beet Salad --- 14

Mezcal poached pear, roasted beets, orange,
candied pecans, goat cheese, onion,
avocado, balsamic and honey mezcal
dressings (V)

Poblano Scallop Ceviche* --- 16

Cooked scallops, corn, orange, mango,
grapefruit, onion, poblano lime juice,
avocado, corn chips

Grilled NY Strip* or Grilled Chicken Arugula Salad--- 16

Red onion, avocado, tomato, cucumber, corn, pepitas, blue cheese
crumbles, cilantro lime dressing

TACOS / QUESADILLA / BURRITO

Mushroom Quesadilla ---- 16

White cheddar, chihuahua cheese, cremini
mushrooms, onions, epazote, esquites,
avocado, tomatillo fresno salsa (V)

Panini Style Burrito ---- 16

Grilled Chicken or Steak, white cheddar,
pickled jalapeño, guacamole, salsa verde

Mahi Mahi Tacos* (3) ---- 15

Red cabbage, mango, onion, avocado,
relish, sikil-pak, pepitas, housemade
cilantro tortilla

Birria Tacos (3) ---- 15

Braised brisket, pickled red onion,
guacamole, cheese crusted housemade
guajillo tortilla

ENTREES

Chimichurri Chicken Bowl -- 20

Roasted organic (NAE) chicken,
black beans, rice, coleslaw, hibiscus
chimichurri butter

NY Strip Bowl* -- 20

Pinto beans, avocado, grilled green
onions, scallions, cilantro, salsa verde
broth, tortillas

Seafood Chorizo Paella* -- 28

Tiger shrimp, PEI mussels, clams, chorizo and
vegetables; in a creamy spicy saffron rice

Chicken Enchiladas (2) -- 16

Grilled chicken, grilled veggies, onions,
salsa verde, crema, queso fresco, cilantro,
housemade black bean tortilla (V)

DESSERTS

Mazapan Flan -- 10

Gansito Ice Cream Sandwich -- 10

Chocolate Chip Bread Pudding -- 10

*20% service charge will be added to groups of 5 ppl or more. Ambli Mexico has a Tip Pool Policy
Will provide individual checks up to 4 ppl; one check for 5+.*