



AMBLER

TEXAS KITCHEN + COCKTAILS

STARTER

CHOICE OF ONE

CHIPOTLE GRILLED JUMBO SHRIMP
Texas Watermelon Pico, Cotija Cheese, Lime

AMBLER CESAR SALAD
Crisp Romaine Hearts, Shaved Parmesan, Ciabatta Croutons,
Creamy House Dressing

MAIN

CHOICE OF ONE

GRILLED TEXAS AKAUSHI FLAT IRON STEAK
Buttermilk Mashers, Garlic Braised Broccolini, House Steak Sauce

BLACKENED SALMON
Saffron Citrus Risotto, Garlic Braised Broccolini, Spiced Mango
Peach Chutney

SWEET BITES

CHOCOLATE & TEXAS PECAN PIE
Caramel Drizzles, Berries

\$55 Per Guest | Not Valid With Other Offers | Does Not Include Tax & Gratuity

\$35 PER SELECTED PAIRING

WINE PAIRING

1ST COURSE

ROBERT MONDAVI - SAUVIGNON BLANC
Napa Valley, California

2ND COURSE

ALBERT BICHOT - PINOT NOIR
Burgundy, France

3RD COURSE

THE PRISONER WINE COMPANY, UNSHACKLED - RED BLEND
California

COCKTAIL PAIRING

1ST COURSE

SAN ANTO SMASH
Bourbon, Lemon, Watermelon, Mint, Simple Syrup

2ND COURSE

YELLOW ROSE
Anejo Tequila, Peach Liqueur, Lemon, Simple Syrup, Peach Bitters

3RD COURSE

RYE RANCHER
Rye Whiskey, Spiced Pear Liqueur, Sweet Vermouth