







Wines



STAFF FAVORITE

Serbia					
Tamjanika, VINO Budimir 	59	“Sub Rosa”, VINO Budimir 	105	Rebula, Ferdinand	55
WHITE - CRISP FRESH VERY AROMATIC FLORAL & CITRUS		RED - COMPLEX BERRIES LEATHER SPICES GREAT ACIDITY		WHITE - FRESH GENTLE CITRUS WITH APPLE AROMAS	
“Margus Margi” Riesling, VINO Budimir	57	“Triada” Prokupac, VINO Budimir 	63	Pinot Grigio, Matic	47
WHITE - RICH DRY OAK GREEN OLIVES PETROL & CITRUS PEEL		RED - LILAC PURPLE FLOWERS RED FRUITS MINT		SKIN CONTACT - SLIGHT PINKISH MELON QUINCE	
Furmint, Sagmeister	59	“Crazy Lud”, Oszkar Maurer	55	“Brutus” Rebula, Ferdinand	91
WHITE - QUINCE CANDIED PINEAPPLE WHITE FLOWER PEAR		RED - RASPBERRY CRANBERRY BLACKBERRY JAM FIZZY		SKIN CONTACT - APRICOT SPICE DRY WHITE FRUITS	
“Kew” Furmint, Sagmeister	99	“Rock n’ Roll” Kadarka, Oszkar Maurer	110	“Rosso” Epoca, Ferdinand 	79
SKIN CONTACT - SINGLE VINYARD MANDARIN GRAPEFRUIT MARL		RED - RASPBERRY SOUR CHERRIES FRESH & DELICATE		RED - RIPE BERRIES PLUM MARMALADE VANILLA	
Chardonnay, Zvonko Bogdan	59	Prokupac, Janko	47		
WHITE - RIPE MANGO MARACUJA CREAMY NECTARINE		RED - FRUITY CHERRY SPICY EARTHY			
“Babba”, Oszkar Maurer	82	Cabernet Franc, Sagmeister	77		
SKIN CONTACT - DRIED STONE FRUIT ALMOND HONEYCOMB		RED - DARK BERRIES WOOD SHAVINGS WET EARTH			
“Pro-Cou-Patz”, VINO Budimir	51	Pinot Noir, Sagmeister	79		
RED - LIGHT & FRESH RED FRUITS DARK SPICES PLUMS		RED - SALTED CARAMEL CLOVE CHERRIES MUSHROOM			

Bosnia & Herzegovina					
Zilavka, Vilinka 	51	Malvasia, Bruno Trapan	63		
WHITE - SMOOTH TEXTURE SLIGHTLY NUTTY FLAVORS BALANCED ACIDITY & CLEAN FINISH		WHITE - CRISP FLORAL HINT OF ISTRIAN MEADOW FLOWERS GREEN APPLE “SALTY” ENDING			
Blatina, Vilinka	55	Posip, Zlatan	65		
RED -RASPBERRIES BLACK CHERRIES GREAT ACIDITY		WHITE - ALMONDS DRIED APRICOT GREEN FIG			
Vranec, Monastery Tvrdos	59	“Anno Domini” Malvazija, Benvenuti	97		
RED - CRUSHED BLACKBERRY WET ROSE PETALS CEDAR		SKIN CONTACT - DRIED PEARS ORANGE PEEL ALMONDS			
“Emporia”, Carski Vinogradi	159	“Anno Domini” Teran, Benvenuti	89		
RED - COMPLEX FOREST BERRIES VANILLA RIPE PLUMS		RED -DARK FRUITS HINT OF TOBACCO TAMED TANNINS			
Cabernet Sauvignon, Monastery Tvrdos	62	Plavac Mali, Stina	84		
RED - DARK FOREST FRUITS SPICY & FRUITY CHOCOLATE		RED - BOLD OAKY BLACK FRUIT EARTH DRIED HERBS			

Sparkling					
“Mea” Sipon Pet-Nat, Matic SLOVENIA	55				
A LITTLE FUNKY YELLOW APPLE HINTS OF FRESH ORANGE & PEAR FRESH WITH MEADOW HERBS ELEGANT LEMONY MINERALITY					
Rosé, Cricova MOLDOVA	45				
BLACKCURRANT STRAWBERRIES MINERAL, FIRM TASTE					
“Amfora Mea” Riesling Pet-Nat, Matic SLOVENIA	62				
UNFILTERED HERBAL & EARTH FRESH PEACH GREAT ACIDITY TONS OF FLAVOR AND COMPLEXITY					

“Ambar restaurants' wine offering has been a crucial part of the restaurant DNA since day one. Majority of wine list is focused on Balkan wines made from an indigenous grape varieties that can not be found anywhere else in the world. All members of the Ambar team are very proud to be able to offer Balkan wines that are a perfect match for the food offering on the menu.

As a restaurant group, Ambar is on a long mission of promoting, introducing and supporting the presence of Balkan wines throughout the United States. ”

-Aleksandar Krsmanovic, Fearless Finds
Importer of fine wines and spirits

Rakia

RAKIA, THE MOST POPULAR FRUIT BRANDY OF THE BALKAN REGION, ESTABLISHED ITS TRADITION AS A “HOMEMADE DRINK” CENTURIES AGO. TODAY, THIS HANDCRAFTED SPIRIT IS MADE IN SMALL DISTILLERIES, GETTING ITS UNIQUE FLAVORING FROM THE DISTILLATION OF 100% ORGANIC FRUITS. ALTHOUGH MADE OF ONLY THE MOST RIPENED FRUITS, TO INCLUDE PLUMS, APRICOTS, PEAR AND RASPBERRIES, IT’S MOST COMMONLY KNOWN FOR ITS UNMISTAKABLE DEEP AND SMOOTH TASTE. BEING THE NATIONAL DRINK OF THE BALKANS, IT IS OFTEN SERVED AS A WELCOMING TOAST TO GUEST AND IS BEST ENJOYED WITH GOOD FOOD AND COMPANY.

Rakia Tasting

TRY ANY THREE RAKIAS FROM THE SELECTION

\$29

Iskrena Plum	11	Maraska	10
SINCERE PLUM BRANDY IS A PREMIUM BRANDY CREATED BY COMBINING TRADITION AND INNOVATION WITH WITH AN ACCENT ON REFINEMENT AND ELEGANCE. HONEST BRANDY REPRESENTS THE PERFECT BALANCE BETWEEN OLD AND NEW, EXUDES AROMAS OF BOTH FRESH PLUM AND FLORAL NOTES, AS WELL AS COMPLEX ONES FLAVORS OBTAINED BY AGING IN OAK BARRELS		MARASKA SLIVOVITZ IS A PURE, NATURAL KOSHER SLIVOVITZ BRANDY MADE BY SPECIAL FERMENTATION AND DISTILLATION OF THE FINEST RIPE BLUE PLUMS GROWN IN THE RICH SOIL OF THE ADRIATIC HINTERLAND, THE SECOND LARGEST PLUM-GROWING AREA IN THE WORLD. IT IS MADE UNDER STRICT KOSHER GUIDELINES ALLOWING THIS BRANDY TO BE “KOSHER FOR PASSOVER”.	
Hubert Apple	12	Bozic Honey	13
THIS EXQUISITE BRANDY IS DISTILLED FROM FULLY RIPENED APPLES TO EMBODY THE FRESHNESS AND CRISPNESS OF ITS FRUITS, WITH A SOFT, TART FINISH.		RELISHING THE SWEETNESS OF THIS SPIRIT, THIS RAKIA IS CAREFULLY HARVESTED WITH FRUIT NECTAR FROM BEE TO PRODUCE STRONG HONEY NOTES.	
Hubert Apricot	12	Bozic Quince	13
MADE WITH DISTILLED, ORGANIC APRICOTS. ITS INTENSE AND CLEAN AROMAS OF LOCAL APRICOTS RESULT IN LASTING MEMORITES OF ITS UNIQUE TASTE.		ORIGINATED ON THE SHORES OF THE CASPIAN SEA, IT AWARDS THE TASTE AND SMELL OF ROYAL FRUIT BRANDIES, WITH A BOLD DISTINCT FULLNESS GAINED FROM ITS AGING IN STAINLESS STEEL CONTAINERS.	
Hubert Pear	12	Yebiga Bela	11
DISTILLED FROM ORGANIC, FULLY RIPE WILLIAMS PEARS TO RESULTS IN A CLEAR BRANDY WITH AN INTENSE AROMA AND COMPLEX TASTE OF PEARS.		BELA (TRANSLATED AS “WHITE”) IS A CLEAR AND CLEAN RAKIJA OD ŠLJIVA (PLUM RAKIJA) MADE FROM A 50-50 BLEND OF HYPERLOCAL, HANDPICKED ČAČANSKA RODNA AND ČAČANSKA LEPTICA PLUMS, BOTH NATIVE TO THE REGION OF CENTRAL/SOUTHERN SERBIA. WITH A LOWER ALCOHOL BY VOLUME THAN PRVA, BELA IT IS A CLEAN, FLORAL BEVERAGE, AND GENTLE ON THE PALATE. THOUGH ABUNDANT WITH FRUIT, IT IS ALSO PLEASANTLY DRY AND RIDICULOUSLY EASY TO DRINK.	
Hubert Plum	12	Yebiga Prva	12
AGED FOR SEVERAL YEARS IN OAK BARRELS, IT IS MADE WITH THE RIPEST PLUMS TO CRAFT TASTES OF VANILLA AND ALMOND; STARTING MELLOW AND THEN LEADING TO A SMOOTH, CLEAN FINISH.		PRVA IS A TEXTBOOK, BARRELAGED SERBIAN RAKIJA OD ŠLJIVA (TRANS: RAKIJA FROM PLUM). FAITHFUL TO THE STYLE, THIS ONE IS MADE WITH RIPE, HYPERLOCAL PLUMS FROM THE MOUNTAINS NEAR KRALJEVO. PRVA IS CRAFTED WITH 100% NATURAL INGREDIENTS AND PURE, MOUNTAIN SPRING WATER. THE ČAČANSKA RODNA PLUMS ARE HAND-HARVESTED TO CRAFT A DISTILLATE THAT’S AGED FOR A MINIMUM OF 18 MONTHS. THE RESULTING PALE, SUN-YELLOW HUE OF THE PRVA AND ITS DELICATE NOTES OF PLUM, VANILLA, HONEY AND BLACKCURRANT EMERGES FROM THE TRADITIONAL “QUERCUS PETRAEA” OAK BARRELS USED FOR AGING (ALSO HARVESTED FROM THE LOCAL MOUNTAIN FORESTS).	
Hubert Quince	12		
THIS ULTRA-RARE BRANDY IS MADE FROM THE QUINCE THROUGH THE PROCESS OF FERMENTING THE QUINCE, WHICH GIVES WAY TO ITS SUBTLE, YET SWEET FINISH.			
Gruzanska Pear	13		
FRUIT BRANDY VILIJAMOVKA PRODUCED BY CAREFUL SELECTION OF FRUIT FROM PRIVATE PLANTATIONS IN THE HEART OF SUMADIJA, AT THE SLOPES OF KOTLENIK MOUNTAIN, NOBLE AROMA AND TASTE. RIPE WILLIAMS PEAR IS CAREFULLY SELECTED, SMASHED AND LEFT TO FERMENT FOR A COUPLE OF WEEKS. DOUBLE- DISTILLED IN TRADITIONAL WAY.			