



## Wines

STAFF FAVORITE

### Serbia



<b>Tamjanika, VINO Budimir</b>	15	59
WHITE - CRISP   FRESH   VERY AROMATIC   FLORAL & CITRUS		
<b>“Margus Margi” Riesling, VINO Budimir</b>	57	
WHITE - RICH   DRY   OAK   GREEN OLIVES   PETROL & CITRUS PEEL		
<b>Furmint, Sagmeister</b>	59	
WHITE - QUINCE   CANDIED PINEAPPLE   WHITE FLOWER   PEAR		
<b>“Kew” Furmint, Sagmeister</b>	99	
SKIN CONTACT - SINGLE VINYARD   MANDARIN   GRAPEFRUIT   MARL		
<b>Chardonnay, Zvonko Bogdan</b>	59	
WHITE - RIPE MANGO   MARACUJA   CREAMY   NECTARINE		
<b>“Babba”, Oszkar Maurer</b>	82	
SKIN CONTACT - DRIED STONE FRUIT   ALMOND   HONEYCOMB		
<b>“Pro-Cou-Patz”, VINO Budimir</b>	13	51
RED - LIGHT & FRESH   RED FRUITS   DARK SPICES   PLUMS		
<b>Pinot Noir, Sagmeister</b>	79	
RED - SALTED CARAMEL   CLOVE   CHERRIES   MUSHROOM		



<b>“Sub Rosa”, VINO Budimir</b>	105	
RED - COMPLEX   BERRIES   LEATHER   SPICES   GREAT ACIDITY		
<b>“Triada” Prokupac, VINO Budimir</b>	16	63
RED - LILAC   PURPLE FLOWERS   RED FRUITS   MINT		
<b>“Crazy Lud”, Oszkar Maurer</b>	55	
RED - RASPBERRY   CRANBERRY   BLACKBERRY JAM   FIZZY		
<b>“Rock n’ Roll” Kadarka, Oszkar Maurer</b>	110	
RED - RASPBERRY   SOUR CHERRIES   FRESH & DELICATE		
<b>Prokupac, Janko</b>	47	
RED - FRUITY   CHERRY   SPICY   EARTHY		
<b>“Cuvee No. 1”, Zvonko Bogdan</b>	89	
RED - BLACK CURRANT   RIPE PLUM   VANILLA   SWEET SPICES		
<b>Cabernet Franc, Sagmeister</b>	77	
RED - DARK BERRIES   WOOD SHAVINGS   WET EARTH		
<b>“Stifler’s Mom” Shiraz, Erdevik</b>	139	
RED - CANDIED CHERRY   BLACK RASPBERRY   VANILLA		

### Slovenia



<b>Rebula, Ferdinand</b>	55	
WHITE - FRESH   GENTLE CITRUS WITH APPLE AROMAS		
<b>Pinot Grigio, Movia</b>	13	51
SKIN CONTACT - TANGERINE   VANILLA   BUTTER THYME & NUTMEG		
<b>Sauvignon Blanc, Movia</b>	88	
WHITE - YELLOW ROSE   APRICOT   CITRUS SWEET SPICES   FULL BODY & LONG FINISH		
<b>Pinot Grigio, Matic</b>	47	
SKIN CONTACT - SLIGHT PINKISH   MELON   QUINCE		
<b>Ribolla Opoka, Marjan Simcic</b>	129	
SKIN CONTACT - ORANGE   HONEY   APPLE BALANCED   RICH & LONG FINISH		
<b>“Brutus” Rebula, Ferdinand</b>	91	
SKIN CONTACT - APRICOT   SPICE   DRY WHITE FRUITS		
<b>Cabernet Sauvignon, Movia</b>	65	
RED - BLACK CURRANT   RED ROSE PETALS CHOCOLATE   PEPPER & SMOKE		
<b>“Rosso” Epoca, Ferdinand</b>	79	
RED - RIPE BERRIES   PLUM MARMALADE   VANILLA		
<b>Pinot Noir Opoka, Marjan Simcic</b>	169	
RED - POWERFUL   BALANCED   FLORAL   CHERRY CHALK   EARTH   RIPE & FIRM TANNINS		
<b>Merlot Opoka, Marjan Simcic</b>	169	
RED - MATURE PLUMS JAM   LEATHER   TOBACCO STRONG STRUCTURE   NICE FRESHNESS		

### Bosnia & Herzegovina



<b>Zilavka, Vilinka</b>	51	
WHITE - SMOOTH TEXTURE   SLIGHTLY NUTTY FLAVORS   BALANCED ACIDITY & CLEAN FINISH		
<b>Blatina, Vilinka</b>	14	55
RED - RASPBERRIES   BLACK CHERRIES   GREAT ACIDITY		
<b>Vranec, Monastery Tvrdos</b>	59	
RED - CRUSHED BLACKBERRY   WET ROSE PETALS   CEDAR		
<b>“Emporia”, Carski Vinogradi</b>	159	
RED - COMPLEX   FOREST BERRIES   VANILLA   RIPE PLUMS		

### Croatia



<b>Malvasia, Bruno Trapan</b>	16	63
WHITE - CRISP   FLORAL HINT OF ISTRIAN MEADOW FLOWERS GREEN APPLE   “SALTY” ENDING		
<b>Posip, Zlatan</b>	65	
WHITE - ALMONDS   DRIED APRICOT   GREEN FIG		
<b>“Anno Domini” Malvazija, Benvenuti</b>	97	
SKIN CONTACT - DRIED PEARS   ORANGE PEEL   ALMONDS		
<b>“Anno Domini” Teran, Benvenuti</b>	89	
RED - DARK FRUITS   HINT OF TOBACCO   TAMED TANNINS		
<b>Plavac Mali, Stina</b>	84	
RED - BOLD   OAKY   BLACK FRUIT   EARTH   DRIED HERBS		
<b>“Terra Mare” Teran, Bruno Trapan</b>	78	
RED - BLACK CURRANTS   CINNAMON   SWEET HERBS		
<b>Crljenak, Zlatan</b>	94	
RED - MIXED BERRIES   FLORAL   FRESH FRUIT REFRESHING & SAVORY FINISH		

### Macedonia



<b>Zilavka, Stobi</b>	12	47
WHITE - LIGHT & CRIPS   CITRUS FRUITS   WILDFLOWER		
<b>Rkatsiteli, Stobi</b>	12	47
WHITE - FULL BODIED   MINERAL DRIVEN   SEASHELLS		
<b>Rosé, Stobi</b>	12	47
ROSE - DRY   STRAWBERRIES   RASPBERRIES   CITRUS		
<b>Vranec, Stobi</b>	12	47
RED - EARTHY   SOUR CHERRIES   BLUEBERRIES		
<b>“Bela Voda”, Tikves</b>	75	
RED - CRANBERRY   RED CHERRY   TOAST & SMOKE		
<b>“Veritas” Vranec, Stobi</b>	62	
RED - STEWED BERRIES   DARK PLUMS   LEATHER		
<b>“Barovo”, Tikves</b>	92	
RED - RICH   BLUE FRUITS   CHOCOLATE   SPICE		

### Sparkling



<b>“Silver Pearl”, Radgonske Gorice</b> SLOVENIA	13	51
DRY IN TASTE   GENTLE GOLDEN-YELLOW COLOR   PLEASANT FRUITY NOTES CAN BE DETECTED IN THE AROMA & TASTE		
<b>“Mea” Sipon Pet-Nat, Matic</b> SLOVENIA	55	
A LITTLE FUNKY   YELLOW APPLE   HINTS OF FRESH ORANGE & PEAR FRESH WITH MEADOW HERBS   ELEGANT LEMONY MINERALITY		
<b>Rosé, Cricova</b> MOLDOVA	45	
BLACKCURRANT   STRAWBERRIES   MINERAL, FIRM TASTE		
<b>“Amfora Mea” Riesling Pet-Nat, Matic</b> SLOVENIA	62	
UNFILTERED   HERBAL & EARTH   FRESH PEACH   GREAT ACIDITY TONS OF FLAVOR AND COMPLEXITY		

### Ambar House Wine



<b>Sauvignon Blanc</b>	10	
<b>Cabernet Sauvignon</b>	10	
<b>Rosé</b>	10	
<b>Sparkling</b>	10	

“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 varietals 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 life 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

## Cocktails

STAFF FAVORITE

STRAWS AVAILABLE ONLY UPON REQUEST.

<b>Red Punch Sangria</b>	11	<b>Ambar Espresso Martini</b>	15
LIGHT / REFRESHING Ambar Red / Bourbon / Lemon / Cinnamon Syrup		NUTTY / BOOZY Vodka / Galliano Ristretto / China China / Hazelnut Orgeat	
<b>Kiwi Smash</b>	12	<b>Harvest Time</b>	16
LIGHT / REFRESHING Gin / Kiwi Puree / Lemon Juice / Honey Syrup		LIGHT / REFRESHING - SERVED HOT OR COLD Quince Rakia / Blended Scotch / Ginger & Honey Syrup	
<b>Ambar Old Fashioned</b>	12	<b>Apricot Meets Corn</b>	15
STRONG / BOOZY Plum Rakia / Bourbon / Plum Syrup / Bitters		STRONG / BOOZY Apricot Rakia / Nixta / Corn Bourbon / Vermout	
<b>Mango Lemonade</b>	11	<b>Kao Cacao</b>	16
SOUR / TANGY Vodka / Mango Puree / House Sour Mix		LIGHT / REFRESHING Aged Rum / Cacao Campari / Pineapple / Raspberry Cordial	
<b>Margarita</b>	11	<b>Skoplje</b>	14
SOUR / TANGY Tequila / Lime / Triple Sec / Agave Nectar / House Sour Mix		SMOKEY Pear Rakia / Mezcal / Spiced Pear Puree / House Sour Mix	
		<b>Pomegranate Kiss</b>	13
		LIGHT / REFRESHING Tequila / Aperol / Grapefruit / Pomegranate Cordial	

## Beer

<b>Lav</b>	8
BOTTLE   LAGER - SERBIA	
<b>Ambar Lager</b>	7
ON TAP   LAGER - VIRGINIA	
<b>Allagash White</b>	8
CAN   BELGIUM WIT - MAINE	
<b>Power Moves IPA</b>	8
ON TAP   IPA - VIRGINIA	
<b>Port City Porter</b>	9
BOTTLE   PORTER - VIRGINIA	
<b>Hard Apple Cider</b>	7
BOTTLE   PFANNER, AUSTRIA	