

# **HAPPY HOUR**

**Happy Hour Drinks** All Day Long Monday & Tuesday **Monday - Friday** 4pm - 7pm **Tuesday closed** 

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### FOOD —

### **AMBAR SPREADS TASTING**

freshly baked pita bread & combread, aivar, beet tzatziki, white bean hummus, urnebes, marinated olives & house pickled vegetables

#### CAULIFLOWER

flash fried cauliflower, coated in a crunchy pine nut crumble, and served on top of vibrant spinach tahini pesto

### WHITE FLATBREAD

topped with creamy feta and melted mozzarella cheeses and finished with a fresh arugula salad, lightly dressed with truffle & olive oil

### **AMBAR FRIES**

wedge cut, tossed in a house spice blend, and topped with a homemade smoked aioli

### **BALKAN SALAD**

diced pepper, onion, cucumber, and cherry tomato salad. Tossed in sherry vinegar and topped with feta cheese

### FRIED CHICKEN SLIDERS

chicken breasts marinated in buttermilk, coated in a crunchy breadcrumb and almond crust. Served with apple wasabi & pickled fresno

### LAMB SLIDERS

house ground lamb, served with lemon-garlic. yogurt, lettuce & tomato

### **VEAL SOUP**

tender veal meat, a medley of root vegetables & crème fraiche

### **BALKAN KEBAB 'CEVAPI'**

traditional house ground beef kebab served on a spicy feta spread

### **DRUNKEN MUSSELS**

rakija, traditional Balkan brandy-flambeed mussels, served in a rich garlic cream sauce with freshly baked pita bread

### — BEVERAGE ———

## COCKTAILS RAIL MIX DRINKS - \$6

# KIWI SMASH

basil infused gin / kiwi puree / lemon juice / honey syrup

### **RED SANGRIA**

red wine / bourbon / cinnamon syrup

## AMBAR OLD FASHIONED

plum rakia / bourbon / plum syrup / bitters

### MANGO LEMONADE

vodka / mango puree / house sour mix

### **MARGARITA**

tequila / lime / agave nectar / house sour mix

## WINE

### SPARKLING BRUT, CRICOVA

#### SAUVIGNON BLANC, AMBAR 7

#### **ROSÉ. CHATEAU VARTELY** 7

### CABERNET SAUVIGNON, AMBAR

### **BEER**

AMBAR LAGER

VIRGINIA

\*As a way to offset rising costs associated with the restaurant, we have added a 3.5% surcharge to all checks. This is not to replace employee tip.

We do this in lieu of increased menu prices.

You may request to have this taken off your check, should you choose.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please inform your server of any food allergies.

\*Caution, olives may contain pits

