

\$37

*PER PERSON

includes unlimited small plates

UNLIMITED Ambar Experience

+MUST BE ENJOYED BY THE ENTIRE TABLE / +2H TIME LIMIT +PLEASE DRINK RESPONSIBLY
BEVERAGE PACKAGE MUST BE ENJOYED WITH UNLIMITED DINING EXPERIENCE

\$15

*PER PERSON

includes unlimited mimosas
add \$7 for Premium Package

START

SERVED WITH FRESHLY BAKED PITA

OLIVIER SPREAD

peas, green beans, carrot, mayo, eggs, potato mustard

AJVAR

roasted pepper, garlic, and eggplant spread

BEET TZATSIKI

refreshing beet yogurt dip with garlic and dill

WHITE BEAN HUMMUS

cannellini beans garnished with pickled jalapeno

MARINATED OLIVES IN PICKLED VEGETABLES

cauliflower, onions, red pepper and carrot marinated in turmeric

CHEESE PIE

"Sirnica" traditional dish made of layered cheese and phyllo dough, served with ajvar emulsion and yogurt

MEAT PIE

"Pita sa mesom" seasoned beef, leeks, layered phyllo dough, served over a lemon garlic yogurt

SUJUK FLATBREAD

sujuk beef sausage, mozzarella cheese, tomato sauce, and oregano

WHITE FLATBREAD

Leek béchamel with mozzarella, feta and fontina cheese, truffle oil

SOUPS & SALADS

ROASTED TOMATO SOUP

Roasted and smoked, sherry vinegar, parsley

VEAL SOUP

"Teleća čorba", the way mom use to make it

MINI BURGER

House ground beef, American, cheese, lettuce, smoked mayo

FRIED CHICKEN

almond crusted, apple-wasabi coleslaw, pickled fresno and onions

BALKAN SALAD

"Šopska salata", pepper, onion, cucumber, cherry tomatoes, feta, sherry vinaigrette

VITAMIN SALAD

Earthy vegetables, sriracha sunflower seeds, honey-lemon dressing

CRISPY CHEESE

Remoulade, pickles

BALKANO

Marinated pork tenderloin, spicy mustard, red cabbage slaw

EGGS

SALMON BENEDICT *

Smoked Salmon, house hollandaise, poached egg

PULLED PORK BENEDICT *

slow cooked pork shoulder served, house hollandaise, sun dried tomato, poached egg

MEDITERRANEAN OMELETTE

egg white omelette, olives, cherry tomatoes, onions, peppers and goat cheese

SHAKSHUKA *

poached eggs, bell pepper, tomato sauce

PROTEINS

CHICKEN SKEWERS

"Pileci raznjici", bell pepper marinade, pickled onions, fresno peppers

CEVAPI 'BALKAN KEBAB'

traditional beef kebab served with spicy feta spread

GRILLED HANGER STEAK *

mustard-marinated hanger steak topped with chimichurri

APPLEWOOD SMOKED BACON

Thick cut bacon

SHRIMP & GRITS

cheesy grits served with fire roasted shrimp with a tomato caper sauce

SIDES

MUSHROOM PILAV

Cremini mushrooms, risotto rice, root vegetables

BREAKFAST POTATO

Roasted red potatoes

SCRAMBLED EGGS

pasteurized, cage free, scrambled eggs

CREAMY GRITS

Rich, buttery, cheesy grits

MAC & CHEESE

elbow pasta tossed with a rich, creamy cheese sauce topped with crispy bacon breadcrumbs

SWEETS

FRUIT GRANOLA

Seasonal fresh fruit, blueberry yogurt, mint and honey

CARAMEL APPLE WAFFLE

Apple compote, mounted caramel

S'MORES WAFFLE

Marshmallows, chocolate sauce, marshmallow cream sauce

STRAWBERRY WAFFLE

Housemade strawberry jam, nuttella

A LA CARTE

HANDHELDS

SERVED WITH FRIES AND BALKAN SALAD

AMBAR BURGER 21

Stone Arch farm mangalica pork, "The best burger you've never had"

FRIED CHICKEN SLIDERS 20

3 SLIDERS PER ORDER

Apple-Wasabi coleslaw, Pickled onion and fresnos

BALKANO SLIDERS 20

3 SLIDERS PER ORDER

Marinated pork tenderloin, spicy mustard, red cabbage coleslaw

BEEF SLIDERS 18

3 SLIDERS PER ORDER

House ground beef, american cheese, bacon, lettuce, smoked mayo

ENTRES

STEAK & EGGS 27

Marinated hanger Steak served with breakfast potatoes and eggs any style

BALKAN CAESAR 13

ADD SHRIMP 13, ADD CHICKEN 7

Baby Gem lettuce, Hungarian Caesar Dressing, Pita Croutons, Parmigiano Reggiano

KEBAB PITA 19

"Cevapi" traditional beef Kebab, house ground, spicy feta and eggplant spread, house pita, served with balkan salad

EGG WHITE OMELETTE 17

bell pepper, onion, tomato, parsley, served with breakfast potatoes

SALMON BENEDICT * 24

3 Smoked Salmon Benedicts served with poached eggs, house hollandaise, breakfast potatoes and balkan salad

PULLED PORK BENEDICT * 20

3 slow cooked pork shoulder benedicts served with house hollandaise, sun dried tomato, poached eggs, breakfast potatoes and balkan salad

BREAKFAST SKILLET 19

Mangalica Pork, bell peppers, onions, potatoes, chimichurri, egg served with balkan salad

**Parties of ten or more, with a signed contract, will have a 22% service charge added to the check.

**Parties of six or more will have a 20% service charge added to the check.

**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 tips. We do this in lieu of increased menu prices. You may request to have this taken off your check, should you choose.

Please inform your server of any food allergies.

*These items are served raw, undercooked or cooked to order. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies.

*Caution, olives may contain pits

UNLIMITED DRINKS

MUST BE ENJOYED WITH UNLIMITED DINING EXPERIENCE

CLASSIC \$15

TRADITIONAL MIMOSA	9
ambar sparkling wine / orange juice	
PEACH LAVENDER MIMOSA	9
ambar sparkling wine / peach & lavender purée	
MANGO HIBISCUS MIMOSA	9
ambar sparkling wine / mango & hibiscus purée	

PREMIUM \$22

MANGO LEMONADE	12	RED SANGRIA	12
vodka / mango puree / house sour mix		ambar red wine / bourbon / strawberry / apple	
MARGARITA	12	BLOODY MARY	12
tequila /lime / agave nectar / house sour mix		vodka / tomato / lemon juice horseradish / Worcestershire sauce	
KIWI SMASH	12		
basil infused gin/ kiwi puree / lemon juice / honey syrup			

HOUSE COCKTAILS

	GLASS	PITCHER
MANGO LEMONADE	12	50
SOUR & TANGY		
Vodka / Mango Puree / House Sour Mix		
MARGARITA	12	50
SOUR & TANGY		
Tequila / Lime / Lemon / Agave Nectar		
RED SANGRIA	12	50
LIGHT & REFRESHING		
Ambar red / bourbon / lemon / cinnamon		
KIWI SMASH	12	50
LIGHT & REFRESHING		
Basil infused gin / kiwi puree / lemon juice / honey syrup		
HOUSE OLD FASHIONED	13	
STRONG & BOOZY		
Plum Rakia / bourbon / plum syrup / bitters		

HAND CRAFTED COCKTAILS

ESPRESSO MARTINI	18	APRICITY	17
FLUFFY & LUXURIOUS		SWEET & SPICY	
Vodka / Darna's Coffee Liqueur / Frangelico / Vanilla		Rye Bourbon / Rakia / Bell Pepper Cordial / Lemon / Jalapeno	
SOUL OF THE BALKANS	16	PLUM	16
STRONG & BOOZY		REFRESHING & CRISP	
Plum Rakia / Amaro Montenegro / Roasted Pepper		Mezcal / Vanilla - Infused Plum Rakia / Ginger / Pineapple / Lime	
RASPBERRY	17	ME TIME	17
TROPICAL & BITTER		FRUITY & COMFORT	
Grape brandy / Raw Cacao Campari / Raspberry Vermouth / Passion Fruit Espuma		Apple Rakia / Pomegranate / Grand Marnier / Lemon / Cinnamon Foam	
QUINCE ORCHARD	16		
FREEGRANT & BUBBLY			
Gin / Quince Rakia / Chamomile / Apple / Honey / Sparkling Wine			

NON ALCOHOLIC

CARROT GINGER SPRITZ	9
FRESH CARROT JUICE, ZESTY LEMON, GINGER SYRUP, AND A TOUCH OF VANILLA EXTRACT, TOPPED WITH GINGER BEER	
MANGO MULE	9
BLENDED MANGO PUREE, LIME JUICE, GINGER BEER, AND A HINT OF HONEY SYRUP, GARNISHED WITH FRESH MINT	
GRAPEFRUIT GARDEN FIZZ	9
HARMONIOUS BLEND OF GRAPEFRUIT CORDIAL, TONIC WATER, LIME AND CUCUMBER JUICE	

BEER

DRAUGHT		BOTTLE CAN	
AMBAR LAGER	8	LAV	8
LAGER		LAGER SERBIA	
DUVEL 666	10	JAGODINSKO	10
BELGIAN BLOND ALE		LAGER SERBIA	
GOOSE ISLAND FULL POCKET	8	GO SUNBEAM NA	8
PILSNER		PILSNER NA	
SPITEFUL BAR STOOL BUM	8		
AMBER LAGER			
HOPEWELL LIGHTBEAM	9		
IPA			
ERIS E-PHORIA CIDER	8		
HARD CIDER			

WINES

SPARKLING WINE	5oz	10oz	BTL
BRUT, AMBAR HOUSE	10	18	43
MOLDOVA TOASTY & SALTY			
REFŠOK ROSÉ SAIGNÉE 'COL FONDO', RODICA	19	36	79
TRUŠKE, ISTRIJA BOLD, STRUCTURED, SAVORY			
WHITE			
SAUVIGNON BLANC, AMBAR HOUSE	10	18	43
MOLDOVA FRESH, CITRUSY			
CHARDONNAY, EDEN	16	30	68
ŠUMADIJA, SERBIA SLIGHTLY OAKED			
SAUVIGNON BLANC, ZVONKO BOGDAN	16	30	68
PALIC, SERBIA GRAPEFRUIT, PINEAPPLE, FLORAL			
FURMINT, KOBAL	14	26	59
ŠTAJERSKA, SLOVENIA FLORAL & ROUND			
WHITE BLEND, 'ADRIA' KARIČ	13	24	55
CER CRISP & JUICY, MEDITERRANEAN			

ROSÉ & ORANGE	5oz	10oz	BTL
HOUSE ROSÉ, AMBAR HOUSE	10	18	43
MOLDOVA FRESH, LIVELY, FLORAL			
ROSÉ, DOJA	13	24	55
TOPLICA, SERBIA FRESH WILD RED BERRIES, FLORAL			
PINOT GRIGIO, PULLUS	15	28	64
ORANGE ŠTAJERSKA, SLOVENIA GRIPPY, SLIGHTLY FUNKY, STONE FRUIT			
RED			
CABERNET SAUVIGNON, AMBAR HOUSE	10	18	43
MOLDOVA FULL BODY, BLUE & BLACK FRUIT			
PINOT NOIR, SANCTUM	17	32	71
ŠTAJERSKA, SLOVENIA LIGHT, FUN & FUNKY			
XINOMAVRO, KIR-YIANNI	13	24	55
NAOUSSA, GREECE RED & BLACK FRUIT FORWARD, BAKING SPICE & TOBACCO			
PLAVAC MALI, ZLATAN OTOK	14	26	59
MAKARSKA, CROATIA DEEP PURPLE, FINE TANNINS, FIRM ACIDITY			
VRANAC, MANASTIR TVRDOS	16	30	68
BOSNIA & HERZEGOVINA BIG & BOLD			