

\$55

*PER PERSON

includes unlimited small plates
and choice of a dessert

UNLIMITED Ambar Experience

MUST BE ENJOYED BY
THE ENTIRE TABLE 2H TIME LIMIT

\$22

*PER PERSON

includes unlimited house wine, beer, rail
drinks and house cocktails

BEGINNING - FOR THE TABLE

Spreads & Made to order pita bread 15

KAJMAK 8

Traditional Balkan
skimmed milk spread

AJVAR 8

Roasted pepper, garlic,
and eggplant spread

BEEF TZATSIKI 8

Yogurt spread with
garlic and dill

WHITE BEAN HUMMUS 8

Cannellini beans,
pickled jalapeno

URNEBES 8

Feta cheese with chili
flakes and a roasted
pepper jam

OLIVES AND 8 VEGGIES

Turmeric marinade

SOUPS & SALADS

BALKAN SALAD 10

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

VITAMIN SALAD 10

Earthy vegetables, sriracha
sunflowers seeds, honey-
lemon dressing

ROASTED TOMATO SOUP 11

Roasted and smoked, sherry
vinegar, parsley

BEEF SALAD 12

Roast beets, beetroot glaze,
arugula, candied pecans, feta

BALKAN CAESAR 13

ADD SHRIMP 13, ADD CHICKEN 7
Gem lettuce, Hungarian Caesar
dressing, pita croutons,
parmigiano reggiano

VEAL SOUP 12

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

CHEF SIGNATURES

STEAK TARTARE* 19

Tenderloin, tomato pesto
butter, smoked aioli,
sourdough

PIQUILLO 18 CROQUETTES

Stuffed with kajmak and aged sheep
milk cheese, cranberry chutney sauce

AMBAR BURGER 21

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

ALMOND FRIED 18 CHICKEN

"Manastirska pileтина" marinated
chicken breast, apple & wasabi coleslaw

GRILLED 18 HALLOUMI

Seared halloumi cheese, black
and white sesame, local honey

WOOD-BURNING OVEN

MEAT PIE 14

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

CHEESE PIE 15

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

SUJUK FLATBREAD 14

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

WHITE FLATBREAD 14

Leek bechamel, mozzarella, feta and
fontina cheese, truffle oil

LAMB FLATBREAD 16

Lamb shoulder, chimichurri,
pickled onion, feta

MUSHROOM FLATBREAD 15

Maitake and oyster mushrooms,
sherry glazed onions, leek bechamel,
dill

MEAT & POULTRY

FROM THE HEARTH

BALKAN KEBAB * 21

"Čevapi" traditional house
ground beef kebab served on
a spicy feta spread

CHICKEN SKEWERS * 19

"Pileći ražnjići", bell pepper
marinade, pickled onions and
fresno peppers

STEAK FRITES 27

Hanger steak, ambar house sauce,
chimichurri, potato wedges

LAMB MEDALLIONS * 20

Lemon garlic yogurt sauce,
pomegranate molasses, cucumber
salad

SLOW COOKED MEATS

BEEF GOULASH 22

Braised with red wine and
mirepoix, orzo pasta

PORK BELLY STUFFED 17 CABBAGE

"Sarma" pickled cabbage stuffed with
pork belly and winter vegetables

ROASTED LAMB 19

Roasted lamb shoulder, baked
onion, carrot and potatoes

PORK SHOULDER 17

Confit pork, whipped
potatoes, cabbage slaw

VEGETABLES

CAULIFLOWER 13

Marinated and fried cauliflower,
pine nut crumble, spinach tahini
sauce, fresh mint

CASTELFRANCO 16 CABBAGE

Charred castelfranco cabbage
wedges, caramelized onion
vinaigrette, parmesan

CRISPY CORN RIBS 12

Fried corn tossed with chimichurri,
toasted hazelnuts, whipped feta
cheese sauce

BRUSSEL SPROUTS 12

Seared in pork fat, garlic
lemon yogurt sauce, pancetta

HAND-CUT FRIES 11

House seasoning, smoked aioli

SEAFOOD

ATLANTIC SALMON * 17

Seared salmon, whipped lemon
tahini, marinated cucumbers,
chive oil

WOOD FIRE BRANZINO* 24

Fire grilled, herbed chimichurri, crispy
shallots, eggplant and turnip saute,
charred lemon

DRUNKEN MUSSELS * 15

Garlic cream sauce, traditional
rakija flambee, sourdough
bread

GRILLED SHRIMP * 20

Hungarian dry rub, pancetta,
smoked aioli

MIXED PLATTERS

MEAT PLATTER 85

SERVES TWO

Fire grilled meat platter, chicken skewers, cevapi, lamb
medallions, hanger steak, served with spreads and
fresh pita to start, balkan salad and fries

SEAFOOD PLATTER* 95

SERVES TWO

Wood fire branzino filet, mussels, salmon and shrimp
served with spreads and fresh pita to start, vitamin
salad, eggplant and turnip saute

UNLIMITED BEVERAGE PACKAGE

MUST BE ENJOYED WITH UNLIMITED DINING EXPERIENCE

HOUSE BEER 9

Crisp, refreshing, our
signature draft

RAIL MIXED DRINKS

Classic favorites made
your way

all 10

HOUSE WINES all 10

ROSE, AMBAR HOUSE, Moldova
BRUT, AMBAR HOUSE, Moldova
CABERNET SAUVIGNON,
AMBAR HOUSE, Moldova
SAUVIGNON BLANC,
AMBAR HOUSE, Moldova

HOUSE COCKTAILS

MARGARITA 12
Tequila / Lime / Lemon / Agave

RED SANGRIA 12
Ambar red / bourbon / lemon / cinnamon

HOUSE OLD FASHIONED 13
Plum Rakia / bourbon / plum syrup / bitters

KIWI SMASH 12
Basil gin / kiwi / lemon / honey

MANGO LEMONADE 12
Vodka / Mango Puree / Sour Mix

**Parties of 13 or more, with a signed contract, will have a 22% service charge added to the check.

**Parties of 6 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

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

RAKIA TASTING \$27

BECAUSE DECISIONS ARE HARD... WE LET YOU PICK 3.

PLUM, QUINCE, APPLE, PEAR, APRICOT, GRAPE, CHERRY, HONEY, WALNUT

NON ALCOHOLIC

CARROT GINGER SPRITZ	9	MANGO MULE	9	GRAPEFRUIT GARDEN FIZZ	9
FRESH CARROT JUICE, LEMON, GINGER, VANILLA EXTRACT, GINGER BEER		MANGO PUREE, LIME JUICE, GINGER BEER, AND A HINT OF HONEY SYRUP,		GRAPEFRUIT CORDIAL, TONIC WATER, LIME AND CUCUMBER JUICES,	

WINES

	5oz	10oz	BTL		5oz	10oz	BTL
SPARKLING WINE				ROSÉ & ORANGE			
BRUT, AMBAR HOUSE	10	18	43	HOUSE ROSÉ, AMBAR HOUSE	10	18	43
MOLDOVA TOASTY & SALTY				MOLDOVA FRESH, LIVELY, FLORAL			
REFŠOK ROSÉ SAIGNÉE ‘COL FONDO’, RODICA	19	36	79	ROSÉ, DOJA	13	24	55
TRUŠKE, ISTRIJA BOLD, STRUCTURED, SAVORY				TOPLICA, SERBIA FRESH WILD RED BERRIES, FLORAL			
WHITE				PINOT GRIGIO, PULLUS	15	28	64
SAUVIGNON BLANC, AMBAR HOUSE	10	18	43	ORANGE ŠTAJERSKA, SLOVENIA GRIPPY, SLIGHTLY FUNKY, STONE FRUIT			
MOLDOVA FRESH, CITRUSY				RED			
CHARDONNAY, EDEN	16	30	68	CABERNET SAUVIGNON, AMBAR HOUSE	10	18	43
ŠUMADIJA, SERBIA SLIGHTLY OAKED				MOLDOVA FULL BODY, BLUE & BLACK FRUIT			
SAUVIGNON BLANC, ZVONKO BOGDAN	16	30	68	PINOT NOIR, SANCTUM	17	32	71
PALIC, SERBIA GRAPEFRUIT, PINEAPPLE, FLORAL				ŠTAJERSKA, SLOVENIA LIGHT, FUN & FUNKY			
FURMINT, KOBAL	14	26	59	XINOMAVRO, KIR-YIANNI	13	24	55
ŠTAJERSKA, SLOVENIA FLORAL & ROUND				NAOUSSA, GREECE RED & BLACK FRUIT FORWARD, BAKING SPICE & TOBACCO			
WHITE BLEND, ‘ADRIA’ KARIĆ	13	24	55	PLAVAC MALI, ZLATAN OTOK	14	26	59
CER CRISP & JUICY, MEDITERRANEAN				MAKARSKA, CROATIA DEEP PURPLE, FINE TANNINS, FIRM ACIDITY			
				VRANAC, MANASTIR TVRDOS	16	30	68
				BOSNIA & HERZEGOVINA BIG & BOLD			

BEER

DRAUGHT

AMBAR LAGER	8
LAGER	
DUVEL 666	10
BELGIAN BLOND ALE	
GOOSE ISLAND FULL POCKET	8
PILSNER	
SPITEFUL BAR STOOL BUM	8
AMBER LAGER	
HOPEWELL LIGHTBEAM	9
IPA	
ERIS E-PHORIA CIDER	8
HARD CIDER	

BALKAN HANDSHAKE \$10

PELINKOVAC & LAV BEER

BOTTLE | CAN

LAV	8
LAGER SERBIA	
JAGODINSKO	10
LAGER SERBIA	
GO SUNBEAM NA	8
PILSNER NA	

Please ask your server for a full wine and rakia list