



ambar

Dining Without Limits



EXPERIENCE BALKAN CUISINE - TASTE THE ENTIRE MENU

\$42.99

unlimited small plates

x

\$0.99

brunch drinks starting at

Please note: Our Unlimited Dining Experience is priced per guest and includes a two-hour time limit at your table.

BEGINNING - FOR THE TABLE

SPREADS SERVED WITH FRESHLY BAKED BREAD BASKET or VEGGIES

OLIVIER SPREAD

Peas, green beans, carrot, mayo, potato, mustard

G*, E, S*, V

AJVAR

Roasted pepper, garlic, & eggplant spread

G*, E*, S*, VG*

BEET TZATZIKI

refreshing beet yogurt dip with garlic and dill

D, G*, E*, S*, V

VEAL SOUP

“Teleća čorba”, tender veal meat, a medley of root vegetables & crème fraîche

D*, G

TOMATO SOUP

Blend of roasted tomatoes, red bell peppers, and fresh basil with a touch of house-made pesto

D*, N*, VG*

MARINATED OLIVES

Mixed olives, white and black sesame seeds, garlic, fresno peppers, red onions

S, VG

WHITE BEAN HUMMUS

Cannellini beans garnished with pickled jalapeno

G*, E*, S*, VG*

HOUSEMADE PICKLES

“Turšija” pickled cauliflower, onions, red pepper, and carrot with turmeric

VG



BALKAN SALAD

“Šopska salata”, pepper, onion, cucumber, cherry tomatoes, feta, sherry vinaigrette

D*, VG*

VITAMIN SALAD

Cucumbers, beets, apples & carrots, topped with crunchy sriracha sunflower seeds, and honey-lemon dressing

VG*

EGGS

SALMON BENEDICT *

Smoked salmon, lemon, arbol hollandaise, poached egg

D*, G*, E*



PULLED PORK BENEDICT *

Slow cooked pork, ajvar, hollandaise, poached egg

D*, G*, E*

SHAKSHUKA

“Sataras”, Stewed tomatoes, peppers, and onions, with poached egg

E*, VG*

MEDITERRANEAN OMELETTE

Egg whites, olives, cherry tomatoes, zucchini, onions, peppers, goat cheese

D*, E, V

SLIDERS



MINI BURGER*

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

D*, G*, E*, S*

FRIED CHICKEN

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

D, G, N

CRISPY CHEESE

Crispy mozzarella, remoulade, pickles

D, G, E, V



BALKANO*

Marinated pork tenderloin, spicy mustard, red cabbage slaw

D*, G*, E*

OVEN BAKED



CHEESE PIE

“Sirnica” traditional dish made of layered cheese and phyllo dough

D, G, E, V



SUJUK FLATBREAD

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

D, G

MEAT PIE

“Pita sa mesom” seasoned beef, leeks, layered phyllo dough

D, G, E

MUSHROOM FLATBREAD

Sauteed mushrooms, leak, caramelized onion, arugula, goat cheese

D*, G, V

PROTEINS

SMOKED SAUSAGE*

House ground smoked pork sausage served with a home made mustard and red cabbage slaw

E*



BALKAN KEBAB*

“Ćevapi” house-ground beef kebabs, traditionally prepared and served on spicy feta

D*

SHRIMP & GRITS

Buttery grits, cheddar-mozzarella blend, tomato caper sauce

D, SF



HANGER STEAK*

Served medium-well, mustard-marinated, chimichurri,

APPLEWOOD SMOKED BACON

Crispy North Country applewood smoked bacon

SIDES

MUSHROOM PILAV

Cremini mushrooms, risotto rice, root vegetables

VG



POTATO HASH

Crispy potato cubes, sweet caramelized onions, roasted red peppers, smoky guajillo chile

VG

SCRAMBLED EGGS

Pasteurized, cage free, scrambled eggs

E, V

CREAMY GRITS

Rich, buttery, cheesy grits

D, V



MAC & CHEESE

Baked, elbow pasta, creamy cheese sauce, crispy bacon breadcrumbs

D, G, V*

SWEETS

FRUIT GRANOLA

Seasonal fresh fruit, blueberry yogurt, granola

D*, G*, N*, VG*

CARAMEL APPLE WAFFLE

Apple compote, caramel sauce, and whipped cream

D, G, E, V



STRAWBERRY WAFFLE

House made strawberry jam, Nutella, whipped cream

D, G, E, N*, V

S'MORES WAFFLE

Marshmallows, chocolate sauce, marshmallow creme, graham crackers

D, G, E, V



BALKAN DONUTS

“Uštipci”, powdered sugar dusted, with your choice of Nutella or jam,

D, G, N*, V

BRUNCH DRINKS

MIMOSAS \$0.99

TRADITIONAL MIMOSA

Ambar Sparkling / Orange Juice

MIX BERRY MIMOSA

Ambar Sparkling / Berry Puree

PEACH LAVENDER MIMOSA

Ambar Sparkling / Peach Lavender Puree

COCKTAILS \$3.99

MANGO LEMONADE

Vodka / Mango Puree / House Sour Mix

ANGEL & DEVIL

Gin / Grapefruit Juice / Honey Syrup

KIWI SMASH

Basil Infused Gin / Kiwi Puree
Lemon Juice / Honey

RED SANGRIA

Ambar Red Wine / Bourbon / Lemon Juice
Cinnamon Syrup / Apples

BLOODY MARY

Vodka / Tomato / Lemon Juice
Horseradish / Worcerstershire Sauce

NON ALCOHOLIC COCKTAILS

\$3.99

MANGO MULE

mango puree / lime juice / ginger beer / mint

CARROT GINGER SPRITZ

carrot juice / lemon juice / ginger syrup / ginger beer / vanilla extract

GRAPEFRUIT GARDEN FIZZ

grapefruit cordial / tonic water / lime and cucumber juices / basil

Allergens = D: Dairy, G: Gluten, N: Nuts, SF: Shellfish, E: Eggs, S: Sesame

Dietary = V: Vegetarian, VG: Vegan

*allergens marked with an asterisk can be modified

*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. *OLIVES MAY HAVE PITS
PARTIES OF 6 OR MORE WILL HAVE A 20% SERVICE CHARGE ADDED TO THEIR CHECK.
*PARTIES OF 13 OR MORE WILL HAVE A 22% SERVICE CHARGE ADDED TO THE CHECK.

= Best Sellers

