

AMBLER

TEXAS KITCHEN + COCKTAILS

DINNER MENU

TO SHARE

HOUSE GUACAMOLE 9

charred onions and peppers, warm tortilla chips
add crab meat +4

SHINER BOCK SHRIMP**BOIL 14**

corn, fingerling potatoes, garlic butter toast

TEXAS PANTRY BOARD 19

house smoked duck and tasso ham, beef jerky, texas
cheeses, honey, pickled vegetables

PIMENTO CHEESE SPREAD 9

herb crostini, house pickles

CRISPY VEGETABLES 13

asparagus, mushrooms, sweet potato, horseradish-chive
remoulade

ROASTED CAULIFLOWER AND CHORIZO**QUESO 10**

warm tortilla chips

SKILLET CORN BREAD 7

jamaica flower honey butter

CHICKEN-FRIED TEXAS QUAIL 14

spicy watermelon, roasted corn salsa

SOUP & SALADS

CHICKEN TORTILLA SOUP cup 7 / bowl 14

avocado, ranchero cheese, cilantro, sour cream

WEDGE SALAD 9

bacon, avocado, tomato, red onion, smoked tomato
thousand island dressing

SUMMER MARKET SALAD 11

kale, mixed greens, roasted beets, candied pecans,
feta, strawberry-mint vinaigrette

BLT SALAD 10

arugula, bacon, texas goat cheese, vine-ripened
tomato, basil vinaigrette

ARTISAN ROMAINE 8

toasted pepitas, shaved romano, caesar dressing

HOUSE SPECIALTIES

GRILLED BACON & JALAPEÑO SHRIMP**WITH WHITE CHEDDAR MACARONI 26**

broccolini, herb crust

PAPPARDELLE PASTA WITH**TEXAS LAMB SAUSAGE 22**

queso fresco, tomato, roasted garlic, pecan pesto

CHILI-GLAZED SHORT RIB 34

charred vegetable and potato enchilada,
pico de gallo

CIDER-BRINED DOUBLE PORK CHOP 31

sweet potato purée, green apple & fennel salad

GULF RED SNAPPER 31

chorizo crust, summer vegetable medley, verde sauce

FRIED CHICKEN BREAST 26

buttery whipped potatoes, red pepper gravy

TEXAS PRIME BEEF & BRISKET BURGER 17

caramelized onions, lettuce, tomato, house pickles,
brioche bun, fries

choice of cheddar, cave-aged gruyere, or blue cheese

CRISPY BUTTERMILK**CHICKEN SANDWICH 16**

duke's mayonnaise, celery seed coleslaw, fries

TEXAS RANCH CUTS

Ambler Steaks are sourced from Augustus Farms

NEW YORK STRIP 14 oz 40

FILET MIGNON 8 oz 36

FILET MIGNON 12 oz 40

PICANHA BEEF STEAK 31

ADD THREE GRILLED SHRIMP 9

SIDES

POTATO & GOAT CHEESE DAUPHINOISE 7

WHIPPED LOADED POTATO 7

GRILLED ASPARAGUS WITH BBQ BUTTER 7

WHITE CHEDDAR MACARONI 7

BROCCOLINI, ROASTED GARLIC, PARMESAN 6

CHARRED VEGETABLE & POTATO ENCHILADA 6

Please let our staff know of any dietary restrictions you may have. We will be happy to accommodate you. Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of foodborne illness. 18% gratuity will be added to parties of 6 or more. Cashless Payment Only