

AMBLER

TEXAS KITCHEN + COCKTAILS

DINNER MENU

TO SHARE

TEXAS STYLE GUAC & QUESO 14
warm tortilla chips, salsa quemada

DEVILED EGGS 10
pickled serrano chile, bermuda onions, micro cilantro, black salt

CRISPY FRIED BRUSSELS 10
klein smokehaus bacon, guajillo drizzle

CAST IRON GOAT CHEESE BRULÉE 12
local honey, grilled flatbreads

CODIGO POACHED & CHILLED SHRIMP 16
horseradish remoulade, avocado

GRILLED BANDERA QUAIL 17
bacon jam, serrano lime chimichurri, queso fresco

CHAR-GRILLED GULF OYSTERS 17
pinot gris, tabasco-spiked crema, meyer lemon, shaved parm

FRIED GREEN TOMATOES 12
tabasco aioli, roasted corn, cilantro, piquillo peppers, cotija

SMOKED & BRAISED PORK BELLY 16
smoked cheddar grits, fried qualil egg, arugula, radish

LOCAL ARTISAN CHEESE & CHARCUTERIE 22
house chutney, b&b pickles, honeycomb, grilled flatbread, crostini

GREENS & MORE

ROTISSERIE CHICKEN & TORTILLA SOUP 7/10
avocado, pico, brazos valley cheddar, cilantro, crema

SMOKED PORK & DUCK GUMBO 9/12
fluffed rice

SIMPLE GREENS 12
baby lettuce, pickled red onions, candied texas pecans, heirloom baby tomatoes, cucumbers, white balsamic vinaigrette

AMBLER CAESAR 12
crisp romaine, ciabatta croutons, shaved parmesan, creamy chipotle caesar

BABY ICEBERG WEDGE 12
klein's smokehaus bacon, pickled onions, veldhuizen dairy blue cheese, heirloom tomatoes, crispy buttermilk onions, thick house ranch

HOUSE SPECIALTIES

BLACKENED GULF RED SNAPPER 38
fried green tomatoes, cilantro salad, pickled serrano lime butter

GRILLED FARM VEGETABLES 28
herb chimiichurri, saffron cilantro rice

SEAFOOD PAPPARDELLE 40
jumbo scallops, shrimp, gulf crab, house chorizo, roasted peppers, charred heirloom tomatoes, foraged mushrooms

SOUTHERN FRIED CHICKEN 26
spiced honey, mom's buttermilk mashers, creamed corn, peppered cream

TEXAS AKAUSHI CAST IRON "CFS" 26
buttermilk-battered steak, mom's buttermilk mashers, creamed corn, peppered cream

FROM THE BUTCHER

pick a protein, topper and side

SMOKED & GRILLED ½ CHICKEN 27

DOUBLE CUT KUROBUTA PORK CHOP 16 oz 27

SUSTAINABLE SALMON 7 oz 32

SLOW-SMOKED PORK RIBS half rack 24 / full rack 29

BACON-WRAPPED TEXAS AKAUSHI MEATLOAF 26

TEXAS AKAUSHI FLAT IRON STEAK 7 oz 34

TEXAS AKAUSHI NEW YORK STRIP STEAK 14 oz 45

TEXAS AKAUSHI BEEF TENDERLOIN 7 oz 52

TEXAS AKAUSHI RIBEYE 14 oz 48

TEXAS AKAUSHI "TOMAHAWK" 40 oz RIBEYE 125

TOPPERS

REBECCA CREEK BOURBON BBQ
SPICED PEACH CHUTNEY
BLUE CHEESE
CHIMICHURRI
MERLOT JUS

SIDES 8

LOADED MAC
SMOKED CHEDDAR GRITS
SAFFRON CILANTRO RICE
GARLIC BRAISED BROCCOLINI
MOM'S BUTTERMILK MASHERS
CREAMED CORN
CRISPY BRUSSELS
HOUSE CUT FRIES
FRIED GREEN TOMATOES

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, eggs, seafood, or shellfish may increase your risk of foodborne illness. 18% gratuity will be added to parties of 6 or more.