

# BAR BITES MENU

## LOCAL ARTISAN CHEESE & CHARCUTERIE

house chutney, b&b pickles, honeycomb, grilled flatbreads, crostini

### TEXAS STYLE GUAC & QUESO 14

warm tortilla chips, salsa quemada

### DEVEILED EGGS 10

pickled serrano chiles, bermuda onions, micro cilantro, black salt

### CAST IRON GOAT CHEESE BRULÉE 12

local honey, grilled flatbreads

### CODIGO POACHED CHILLED SHRIMP 16

horseradish remoulade, avocado

### FRIED BANDERA QUAIL DRUMETTES 16

honey sriracha syrup, cotija cheese

### AMBLER SIGNATURE NACHOS 16

smoked akaushi brisket, queso blanco, pickled serrano chile, black beans, slaw, avocado, pico, rebecca creek bourbon bbq

### LOADED HOUSE CUT FRIES 16

smoked akaushi brisket, smoked cheddar queso, grilled scallions, spiked crema, sunny up farm egg

### CONTESSA COBB 14

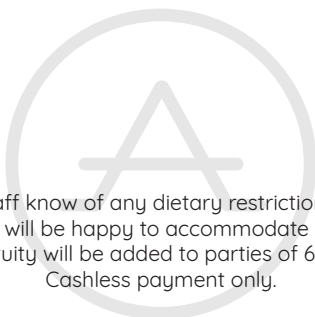
market greens, chopped farm eggs, pickled onions, black beans, tomatoes, avocado, charred corn, smoked cheddar, white balsamic vinaigrette  
add: grilled or fried chicken +8, salmon +12, shrimp +12

### AMBLER SLIDERS 15

choice of chicken fried steak or chicken, peppered crema, tabasco remoulade, pickled slaw, buttered brioche

### THE AMBLER BURGER 19

texas akaushi blend, house pickles, smoked cheddar, klein smokehaus bacon, lettuce, tomato, pickled bermuda onions, buttered brioche



Please let our staff know of any dietary restrictions you may have.

We will be happy to accommodate you.

18% gratuity will be added to parties of 6 or more.

Cashless payment only.