



Handhelds

Served with french fries or Caesar salad
Upgrade to sweet potato fries, or specialty salad - 2

Ambrosia Club

oven roasted turkey, black forest ham, bacon, provolone cheese, avocado, lettuce, tomato, and garlic aioli on a croissant 16

Blackened Salmon BLT*

wild caught salmon served with bacon, lettuce, tomato, red onion, and lemon thyme aioli on a croissant 16

Chicken Sandwich

grilled chicken breast, provolone cheese, caramelized onion, bacon and honey mustard on a brioche bun 15

Bistro Burger*

half pound grilled Wagyu-Angus beef, bacon, white cheddar, red onion, greens, tomato, and sweet relish aioli on a brioche bun 16

Turkey Gouda Melt

with sliced turkey, smoked gouda cheese, bacon, avocado, and garlic aioli on grilled Italian bread 14

Order Online or by Phone
(509)928-3222

*may be cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

Starters

Greek Chicken Skewers

souvlaki marinated chicken skewers with creamy feta dipping sauce 13

Calamari

graham tempura crust, pickled peppers, and lemon-thyme aioli 12

Sweet Potato Fries

with garam masala cream sauce, goat cheese, and chives 9

Flash Fried Cauliflower
in an Indian curry seasoning and served with a mango yogurt sauce 10

Feta Fries

french fries tossed with garlic topped with feta crumbles and served with creamy feta dipping sauce 9

Brie and Apple Flatbread

dijon honey sauce with brie and mozzarella cheeses, sliced apples, caramelized onion, bacon, and cayenne honey drizzle 16

Entrees

Alaskan Sockeye Salmon

grilled wild caught sockeye salmon topped with a dill and caper yogurt sauce served with roasted potatoes and seasonal vegetables 25

Prawns and Purses

porcini stuffed pasta tossed with prawns, mushrooms, and garlic in a parmesan cream sauce with black truffle essence 27

Apricot Curry Chicken

pan seared chicken breasts over apricot rice and seasonal vegetables, topped with apricot-curry cream sauce and cashews 24

New York Steak*

10oz New York steak with balsamic tomato jam, over garlic mashed potatoes and seasonal vegetables 28

Butternut Squash Ravioli

in sage browned butter with lardons and caramelized onion, topped with goat cheese 22

Chicken Piccata

lightly breaded chicken breasts in a lemon caper sauce with seasonal vegetables and mashed potatoes 24

Cajun Pasta

fettuccine tossed with sautéed chicken, andouille sausage, shrimp, red bell peppers, red onions, and mushrooms in a Cajun cream sauce 24

Salads

Add Chicken or Tofu - 4

Add Salmon or Shrimp - 8

Caesar Salad

with house made croutons and shredded parmesan 7 half / 11 whole

Ambrosia Salad

mixed greens with a raspberry vinaigrette, dried cranberries, candied walnuts, red onion, feta cheese, and reduced balsamic 8 half / 12 whole

Wedge Salad

iceberg lettuce topped with creamy gorgonzola dressing, diced tomato and bacon 9

Beet Salad

mixed greens tossed in orange vinaigrette with roasted beets, toasted almonds, and goat cheese 8 half / 12 whole

Ahi Salad*

seared blackened tuna, mixed greens, red bell pepper, and red onion tossed in a sweet and spicy asian dressing with fried wontons 16

Glass Pours

Red Wine

- Ambrosia Bistro Red 9.5
- Basel Cellars Claret 10
- Barrister Rough Justice 14
- Canyon Road Cab Sauv 7
- Paso Creek Cab Sauv 9
- Browne "Heritage" Cab Sauv 11
- Canyon Road Merlot 7
- Weather Station Merlot 11
- Callia Malbec 8
- Dark Horse Pinot Noir 7

White Wine

- Ambrosia Bistro White 9
- Nobilo Sauvignon Blanc 8.5
- Canyon Road Chardonnay 7
- Kendall-Jackson Chardonnay 9
- Duck Pond Pinot Gris 8
- Mulderbosch Rose 6
- Maryhill Viognier 9
- Montelliana Prosecco 7
- Latah Creek Huckleberry D'Latah 7
- Arbor Crest Riesling 7.5

Beer

Rotating Draft

Ask your server for details 7

- Freemont Lush Ipa 6
- Georgetown Bohdzafa Ipa 6
- Georgetown Manny's Pale 6
- Alaskan Amber 6
- White Claw 6
- Blue Moon Belgian White 5
- Coors Light 4
- Kokanee 4
- N.A. O'Doul's
- Michelob Ultra 4
- Stella Artois 5
- Bud Light 4
- Corona 5
- Guinness 5
- Spire Mt. Cider 5

Dessert

Bread Pudding

bread pudding flash fried and tossed in cinnamon sugar served with house made bourbon ice cream and caramel 8

Chocolate Torte

flourless and rich with semi-sweet chocolate topped with whipped cream and chocolate sauce 8

Lemon Tart

lemon curd filled tart topped with seasonal fruit and whipped cream 8

Cocktails

Pomegranate Pomegranate vodka, Pama liqueur, splash of cranberry 10

Coconut Martini coconut vodka, Malibu rum, brown sugar simple syrup, fresh lime, and pineapple juice 10

Peartini Pear vodka shaken with pineapple juice and lime. Served up with a hint of Disaronno 11

Elderflower Bliss St~Germain, 360 Huckleberry vodka, fresh oranges and white cranberry juice served up with a splash of sprite 10

Lemon Drop Citrus vodka, triple sec, sweet & sour with fresh lemon juice shaken into a sugared martini glass 10

Grapefruit Press Deep Eddy Ruby Red vodka, white cranberry juice and soda 10

Bacardi Mojito Bacardi rum muddled with fresh mint and lime sweetened with brown sugar and a splash of soda 9

Maker's Mark Old Fashioned Maker's Mark bourbon, Angostura bitters, orange and cherry 10

Summer Cucumber Muddled cucumber and lime with cucumber vodka, triple sec with a hint of sugar topped with soda 10

Stoli Moscow Mule Stolichnaya vodka, muddled limes and ginger beer served in a copper mug 10

Wine Bottles

White Varietal

- Arbor Crest Riesling 28
- Duck Pond Pinot Gris 30
- Kendall-Jackson Chardonnay 34
- Ambrosia Bistro White 34
- Montelliana Prosecco 26
- Maryhill Viognier 34
- Mulderbosch Rose 22
- Basel Cellars Sauvignon Blanc Semillion 38

Red Varietals

- Barrister Cabernet Franc 60
- Callia Malbec 30

Red Blends

- Barrister Rough Justice 52
- Ambrosia Bistro Red 36
- Basel Cellars Claret 38

Pinot Noir

- Dark Horse 26
- Ken Wright Cellars 41

Merlot

- Duckhorn Decoy 45
- Arbor Crest 33
- Weather Station 42

Syrah

- Jones 40
- Amavi 54
- Mollydooker Blue Eyed Boy 75

Cabernet Sauvignon

- Woodward Canyon Artist 61
- Duckhorn Decoy 45
- Paso Creek 34
- L'Ecole No. 41 50
- Amavi 54
- Quilceda Creek CVR 98
- Long Shadows Feather 95
- Basel Cellars 52
- Browne "Heritage" 42

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