



## Handhelds

Served with french fries or Caesar salad

Upgrade to sweet potato fries, or specialty salad - 2

Garam masala sweet potato fries - 3

### 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

### Top Sirloin\*

8oz Top Sirloin with tarragon compound butter, 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

pan seared chicken breasts over apricot 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

iceburg 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 9
- 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
- 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 Bohdzifa Ipa 6
- Georgetown Manny's Pale 6
- Alaskan Amber 6
- White Claw 6
- Blue Moon Belgian White 5
- Coors Light 4
- N.A. O'Doul's Amber
- Stella Artois 5
- Bud Light 4

## 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
- Nobilo Sauvignon Blanc 32

### 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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