

Starters

French Onion Soup

topped with a crouton, melted provolone, and parmesan cheese 8

Calamari

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

Caramelized Onion Crostini

Grilled baguette topped with caramelized onion jam, goat cheese, bacon and spicy honey drizzle 10

Sweet Potato Fries

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

Feta Fries

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

Chicken Tacos

Grilled ancho seasoned chicken, with poppy seed slaw, creamy sriracha sauce on golden blend tortillas 12

Salads

Add Chicken - 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

Greek Salad

mixed greens with creamy feta dressing, kalamata olives, cucumber, red onion and diced tomato 8 half /12 whole

Ahi Salad*

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



Entrees

Alaskan Sockeye Salmon*

grilled wild caught sockeye salmon with dill caper yogurt, roasted potatoes and seasonal vegetables 25

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 Pepper crusted top sirloin with dijon mushroom sauce, roasted potatoes and seasonal vegetables 26

Chicken Piccata

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

Prawns and Purses

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

Blackened Chicken Alfredo

Blackened chicken breast over fettucine noodles in garlic parmesan cream sauce

21

Cajun Pasta

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

Shrimp Scampi

Sauteed shrimp, sundried tomatoes, capers, and onion with fettucine tossed in garlic butter sauce and topped with feta cheese 25

Handhelds

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

Garam masala sweet potato fries, Feta Fries or
French onion soup - 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

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 15

Greek Chicken Wrap

Greek seasoned chicken breast with romaine lettuce, diced tomato, sliced onion, kalamata olives and cucumber with creamy feta dressing in a garlic herb tortilla 15

Sriracha Burger

half pound grilled Wagyu-Angus beef, avocado, jalapenos, white cheddar, fried onion, greens, tomato, and creamy sriracha sauce on a brioche bun 16

Blackened Chicken Caesar Wrap

Blackened chicken breast with romaine lettuce, diced tomato, parmesan cheese, croutons and caesar dressing in a garlic herb tortilla 14

Order Online or by Phone

(509)928-3222

ambrosia-bistro.com

Delivery available through
Treehouse

Craft Cocktails

Each kit makes 4 drinks

Hot Buttered Rum - 30

Spiced rum with house made mix

Pomegranate - 30

Pomegranate vodka, Pama liqueur, cranberry

Coconut Martini - 30

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

Maker's Mark Old Fashion - 35

Maker's Mark bourbon, Angostura bitters, orange and cherry

Mudslide Coffee - 30

Whipped vodka with Kahlua, Bailey's, Godiva and Ambrosia Bistro coffee

Elderflower Bliss - 30

St-Germain, 360 Huckleberry vodka, orange and white cranberry

Lemon Drop - 30

Citrus vodka, triple sec, sweet & sour with fresh lemon juice

\$30 Wine

Ambrosia Bistro Red Blend

NV Col. Valley

Callia Malbec

2018 Argentina

Dark Horse Pinot Noir

2017 California

Paso Creek Cab Sauv

2016 Paso Robles

Ambrosia Bistro White

NV Col. Valley

Duck Pond Pinot Gris

2018 Willamette Valley

Kendall-Jackson Chardonnay

2017 California

Nobilo Sauvignon Blanc

2018 New Zealand

Ken Wright Pinot Noir

2018 Willamette Valley

Decoy Merlot

2018 Sonoma

Decoy Cab Sauv

2018 Sonoma

Dessert

Bread Pudding

flash fried and tossed in cinnamon sugar with house made bourbon ice cream 8

Chocolate Torte

rich with semi-sweet chocolate topped with whipped cream 8

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ambrosiabistro



Order Online

orders.cake.net/10819804

Delivery through Treehouse

treehousespokane.com

Order By Phone

(509)928-3222

Open: Tue - Sat | 3:30pm - 8pm