

ANCORA

WATERFRONT DINING AND PATIO
AMBLESIDE

COCKTAIL HOUR

3pm to 5pm, Daily

WHITE SANGRIA 11 3oz
torrontes, sake hakusturu,
triple sec, yuzu, soda

RED SANGRIA 11 3oz
cabernet merlot,
odd society salal gin,
chicha morada, ginger ale

ROSÉ SANGRIA 12 3oz
mission hill rose, capel pisco,
triple sec, watermelon chili, 7up

WINE & BUBBLES

	5oz	btl
SANDHILL		
pinot gris	9	45
cabernet merlot	9	45
rosé	11	55

PROSECCO	9	45
zoini DOCG		

BEER

DRAFT		
lager/pilsner	8	16oz
IPA	8	16oz
rotating tap	9	16oz

SUSHI

PRAWN TEMPURA CONE 8
masago, cucumber,
spicy mayonnaise

SPICY TUNA CONE 8
avocado, spicy sesame sauce

VEGGIE CONE 8
inari, braised shiitake,
cucumber, kaiware

SHARES

FRESH OYSTERS 15 ½ doz
daily selection served with
spicy ponzu

MEATBALLS 12 ½ doz
sudado sauce, aji verde,
queso crème fraîche

CRAB CAKE 10
mango salsa, rocoto aioli,
side greens

ANCORA GLACIER 75 for 2 | 145 for 4
fresh oyster, ceviche mixto,
poached prawns, salmon tartare,
sashimi selection, crab causa,
mussels a la chalaca

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase the risk of foodborne illness.
Due to travel restrictions, some ingredients are difficult to source and may not always be available.
Thank you in advance for understanding