

ANCORA

WATERFRONT DINING AND PATIO
AMBLESIDE

COCKTAIL HOUR

3pm to 5pm, Daily

COCKTAILS

BRILLO ROSA	11	1.5oz
stoli, strawberry peppercorn syrup, lemon, fever tree		
WASABI MARGARITA	11	1.5oz
wasabi infused cazadores, lime, agave		

WINE & BUBBLES

	5oz	btl
MISSION HILL		
sauvignon blanc	9	45
rosé	9	45
pinot noir	9	45
PROSECCO	9	45
zonin DOCG		

BEER

DRAFT		
lager/pilsner	8	16oz
IPA	8	16oz
rotating tap	8	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		
SABLEFISH CROQUETTES	10	
aji verde, chalaca		
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