



ember & rye

a Richard Blais Steakhouse

SNACKS & STARTERS

Osetra Caviar | 32
Egg, Crème Fraiche, Pickled Shallot, Dill

Oysters (3ea.) GF | 16
Sorrel-Cucumber Ice, Passionfruit Mignonette

Beef Tartare Hand Rolls GF | 16
Pickled Ramps, Thai Chili, Smoked Buttered Rice, Girl & Dug Farms Sesame Leaf

Squash Blossom Lettuce Wraps | 15
Pork, Mushroom, Nuoc Mam Chimichurri

Ahi Tuna Tostada GF | 24
Avocado, Thai Chili, Toasted Coconut, Pickled Shallot, Cilantro, Mango-Yuzu Yolk

Banh "Mi"eat Balls | 17
Pickled Vegetables, Croissant Crumble, Herbs

EPIC Snack Tower | 158
Shrimp Cocktail, Oysters, Ahi Tuna Tostada, Chef's Selections

A5 Wagyu Pastrami Skewers | 38
Kimchee Thousand Island, Fennel Sauerkraut

Shrimp Cocktail GF | 21
Wasabi, Yuzu Louie

Lobster Corn Croquette | 18
Cheddar, Tarragon, Old Bay Aioli

SALADS & SUCH

Caesar Salad of Sorts | 16
Artichokes, Kale, Croissant Croutons

Wedge Salad GF | 17
Bleu Cheese, Embered Smoked Bacon, Egg, Tomato, Pickled Onion

Burrata Toast | 14
Figs, Pomegranate Molasses, Pickled Ramps, Smoked Almonds

Diver Scallop Crudo GF | 26
Embered Fresno Chili, Pineapple, Radish, Tomato, Ginger, Anise Hyssop

Beet & Strawberry Salad GF V | 17
Caramelized Yogurt, Frisée, Rhubarb, Sesame Zaa'tar, Mint

Heirloom Tomato Salad GF V | 18
Burrata, Nasturtium Honey, Farmer's Market Melons, Thai Basil, Puffed Grains



CATCHES & MORE

Crab and Lobster Bucatini | 42
Peas, Pecorino, Black Pepper, Preserved Lemon, Herb Breadcrumbs
Vegetarian Bucatini | 22

Cedar Plank Ora King Salmon GF | 39
Crème Fraiche Butter, Dill, Smoked Trout Roe, Preserved Lemon, Crispy Potato

Jidori Organic Half Chicken GF | 38
Celery Root, Gooseberry, Dandelion Greens, Chanterelles, Supreme Chicken Jus

Veal Chop GF | 68
12oz, Green Blueberry Capers, Pearl Onions, Preserved Lemon, Parsley

Swordfish Prime Rib
"Neptune's Cut" GF | 76
20oz, Black Lime, Black Pepper, Garlic, Brown Butter, Fine Herbs

BURGER

Mishima Ranch Wagyu Beef & Triple Cooked Fries | 34
Caramelized Onions, Black Truffle Aioli, Pickle, Gruyère, Rye Whiskey Gravy

CUTS

FROM THE EMBERS

Filet Mignon GF | 58
8oz, Prime Brandt Family Beef

New York Steak GF | 59
10oz, Prime Brandt Family Beef

Hanger Steak GF | 42
8oz, Prime Brandt Family Beef

Denver Steak GF | 54
8oz, Snake River Farms American Wagyu Gold

Boneless Ribeye GF | 78
16oz, Flannery Beef, Dry Aged 14 Days

A5 Japanese Wagyu New York Steak GF | 138
8oz, Kagoshima Prefecture

Beef Ribeye "King Charles Cut" GF | 188
Dry Aged 28 Days
32oz, Flannery Beef
Includes 2 Select Seasonal Vegetables

Beef Rib Chop "Storm Breaker Cut" GF | 260
40oz, Brandt Family Beef
Caddy Service & More
Includes 2 Select Seasonal Vegetables

VEGETABLES

J.R. Organics Broccolini GF N | 12
Miso-Cheddar, Garlic-Chili Crisp

Creamed Spinach and Leeks | 12
Parsnip, Nutmeg, Gruyère, Bacon, Sourdough Bread Crumbs

Corn Crème Brûlée GF V | 13

Triple Cooked Fries GF V | 12
Truffle-Pepper Ketchup

Sherry Glazed Mushrooms GF V | 11
Black Truffle Butter

Summer Squash GF V | 12
Squash Blossom Cream, Corn, Cotija, Espelette Pepper

Potato Puree GF V | 11
Whipped Boursin Cheese

Crispy Smashed Fingerling Potatoes GF | 13
Black Garlic, Tokyo Negi, Beef Fat, Smoked Butter, Bonito Flakes

Embered Brussel Sprouts | 13
Charred Spring Onions, Smoked Butter, Caramelized Fish Sauce, Crispy Shallots, Herbs

ACCESSORIES

Garlic Croissant 3 | **Nuoc Mam Chimichurri** GF 4 | **Béarnaise** GF 5

Celery Root Horseradish Cream GF 5 | **Rye Whiskey Gravy** GF 5

Tamarind BBQ Glazed Pork Belly GF 12 | **Roasted Bone Marrow** GF 16 **Fried Egg** GF 4

GF | Gluten Free

V | Vegetarian

N | Contains Nuts

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant. The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

A gratuity of 18% will be added to all checks of 8 or more.



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EMBER CLASSICS

“NOT TOO” OLD FASHIONED | 22

A steakhouse take on a timeless classic Barrel-Rested Japanese Wagyu Infused Rye, Walnut Bitters, Whistle Pig Two Ways

SMOKING EMBER | 24

The soft glow of the embers roasts the agave to perfection Mezcal, Grapefruit, Agave, Lemon, Lime, Encased in a Citrus Smoke Bubble

THE KING & RYE | 18

Paying homage to golf legend Arnold Palmer “The King”, Rye Whiskey, Chartreuse, Lemon, Black Tea, Earl Grey Bitters, Maple Syrup, Egg White

COUPES, COLLINS, & COCKTAILS

SUMMER CANVAS | 18

Jasmin Infused Botanist Gin, Italicus, Acidized Apple Juice, Honey, Mionetto Prosecco

LAGOON TREASURE | 18

Ron Zacapa Rum, Housemade Hazelnut Orgeat, Piña Oleo, Lime

GARDEN SOIREE | 20

Kaffir Lime Infused Belvedere Vodka, Chinola Passionfruit, Vanilla, Clarified with Coconut Milk

SOLAR FLARE | 22

Herradura Silver, Tamarind Syrup, Vanilla, Pomegranate, Firewater Bitters

THE ALCHEMIST | 20

Barsol Pisco, Licor 43, Chili, Honey, Pineapple, Lemon

FRENCH ORCHARD | 22

Hennessey Cognac, Calvados Apple Brandy, Honey, Lemon

VELVET NIGHT | 22

Grey Goose Vodka, Benedictine & Brandy, Kahlúa, Abuelita Chocolate, Espresso

REDS, WHITES & ROSÉ

bubbles

Hubert Meyer Rosé | 16 / 59
NV Cremant D’Alsace, France

Mionetto Prosecco | 16 / 59
NV Brut, Veneto, Italy

Moët & Chandon | 25
NV Imperial Brut, Champagne, France

Schramsberg | 22 / 84
Blanc de Blanc, Napa California

Veuve Clicquot | 28 / 135
NV Brut, Champagne, France

whites

Pebble Cove | 14 / 52
Sauvignon Blanc, Marlborough, New Zealand

Domaine du Nozay | 23 / 88
Sauvignon Blanc, Sancerre, France

Albert Bichot | 17 / 68
Chardonnay, Chablis, France

Freemark Abbey | 22 / 84
Chardonnay, Napa Valley, California

Livio Felluga | 16 / 60
Pinot Grigio, Friuli Colli Orientali, Italy

Laurenz V | 15 / 56
Grüner Veltliner, Kamptal, Austria

rosé

Peyrassol La Croix | 14 / 52
Mediterranée, France

La Fête du Rosé | 16 / 60
Côtes de Provence, France

reds

Domaine de Baurenard | 16 / 60
Grenache Blend, Cotes de Rhone, France

Metz Road “Riverview Vineyard” | 21 / 80
Pinot Noir, Monterey, California

Martin Ray “Synthesis” | 24 / 84
Pinot Noir, Russian River Valley, California

King Estate “Inscription” | 19 / 72
Pinot Noir, Willamette Valley, Oregon

Hourglass III | 20 / 76
Merlot Blend, Napa Valley, California

Seven Hills | 19 / 72
Cabernet Sauvignon, Walla Walla County, Washington

Turnbull | 25 / 96
Cabernet Sauvignon, Napa Valley, California

Stags’ Leap | 26 / 100
Cabernet Sauvignon, Oakville, California

MOCKTAILS

RASPBERRY SPICE | 14

Seedlip Spice, Lemon, Simple Syrup, Egg whites, Raspberries

FRUIT SMASH | 14

Muddled Berries, Lemon, Agave, Ginger Ale

THE EXPLORER | 14

Pathfinder Non-Alcoholic Spirit, Espresso, Vanilla

MALTS, BARLEYS & HOPS

drafts

AleSmith .394 Pale Ale | 10
San Diego, California

Modern Times Pilsner | 10
Encinitas, California

Orange Ave Wit | 10
Coronado, California

Societe Harlot Blonde | 10
Solona Beach, California

The Dopest Hazy IPA | 10
Inglewood, California

Stone IPA | 10
San Marcos, California

Dogleg Scotch Ale | 10
Vista, California

Modelo Especial | 10
Mexico City, Mexico

crafts

Stone Arrogant Bastard Ale | 14
San Diego, California

Pizza Port Honey Blonde | 14
San Diego, California

Ballast Point Kolsch | 12
San Diego, California

Coronado Nado Japanese Lager | 11
Coronado, California

the rest

Stella Artois | 8
Belgium

Michelob Ultra | 8
Missouri

Bud Light | 8
Missouri

Corona | 8
Mexico

Coors Light | 8
Colorado

Athletic Brewing Co. Non-Alcoholic | 8
Long Beach, California