



SNACKS & STARTERS

**Shrimp Cocktail** GF | 21  
Wasabi, Louie Sauce, Citrus

**Carrot Hummus** V | 11  
Fried Chickpeas, Dill, Black Lime,  
Pita Chips

**Baja Bay Scallop Ceviche** GF | 19  
Tomato, Onion, Jalapeno, Cilantro,  
Avocado, Lime, Tortilla Chips

**Grilled Chicken Wings** GF | 24  
Tamarind Barbecue, Sesame

**Salt & Pepper Calamari** | 18  
Thai Basil, Cilantro, Spicy Aioli

SALADS

**Wedge Salad** GF | 17  
Bleu Cheese, Ember Smoked  
Bacon, Tomato

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

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

**Heirloom Grain Salad** V | 14  
Radish, Tomato, Feta Cheese,  
Mint, Thai Basil, Puffed Quinoa

+  
\*CHICKEN | 10  
\*HANGER STEAK | 20  
\*WILD KING SALMON | 16  
\*SHRIMP | 10

SANDWICHES

All Burgers and Sandwiches are served with a choice of Market Lettuces, or Triple Cooked Fries with Truffle Pepper Ketchup

**Ember Seared Spicy Tuna Sandwich** | 25  
Furikake, Spicy Aioli, Cucumber, Pickled Onion,  
Radish Sprouts, Butter Lettuce, Brioche Bun

**The Ember Stack** | 21  
House Smoked Turkey, Ham, Bacon, White Cheddar, Bibb Lettuce, Tomato,  
Avocado, Truffle Aioli

**Mishima Ranch Wagyu Beef Burger** | 22  
Kimchi Secret Sauce, Tomato, Iceberg Lettuce, House Pickle, White Cheddar,  
Brioche Bun  
Impossible Burger | 20

**Szechuan Hot Fried Chicken Sandwich** | 22  
House Pickle, Cabbage, Ramp Ranch, Brioche Bun

**Pastrami Reuben** | 24  
House Pastrami, Gruyere Cheese, Sauerkraut,  
Kimchi-Thousand Island, Rye Bread

CUTS

FROM THE EMBERS

**Steak Frites** GF | 34  
8oz, Prime Hanger Steak  
Heirloom Tomatoes, Cucumbers, Watercress, Pickled Onion,  
Cilantro, 'Shaken Beef' Jus, Sweet Potato Fritter

**Filet Mignon** GF | 60  
8oz, Prime Brandt Family Beef

**New York Steak** GF | 62  
10oz, Prime Brandt Family Beef

**Denver Steak** GF | 58  
8oz, Snake River Farms  
American Wagyu Gold

**Boneless Ribeye** GF | 81  
16oz, Flannery Beef, Dry Aged 14 Days

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

CATCHES & MORE

**Blackened Ora King Salmon** GF | 28  
Roasted Carrots, Wild Mushrooms,  
Sweet Potato, Walnut Raisin Chutney

**Bucatini Pasta** | 22  
Kale sprouts, Broccolini, Embered Tomatoes,  
Basil Herb Bread Crumbs

**Grilled Fish Tacos** GF | 21  
Cabbage, Pico De Gallo, Lime Crema, Cotija

DESSERTS

**Lemon Yuzu Posset**  
Chai Spiced Nut Crumble  
14

**Chocolate Cola Cake**  
Orange & Cola Confit  
14

**Vanilla Bean Cheesecake**  
Blackberry Preserve  
14

PRIX FIXE

Choice of Starter, Entrée & Dessert | 39

**Caesar Salad of Sorts** **Blackened King Salmon** GF **Vanilla Bean Cheesecake**

**Beet & Apple Salad** GF V **Bucatini Pasta** **Chocolate Cola Cake**

**Steak Frites** GF +5 **Lemon Yuzu Posset**

GF | Gluten Free V | Vegetarian N | Contains Nuts



..... 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**  
Solana Beach, California

**The Dopest Hazy IPA | 10**  
Inglewood, California

**Stone IPA | 10**  
San Marcos, California

**Dogleg Scotch Ale | 10**  
San Diego, California

**Modelo Especial | 10**  
Mexico

..... CRAFTS .....

**Stone Arrogant Bastard Ale | 14**  
San Diego, California

**Pizza Port Honey Blonde | 14**  
San Diego, California

**Ballast Point California Kolsch | 12**  
San Diego, California

**Coronado Nado Japanese Lager | 11**  
Coronado, California

..... THE REST .....

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

**Stella Artois | 8**  
Belgium

**Bud Light | 8**  
Missouri

**Michelob Ultra | 8**  
Missouri

**Coors Light | 8**  
Colorado

**Corona | 8**  
Mexico

..... COUPES & COCKTAILS .....

**SMOKING EMBER | 25**

Mezcal, Grapefruit, Agave, Lemon, Lime, Encased in a Citrus Smoke Bubble

**“NOT TOO” OLD FASHIONED | 23**

Barrel-Rested Japanese Wagyu Infused Rye, Walnut Bitters, Whistle Pig Maple Syrup

**PALMER PEACH | 21**

Herradura Silver, Aperol, Peach, Agave, Lime

**LAGOON TREASURE | 19**

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

**GARDEN SOIREE | 21**

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

**VIEUX CAFÉ | 23**

Sazerac Rye, Hennessy VS, Vermouth, Cynar, Amero Montenegro, Bitters, Illy Coffee Bean Infusion

..... MOCKTAILS .....

**RASPBERRY SPICE | 14**  
Seedlip Spice, Lemon, Simple Syrup, Egg whites, Raspberries

**THE EXPLORER | 14**  
Pathfinder Non-Alcoholic Spirit, Espresso, Vanilla

**FRUIT SMASH | 14**  
Muddled Berries, Lemon, Agave, Ginger Ale

..... BUBBLES .....

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

**Mionetto Prosecco | 16 / 48**  
NV Brut, Veneto, Italy

**Schramsberg | 22 / 83**  
Blanc de Blancs, Napa Valley, California

**Telmont | 23 / 88**  
MV Reserve Brut, Champagne, France

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

..... ROSÉ & WHITES .....

**Roseblood | 14 / 52**  
Rosé, Côtes de Provence, France

**Adelsheim | 16 / 60**  
Chardonnay, Willamette Valley, Oregon

**Frank Family | 20 / 75**  
Chardonnay, Carneros, California

**Spy Valley E. Block | 14 / 52**  
Sauvignon Blanc, Marlborough  
New Zealand

**La Foret Gasselín | 23 / 88**  
Sauvignon Blanc, Sancerre, France

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

**Laurenz V | 15 / 56**  
Grüener Vetliner, Kamptla, Austria

..... REDS .....

**Domaine de Beurenard | 16 / 60**  
Grenache Blend, Côtes de Rhône, France

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

**Metz Road “Riverview Vineyard” | 17 / 64**  
Pinot Noir, Monterey, California

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

**Monticello | 21 / 80**  
Cabernet Franc, Napa Valley, California

**Sequoia Grove | 25 / 96**  
Cabernet Sauvignon, Napa, California

**NV15 Cain Cuvée | 20 / 76**  
Red Blend, Napa Valley, California

2/7/2025

**A gratuity of 18% will be added to all checks of 8 or more.** 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](http://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.\*