



ember & rye

a Richard Blais Steakhouse

SNACKS & STARTERS

Osetra Caviar Dip
Osetra Caviar, Crème Fraîche, Chive
Preserved Lemon, Pickled Ramps
Dill, House Potato Chips
½oz | \$80 1oz | \$145

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

Beef Tartare | 24
Pickled Ramps, Mustard Vinaigrette, Radish
Parmesan, Black Lime Potato Chips

Squash Blossom Lettuce Wraps | 19
Coconut Shrimp, Gooseberry Sweet n’ Sour
Thai Basil, Cilantro

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

“Banh Mi” Meatballs | 17
Pickled Vegetables, Croissant Crumble, Herbs

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

A5 Wagyu Beef Skewers | 38
Tomato Jam, Celery-Root Horseradish
Crispy Shallot, Chervil

Shrimp Cocktail GF | 24
Wasabi, Yuzu Louie

Jalapeño Cheddar Croquettes V | 18
Grilled Corn, Lime Crema

Crispy Eggplant “Bulgogi” V | 15
Japanese Cucumber Salad, Sesame Seeds

SALADS & SUCH

Caesar Salad of Sorts | 17
Artichokes, Kale, Croissant Croutons

Wedge Salad GF | 18
Bleu Cheese, Embered Smoked Bacon, Egg
Tomato, Pickled Onion

Thai Chicory Salad | 19
Pandan-Coconut Dressing, Thai Chili
Parmesan, Crispy Shallots

Kona Kampachi Crudo | 26
Persimmon, Coconut, Watermelon Radish,
Cucumber, Lemongrass, Thai Chili, Crispy
Vermicelli Noodles

Beet & Pear Salad GF V | 17
Caramelized Yogurt, Frisée
Sesame Granola, Zaa’tar, Mint

Quince and Burrata Panzanella | 22
Crispy Prosciutto, Sourdough Bread, Pineapple
Buddha’s hand, Lemon Balm, Toasted Pepitas



CATCHES & MORE

Crab and Lobster Bucatini | 48
J.R. Organics Broccolini, Swiss Chard,
Chanterelle Mushrooms, Pecorino, Preserved
Lemon, Herb Bread Crumbs
Vegetarian Bucatini | 26

Rigatoni Bolognese | 34
Duck Confit, Burrata, Herb Bread Crumbs
Parmesan

Cedar Plank Ora King Salmon GF | 42
Crème Fraîche Butter, Dill, Smoked Trout Roe
Preserved Lemon, Crispy Potato

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

Veal Chop | 68
Cremeni Mushrooms, Marsala Cream
Asparagus, Fine Herbs

Jidori Organic Half Chicken GF | 38
Spring Onion Soubise, Green Garlic Supreme
Sauce, Romanesco, Mustard Greens

Braised Beef Cheek | 52
Prime Brandt Family Beef, Chanterelle
Mushrooms, J.R. Organics Carrots, Mustard
Greens, Black Garlic Jus

Colorado Rack of Lamb GF | 72
14 oz, Shallot-Mint Jam, Sunchokes, Cilantro,
Mint



CUTS

FROM THE EMBERS

Filet Mignon GF | 78
8oz, Prime Brandt Family Beef

New York Steak GF | 64
10oz, Prime Brandt Family Beef

Hanger Steak GF | 44
8oz, Prime Brandt Family Beef

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

Boneless Ribeye GF | 88
16oz, Flannery Beef, Dry Aged 14 Days

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

Beef Ribeye “King Charles Cut” GF | 196
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 V | 14
Almond Salsa Macha, Cotija Cheese, Cilantro

Creamed Spinach and Leeks | 13
Parsnip, Nutmeg, Gruyère, Bacon
Sourdough Bread Crumbs

Corn Crème Brûlée GF V | 13
Creamed Corn Custard, Brûléed Sugar

Sherry Glazed Mushrooms GF V | 14
Black Truffle Butter

Glazed BBQ Carrots GF V | 13
Nasturtium Flower Honey, Smoked Butter

Grilled Cabbage GF V | 12
Spicy Ginger Sauce, Radish, Cilantro
Lemon Verbena

Potato Puree GF V | 12
Whipped Boursin Cheese

Smashed Fingerling Potatoes GF | 15
Black Garlic, Tokyo Negi, Beef Fat
Bonito Flakes

Embered Brussel Sprouts | 14
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
Pineapple Maple Bacon GF 14 | **A5 Bone Marrow Butter** GF 8

Grilled Jumbo Tiger Shrimp GF 19 | **Shropshire Blue Cheese Crust** GF 8
Oscar Style GF 28 |

Triple Cooked Fries GF V | 12
Truffle-Pepper Ketchup

BURGER

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

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. 2/17/2026

EMBER CLASSICS

“NOT TOO” OLD FASHIONED | 23

A steakhouse take on a timeless classic.
Wagyu Fat-Washed WhistlePig Rye,
WhistlePig Maple Syrup, Black Walnut Bitters

SERVED SMOKED TABLESIDE | +5

SMOKING EMBER | 25

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

NEAREST TO MANHATTAN | 25

An Ember-inspired classic. Uncle Nearest
Premium Whiskey, cacao-nib Carpano vermouth,
banana liqueur, and chocolate bitters come
together in a bold, smooth pour.

SERVED SMOKED TABLESIDE | +5

COUPES, COLLINS, & COCKTAILS

THE ETERNAL EMBER | 35+

A living legacy in a bottle. Our ever-evolving blend of hand-selected whiskies, curated for depth and character. Each pour is a snapshot of its journey, never to be repeated. Enjoy it neat, on the rocks, or in your favorite cocktail, then leave your mark by adding your own chosen whiskey to the blend. Together, we keep the ember glowing.

DIAMOND IN THE ROUGH | 20

Flor de Caña White Rum, Ten To One Caribbean Rum, Giffard Pamplemousse,
Luxardo Maraschino, Elderflower, Orange-Tea Syrup, Lime-Acid

GARDEN SOIREE | 21

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

BIRDIES & THE BEES | 22

Barr Hill Gin, Calvados, Yellow Chartreuse, Honey,
Lemon, Egg White, Fennel-Bee Pollen

PALMER PEACH | 21

Don Julio Blanco Tequila, Aperol, Giffard Peach, Agave, Lime

FALL RESERVE | 24

Brown Butter Fat-Washed Hennessy Cognac, Apple Gastrique

THE KING’S CUP | 24

Bulleit Rye, Benedictine, Herbal-Honey Syrup, Lemon, Earl Grey Bitters

CHAI TIDE | 22

Mount Gay XO, Coffee Bean Infused Captain Morgan, Allspice Dram,
Chai Tea Syrup, Lemon, *Clarified Milk Punch*

CRIMSON FIZZ | 22

Aviation Gin, Sorel Liqueur, Spiced Cranberry Syrup, Lime, Bubbles

Whiskey Flights

THE PAR FOUR| 35

Michter’s
Unblended American, Straight Rye,
Small Batch Sour Mash,
Straight Bourbon

THE BIG PIG| 56

WhistlePig
10yr Rye,
12yr Old World Rye,
15yr Estate Oak Rye

THE MIXED BAG | 32

Sir Davis Sherry Cask Rye,
Woodinville Straight Rye,
Hudson Do The Rye Thing

ZERO PROOF

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

E de M, N.O | 14

Dealcoholized Sparkling Rosé

MALTS, BARLEYS & HOPS

drafts

AleSmith, .394 Pale Ale | 10
San Diego, California

North Coast,
Scrimshaw Pilsner | 10
Fort Bragg, California

Coronado Brewing,
Orange Ave Wit | 10
Coronado, California

Societe, Harlot Blonde | 10
San Diego, California

Burgeon, Juice Press Hazy IPA | 10
Carlsbad, California

RÖM, Unknown Territory IPA| 10
San Clemente, California

Dogleg, Scotch Ale | 10
Vista, California

Modelo Especial | 10
Mexico

crafts

Pizza Port, Honey Blonde | 14
Carlsbad, California

Coronado, Nado Japanese Lager | 11
Coronado, California

Weir Beer, Haterade Hard Seltzer | 8
Vista, 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

WINES BY THE GLASS

bubbles

Hubert Meyer Rosé | 15 / 56
NV Cremant D’Alsace, France

Gemin Prosecco | 16 / 60
NV Extra Dry, Valdobbiadene, Italy

2022 Schramsberg | 22 / 84
Blanc de Blanc, Napa, California

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

Perrier-Jouët | 30 / 145
NV Grand Brut, À Épernay, Champagne, France

whites & rosé

2023 Hillick & Hobbs | 15 / 56
Dry Riesling, Seneca Lake, New York

2023 Pierpaolo Pecorari | 14 / 52
Pinot Grigio, Friuli, Italy

2025 Cloudy Bay| 18 / 68
Sauvignon Blanc, Marlborough, New Zealand

2023 Barton & Guestier | 23 / 88
Sauvignon Blanc, Sancerre, France

2022 Domaine Joseph Pascal et Fils* | 25 / 96
Chardonnay, Côte d’Or, Burgundy, France

2022 Adelsheim | 16 / 60
Chardonnay, Willamette Valley, Oregon

2023 Hartford Court | 19 / 72
Chardonnay, Russian River, California

2023 Williams Selyem* | 25 / 100
Chardonnay, Russian River Valley, CA

2024 Minuty Prestige | 16 / 60
Rosé, Provence, France

reds

2024 Domaine de Beaurenard | 16 / 60
Grenache/Syrah, Cotes de Rhone, France

2018 Chevalier de la Créé Knights Templar* | 30 / 116
Pinot Noir, Côte de Beaune, Burgundy, France

2022 Daffodil | 17 / 64
Pinot Noir, Eola-Amity Hills, Willamette Valley, Oregon

2021 Niner | 21 / 80
Pinot Noir, San Luis Obispo, Edna Valley, California

2023 Williams Selyem* | 35 / 136
Pinot Noir, Russian River Valley, CA

2023 Orin Swift 8 Years In The Desert | 24 / 92
Zinfandel Blend, California

2021 Monticello | 21 / 80
Cabernet Franc, Napa Valley, California

2022 Aperture| 23 / 88
Malbec, Cabernet Sauvignon Blend, Alexander Valley, California

2022 Seven Hills | 18 / 68
Cabernet Sauvignon, Walla Walla, Washington

2019 Spring Mountain Vinyard | 25 / 96
Cabernet Sauvignon, Napa, California

2022 Joseph Phelps | 35 / 136
Cabernet Sauvignon, Napa Valley, California

*Coravin