



ember & rye
a Richard Blais Steakhouse

SNACKS & STARTERS

Osetra Caviar Dip

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

Oysters (3ea.) 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 | 21

Wasabi, Yuzu Louie

Pea Falafel| 18

Carrot Hummus, Dill Yogurt, Olive Oil

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

Hamachi Crudo GF | 26

Buttermilk, Horseradish, Pickled Ginger
Cucumber, Radish, Crispy Wontons, Shiso

Beet & Pear Salad GF V | 17

Caramelized Yogurt, Frisée
Sesame, Zaa’tar, Mint

Burrata Cheese v | 22

Strawberry, Rhubarb, Fennel, Arugula
Nasturtium Honey, Grilled Sourdough



CATCHES & MORE

Crab and Lobster Bucatini | 48

Chanterelle Mushrooms, Butternut Squash
Swiss Chard, Pecorino, Preserved Lemon
Herb Breadcrumbs

Vegetarian Bucatini | 26

Rigatoni Bolognese | 34

Duck Confit, Burrata, Herb Bread Crumbs
Parmesan

Cedar Plank Ora King Salmon GF | 42

Crème Fraiche 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

Cremini Mushrooms, Marsala Cream
Asparagus, Fine Herbs

Jidori Organic Half Chicken | 38

Spring Onion Soubise, Green Garlic Supreme
Sauce, Romanesco, Mustard Greens

Beef & Broccoli| 56

8 oz. Prime Brandt Family Beef Hanger Steak
Broccoli Variation, Brussel Sprouts “Shaken”
Beef Jus

Colorado Rack of Lamb GF | 72

14 oz, Smoked Eggplant, Dill Yogurt
Mint

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 | 60

8oz, Prime Brandt Family Beef

New York Steak GF | 62

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

Miso-Cheddar, Garlic-Chili Crisp

Creamed Spinach and Leeks | 13

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 | 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

Crispy 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

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. 5/15/2025



ember & rye
a Richard Blais Steakhouse

EMBER CLASSICS

“NOT TOO” OLD FASHIONED | 23

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

SMOKING EMBER | 25

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

NEAREST TO MANHATTAN | 25

A Brooklyn twist on a classic—Uncle Nearest,
cocoa-nib Carpano, banana liqueur, and chocolate
bitters come together in a bold, smooth pour.

COUPES, COLLINS, & COCKTAILS

DIAMOND IN THE ROUGH | 20

Rum Blend, Pamplemousse, Maraschino Liqueur, Elderflower,
Orange-Tea Syrup, Lime-Acid

GARDEN SOIREE | 21

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

BIRDIES & THE BEES | 22

Gin, Calvados, Yellow Chartreuse, Honey, Lemon, Egg White

PALMER PEACH | 21

Blanco Tequila, Aperol, Peach, Agave, Lime

GOLDEN GOOSE | 18

Vodka, Cantaloupe Juice, Gooseberry Syrup, Lemon, Club Soda

VELVET NIGHT | 23

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

PHOENIX | 25

Cognac, Strawberry Szechuan Syrup, Amaro Montenegro,
Lemon, Fee Foam

EMBERED TREASURE CHEST | 40

Choice of 2 Signature Cocktails

“NOT TOO” OLD FASHIONED

DIAMOND IN THE ROUGH

PALMER PEACH

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

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
Solana 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

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

WINES BY THE
GLASS

coravin

2020 Bouchard Aîné & Fils | 4oz. 28 / 164
Chardonnay, Meursault, Burgundy, France

2022 Domaine Faiveley | 4oz. 30 / 180
Pinot Noir, Gevrey-Chambertin, Burgundy, France

2021 Joseph Phelps | 4oz. 32 / 192
Cabernet Sauvignon, Napa Valley, California

bubbles

Pierre Sparr Rosé | 15 / 56
NV Cremant D'Alsace, France

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

Schramsberg | 22 / 84
Blanc de Blanc, Napa California

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

Taittinger | 26 / 126
NV Brut, Champagne, France

whites & rosé

Gundlach Bundschu | 16 / 60
Gewürztraminer, Sonoma Coast, California

Hillick & Hobbs | 16 / 60
Dry Riesling, Seneca Lake, New York

Livio Felluga | 17 / 64
Pinot Grigio, Colli Orientali, Italy

Stags' Leap | 15 / 56
Sauvignon Blanc, Napa Valley, California

Hubert Brochard | 23 / 88
Sauvignon Blanc, Sancerre, France

Ramey | 19 / 72
Chardonnay, Russian River, California

Frank Family | 21 / 80
Chardonnay, Carneros, California

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

reds

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

Etude Grace Benoist Ranch | 23 / 88
Pinot Noir, Carneros, California

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

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

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

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

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

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