



SNACKS & STARTERS

Shrimp Cocktail GF | 24
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, Egg, Tomato

Caesar Salad of Sorts | 16
Artichokes, Kale
Croissant Croutons

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

Heirloom Grain Salad V | 14
Farro, 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, Avocado
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, Ranch, Brioche Bun

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

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

CUTS

FROM THE EMBERS
Served with Broccolini & Fingerling Potatoes

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

New York Steak GF | 64
10oz, 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

CATCHES & MORE

Blackened Ora King Salmon GF | 34
Summer Squash, Peas, Maitake Mushrooms
Nuoc Mam Chimichurri

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

Grilled Fish Tacos GF | 21
Cabbage, Pico De Gallo, Lime Crema, Cotija Cheese
Pickled Onion, Cilantro

DESSERTS

Bergamot & Basil Pot de Crème GF | 14
Bergamot and Earl Grey Infused Cream
Basil Curd, House Made Granola

Chocolate Smore Cake N | 14
Chocolate Sponge and Mousse, Toasted
Meringue, Candied Pine Nuts

Pear & Hibiscus Pavlova GF
Crème Fraiche Lime Gelato, Vanilla
Chantilly, Swiss Meringue, Pear Hibiscus
Reduction
14

PRIX FIXE

Choice of Starter, Entrée & Dessert | 39

Caesar Salad of Sorts

Blackened King Salmon GF

Bucatini Pasta

Choice of Dessert

Beet & Pear Salad GF V

Steak Frites GF +5

GF | Gluten Free

V | Vegetarian

N | Contains Nuts

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. The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.*



DRAFTS

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

North Coast, Scrimshaw Pilsner | 10
Fort Bragg, California

Coronado, 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
San Diego, California

Coronado, Nado Japanese Lager | 11
Coronado, California

Weir Beer, Haterade Hard Seltzer | 8
Vista, 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

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

"NOT TOO" OLD FASHIONED | 23

Wagyu Fat-Washed WhistlePig Rye, WhistlePig Maple Syrup, Black Walnut Bitters

PALMER PEACH | 21

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

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, Passionfruit, Vanilla, Lime, Clarified with Coconut Milk

BIRDIES & THE BEES | 22

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

THE KING'S CUP | 24

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

CRIMSON FIZZ | 22

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

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

BUBBLES

Hubert Meyer Rosé | 15 / 59
NV Cremant D'Alsace, France

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

2022 Schramsberg | 22 / 83
Blanc de Blancs, Napa Valley, California

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

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

ROSÉ & WHITES

2024 Minuty | 16 / 60
Rosé, Provence, France

2023 Gundlach Bundschu | 16 / 60
Gewürztraminer, Sonoma Coast
California

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

2023 Hillick & Hobbs | 16 / 60
Dry Riesling, Seneca Lake, New York

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

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

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

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

REDS

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

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

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

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 Vineyard | 25 / 96
Cabernet Sauvignon, Napa, California

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

ROSE ALL DAY | 25*
SATURDAY & SUNDAY
11:30AM – 5PM

*Please drink responsibly. This special is limited to the duration of your meal and is available for dine-in only. Management and staff reserve the right to monitor consumption and may refuse service at any time. Sharing is not permitted.