



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, Egg, Tomato

Caesar Salad of Sorts | 16
Artichokes, Kale
Croissant Croutons

Beet & Pear 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

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 | 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 | 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, Embered Tomatoes
Basil Herb Bread Crumbs

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

DESSERTS

Lemon and Yuzu Pot de Crème GF | 14
Lemon Cream, Lemon and Yuzu Curd, Nut
Crumble, Inspiration Yuzu

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

Raspberry and Vanilla Cheesecake GF | 13
Madagascar Vanilla Cheesecake Curd, Rice Crispy
and Oat Crumble, Raspberry Coulis

PRIX FIXE

Choice of Starter, Entrée & Dessert | 39

Caesar Salad of Sorts	Blackened King Salmon	Raspberry and Vanilla Cheesecake
Beet & Pear Salad	Bucatini Pasta	Chocolate Smore Cake
	Steak Frites	Lemon and Yuzu Pot de Crème

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

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

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

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

GOLDEN GOOSE | 18

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

BIRDIES & THE BEES | 22

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

..... 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

.... ROSÉ & WHITES

Minuty | 16 / 60
Rosé, Provence, France

Gundlach Bundschu | 16 / 60
Gewürztraminer, Sonoma Coast
California

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

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

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

Chateau de Sancerre | 23 / 88
Sauvignon Blanc, Sancerre, France

Adelsheim | 16 / 60
Chardonnay, Willamette Valley, Oregon

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

..... REDS

Domaine de Beaugrenard | 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

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

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

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

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

8/20/2025

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