

"Food may not be the answer to world peace, but it's a start"
- Anthony Bourdain



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..... SIGNATURE SNACKS

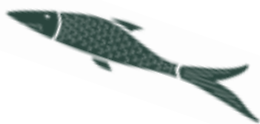
***Ahi Tuna and Avocado Tostada**
with Mango Yolk | 24

Crispy Onion Blossom
Jerk Spiced
Pickled Habanada Ranch | 16

***Shrimp Cocktail**
with Citrus and Chili | 16

***Lobster Knuckle Sandwich**
with Green Goddess Mayo | 26

Pigs in a Blanket
with Rye Mustard | 13



SANDWICHES & BURGERS



Fried Chicken Club Sandwich
Bacon, Smashed
Avocado, Spicy Remoulade | 19

***Grilled Fish Tacos**
Achiote, Cabbage, Pickled Onions, Cilantro, Pineapple
Salsa, Spicy Crema | 21

SD Cheese Steak Sandwich
Roasted Tri Tip, Caramelized Onions & Peppers,
Pablano Cheese Sauce, Guacamole | 19

Falafel "Burger"
Garlic Yogurt, Marinated Portobello Mushroom,
Shredded Lettuce, Pickled Onions | 16

***Mishima Ranch Wagyu Beef Burger**
Cheddar, Lettuce, Tomato
Onion, Pickle, Catalina Sauce | 26

Items served with
Triple Cooked Fries & Kimchi Ketchup

..... CUTS & CATCHES
FROM THE EMBERS

***Miso Glazed Salmon**
Hawaiian Pasta Salad, Sunomono Marinated
Cucumbers, Toasted Sesame Seeds | 36

***Seared Ahi Tuna**
Quinoa & Farro, Cauliflower Cous Cous,
Tomato Curry | 34

***Steak Frites**
8oz, Prime Flat Iron Steak
Triple Cooked Fries | 40

Roasted Cauliflower "Pot Roast"
Hazelnut Romesco Sauce | 19

***Snow Crab Fettuccini Alfredo**
Uni Butter, Parmesan, Herb Breadcrumbs | 42

***Special Reserve Steak and Seafood**
Options Available on Request

..... SALADS

Wedge Salad
Blue Cheese, Ember Smoked
Bacon, Tomato | 16

***Caesar Salad of Sorts**
Artichokes, Kale
Croissant Croutons | 18

Beet Salad
Stone Fruit, Goat Cheese,
Hibiscus Vinaigrette | 16

Thai Cobb Salad
Mango, Spicy Bacon, Blue Cheese,
Avocado, Macadamia Nuts,
Honey Lime Dressing | 19

ADD TO SALAD

*CHICKEN | 10

*FILET | 20

*WILD KING SALMON | 16

*SHRIMP | 10

..... SIDES

*Sherry Glazed Mushrooms | 9 Grilled Carrots | 12 Parsnip Creamed Spinach | 12
Triple Cooked Fries | 8 Simple Green Salad | 8 Spicy Chinese Broccoli | 11

..... DESSERT

Chocolate Fondue For Two | 16
Honey Marshmallow Whoopie Pie, White Chocolate Pistachio Semifreddo, Fresh Fruit Skewer
Additional Dipping Board | 5

Carrot Cake Club | 14
Vanilla Bean Cream Cheese Mousse,
Coconut Mayo, Carrot Chips

Saffron Strawberry Cheesecake | 13
Mascarpone Cream,
Olive Oil Sable

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.*

TEAM

EXECUTIVE CHEF

Brad Chance

GENERAL MANAGER

Tisha King

SOUS CHEF

Aldo Valdivia
Gerald Briones

ASSISTANT MANAGER

Chris Baggs



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COUPES/COCKTAILS

THE KING & RYE | 18

Rye Whiskey, Chartreuse, Lemon, Black Tea
Earl Maple Syrup, Egg White

THE ALBATROSS | 18

Aged Rum, Pineapple, Lemon, Firewater Bitters

SMOKING EMBER | 24

Mezcal, Grapefruit, Agave, Lemon, Lime

"NOT TOO" OLD FASHIONED | 22

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

NEAREST TO MANHATTAN | 22

Additional Garnish | \$3

Uncle Nearest 1856, Cocoa infused Carpano
Antica Sweet Vermouth, Giffard Banane,
Chocolate Bitters Chocolate Covered Luxardo
Cherry Garnish

BUBBLES

NV Moët & Chandon | 27

187ml personal bottle

NV Hubert Meyer Rosé | 16

Cremant D'Alsace, France

NV Bisol Jeio | 13

Prosecco Brut, Italy

2020 Schramsberg | 22

Blanc de Blanc, Napa, CA

NV Veuve Clicquot | 28

Champagne, France

SWEET SELECTION

2019 Inniskilin | 22

Ice Wine, Niagara Peninsula, Canada

2017 Royal Tokaji | 28

Furmint Blend, Tokaj, Hungary

2020 Michele Chiarlo Nivole | 15

Moscato d'Asti, Piedmont, Italy

2018 Chateau Laribotte | 14

Semillon, Sauternes, France

REDS

2020 Domaine de Beaufort | 16

Côtes de Rhône, France

2015 Chateau Valentin | 22

Haut-Médoc, Bordeaux, France

2021 Brewer-Clifton | 21

Pinot Noir, Sta. Rita Hills, CA

2020 Seven Hills | 19

Cabernet Sauvignon, Walla Walla, WA

2020 Turnbull | 25

Cabernet Sauvignon, Napa Valley, CA

2021 Hourglass III | 20

Merlot Blend, Napa Valley, CA

2020 Tilt | 13

Zinfandel, Lodi, CA

WHITES

2022 Pebble Cove | 13

Sauvignon Blanc, Marlborough, New Zealand

2021 Domaine Fouassier | 25

Sauvignon Blanc, Sancerre, France

2021 Albert Bichot | 18

Chardonnay, Chablis, France

2021 Calera | 14

Chardonnay, Central Coast, CA

2021 Freemark Abbey | 22

Chardonnay, Napa Valley, CA

2021 Livio Felluga | 16

Pinot Grigio, Friuli Colli, Italy

2017 Pfaffl | 13

Grüner Veltliner, Austria

ROSÉ

2021 Peyrassol La Croix | 12

Mediterranée, France

CRAFTS

Cuvée des Jacobins | 16

Flemish Sour, Belgium

Allagash White Ale | 10

Portland, Maine

Sculpin IPA | 10

San Diego, CA

Delirium Tremens | 14

Belgium

DRAFTS

Julian Hard Cider | 10

Julian, CA

Scrimshaw Pilsner | 10

North Coast, CA

Lost Coast Tangerine Wheat | 10

Eureka, CA

Societe Harlot Blonde | 10

Solana Beach, CA

Mammoth Yosemite Pale Ale | 10

San Diego, CA

Warplanes Hazy IPA | 10

San Diego, CA

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