



FOLLOW US
@emberandryesd
f t i

ember & rye

a Richard Blais Steakhouse

SNACK BAR

- Corn & Truffle Gordita | 12
- Green Onion & Artichoke Dip | 12
- Squash Blossom, Espelette Honey | 16
- *Sausage Stuffed Dates | 12
- Mushroom & Spring Onion Sopes | 12
- *Caviar & Pancake | 32
- *Lobster Knuckle Sandwich | 26
- *Oysters & Pearls | 16
- Pigs in a Blanket, Rye Mustard | 13
- *Shrimp Cocktail | 16

CUTS & CATCHES

FROM THE EMBERS

- *Bucatini Carbonara | 34
Pecorino, Beef Bacon, Poached Egg
- *Cedar Plank Wild King Salmon | 47
Blackened, Lemon-Herb Butter
- *Alaskan Halibut | 62
Lobster Coconut Curry “Cappuccino”
- Swordfish Prime Rib “Neptune’s Cut” | 82
*20oz, Black Lime, Black Pepper, Garlic
- *Scarlett’s 1/2 Chicken Francese | 31
Lemon Curd, Capers Berries
- *Bacon Wrapped Filet Mignon | 54
6oz, Brandt Family Beef
- *Strip Steak | 55
10oz, Brandt Family Beef
- *Boneless Ribeye | 90
Bordelaise Sauce
Dry Aged 14 Days
16oz, Flannery Beef
- *Pork Chop | 65
16oz, N’duja Crusted
Preserved Lemon Salsa Verde
- *Santa Maria Cut | 100
Green Garlic Chimichurri
22oz, Brandt Family Beef
- *Beef Ribeye “Thor’s Hammer Cut” | 180
Dry Aged 28 Days
32oz, Flannery Beef
- *Beef Rib Chop “Storm Breaker Cut” | 260
40oz, Brandt Family Beef
Caddy Service & More
- *A5 Japanese Wagyu Ribeye | 205
12oz Skinny Cut, Hokkaido Prefecture



SALADS & SUCH

- Thai Cobb Salad | 19
Mango, Spicy Bacon, Blue Cheese, Honey Lime Dressing
- Caesar Salad of Sorts | 18
Artichokes, Escarole, Kale, Croissant Crouton
- Wedge Salad | 21
Blue Cheese, Ember Smoked Bacon, Tomato
- Beet Salad | 16
Strawberries, Goat Cheese, Hibiscus Vinaigrette
- *Avocado Tostada | 24
Tuna Tartare, Mango Yolk
- *Beef Tartare | 26
Catalina Dressing, Fried Egg
- *Smoked Salmon “Delmonico” | 23
Traditional Garnishes, Toasted Rye Bread
- *Bone Marrow | 28
Al Pastor Sweetbreads, Salsa Macha

smörgåsbord



*Epic Snack Tower | 162

VEGETABLES

- Spicy Chinese Broccoli | 11
Wok Fired with Garlic Ginger & Orange
- Grilled Snap Peas | 9
Feta Yogurt, Dukkah, Mint
- Jumbo Asparagus | 13
Caper & Herb Vinaigrette
- Parsnip Creamed Spinach | 12
Nutmeg, Gruyere
- Corn Crème Brûlée | 7
- Triple Cooked Fries | 8
Kimchi Ketchup
- *Baked Potato Asada | 18
Beer Cheese, Guacamole, Pico De Gallo
- Beefsteak Tomato | 9
White Balsamic Vinaigrette, Shiso
- Eggplant Parmesan | 18
Burrata Cheese, Embered Tomato Gravy
- Sherry Glazed Mushrooms | 9
Black Truffle Butter
- Grilled Carrots | 8
Green Mole, Pepita Crumble
- Crispy Onion Blossom | 16
Hot Chicken Style, Fennel Pollen Ranch
- Potato Puree | 9
Whipped Boursin Cheese
- Roasted Cauliflower “Pot Roast” | 19
Hazelnut Romesco Sauce

DESSERT

- Apple Pie | 21
Rye Caramel Sauce and Vanilla Ice Cream
- German Chocolate Cake | 14
Coconut Sorbet, Pecan Brittle
- Carrot Cake | 12
Cream Cheese Mousse, Spiced Crumble
- Chocolate Mousse | 14
Passion Curd, Pop Rocks
- Stone Fruit Frozen Souffle | 14
Amaretto Stewed Peaches, Strawberry & Black Pepper Coulis

BURGER

- *Mishima Ranch Wagyu Beef & Triple Cooked Fries | 34
Raclette, Caramelized Onion, Pickles, Truffle Ketchup, Whiskey Gravy

ACCESSORIES

- Garlic Croissant | 3
- *Fried Duck Egg | 8
- Queso | 7
- Jalapeño Salsa Verde | 5
- Bleu Cheese Butter | 4
- Celery Root Horseradish Cream | 5
- Whipped Béarnaise | 5
- Rye Whiskey Gravy | 5
- Richard Blais Steaksauce 15 | 5
Yours to take home
- California “Red” BBQ Sauce 15 | 5
Yours to take home

TEAM

EXEC CHEF
Brad Chance

SOUS CHEF
Gloria Ezquerro

Aldo Valdivia

PASTRY CHEF
Shawna MacDonald

GM
Jacob Skoor

ASSISTANT GM
Tisha King

ASSISTANT MGR
Sean Ingenthron

MIXOLOGIST
Evgeny Anisimov

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.*

coupes, collins, & cocktails

THE KING & RYE | 18

Paying homage to golf legend Arnold Palmer “The King”, our take on a traditional Whiskey Sour and the drink that bears his name
Rye Whiskey, Chartreuse, Lemon, Black Tea, Earl Grey Bitters, Maple Syrup, Egg White

THE ALBATROSS | 18

Whether on the golf course or out to sea, this drink will surely keep you warm
Ron Zacapa 23 Year Aged Rum, Pineapple, Lemon, Scrappy’s Firewater Bitters

GRANDPA’S COFFEE CUP | 28

The moment you realize it wasn’t always coffee
keeping grandpa warm on those winter nights
Michter’s Rye, served neat in an Ember & Rye coffee cup, yours to take home

SMOKING EMBER | 24

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

“NOT TOO” OLD FASHIONED | 22

Add 1 ounce A5 Wagyu Jerky | \$20
A steakhouse take on a timeless classic
Barrel-Rested Japanese Wagyu Infused Rye, Walnut Bitters
Whistle Pig Two Ways Rye & Maple Syrup

NEAREST TO MANHATTAN | 22

Additional Garnish | \$3
Celebrating America’s first black distiller in this unique take on a classic staple
Uncle Nearest 1856, Cocoa Infused Carpano Antica Sweet Vermouth, Giffard Banane
Chocolate Bitters, Chocolate Covered Luxardo Cherry Garnish

NOT SO BLOODY MARY | 22

Just when you thought that you couldn’t have a Bloody Mary for dinner...
Titos Vodka, Clarified Garden and Herb Mix, Firewater Bitters

MYSTIC FOREST | 24

The perfect combination of wellness, super fruits and
herbaceous notes from the Black Forests of Germany
Monkey 47 Gin, Italicus Liqueur, Sea Buckthorn Syrup, Lemon, Sparkling Coconut
Water

THE GOLDEN AGE | 50

Transcend back to California’s Golden Age
where opulence and sunny weather defined the era
Beluga Vodka, Dry Vermouth, 5 Grams Caviar



bubbles

Moët & Chandon | 27
187ml personal bottle

Luna Nuda Prosecco Rosé | 12
Treviso, Italy

Pierre Sparr | 14
Brut Rosé, Cremant d’Alsace

Schramsberg | 22
Blanc de Blanc, Napa, CA

Veuve Clicquot | 28
Champagne, France



cellar selection

2017 Silver Oak | 45
Cabernet Sauvignon, Napa, CA
4oz pour

rosé, whites & reds

rosé

Chateau Beaulieu | 12
Coteaux d’Aix-en-Provence, France

whites

Felix Exitus | 14
Sauvignon Blanc, Western Australia

Domaine Fouassier | 25
Sauvignon Blanc, Sancerre, France

Albert Bichot | 18
Chardonnay, Chablis, France

Calera | 14
Chardonnay, Central Coast, CA

Patz & Hall “Dutton Ranch” | 22
Chardonnay, Russian River, CA

Livio Felluga | 16
Pinot Grigio, Friuli Colli Orientali, Italy

Pfaffl | 14
Grüner Veltliner, Austria

reds

Domaine de Beaulieu | 16
Côte de Rhône, France

Prunotto “Occhetti” | 20
Nebbiolo, Langhe, Italy

Whitehall Lane “Sonoma Stage” | 21
Pinot Noir, Petaluma Gap, CA

Public Radio | 18
Rhône Blend, Paso Robles, CA

Seven Hills | 19
Cabernet Sauvignon, Walla Walla, WA

Turnbull | 25
Cabernet Sauvignon, Napa Valley, CA

Tilth | 13
Zinfandel, CA

Brown Estate “Chaos Theory” | 21
Blend, Napa Valley, CA



ice box

artisan crafted ice | crystal clear

rock
2



spear
3



sphere
3



pebble
2



draft
2



malts, barleys, & hops

drafts

Julian Hard Cider | 10
Julian, CA
Scrimshaw Pilsner | 10
Fort Bragg, CA
Lost Coast Tangerine Wheat | 10
Eureka, CA
Societe Harlot Blonde | 10
Solana Beach, CA
Ketch Day Cruise XPA | 10
San Diego, CA
Warplanes Hazy IPA | 10
San Diego, CA
Jacaranda Rye IPA | 10
Claremont, CA
Bourbon Barrel Stout | 10
Anderson Valley, CA

crafts

Cuvée des Jacobins | 16
Flemish Sour, Belgium
Allagash White Ale | 10
Portland, Maine
Delirium Tremens | 14
Belgium
Sculpin IPA | 10
San Diego, CA

the rest

Stella Artois | 8
Belgium
Bud Light | 8
Missouri
Corona | 8
Mexico
Coors Light | 8
Colorado