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SIGNATURE SNACKS

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

Crispy Onion Blossom
Hot Chicken Style
with Fennel Pollen 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 & BURRITOS



Grilled Chicken Club
Bacon, Smashed
Avocado, Garlic Buttermilk | 19

Grilled Fish Tacos
Achiote, Cabbage, Pickled Onions, Cilantro, Pineapple
Salsa, Spicy Crema | 28

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

Falafel & Veggie Burrito
Crispy Falafel, Marinated Cucumbers, Shredded
Lettuce, Pickled Onions, Tahini Spread & Garlic-
Herb Yogurt | 18

***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 | 47

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

***Steak Frites**
10oz, Brandt Family Strip Steak
Triple Cooked Fries | 55

Roasted Cauliflower "Pot Roast"
Hazelnut Romesco Sauce | 19

***A-5 Japanese Wagyu Ribeye**
12oz. Skinny Cut, Hokkaido Prefecture
| 205

Special Reserve Steak and Seafood
Options Available on Request

SALADS

Wedge Salad
Blue Cheese, Ember Smoked
Bacon, Tomato | 21

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

Beet Salad
Strawberries, 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 Corn & Jalapeno Salad | 12 Parsnip Creamed Spinach | 12

Triple Cooked Fries | 8 Simple Green Salad | 8 Spicy Chinese Broccoli | 11

DESSERT

Pecan Pie | 14
Chocolate Chantilly, Persimmon,
Goat Milk Gelato

Carrot Cake | 12
Cream Cheese Mousse
Spiced Crumble

Pumpkin Cheesecake | 12
Gingerbread Cake, Speculos
Crumble, French Toast Gelato

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

EXEC CHEF

Brad Chance

GM

Jacob Skoor

SOUS CHEF

Gloria Ezquerro
Aldo Valdivia

AGM- Tisha King

ASSISTANT MGR

Sean Ingenthron



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COUPES/COCKTAILS

MYSTIC FOREST | 24

Monkey 47 Gin, Italicus Liqueur, Sea Buckthorn Syrup, Lemon, Sparkling Coconut Water

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

Moët & Chandon | 27

187ml personal bottle

Hubert Meyer Rosé | 16

Cremant D'Alsace, France

Bisot Jeio | 13

Prosecco Brut, Italy

Schramsberg | 22

Blanc de Blanc, Napa, CA

Veuve Clicquot | 28

Champagne, France

SWEET SELECTION

Inniskiln | 13

2019 Ice Wine, Niagara Peninsula, Canada

Royal Tokaji | 28

2016 Furmint Blend, Tokaj, Hungary

Michele Chiarlo "Nivole" | 10

2020 Moscato d'Asti, Piedmont, Italy

Chateau Laribotte | 14

2017 Semillon, Sauternes, France

REDS

Domaine de Beurenard | 16

Côtes de Rhône, France

Prunotto "Occhetti" | 20

Nebbiolo, Langhe, Italy

Whitehall Lane "Sonoma Stage" | 21

Pinot Noir, Petaluma Gap, CA

Seven Hills | 19

Cabernet Sauvignon, Walla Walla, WA

Turnbull | 25

Cabernet Sauvignon, North Coast, CA

Hourglass III | 20

Blend, Napa Valley, CA

Brown Estate "Chaos Theory" | 21

Blend, Napa Valley, CA

Tilth | 13

Zinfandel, CA

WHITES

Felix Exitus | 14

Sauvignon Blanc, Western Australia

Domaine Fouassier | 25

Sauvignon Blanc, Sancerre, France

Albert Bichot | 18

Chardonnay, Chablis, France

Patz & Hall "Dutton Ranch" | 22

Chardonnay, Russian River, CA

Calera | 14

Chardonnay, Central Coast, CA

Livio Felluga | 16

Pinot Grigio, Friuli Colli, Italy

Pfaffl | 14

Grüner Veltliner, Austria

ROSÉ

Chateau Beaulieu | 12

Coteaux d'Aix-en-Provence, 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

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

WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects.

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