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# 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

- Braided Cinnamon | 15  
Cream Cheese Filling, Candied Almond, Apple  
Aspic, Vanilla Gelato
- German Chocolate Cake | 14  
Coconut Sorbet, Pecan Brittle
- Pecan Pie | 14  
Chocolate Chantilly, Persimmon, Goat Milk  
Gelato
- Pumpkin Cheesecake | 12  
Gingerbread Cake, Speculos Crumble, French  
Toast Gelato

Carrot Cake | 12

Cream Cheese Mousse, Spiced Crumble

## BURGER

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

## ACCESSORIES

- Garlic Croissant | 7
- \*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](http://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 Piggyback 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

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

Hubert Meyer Rosé | 16  
Cremant d’Alsace, France

Bisol Jeio | 13  
Prosecco Brut, Italy

Schramsberg | 22  
Blanc de Blanc, Napa, CA

Moët & Chandon | 27  
187ml personal bottle

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 Beaurenard | 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, Napa Valley, CA

Hourglass III | 20  
Blend, Napa Valley, CA

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

Tilth | 13  
Zinfandel, 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  
Weathered Souls Pilsner | 10  
San Antonio, TX  
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  
Weathered Souls IPA | 10  
San Antonio, TX  
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