

“Food may not be the answer to world peace, but it’s a start”

– Anthony Bourdain



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## ember & rye

a Richard Blais Steakhouse

### SNACK BAR

- Crispy Lamb Spring Roll | 12
- Squash Blossom, Espelette Honey | 16
- Marinated Beef Skewers | 12
- \*Embered Spicy Tuna Hand Roll | 12
- \*Caviar & Pancake | 32
- \*Lobster Knuckle Sandwich | 26
- \*Oysters & Pearls | 16
- Short Rib Jalapeño Poppers | 12
- \*Shrimp Cocktail | 16

### SALADS & SUCH

- Caesar Salad of Sorts | 18  
Artichokes, Escarole, Kale, Croissant Crouton
- Wedge Salad | 21  
Bleu Cheese, Ember Smoked Bacon, Tomato
- Beet Salad | 16  
Pomegranate, Goat Cheese Spread, Hibiscus Vinaigrette
- \*Avocado Tostada | 24  
Tuna Tartare, Mango Yolk
- \*Beef Tartare | 23  
Catalina Dressing, Fried Egg
- Heirloom Tomato Salad | 18  
Red Onion, Ajo Blanco, Embered Strawberries, Basil
- Hamachi Crudo | 19  
Smoked Truffle Ponzu, Hibiscus Pear, Daikon, Edamame
- \*Bone Marrow | 28  
Al Pastor Sweetbreads, Salsa Macha

### smörgåsbord



- Bread and Spread Platter | 16
- \*Epic Snack Tower | 162

### CUTS & CATCHES

FROM THE EMBERS

- \*Snow Crab Fettuccini Alfredo | 42  
Uni Butter, Parmesan, Herb Breadcrumbs
- \*Grilled Whole Maine Lobster | 68  
Champagne Citrus Butter  
½ Grilled Whole Maine Lobster | 34
- \*Cedar Plank Wild King Salmon | 47  
Blackened, Lemon-Herb Butter
- \*Wood Roasted Branzino | 49  
Fra Diavolo Sauce, Tiny Basil
- Swordfish Prime Rib “Neptune’s Cut” | 82  
\*20oz, Black Lime, Black Pepper, Garlic
- \*Scarlett’s 1/2 Chicken Francese | 31  
Lemon Curd, Caper Berries
- Flat Iron Steak Au Poivre | 42  
8oz, Green Peppercorn Jus
- \*Bacon Wrapped Filet Mignon | 58  
6oz, Brandt Family Beef
- \*Strip Steak | 72  
10oz, Brandt Family Beef
- \*Boneless Ribeye | 112  
Bordelaise Sauce  
Dry Aged 14 Days  
16oz, Flannery Beef
- \*Bone-in Beef Short Rib | 68  
Char Sui BBQ Glaze, Pickled Mustard Seed
- \*Beef Ribeye “Thor’s Hammer Cut” | 253  
Dry Aged 28 Days  
32oz, Flannery Beef
- \*Beef Rib Chop “Storm Breaker Cut” | 380  
40oz, Brandt Family Beef  
Caddy Service & More
- \*A5 Japanese Wagyu Ribeye | 205  
12oz Skinny Cut, Hokkaido Prefecture



### VEGETABLES

- Spicy Chinese Broccoli | 11  
Wok Fired with Garlic Ginger & Orange
- Hasselback Sweet Potato | 13  
Miso-Honey Glaze, Negi Onions
- Jumbo Asparagus | 13  
Caper & Herb Vinaigrette
- Parsnip Creamed Spinach | 12  
Nutmeg, Gruyere
- Corn Crème Brûlée | 7
- Triple Cooked Fries | 8  
Kimchi Ketchup
- Truffle Chili Baked Potato | 22  
Cheddar Foam, Crispy Shallots
- Eggplant Parmesan | 18  
Burrata Cheese, Embered Tomato Gravy
- Sherry Glazed Mushrooms | 9  
Black Truffle Butter
- Grilled Carrots | 10  
Cilantro Yogurt, Chorizo Vinaigrette
- Crispy Onion Blossom | 16  
Jerk Spiced, Pickled Habanada Ranch
- Potato Puree | 9  
Whipped Boursin Cheese
- Roasted Cauliflower “Pot Roast” | 19  
Hazelnut Romesco Sauce

### BURGER

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

### DESSERT

- Rye Whisky Monkey Bread | 14  
Caramel, Warm Anglaise, Smoked Peach Gelato
- German Chocolate Cake | 19  
Coconut Sorbet, Pecan Brittle
- Saffron Strawberry Cheesecake | 13  
Mascarpone Cream, Olive Oil Sable
- Carrot Cake Club | 14  
Vanilla Bean Cream Cheese Mousse, Coconut Mayo, Carrot Chips
- Chocolate Fondue For Two | 16  
Honey Marshmallow Whoopie Pie, White Chocolate Pistachio Semifreddo, Fresh Fruit Skewer

### 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

### Add Additional Dipping Board | 5

### TEAM

- EXECUTIVE CHEF  
Brad Chance
- GENERAL MANAGER  
Tisha King
- SOUS CHEF  
Aldo Valdivia  
Gerald Briones
- SUPERVISOR  
Yara Castillo
- PASTRY CHEF  
Shawna MacDonald

Smoked Maple Glazed Bacon | 18

Roasted Bone Marrow | 16

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, Scruppy'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

### 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

### MIXOLOGIST

Evgeny Anisimov



## bubbles

Hubert Meyer Rosé | 16

Cremant d'Alsace, France

Bisot Jeio | 13

Prosecco Brut, Italy

Schramsberg | 22

Blanc de Blancs, Napa, CA

Moët & Chandon | 25

187ml personal bottle

Veuve Clicquot | 28

Champagne, France



## rosé, whites & reds

### Sommelier

Johnny Castro

### rosé

Peyrassol La Croix | 12

Méditerranée, 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 | 13

Grüner Veltliner, Austria

### reds

Domaine de Beurenard | 16

Côtes de Rhône, France

Prunotto Occhetti | 18

Nebbiolo, Langhe, Italy

Whitehall Lane Sonoma Stage | 21

Pinot Noir, Petaluma Gap, CA

Tilth | 13

Zinfandel, CA

Seven Hills | 19

Cabernet Sauvignon, Walla Walla, WA

Turnbull | 25

Cabernet Sauvignon, Napa Valley, CA

Hourglass III | 20

Merlot Blend, Napa Valley, CA

Caravan by Darioush | 35

Cabernet Sauvignon 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

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

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