

“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 | 14
- *Caviar & Pancake | 32
- *Lobster Knuckle Sandwich | 26
- *Oysters & Pearls | 16
- Short Rib Jalapeño Poppers | 12
- *Shrimp Cocktail | 18

CUTS & CATCHES

FROM THE EMBERS

- *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 Salmon | 39
Blackened, Lemon-Herb Butter
- *Wood Roasted Branzino | 49
Lobster Fra Diavolo Sauce, Tiny Basil
- *Swordfish Prime Rib “Neptune’s Cut” | 76
20oz, Black Lime, Black Pepper, Garlic
- *Scarlett’s 1/2 Chicken Francese | 31
Lemon Curd, Capers Berries
- *Flat Iron Steak Au Poivre | 34
8oz, Green Peppercorn Jus
- *Bacon Wrapped Filet Mignon | 58
6oz, Brandt Family Beef
- *Strip Steak | 66
10oz, Brandt Family Beef
- *Boneless Ribeye | 68
12oz, Flannery Beef, Bordelaise Sauce
Dry Aged 14 Days
- *Kurobuta Pork Chop | 58
20oz, Peach BBQ, Grilled Shishito Peppers
- *A5 Japanese Wagyu Ribeye | 205
12oz Skinny Cut, Hokkaido Prefecture
- *Beef Ribeye “Thor’s Hammer Cut” | 188
Dry Aged 28 Days
32oz, Flannery Beef
Includes 2 Select Seasonal Vegetables
- *Beef Rib Chop “Storm Breaker Cut” | 380
40oz, Brandt Family Beef
Caddy Service & More
Includes 2 Select Seasonal Vegetables



SALADS & SUCH

- *Caesar Salad of Sorts | 18
Artichokes, Escarole, Kale, Croissant Crouton
- Wedge Salad | 16
Bleu Cheese, Ember Smoked Bacon, Tomato
- Beet Salad | 16
Stone Fruit, 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 | 24
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

VEGETABLES

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

ACCESSORIES

- Garlic Croissant | 3
- Jalapeño Salsa Verde | 5
- Bleu Cheese Butter | 4
- Celery Root Horseradish Cream | 5
- Whipped Béarnaise | 5
- Rye Whiskey Gravy | 5
- Smoked Maple Glazed Bacon | 18
- Roasted Bone Marrow | 16

BURGER

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

DESSERT

- Rye Whiskey Monkey Bread | 14
Caramel, Warm Anglaise, Peach Sorbet
- 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
Add Additional Dipping Board | 5

TEAM

EXECUTIVE CHEF
Brad Chance

GENERAL MANAGER
Tisha King

SOUS CHEF
Aldo Valdivia
Gerald Briones

ASSISTANT MANAGER
Chris Baggs

PASTRY CHEF
Shawna MacDonald

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. A gratuity of 18% will be added to all checks of 8 or more.

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

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

Mocktails

Fruit Smash | 14

A refreshing berry blend with a touch of sweetness, and topped with
Fever Tree Ginger Ale for ultimate enjoyment

Raspberry Spice | 14

Raspberries, Seedlip Spice, and everything nice!
Poured up for the a true mocktail experience

MIXOLOGIST

Evgeny Anisimov

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
- Skrimshaw 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

bubbles

NV Hubert Meyer Rosé | 16
Cremant d'Alsace, France

NV Bisol Jeio | 13
Prosecco Brut, Italy

2020 Schramsberg | 22
Blanc de Blancs, Napa, CA

NV Moët & Chandon | 25
187ml personal bottle

NV Veuve Clicquot | 28
Champagne, France



rosé, whites & reds

Sommelier
Johnny Castro

rosé

2021 Peyrassol La Croix | 12
Mediterranée, France



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 Orientali, Italy

2017 Pfaffl | 13
Grüner Veltliner, Austria

reds

2020 Domaine de Beurenard | 16
Côtes de Rhône, France

2015 Chateau Valentin | 22
Haut-Médoc, Bordeaux, France

2021 Brewer-Clifton | 21
Pinot Noir, Sta. Rita Hills, CA

2020 Tilth | 13
Zinfandel, Lodi, 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

2019 Caravan by Darioush | 35
Cabernet Sauvignon Blend, Napa Valley, CA