



ember & rye

a Richard Blais Steakhouse

SNACKS & STARTERS

Osetra Caviar Dip
Osetra Caviar, Crème Fraiche, Chive
Preserved Lemon, Pickled Ramps
Dill, House Potato Chips
½oz | \$80 1oz | \$145

Oysters (3ea.) GF | 16
Sorrel-Cucumber Ice, Passionfruit
Mignonette

Beef Tartare Hand Rolls GF | 16
Pickled Ramps, Thai Chili, Smoked Buttered
Rice, Girl & Dug Farms Sesame Leaf

Squash Blossom Lettuce Wraps | 17
Pork, Mushroom, Nuoc Mam Chimichurri

Ahi Tuna Tostada GF | 24
Avocado, Thai Chili, Toasted Coconut, Pickled Shallot,
Cilantro, Mango-Yuzu Yolk

“Banh Mi” Meatballs | 17
Pickled Vegetables, Croissant Crumble, Herbs

EPIC Snack Tower | 158
Shrimp Cocktail, Oysters, Ahi Tuna Tostada,
Chef's Selections

A5 Wagyu Pastrami Skewers | 38
Kimchee Thousand Island, Fennel Sauerkraut

Shrimp Cocktail GF | 21
Wasabi, Yuzu Louie

Lobster Corn Croquette | 20
Cheddar, Tarragon, Old Bay Aioli

Crispy Eggplant “Bulgogi” V | 15
Japanese Cucumber Salad, Sesame Seeds

SALADS & SUCH

Caesar Salad of Sorts | 17
Artichokes, Kale, Croissant Croutons

Wedge Salad GF | 18
Bleu Cheese, Embered Smoked Bacon, Egg,
Tomato, Pickled Onion

Hamachi Crudo GF | 26
Embered Fresno Chili, Pineapple, Radish,
Tomato, Ginger, Anise Hyssop

Beet & Apple Salad GF V | 17
Caramelized Yogurt, Frisée,
Sesame, Zaa'tar, Mint

Burrata Cheese V | 19
Asian Pears, Persimmon, Arugula, Mint,
Gochujang Vinaigrette, Grilled Sourdough



CATCHES & MORE

Crab and Lobster Bucatini | 44
Chanterelle Mushrooms, Butternut Squash,
Swiss Chard, Pecorino, Preserved Lemon,
Herb Breadcrumbs
Vegetarian Bucatini | 26

Rigatoni Bolognese | 34
Duck Confit, Burrata, Herb Bread Crumbs,
Parmesan

Cedar Plank Ora King Salmon GF | 42
Crème Fraiche Butter, Dill, Smoked Trout
Roe, Preserved Lemon, Crispy Potato

Swordfish Prime Rib
“Neptune’s Cut” GF | 76
20oz, Black Lime, Black Pepper, Garlic,
Brown Butter, Fine Herbs

Colorado Rack of Lamb GF | 72
14 oz, Smoked Eggplant, Dill Yogurt,
Mint
*Limited Quantities Available

Veal Chop GF | 68
12oz, Green Blueberry Capers, Pearl Onions,
Preserved Lemon, Parsley

Jidori Organic Half Chicken GF | 38
Celery Root, Gooseberry, Dandelion
Greens, Chanterelles, Supreme Chicken Jus

BURGER

Mishima Ranch Wagyu Beef
& Triple Cooked Fries | 34
Caramelized Onions, Black Truffle Aioli,
Pickle, Gruyère, Rye Whiskey Gravy

CUTS

FROM THE EMBERS

Filet Mignon GF | 60
8oz, Prime Brandt Family Beef

New York Steak GF | 62
10oz, Prime Brandt Family Beef

Hanger Steak GF | 44
8oz, Prime Brandt Family Beef

Denver Steak GF | 58
8oz, Snake River Farms
American Wagyu Gold

Boneless Ribeye GF | 81
16oz, Flannery Beef, Dry Aged 14 Days

A5 Japanese Wagyu
New York Steak GF | 138
8oz, Kagoshima Prefecture

Beef Ribeye “King Charles Cut” GF | 188
Dry Aged 28 Days
32oz, Flannery Beef
Includes 2 Select Seasonal Vegetables

Beef Rib Chop “Storm Breaker Cut” GF | 260
40oz, Brandt Family Beef
Caddy Service & More
Includes 2 Select Seasonal Vegetables

VEGETABLES

J.R. Organics Broccolini GF N | 14
Miso-Cheddar, Garlic-Chili Crisp

Creamed Spinach and Leeks | 13
Parsnip, Nutmeg, Gruyère, Bacon,
Sourdough Bread Crumbs

Corn Crème Brûlée GF V | 13

Triple Cooked Fries GF V | 12
Truffle-Pepper Ketchup

Sherry Glazed Mushrooms GF V | 14
Black Truffle Butter

Glazed BBQ Carrots GF V | 13
Nasturtium Flower Honey, Smoked Butter

Grilled Chicories GF V | 12
Spicy Ginger Sauce, Radish, Cilantro,
Lemon Verbena

Potato Puree GF V | 12
Whipped Boursin Cheese

Crispy Smashed Fingerling Potatoes GF | 15
Black Garlic, Tokyo Negi, Beef Fat, Bonito Flakes

Embered Brussel Sprouts | 14
Charred Spring Onions, Smoked Butter,
Caramelized Fish Sauce, Crispy Shallots, Herbs

ACCESSORIES

Nuoc Mam Chimichurri GF 4 | **Béarnaise** GF 5

Celery Root Horseradish Cream GF 5 | **Rye Whiskey Gravy** GF 5

Tamarind BBQ Glazed Pork Belly GF 12 | **Roasted Bone Marrow** GF 16

Grilled Jumbo Tiger Shrimp GF 19 | **Fried Egg** GF 4

GF | Gluten Free V | Vegetarian N | Contains Nuts

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. 2/7/2025



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EMBER CLASSICS

“NOT TOO” OLD FASHIONED | 23

A steakhouse take on a timeless classic
Wagyu Fat-Washed Whistle Pig Rye, Whistle
Pig Maple Syrup, Black Walnut Bitters

SMOKING EMBER | 25

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

THE KING & RYE | 20

Paying homage to golf legend Arnold Palmer “The
King”, Rye Whiskey, Chartreuse, Lemon, Black
Tea, Earl Grey Bitters, Maple Syrup, Egg White

COUPES, COLLINS, & COCKTAILS

LAGOON TREASURE | 19

Ron Zacapa Rum, Housemade Hazelnut Orgeat,
Piña Oleo, Lime

GARDEN SOIREE | 21

Kaffir Lime Infused Belvedere Vodka, Chinola Passionfruit,
Vanilla, Clarified with Coconut Milk

PALMER PEACH | 21

Herradura Silver, Aperol, Peach, Agave, Lime

THE ALCHEMIST | 21

Barsol Pisco, Licor 43, Chili, Honey,
Pineapple, Lemon

FRENCH ORCHARD | 23

Hennessey Cognac, Calvados, Honey, Lemon

VELVET NIGHT | 23

Grey Goose Vodka, Benedictine & Brandy,
Kahlúa, Abuelita Chocolate, Espresso

VIEUX CAFÉ | 23

Sazerac Rye, Hennessey VS, Vermouth, Cynar,
Amero Montenegro, Bitters, Illy Coffee Bean Infusion

EMBERED TREASURE CHEST | 40

Choice of 2 Signature Cocktails

“NOT TOO” OLD FASHIONED

VIEUX CAFÉ

THE ALCHEMIST

PALMER PEACH

MOCKTAILS

RASPBERRY SPICE | 14

Seedlip Spice, Lemon, Simple
Syrup, Egg Whites, Raspberries

THE EXPLORER | 14

Pathfinder Non-Alcoholic Spirit,
Espresso, Vanilla

FRUIT SMASH | 14

Muddled Berries, Lemon,
Agave, Ginger Ale

MALTS, BARLEYS & HOPS

drafts

AleSmith .394 Pale Ale | 10
San Diego, California

Modern Times Pilsner | 10
Encinitas, California

Orange Ave Wit | 10
Coronado, California

Societe Harlot Blonde | 10
Solana Beach, California

The Dopest Hazy IPA | 10
Inglewood, California

Stone IPA | 10
San Marcos, California

Dogleg Scotch Ale | 10
Vista, California

Modelo Especial | 10
Mexico City, Mexico

crafts

Stone Arrogant Bastard Ale | 14
San Diego, California

Pizza Port Honey Blonde | 14
San Diego, California

Ballast Point Kolsch | 12
San Diego, California

Coronado Nado Japanese Lager | 11
Coronado, California

the rest

Stella Artois | 8
Belgium

Michelob Ultra | 8
Missouri

Bud Light | 8
Missouri

Corona | 8
Mexico

Coors Light | 8
Colorado

**Athletic Brewing Co.
Non-Alcoholic | 8**
Long Beach, California

WINES

bubbles

Hubert Meyer Rosé | 16 / 59
NV Cremant D’Alsace, France

Mionetto Prosecco | 16 / 59
NV Brut, Veneto, Italy

Schramsberg | 22 / 84
Blanc de Blanc, Napa California

Telmont | 23 / 88
MV Reserve Brut, Champagne, France

Veuve Clicquot | 28 / 135
NV Brut, Champagne, France

whites & rosé

Spy Valley E. Block | 14 / 52
Sauvignon Blanc, Marlborough, New Zealand

La Foret Gasselin | 23 / 88
Sauvignon Blanc, Sancerre, France

Bouchard Aîné & Fils | 28 / 164
Chardonnay, Meursault, Burgundy, France

Adelsheim | 16 / 60
Chardonnay, Willamette Valley, Oregon

Frank Family | 20 / 75
Chardonnay, Carneros, California

Livio Felluga | 16 / 60
Pinot Grigio, Friuli Colli Orientali, Italy

Laurenz V | 15 / 56
Grüner Veltliner, Kamptal, Austria

Roseblood | 14 / 52
Rosé, Côtes de Provence, France

reds

Domaine de Beurenard | 16 / 60
Grenache/Syrah, Cotes de Rhone, France

Whitehall Lane Sonoma Stage Vineyard | 20 / 76
Pinot Noir, Petaluma Gap, Sonoma Coast, California

King Estate Inscription | 19 / 72
Pinot Noir, Willamette Valley, Oregon

Bouchard Père & Fils | 30 / 180
Pinot Noir, Gevrey-Chambertin, Burgundy, France

NV15 Cain Cuvée | 20 / 76
Red Blend, Napa Valley, California

Monticello | 21 / 80
Cabernet Franc, Napa Valley, California

BV Georges de Latour Privet Reserve | 45 / 270
Cabernet Sauvignon, Napa Valley, California

Sequoia Grove | 25 / 96
Cabernet Sauvignon, Napa, California

Seven Hills | 19 / 72
Cabernet Sauvignon, Walla Walla County, Washington

somm’s choice

Red or White hand selected by our Sommelier
Inquire about selection and price