



ember & rye
a Richard Blais Steakhouse

SNACKS & STARTERS

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

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

Beef Tartare | 24
Pickled Ramps, Mustard Vinaigrette, Radish
Parmesan, Black Lime Potato Chips

Squash Blossom Lettuce Wraps | 19
Coconut Shrimp, Gooseberry Sweet n’ Sour
Thai Basil, Cilantro

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 Beef Skewers | 38
Tomato Jam, Celery-Root Horseradish
Crispy Shallot, Chervil

Shrimp Cocktail GF | 24
Wasabi, Yuzu Louie

Jalapeño Cheddar Croquettes V | 18
Grilled Corn, Lime Crema

SALADS & SUCH

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

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

Kona Kampachi Crudo | 32
Blood Orange, Thai Chili, Green Strawberries
Persian Cucumbers, Baby Fennel, Blue Borage

Beet & Peach Salad GF V | 17
Caramelized Yogurt, Frisée
Sesame Granola, Za’atar, Mint



CATCHES & MORE

Crab and Lobster Bucatini | 48
J.R. Organics Broccolini, Swiss Chard, Morel
Mushrooms, Pecorino, Preserved Lemon, Herb
Bread Crumbs
Vegetarian Bucatini | 26

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

Cedar Plank Ora King Salmon GF | 42
Crème Fraîche 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

Veal Chop | 68
Cremini Mushrooms, Marsala Cream
Asparagus, Fine Herbs

Jidori Organic Half Chicken GF | 38
Spring Onion Soubise, Green Garlic Supreme
Sauce, Romanesco, Mustard Greens

Braised Beef Cheek | 52
Prime Brandt Family Beef, Black Trumpet
Mushrooms, J.R. Organics Carrots, Mustard
Greens, Black Garlic Jus



CUTS

FROM THE EMBERS

Filet Mignon GF | 74
8oz, Brandt Family Beef

New York Steak GF | 64
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 | 88
16oz, Flannery Beef, Dry Aged 14 Days

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

Beef Ribeye “King Charles Cut” GF | 196
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 V | 14
Almond Salsa Macha, Cotija Cheese, Cilantro

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

Corn Crème “Brûlée” GF V | 13
Chilled Corn Custard, Brûléed Sugar

Sherry Glazed Mushrooms GF V | 14
Black Truffle Butter

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

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

Potato Puree GF V | 12
Whipped Boursin Cheese

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

Garlic Croissant 3 | **Embered Sourdough** 3 | **Nuoc Mam Chimichurri** GF 4
Béarnaise GF 5 | **Celery Root Horseradish Cream** GF 5
Rye Whiskey Gravy GF 5 | **Green Peppercorn Sauce** GF 5
Smoked Fennel Pollen Butter GF 6 | **Grilled Jumbo Tiger Shrimp** GF 10
Blue Cheese Crust GF 8 | **Oscar Style** GF 28

Triple Cooked Fries GF V | 12
Truffle-Pepper Ketchup

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 6 or more. 8/17/2026

EMBER CLASSICS

“NOT TOO” OLD FASHIONED | 23

A steakhouse take on a timeless classic. Wagyu Fat-Washed WhistlePig Rye, WhistlePig Maple Syrup, Black Walnut Bitters
SERVED SMOKED TABLESIDE | +5

SMOKING EMBER | 25

The soft glow of the embers roasts the agave to perfection. 400 Conejos Mezcal, Grapefruit, Lemon, Lime, Agave. Encased in a Citrus Smoke Bubble.

NEAREST TO MANHATTAN | 25

An Ember-inspired classic. Uncle Nearest Premium Whiskey, cacao-nib Carpano vermouth, banana liqueur, and chocolate bitters come together in a bold, smooth pour.
SERVED SMOKED TABLESIDE | +5

COUPES, COLLINS, & COCKTAILS

THE ETERNAL EMBER | 35+

A living legacy in a bottle. Our ever-evolving blend of hand-selected whiskies, curated for depth and character. Each pour is a snapshot of its journey, never to be repeated. Enjoy it neat, on the rocks, or in your favorite cocktail, then leave your mark by adding your own chosen whiskey to the blend. Together, we keep the ember glowing.

FAIRWAY FINDER | 22

Barsol Pisco, Midori, Kiwi, Coconut, Lime, Fee Foam

LA SANDÍA | 22

400 Conejos Mezcal, Flecha Azul Reposado, Cointreau, Watermelon-Basil Cordial

AQUA BOTANICA | 23

Botanist Gin, Cucumber-Lime Cordial, Mint Oil

DIAMOND IN THE ROUGH | 22

Flor de Caña White Rum, Ten To One Caribbean Rum, Giffard Pamplemousse, Luxardo Maraschino, Elderflower, Orange-Tea Syrup, Lime-Acid

GARDEN SOIREE | 22

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

BIRDIES & THE BEES | 22

Barr Hill Gin, Calvados, Yellow Chartreuse, Honey, Lemon, Egg White, Fennel-Bee Pollen

PALMER PEACH | 22

Don Julio Blanco Tequila, Aperol, Giffard Peach, Agave, Lime

THE KING’S CUP | 24

Bulleit Rye, Benedictine, Herbal-Honey Syrup, Lemon, Earl Grey Bitters

WINES BY THE GLASS

BUBBLES

Hubert Meyer Rosé | 15 / 56
NV Cremant D’Alsace, France

Gemin Prosecco | 16 / 60
NV Extra Dry, Valdobbiadene, Italy

2022 Schramsberg | 22 / 84
Blanc de Blanc, Napa, California

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

Perrier-Jouët | 30 / 145
NV Grand Brut, À Épernay, Champagne, France

WHITES & ROSÉ

2023 Hillick & Hobbs | 15 / 56
Dry Riesling, Seneca Lake, New York

2023 Pierpaolo Pecorari | 14 / 52
Pinot Grigio, Friuli, Italy

2025 Saint Clair Dillons Point | 17 / 64
Sauvignon Blanc, Marlborough, New Zealand

2023 Barton & Guestier | 23 / 88
Sauvignon Blanc, Sancerre, France

2022 Domaine Joseph Pascal et Fils* | 25 / 96
Chardonnay, Côte d’Or, Burgundy, France

2022 Adelsheim | 16 / 60
Chardonnay, Willamette Valley, Oregon

2021 Ferren | 24 / 92
Chardonnay, Sonoma Coast, California

2023 Kistler Les Noisetiers* | 35 / 120
Chardonnay, Russian River Valley, CA

2024 Minuty Prestige | 16 / 60
Rosé, Provence, France

REDS

2024 Domaine de Beaufrenard | 16 / 60
Grenache/Syrah, Cotes de Rhone, France

2023 Domaine Lamy-Pillot Champs de Morgeot* | 35/ 136
Pinot Noir, Chassagne-Montrachet, Burgundy, France

2022 Daffodil | 17 / 64
Pinot Noir, Eola-Amity Hills, Willamette Valley, Oregon

2021 Niner | 21 / 80
Pinot Noir, San Luis Obispo, Edna Valley, California

2024 Williams Selyem* | 35 / 136
Pinot Noir, Russian River Valley, CA

2021 Marietta Christo | 17/ 64
Syrah, Grenache Blend, McDowell Valley, Mendocino, California

2021 Monticello | 21 / 80
Cabernet Franc, Napa Valley, California

2022 Aperture | 23 / 88
Malbec, Cabernet Sauvignon Blend, Alexander Valley, California

2022 Seven Hills | 18 / 68
Cabernet Sauvignon, Walla Walla, Washington

2019 Spring Mountain Vineyard | 25 / 96
Cabernet Sauvignon, Napa, California

2022 Joseph Phelps | 35 / 136
Cabernet Sauvignon, Napa Valley, California

2011 Vérité, La Joie* | 95 / 376
Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot, Malbec, Sonoma County, California

*Coravin

Whiskey Flights

THE PAR FOUR | 35

Michter’s
Unblended American,
Straight Rye,
Small Batch Sour Mash,
Straight Bourbon

THE BIG PIG | 56

WhistlePig
10yr Rye,
12yr Old World Rye,
15yr Estate Oak Rye
Add 1 oz Aviara Single Barrel 12yr | \$12

ODE TO OAK | 72

Macallan
12yr Double Cask,
15yr Double Cask,
18yr Sherry Cask

ZERO PROOF

CADDY COOLER | 16

Seedlip Non-Alcoholic Spirit,
Watermelon-Basil Cordial

SPA DAY | 16

Seedlip Non-Alcoholic Spirit,
Cucumber-Lime Cordial, Soda

FRUIT SMASH | 14

Fresh Berries, Lemon,
Agave, Ginger Ale

SEA MONSTER ‘TIDAL WAVE’ | 14

E de M, N.O | 14
Dealcoholized Sparkling Rosé

Dealcoholized White White Blend

MALTS, BARLEYS & HOPS

DRAFTS

AleSmith, .394 Pale Ale | 10
San Diego, California

North Coast,
Scrimshaw Pilsner | 10
Fort Bragg, California

Coronado Brewing,
Orange Ave Wit | 10
Coronado, California

Societe, Harlot Blonde | 10
San Diego, California

Burgeon, Juice Press Hazy IPA | 10
Carlsbad, California

RÖM, Unknown Territory IPA | 10
San Clemente, California

Dogleg, Scotch Ale | 10
Vista, California

Modelo Especial | 10
Mexico

CRAFTS

Pizza Port, Honey Blonde | 14
Carlsbad, California

Coronado, Nado Japanese Lager | 11
Coronado, California

Weir Beer, Haterade Hard Seltzer | 8
Vista, California

Duvel, Belgian Strong Blond Ale | 19
Belgium

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