



# ember & rye

a Richard Blais Steakhouse

## SNACKS & STARTERS

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

**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

**Thai Chicory Salad** | 19  
Pandan-Coconut Dressing, Thai Chili  
Parmesan, Crispy Shallots

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

**Beet & Pear Salad GF V** | 17  
Caramelized Yogurt, Frisée  
Sesame Granola, Za'atar, Mint

**Strawberry and Burrata Panzanella** | 22  
Crispy Prosciutto, Embered Tomatoes, Sourdough Bread,  
Kumquat, Thai Basil, Toasted Pistachios



## 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

**Colorado Rack of Lamb GF** | 72  
14 oz, Shallot-Mint Jam, Sunchokes, Cilantro,  
Mint



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

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

**Green Peppercorn Sauce GF** 5 | **Whiskey Infused A5 Tallow Butter GF** 6

**Grilled Jumbo Tiger Shrimp GF** 19 | **Blue Cheese Crust GF** 8

**Oscar Style GF** 28 |

**Triple Cooked Fries GF V** | 12  
Truffle-Pepper Ketchup

## BURGER

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

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](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.\*

A gratuity of 18% will be added to all checks of 6 or more. 7/1/2026

## 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 whiskeys, 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 Beurenard | 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

### THE MIXED BAG | 32

Sir Davis Sherry Cask Rye,  
Woodinville Straight Rye,  
Hudson Do The Rye Thing

## 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

### E de M, N.O | 14

Dealcoholized Sparkling Rosé

### SEA MONSTER 'TIDAL WAVE' | 14

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