



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 (3ea.) 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 | 21
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 | 26
Rhubarb Vinaigrette, Pickled Berries
Anise Hyssop, Sesame Rice Crackers

Beet & Pear Salad GF V | 17
Caramelized Yogurt, Frisée
Sesame, Zaa’tar, Mint

Burrata Cheese V | 22
Strawberry, Rhubarb, Fennel, Arugula
Nasturtium Honey, Grilled Sourdough



CATCHES & MORE

Crab and Lobster Bucatini | 48
J.R. Organics Summer Squash, Peas
Chanterelle 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
Cremeni Mushrooms, Marsala Cream
Asparagus, Fine Herbs

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

Beef & Broccoli | 56
8 oz. Prime Brandt Family Beef Hanger Steak
Broccoli Variation, Brussel Sprouts “Shaken”
Beef Jus

Colorado Rack of Lamb GF | 72
14 oz, Smoked Eggplant, Dill Yogurt
Mint



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 | 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
Creamed Corn Custard, Brûléed Sugar

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 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

Pineapple Maple Bacon GF 14 | A5 Bone Marrow Butter GF 8

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

Oscar Style GF | 28

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 - 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. 8/20/2025

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

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 Whiskey, cacao-nib Carpano vermouth, banana liqueur, and chocolate bitters come together in a bold, smooth pour.

COUPES, COLLINS, & COCKTAILS

DIAMOND IN THE ROUGH | 20

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

GARDEN SOIREE | 21

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 | 21

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

GOLDEN GOOSE | 18

Ketel One Vodka, Cantaloupe Juice, Gooseberry Syrup, Lemon, Club Soda

VELVET NIGHT | 23

Ketel One Vodka, Kahlúa, Benedictine, Abuelita Chocolate Syrup, Espresso

PHOENIX | 25

Hennessey Cognac, Amaro Montenegro, Strawberry-Szechuan Syrup, Lemon, Fee Foam

EMBERED TREASURE CHEST | 40

Choice of 2 Signature Cocktails

“NOT TOO” OLD FASHIONED

DIAMOND IN THE ROUGH

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

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 BY THE GLASS

coravin

2020 Bouchard Aîné & Fils | 35 / 136
Chardonnay, Meursault, Burgundy, France

2021 Domaine Chanson Clos des Marconnets | 35 / 136
Pinot Noir, Beaune Premier Cru, Burgundy, France

2015 Perrier-Jouët Belle Époque | 45 / 220
Brut, Champagne, France

bubbles

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

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

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

Gundlach Bundschu | 16 / 60
Gewürztraminer, Sonoma Coast, California

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

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

Cloudy Bay | 18 / 68
Sauvignon Blanc, Marlborough, New Zealand

Chateau de Sancerre | 23 / 88
Sauvignon Blanc, Sancerre, France

Adelsheim | 16 / 60
Chardonnay, Willamette Valley, Oregon

Hartford Court | 19 / 72
Chardonnay, Russian River, California

Minuty Prestige | 16 / 60
Rosé, Provence, France

reds

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

Etude Grace Benoist Ranch | 23 / 88
Pinot Noir, Carneros, California

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

Orin Swift 8 Years In The Desert | 24 / 92
Zinfandel Blend, California

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

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

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

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

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