



SNACKS & STARTERS

Shrimp Cocktail GF | 24
Wasabi, Louie Sauce, Citrus

Carrot Hummus V | 11
Fried Chickpeas, Dill, Black Lime
Pita Chips

Baja Bay Scallop Ceviche GF | 19
Tomato, Onion, Jalapeno, Cilantro
Avocado, Lime, Tortilla Chips

Grilled Chicken Wings GF | 24
Tamarind Barbecue, Sesame

Salt & Pepper Calamari | 18
Thai Basil, Cilantro, Spicy Aioli

Embered Sourdough | 3

SALADS

Wedge Salad GF | 17
Bleu Cheese, Ember Smoked
Bacon, Egg, Tomato

Caesar Salad of Sorts | 16
Artichokes, Kale
Croissant Croutons

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

Heirloom Grain Salad V | 14
Farro, Radish, Tomato, Feta Cheese
Mint, Thai Basil, Puffed Quinoa

+

*CHICKEN | 12

*HANGER STEAK | 20

*WILD KING SALMON | 16

*SHRIMP | 16

SANDWICHES

All Burgers and Sandwiches are served with a choice of Market Lettuces, or
Triple Cooked Fries with Truffle Pepper Ketchup

Ember Seared Spicy Tuna Sandwich | 25
Furikake, Spicy Aioli, Cucumber, Pickled Onion, Avocado
Radish Sprouts, Butter Lettuce, Brioche Bun

The Ember Stack | 21
House Smoked Turkey, Ham, Bacon, White Cheddar, Bibb Lettuce
Tomato, Avocado, Truffle Aioli

Mishima Ranch Wagyu Beef Burger | 22
Kimchi Secret Sauce, Tomato, Iceberg Lettuce, House Pickle
White Cheddar, Brioche Bun
Impossible Burger | 20

Szechuan Hot Fried Chicken Sandwich | 22
House Pickle, Cabbage, Ranch, Brioche Bun

Pastrami Reuben | 24
House Pastrami, Gruyere Cheese, Sauerkraut
Kimchi-Thousand Island, Rye Bread

Steak Frites GF | 34
8oz, Prime Hanger Steak
Heirloom Tomatoes, Cucumbers, Watercress, Pickled Onion
Cilantro, 'Shaken Beef' Jus, Sweet Potato Fritter

CUTS

FROM THE EMBERS
Served with Broccolini & Fingerling Potatoes

Filet Mignon GF | 74
8oz, Brandt Family Beef

New York Steak GF | 64
10oz, 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

CATCHES & MORE

Blackened Ora King Salmon GF | 34
Summer Squash, Peas, Maitake Mushrooms
Nuoc Mam Chimichurri

Bucatini Pasta | 22
Kale sprouts, Broccolini, Embered Tomatoes
Basil Herb Bread Crumbs

Grilled Fish Tacos GF | 21
Cabbage, Pico De Gallo, Lime Crema, Cotija Cheese
Pickled Onion, Cilantro

DESSERTS

Bergamot & Basil Pot de Crème GF
Bergamot and Earl Grey Infused Cream
Basil Curd, House Made Granola
14

Chocolate Smore Cake N
Chocolate Sponge and Mousse, Toasted
Meringue, Candied Pine Nuts
14

Pear & Hibiscus Pavlova GF
Crème Fraiche Lime Gelato, Vanilla
Chantilly, Swiss Meringue, Pear Hibiscus
Reduction
14

PRIX FIXE

Choice of Starter, Entrée & Dessert | 39

Caesar Salad of Sorts

Blackened King Salmon GF

Bucatini Pasta

Choice of Dessert

Beet & Peach Salad GF V

Steak Frites GF +5

GF | Gluten Free

V | Vegetarian

N | Contains Nuts

A gratuity of 18% will be added to all checks of 6 or more. 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.*



..... DRAFTS

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

North Coast, Scrimshaw Pilsner | 10
Fort Bragg, California

Coronado, 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
San Diego, 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

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

Stella Artois | 8
Belgium

Bud Light | 8
Missouri

Michelob Ultra | 8
Missouri

Coors Light | 8
Colorado

Corona | 8
Mexico

CADDY COOLER | 16
Seedlip Non-Alcoholic Spirit,
Watermelon-Basil Cordial

SPA DAY | 16
Seedlip Non-Alcoholic Spirit,
Cucumber-Lime Cordial

FRUIT SMASH | 14
Muddled Berries, Lemon,
Agave, Ginger Ale

E de M N.O | 14
Dealcoholized Sparkling
Rosé

Sea Monster 'Tidal Wave' | 14
Dealcoholized White Wine Blend

..... COUPES & COCKTAILS

SMOKING EMBER | 25

400 Conejos Mezcal, Grapefruit, Lemon, Lime, Agave Encased in a Citrus Smoke Bubble

"NOT TOO" OLD FASHIONED | 23

Wagyu Fat-Washed WhistlePig Rye, WhistlePig Maple Syrup, Black Walnut Bitters

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

..... ZERO PROOF

Hubert Meyer Rosé | 15 / 59
NV Cremant D'Alsace, France

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

2022 Schramsberg | 22 / 83
Blanc de Blancs, Napa Valley, California

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

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

..... BUBBLES

..... ROSÉ & WHITES

2024 Minuty | 16 / 60
Rosé, Provence, France

2023 Hillick & Hobbs | 16 / 60
Dry Riesling, Seneca Lake, New York

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

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

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

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

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

ROSE ALL DAY | 25*
SATURDAY & SUNDAY
11:30AM – 5PM

*Please drink responsibly. This special is limited to the duration of your meal and is available for dine-in only. Management and staff reserve the right to monitor consumption and may refuse service at any time. Sharing is not permitted.

..... REDS

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

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

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

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