



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

SALADS

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

Caesar Salad of Sorts | 16
Artichokes, Kale
Croissant Croutons

Beet & Pear 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 | 10

*HANGER STEAK | 20

*WILD KING SALMON | 16

*SHRIMP | 10

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

PRIX FIXE

Choice of Starter, Entrée & Dessert | 39

Caesar Salad of Sorts

Blackened King Salmon GF

Bucatini Pasta

Choice of Dessert

Beet & Pear Salad GF V

Steak Frites GF +5

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

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

..... 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

..... 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

..... ZERO PROOF

- 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

..... BUBBLES

- 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