



SNACKS & STARTERS

Shrimp Cocktail GF | 21
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 & Apple Salad GF V | 17
Caramelized Yogurt, Frisée, Sesame,
Zaa'tar, Mint

Heirloom Grain Salad V | 14
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,
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, Ramp Ranch, Brioche Bun

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

CUTS FROM THE EMBERS

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

Filet Mignon GF | 60
8oz, Prime Brandt Family Beef

New York Steak GF | 62
10oz, Prime Brandt Family Beef

Denver Steak GF | 58
8oz, Snake River Farms
American Wagyu Gold

Boneless Ribeye GF | 81
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 | 28
Roasted Carrots, Wild Mushrooms,
Sweet Potato, Walnut Raisin Chutney

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

Grilled Fish Tacos GF | 21
Cabbage, Pico De Gallo, Lime Crema, Cotija

DESSERTS

Lemon and Yuzu Pot de Crème
Lemon Cream, Lemon and Yuzu Curd, Nut
Crumble, Inspiration Yuzu
14

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

Raspberry and Vanilla Cheesecake
Madagascar Vanilla Cheesecake Curd, Rice Crispy
and Oat Crumble, Raspberry Coulis
13

PRIX FIXE

Choice of Starter, Entrée & Dessert | 39

Caesar Salad of Sorts	Blackened King Salmon GF	Raspberry and Vanilla Cheesecake
Beet & Apple Salad GF V	Bucatini Pasta	Chocolate Smore Cake
	Steak Frites GF +5	Lemon and Yuzu Pot de Crème

GF | Gluten Free

V | Vegetarian

N | Contains Nuts

A gratuity of 18% will be added to all checks of 8 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

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
San Diego, California

Modelo Especial | 10
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

**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

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

"NOT TOO" OLD FASHIONED | 23

Barrel-Rested Japanese Wagyu Infused Rye, Walnut Bitters, Whistle Pig Maple Syrup

PALMER PEACH | 21

Blanco Tequila, Aperol, Peach, Agave, Lime

DIAMOND IN THE ROUGH | 20

Rum Blend, Pamplemousse, Maraschino Liqueur, Elderflower,
Orange-Tea Syrup, Lime-Acid

GARDEN SOIREE | 21

Kaffir Lime Infused Vodka, Chinola Passionfruit Liqueur, Clarified Coconut Milk, Vanilla

GOLDEN GOOSE | 18

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

..... 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

..... BUBBLES

Pierre Sparr Rosé | 15 / 59
NV Cremant D'Alsace, France

Mionetto Prosecco | 16 / 48
NV Brut, Veneto, Italy

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

Tattinger | 26 / 126
MV Reserve Brut, Champagne, France

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

.... ROSÉ & WHITES

La Fête | 16 / 60
Rosé, Côtes de Provence, France

Gundlach Bundschu | 16 / 60
Gewürztraminer, Sonoma Coast
California

Livio Felluga | 17 / 64
Pinot Grigio, Colli Orientali, Italy

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

Stags' Leap | 15 / 56
Sauvignon Blanc, Napa Valley
California

Hubert Brochard | 23 / 88
Sauvignon Blanc, Sancerre, France

Ramey | 19 / 72
Chardonnay, Russian River, California

Frank Family | 20 / 75
Chardonnay, Carneros, California

..... REDS

Domaine de Beaulenard | 16 / 60
Grenache/Syrah, Côtes de Rhône, France

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

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

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

5/15/2025

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