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f t i

ember & rye
a Richard Blais Steakhouse

QUICK FACT

The word "steak" originates from the mid-15th century Scandinavian word steik, or stickna' in the Middle English dialect, along with the Old Norse word steikja.

SNACK BAR

- Spicy Cucumbers | 8
- Grilled Shishito Peppers with Chorizo | 8
- Squash Blossom, Espelette Honey | 16
- Mushroom Pinchos, Soy Glaze | 13
- Smoked Salmon & Local Cucumber | 8
- Caviar & Pancake | 32
- Lobster Knuckle Sandwich | 26
- Oysters & Pearls | 16
- Pâté de Campagne, Rye Mustard | 13
- Shrimp Cocktail | 16

SALADS & SUCH

- Thai Cobb Salad | 19
Mango, Spicy Bacon, Blue Cheese, Honey Lime Dressing
- Caesar Salad of Sorts | 18
Artichokes, Escarole, Kale, Croissant Crouton
- Wedge Salad | 21
Blue Cheese, Ember Smoked Bacon, Tomato
- Beet Salad | 16
Melon, Goat Cheese, Hibiscus Vinaigrette
- Avocado Toastada | 19
Tuna Tartare, Mango Yolk
- Beef Tartare | 26
Catalina Dressing, Fried Egg

- Crab Avocado | 24
Mango, Black Lime, Yuzu
- Hamachi Crudo | 21
Embered Pineapple, Tomatoes, Jalapeno
- Bone Marrow | 26
Tuna Tartare, Preserved Lemon

smörgåsbord



- Caviar Service | MP
- Epic Snack Tower | 162

CUTS & CATCHES

FROM THE EMBERS

- Dungeness Crab Bucatini | 34
Jalapeno, Lemon Cream
- Arctic Char Flambadou | 47
Habañero Hazelnut "XO" Sauce
- Chilean Seabass | 62
Lobster Coconut Curry "Cappuccino"
- Swordfish Prime Rib "Neptune's Cut" | 82
16oz, Black Lime, Black Pepper, Garlic
- Scarlett's 1/2 Chicken Francese | 31
Lemon Curd, Caper Berries
- Bacon Wrapped Filet Mignon | 49
6oz, Brandt Family Beef
- Strip Steak | 55
Dry Aged 14 Days
10oz, Flannery Beef
- Boneless Ribeye | 75
Bordelaise Sauce
16oz, Brandt Family Beef
- Colorado Lamb Chops | 98
Mint Jelly
- Beef Ribeye "Thor's Hammer Cut" | 120
Dry Aged 14 Days
30oz, Flannery Beef
- Beef Ribeye "Kings Cut" | 160
Dry Aged 28 Days
32oz, Flannery Beef
- Beef Rib Chop "Storm Breaker Cut" | 230
40oz, Brandt Family Beef
Caddy Service & More
- A5 Japanese Wagyu Ribeye | 190
12oz Skinny Cut, Hokkaido Prefecture



VEGETABLES

- Chinese Broccoli | 11
Wok Fired with Garlic Ginger & Orange
- Grilled Summer Squash | 8
Feta, Mint Citrus Yogurt
- Jumbo Asparagus | 13
Caper & Herb Vinaigrette
- Parsnip Creamed Spinach | 12
Nutmeg, Gruyere
- Corn Crème Brûlée | 7
- Triple Cooked Fries | 8
Kimchi Ketchup
- Corn and Jalapeño Salad | 12
Lime Crema
- Beef Steak Tomato | 9
White Balsamic, Basil, Black Pepper
- Tiny Roasted Potatoes | 9
Add Queso | + 7
- Sherry Glazed Mushrooms | 9
Black Truffle Butter
- Grilled Carrots | 8
Zaatar, Feta Salsa Verde
- Crispy Onion Blossom | 18
With Gruyere Queso
- Potato Puree | 9
Whipped Boursin Cheese
- Roasted Cauliflower "Pot Roast" | 19
Hazelnut Romesco Sauce

BURGER

- Mishima Ranch Wagyu Beef & Triple Cooked Fries | 26
Cheddar, Lettuce, Tomato, Onion Pickle, Catalina Sauce
Triple Cooked Fries, Kimchi Ketchup

ACCESSORIES

- Garlic Croissant | 3
- Pork Belly Char Siu | 28
- Fried Duck Egg | 8
- Queso | 7
- Jalapeno Salsa Verde | 5
- Bleu Cheese Butter | 4
- Celery Root Horseradish Cream | 5
- Whipped Béarnaise | 5
- Rye Whiskey Gravy | 5
- Richard Blais Steaksauce 15 | 5
Yours to take home
- California "Red" BBQ Sauce 15 | 5
Yours to take home

DESSERT

- Apple Pie | 18
Rye Caramel Sauce, Almond, Vanilla Ice Cream
- Lemon Meringue | 16
Meyer Lemon Mousse, Tangy Lemon Curd, Crème Fraiche Cake, Strawberries, Praline Strawberry Violet Sorbet
- Chocolate Mousse | 14
Passion Curd, Pop Rocks
- Coffee Crunch Bundt Cake | 12
Vanilla Cake, Honeycomb Candy
- Carrot Cake Club Sandwich | 12
Coconut Cream, Pecan Crisp

TEAM

- | | |
|--|--------------------------------------|
| EXEC CHEF
Brad Chance | GM
Sara Djerf |
| SOUS CHEF
Gloria Ezquerro | ASSISTANT MGR
Jacob Skoor |
| PASTRY CHEF
Shawna MacDonald | MIXOLOGIST
Evgeny Anisimov |

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.*

coupes, collins, & cocktails

THE KING & RYE | 18

Paying homage to golf legend Arnold Palmer "The King", our take on a traditional Whiskey Sour and the drink that bears his name
Rye Whiskey, Chartreuse, Lemon, Black Tea, Earl Grey Bitters, Maple Syrup, Egg White

THE ALBATROSS | 18

Whether on the golf course or out to sea, this drink will surely keep you warm
Ron Zacapa 23 Year Aged Rum, Pineapple, Lemon, Scrapy's Firewater Bitters

GRANDPA'S COFFEE CUP | 28

The moment you realize it wasn't always coffee
keeping grandpa warm on those winter nights
Michter's Rye, served neat in an Ember & Rye coffee cup, yours to take home

SMOKING EMBER | 24

The soft glow of the embers roasts the agave to perfection
Mezcal, Grapefruit, Agave, Lemon, Lime, Encased in a Citrus Smoke Bubble

"NOT TOO" OLD FASHIONED | 22

A steakhouse take on a timeless classic
Barrel-Rested Japanese Wagyu Infused Bourbon, Walnut Bitters
Whistle Pig Two Ways Rye & Maple Syrup

EAST OF MANHATTAN | 18

A Brooklyn spin on New York staple
Rye Whiskey, Brooklyn Hemispherical
Black Fig Bitters, Carpano Antica Sweet Vermouth

AUNT MARIE & THE VIEUX CARRE | 19

Now that you are of age, time to try one
Rye Whiskey, Bénédictine Cognac, Carpano Antica
Sweet Vermouth, Creole Bitters

THE GOLDEN AGE | 50

Transcend back to California's Golden Age
where opulence and sunny weather defined the era
Beluga Vodka, Dry Vermouth, 5 Grams Caviar



bubbles

Moët & Chandon | 20
187ml personal bottle

Pierre Sparr | 14
Cremant d'Alsace Brut Rose

Schramsberg | 22
Blanc de Blanc, Napa CA

Veuve Clicquot | 28
Champagne, France



cellar selection

Booker MFN Blanc | 40 | 198
White Blend, Paso Robles, CA

reds, whites & rosé

reds

Domaine de Beurenard | 16
CDP, Côtes de Rhône, France

Whitehall Lane Single Vineyard | 21
Pinot Noir, Petaluma, CA

Trig Point | 15
Merlot, Alexander Valley, CA

Rassi | 18
Cabernet Sauvignon, Sonoma, CA

Round Pond Estates "Kith & Kin" | 24
Cabernet Sauvignon, Napa Valley, CA

Tilth | 13
Zinfandel, CA

Public Radio | 18
Rhône Blend, Paso Robles, CA

whites

Jax Vineyards Y3 | 14
Sauvignon Blanc, Napa Valley, CA

Le Roi des Pierres | 19
Sancerre, France

Vins Avigüe Pouilly-Fuissé | 16
Burgundy, France

Head High | 13
Chardonnay, CA

Tablas Creek | 20
Rhône Blend, Paso Robles, CA

Pfaffl | 14
Grüner Veltliner, Austria

rosé

Chateau Beaulieu | 12
Coteaux d'Aix-en-Provence, France



ice box

artisan crafted ice | crystal clear

rock
2



spear
3



sphere
3



pebble
2



draft
2



malts, barleys, & hops

drafts

- Julian Hard Cider** | 10
Julian, CA
- Scrimshaw Pilsner** | 10
Fort Bragg, CA
- Lost Coast Tangerine Wheat** | 10
Eureka, CA
- Societe Harlot Blonde** | 10
Solana Beach, CA
- Ketch Day Cruise XPA** | 10
San Diego, CA
- Gravity Heights Hazy IPA** | 10
San Diego, CA
- Jacaranda Rye IPA** | 10
Claremont, CA
- Bourbon Barrel Stout** | 10
Anderson Valley, CA

crafts

- Hefe Weissbier** | 10
Weihenstephaner, Germany
- Cuvée des Jacobins** | 16
Flemish Sour, Belgium
- Allagash White Ale** | 10
Portland, Maine
- Delirium Tremens** | 14
Belgium
- Sculpin IPA** | 10
San Diego, CA
- Belching Beaver**
- Peanut Butter Stout** | 10
Vista, CA

the rest

- Stella Artois** | 8
Belgium
- Michelob Ultra** | 8
Missouri
- Bud Light** | 8
Missouri
- Corona** | 8
Mexico
- Coors Light** | 8
Colorado