



**QUICK FACT**  
The most stolen food in the world is cheese. Around 4% of all cheese that gets made is stolen, there is even a black market for cheese.

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**ember & rye**  
a Richard Blais Steakhouse

## SNACK BAR

- Spicy Cucumber** | 8
- Radishes Dipped in White Chocolate** | 8
- Hot Scotch Egg, Maple** | 9
- Potato Rosette, Chips & Dip** | 7
- Japanese Wagyu Pinchos** | 35
- Smoked Salmon Bialy** | 5
- Caviar & Pancake** | 40  
Caviar Service | MP
- Lobster Knuckle Sandwich** | 16
- Pimento Cheese "Masters Edition"** | 7

## CUTS & CATCHES

FROM THE EMBERS

- Lobster Bucatini** | 36  
Jalapeno, Lemon Cream
- Crispy Fish Sandwich** | 28  
Avocado Tartar Sauce, Lettuce  
Tomato, Pickles with Fries
- Willy's Famous BBQ Pork Sandwich** | 19  
Mustard, Onions, Hot Sour Pickles with Fries
- Ciro's Super Beef Burrito** | 18  
Guacamole, Salsa Roja, Ember Crema with Fries
- Arctic Char Flambadou** | 47  
Habanero Hazelnut "XO" Sauce
- Swordfish Prime Rib "Neptune's Cut"** | 66  
20oz, Black Lime, Black Pepper, Garlic
- Scarlett's 1/2 Chicken Francese** | 31  
Lemon Curd, Fresno Chile
- Bacon Wrapped Filet Mignon** | 49  
6oz, Brandt Family Beef
- Strip Steak** | 55  
Dry Aged 14 Days  
10oz, Flannery Beef
- Boneless Ribeye** | 72  
16oz, Brandt Family Beef
- A5 Japanese Wagyu Sirloin** | 190  
12oz Skinny Cut, Miyazaki Prefecture  
Tamahanghe Blade Service



## SALADS & SUCH

- Chopped Salad** | 19  
Lots of Vegetables, Avocado Green Goddess
- Caesar Salad of Sorts** | 18  
Artichokes, Escarole, Kale, Croissant Crouton
- BBQ Clam Stuffies** | 21  
Chorizo, Ember Butter
- Beef Tartare** | 26  
Catalina Dressing, Fried Egg
- Beet Salad** | 16  
Tangerine, Goat Cheese, Hibiscus Vinaigrette
- Avocado Toastada** | 19  
Tuna Tartare, Mango Yolk

- Shrimp Cocktail** | 16  
Citrus and Chile
- Oysters & Pearls** | 16  
Leche de Tigre

## smörgåsbord



- Epic Snack Tower** | 125
- Somewhat Epic Tower** | 75

## VEGETABLES

- Chinese Broccoli** | 11  
Wok Fired with Garlic Ginger & Orange
- Parsnip Creamed Spinach** | 12  
Nutmeg, Gruyere
- Triple Cooked Fries** | 8  
Kimchi Ketchup
- Tiny Roasted Potatoes** | 9  
Add Raclette Queso | +7
- Crispy Fennel Blossom** | 12  
Fennel Pollen Ranch Dressing
- Sherry Glazed Mushrooms** | 9  
Black Truffle Butter
- BBQ Carrots** | 8  
Black Mole, Cilantro
- Onion Rings** | 8  
Beer & Vodka Battered
- Long Stemmed Grilled Artichoke** | 12  
Preserved Lemon, Mint Aioli
- Roasted Cauliflower "Pot Roast"** | 19  
Romesco Sauce

## BURGER

- Dry Aged Flannery Beef Blend & Triple Cooked Fries** | 26  
Cheddar, Melted Onion, Sweet & Sour Pickles  
Triple Cooked Fries, Kimchi Ketchup

## ACCESSORIES

- La Jolla Canyon Spot Prawns** | 29  
From the Vessel Sarah Renee
- Pork Belly Char Siu** | 28
- Fried Duck Egg** | 8
- Pickled Walnuts** | 7
- Jalapeño 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

- Strawberry Jello** | 13  
Smoked Vanilla Cream
- Chocolate Mousse** | 14  
Passion Curd, Pop Rocks
- Carrot Cake Club Sandwich** | 12  
Coconut Cream, Pecan Crisp

## TEAM

- |                                       |                                       |
|---------------------------------------|---------------------------------------|
| <b>EXEC CHEF</b><br>Willy Griggs      | <b>GM</b><br>Sara Djerf               |
| <b>SOUS CHEF</b><br>Brad Chance       | <b>ASSITANT GM</b><br>Jeffrey Capps   |
| <b>GUEST CHEF</b><br>Scarlett Brida   | <b>ASSISTANT GM</b><br>Miguel Alvarez |
| <b>PASTRY CHEF</b><br>Christophe Rull | <b>MIXOLOGIST</b><br>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](http://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, Scrappy'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, Angostura 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, Benedictine 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

**Opus One | 55 full | 27 half**  
Napa Valley, CA

## reds, whites & rouge

### reds

**Domaine de Beurenard | 16**  
Cotes de Rhone, 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

**Booker**  
"Harvey & Harriot" | 20  
Red Blend, Paso Robles, CA

### whites

**Seresin Estate | 16**  
Sauvignon Blanc, Marlborough, NZ

**Domaine du Pre Semele | 20**  
Sancerre, France

**Vins Auvigue Pouilly-Fuisse | 16**  
Burgundy, France

**Head High | 12**  
Chardonnay, CA

**Ponzi Reserve | 18**  
Chardonnay, Willamette Valley, OR

**Pfaffl | 14**  
Gruner Veltliner, Austria

### rouge

**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**  
North Coast, CA
- Tangerine Wheat | 10**  
Lost Coast, CA
- Societe Harlet Blonde | 10**  
Solona Beach, CA
- Day Cruise XPA | 10**  
Ketch, CA
- Hazy IPA | 10**  
Gravity Heights, CA
- Jacaranda Rye IPA | 10**  
Claremont, CA
- Bourbon Barrel Stout | 10**  
Anderson Valley, CA

### crafts

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

### the rest

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