

THE BAR ~ EMBERS

SALADS

Green Goddess Salad 10.

Kentucky limestone bibb + cucumber
roma tomatoes + candied pecans radish
+ gorgonzola crumbles
~ green goddess dressing

Caesar 10.

romaine hearts + parmesan crisps
pesto croutons ~ classic caesar dressing

Beet Salad 10.

marinated beets + cucumber labna
baby kale + pear crisps + puffed wild rice
~ honey-verjus vinaigrette

Arugula Salad 10.

pickled baby carrot + dried blueberry
marcona almonds + parmesan
~ extra virgin olive oil + blueberry balsamic

Add Chicken 8. Salmon 9. Prime NY Strip Skewers 12.

SMALL PLATES

Classic Sliders 8.

a pair of sliders with cheddar

Goat Cheese Bruschetta 10.

beet marmalade + lemon arugula
toasted pistachio ~ aged balsamic

"Smoked" Guacamole 8.

pico de gallo + plantains + tortillas

Stuffed Avocados 12.

crab + shrimp + masago
scallion ~ creamy spicy sauce
teriyaki drizzle

Steak Tartare 14.

prime beef + 11 grain crostini
toasted pine nuts

Embers Burger 15.

8 oz Blackhawk beef + lettuce + tomato

Toppings

jalapeno + cheddar +2.
mushroom + gruyere +2.
applewood bacon + smoked bleu +3.
king crab + melted leeks +10.

Short Rib Sliders 8.

braised beef short ribs + cheddar
onion straws ~ Guinness BBQ

House Smoked Wings 12.

3 hour applewood smoke
~ choice of ~
house bbq or spicy thai chili sauce
served with bleu cheese dipping sauce

NY Strip Yakitori 12.

prime ny strip + green onions
smoked guacamole

Tempura Rock Shrimp & Shiitake Mushrooms 14.

spicy garlic chili aioli
~ yuzu soy sauce

Vietnamese Smoked Baby Back Ribs 15.

street vendor style
garlic lemongrass glaze

Big-eye Taco 15.

big-eye tuna + frisee + spicy mayo
~smoked guacamole + corn tortilla

Stack of Onion Rings 6.

Duck Fat Fries 6.