

THE BAR ~ EMBERS

SALADS

Green Goddess Salad 10.

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

Caesar 10.

romaine hearts + parmesan crisps
pesto croutons ~ classic caesar dressing

Beet Salad 10.

marinated beets + cucumber labna +
shaved corn + sunflower sprouts +
roasted pepitas

Arugula Salad 10.

polenta croutons + parmesan
~ lemon-egg yolk orange vinaigrette

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

SMALL PLATES

Classic Sliders 7.

a pair of sliders with cheddar

Tomato Flatbread 10.

mozzarella + heirloom tomatoes
basil pesto

"Smoked" Guacamole 7.

pico de gallo + plantains + tortillas

Stuffed Avocados 11.

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

Steak Tartare 12.

prime beef + 11 grain crostini
lemon-egg yolk + toasted pine nuts

Embers Burger 14.

8 oz kobe grind with lettuce + tomato

Toppings + 2.

jalapeno, cheddar
mushroom, gruyere
applewood bacon, maytag bleu

Pork Sliders 8.

roasted pork belly + grilled pineapple
frisee ~ avocado vinaigrette

House Smoked Wings 12.

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

Fried Cauliflower 8.

malt vinegar mayonnaise

NY Strip Yakitori 12.

prime ny strip + green onions
smoked guacamole

Tempura Rock Shrimp & Shiitake Mushrooms 12.

spicy garlic chili aioli
~ yuzu soy sauce

Vietnamese Smoked Baby Back Ribs 15.

street vendor style
garlic lemongrass glaze

Big-eye or Short Rib Taco 15.

big-eye tuna + frisee + spicy mayo or short rib + mole
both served with smoked guacamole + corn tortilla

Stack of Onion Rings 6.

Duck Fat Fries 6.