

# THE BAR~EMBERS

## SALADS

**Green Goddess Salad 13.**  
kentucky limestone bibb + cucumber  
roma tomatoes + candied pecans  
+ radish + gorgonzola crumbles  
~ green goddess dressing

**Arugula 13.**  
baby arugula + shaved fennel + orange  
segments + shaved parmesan  
~ lemon citronette

**Caesar 13.**  
romaine hearts + parmesan crisps  
+ pesto croutons  
~ classic caesar dressing

Add Chicken 9. Add Salmon 12.

## SMALL PLATES

**Charcuterie Plate 19.**  
artisanal meats & cheeses  
+ seasonal garnishes + crostini

**Mussels 16.**  
saffron + white wine butter  
+ garlic bread

**Classic Sliders 8.**  
a pair of sliders, ember's steak  
seasoning, cheddar

**Vietnamese Smoked  
Baby Back Ribs 20.**  
street vendor style  
garlic lemongrass glaze

**Stuffed Avocados 12.**  
crab + shrimp + masago  
scallion + creamy spicy sauce  
+ teriyaki drizzle

**Fried Cauliflower 8.**  
lightly tossed in malt vinegar  
~malt vinegar aioli

**Smoked Guacamole 8.**  
plaintain + tortilla chips + pico de gallo  
+ cilantro

**Embers Burger 15.**  
8 oz Blackhawk beef + lettuce + tomato  
**Toppings**  
jalapeno + cheddar +2.  
mushroom + gruyere +2.  
applewood bacon + smoked bleu + 4

**House Smoked Wings 13.**  
3 hour applewood smoke  
~ choice of ~  
house bbq or spicy thai chili sauce  
served with bleu cheese dipping sauce

Stack of Onion Rings 10.

Duck Fat Fries 10.