

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

Baby Kale & Broccoli Grain Bowl 10

shredded broccoli hearts+red kale+goat
cheese+pecans+edamame+quinoa+ maple
cider vinaigrette

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

SMALL PLATES

Classic Sliders 8.

a pair of sliders with cheddar

NY Strip Yakitori 12.

prime ny strip + green onions
smoked guacamole

Vietnamese Smoked Baby Back Ribs 18.

street vendor style
garlic lemongrass glaze

Stuffed Avocados 12.

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

"Smoked" Guacamole 8.

pico de gallo + plantains + tortillas

Tempura Rock Shrimp & Shiitake Mushrooms 14.

spicy garlic chili aioli
~ yuzu soy sauce

Embers Burger 15.

8 oz Blackhawk beef + lettuce + tomato

Toppings

jalapeno + cheddar +2.
mushroom + gruyere +2.
applewood bacon + smoked bleu + 4

House Smoked Wings 12.

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.