

THE BAR ~ EMBERS

SALADS

Green Goddess Salad 12.

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

Arugula 12.

baby arugula, shaved fennel, orange
segments, shaved parmesan ~ lemon
citronette

Caesar 12.

romaine hearts + parmesan crisps + pesto
croutons ~ classic caesar dressing

Add Chicken 9. Salmon 12.

SMALL PLATES

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.

plantain + 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.