

WINE BY THE GLASS
OFFERED IN A 6 OR 9OZ POUR

SPARKLING
SERVED IN SPLITS

Domaine Chandon Brut 15
Napa Valley, California
Gruet Brut 16
New Mexico

LIGHT WHITES

King Estate- Acrobat Pinot Gris 9/12
Eugene Oregon 2013
St. Supery Sauvignon Blanc 11/14
Napa Valley, California 2014

CHARDONNAY

Mark West, Napa Valley 2014 9/12
Kendall Jackson, Napa 2014 10/13
Jouliann Vineyards, Napa 2013 13/16

PINOT NOIR

Meiomi Pinot Noir 12/15
Monterey County, California 2014
A to Z, Oregon 2014 9/12

MERLOT

Rodney Strong 12/15
Russian River, California

CABERNET SAUVIGNON

Edna Valley, California 2012 9/12
Rodney Strong 11/14
Russian River, California
Alexander Valley, Sonoma 2012 12/15

ZINFANDEL

Cline Ancient Vines Zinfandel 10/13
Contra Coasta County, California

BLENDS

Ferrari Carano Siena, Sonoma 14/17

WINE BY THE BOTTLE

LIGHT WHITES

Hogue Riesling 29
Columbia Valley 2013
King Estate- Acrobat Pinot Gris 36
Eugene Oregon 2013

SAUVIGNON BLANC

Rodney Strong Charlotte's Home
Sauvignon Blanc 38
Northern Sonoma County 2013
Morgan Sauvignon Blanc 42
Central Coast California 2013

CHARDONNAY

St. Francis, Sonoma County, 2013 38
Hess Select, Central Coast, 2013 35
Kendall Jackson, Napa 2014 37
Heron, Sonoma County 2013 38
Sonoma Cutrer, Sonoma Coast 2013 45

PINOT NOIR

Edna Valley 36
Santa Rita Hills, California 2013
DeLoach, Sonoma County, 2013 65
Meiomi, Central Coast 2014 47
A to Z, Oregon 2014 39

MERLOT

St. Francis, Sonoma County 2013 43
Rodney Strong, Russian River 2013 45

CABERNET SAUVIGNON

Kendall Jackson, Napa 2012 39
Michael Poznan, Napa Valley 2010 45
BV Vineyards, Napa Valley 2012 55
Alexander Valley, Sonoma County 2012 48
Rodney Strong Estate Bottled 52
Napa Valley 2012

ZINFANDEL

Cline, Ancient Vines Zinfandel 41
Contra Coasta County, California
Dry Creek 47
Sonoma County, California

CRAFTED COCKTAILS

PRE PROHIBITION

Old Fashioned 11
Basil Hayden Bourbon, fresh orange, cherry, sugar cube
Classic Martini 10
Dripping Springs Vodka, heavily bruised, blue cheese olives

Ramos Fizz 11
No. 209 Gin, orange blossom water, egg white, half-and-half,
lemon juice, lime juice, simple syrup, seltzer

Daiquiri 10
Bacardi Light Rum, simple syrup, fresh lime juice

Singapore Sling 9
Tanqueray Gin, Cointreau, B&B, pineapple juice,
fresh lime juice, pomegranate juice, orange bitters

Black Mojito 9
Goslings Black Seal Rum, mint, fresh lime juice, simple syrup

PROHIBITION

Pink Lady 9
Bacardi Light Rum, Luxardo Maraschino Liqueur,
pineapple juice, pomegranate juice

Side Car 10
Courvoisier VS, Cointreau, fresh lemon juice

Great Gatsby 10
No. 209 Gin, fresh lime, seltzer

46 Manhattan 13
Maker's 46, Sweet Vermouth, heavily bruised

Ember Nail 12
Balvenie 12yr Double Wood, Drambuie,
fresh lemon juice, splash seltzer

Bee's Knees 10
No. 209 Gin, honey, fresh lemon juice

EMBER BEER OFFERINGS

DRAFT

Miller Lite 4
Blue Moon White 4
Coop F5 IPA 5.5
Abita Seasonal 6
Lagunitas Pilsner 6
Roughtail 12th Round Ale 6

BOTTLE

Bud 4
Bud Light 4
Coors Light 4
Miller Lite 4
Ultra 4
Odouls 4
Stella 5
Heineken 5
Corona 5
Amstel Light 5
Shiner Bock 5
Shiner Light Blonde 5
Left Hand Nitro Milk Stout 5.5
Mustang Route 66 5.5
Boulevard Wheat 5
Boulevard 80 Acre Hoppy Wheat 5
Boulevard Tank 7 8
Anthem Golden One 5.5
Lagunitas IPA 5.5
Big Sky Moose Drool 5.5
Abita Bourbon St. Maple Pecan (22oz) 19
Prairie Bomb 15



EMBER

MODERN AMERICAN TAVERN

SHARE

SERVES 2 TO 4 PEOPLE

- Deviled Egg Flight 11
Nueske's bacon, smoked trout, spanish salsa verde
- Fried Green Tomatoes 10
parmesan bread crumbs, buttermilk blue cheese
- Poutine 11
cheese curds, Marchand de Vin, belgium fries
- Pulled Pork Sliders 12
southern slaw, mustard bbq, tobacco onions, brioche bun
- Charcuterie Board 16
fine selection of chef's choice of meats and cheeses
- Oysters Bienville 16
baked stuffed oysters with shrimp, maiitake mushroom
- House Made Pimento Cheese 13
garlic brioche crostini
- Bacon Wrapped Shrimp 15
Nueske's bacon, grilled over applewood

GRILLED FLATBREADS

GREAT AS A SHAREABLE SNACK OR A MEAL

- Wild Mushroom 13
ricotta, rosemary
- Country Ham 13
garrotxa goat cheese, arugula, sun-dried tomato pesto
- Margharita 14
sliced ripe Roma tomatoes, mozzarella, basil pesto

SOUP + GREENS

- Split Pea with Country Ham 7
crème fraiche
- Duck Gumbo 9
andouille sausage
- Chopped Caesar Salad 11
romaine tossed with Caesar dressing, reggiano parmesan, and grilled flat bread
add grilled chicken 4.5 add salmon 6.5
- Beef Medallions with Roasted Beets 17
Maytag blue cheese, arugula, mixed greens, avocado, toy box cherry tomatoes, balsamic vinaigrette
- "Wedge" Salad 14
iceburg lettuce, Nueske's bacon, fried crispy onions, roasted cherry tomatoes, buttermilk Maytag blue cheese
- Bibb Lettuce and Grilled Shrimp 16
goat cheese, candied pecans, fresh oranges, LaFlora dressing

GRAZE

- Classic Burger 12
house blend burger with lettuce, tomato, onion, pickles, choice of cheddar, bleu cheese, pepper jack, swiss, provolone

- Ember Kobe Beef Burger 17
bibb lettuce, Cabot cheddar, vine-ripe tomato, red onion, pickles and white truffle mayonnaise

- Center Cut Filet 32
8oz, Marchand de Vin, blue cheese butter
- Prime New York Strip 42
12oz, brandy peppercorn sauce

- Steak and Fries 28
bistro cut, red wine sauce

BIRD

- Slow Roast Chicken 17
1/2 chicken, roasted, creamy walnut & rosemary pesto

FISH

- Trout Amandine 25
lemon almond butter sauce
- Seared Atlantic Salmon 26
sun-dried tomato pesto, herb bread crumbs

PORK

- Smoked Heritage Pork Chop 34
wild mushroom sauce
- Confit Pork Belly 23
cider jus, roasted cippolinis
- Applewood Smoked Pork Ribs 22
blended spice rub, housemade bbq sauce

SIDES

- Grilled Asparagus With Lemon Butter 7
- Slow Cooked Cheese Grits 7
- Fried Green Tomatoes 7
- Horseradish Smashed Potatoes 7
- Nueske's Bacon Roasted Brussels Sprouts 7
- French Fries 7

all entrees come with dinner salad and choice of one side