



All of our eggs are sourced from a cage-free + non-GMO environment.

**PROHIBITION BRUNCH**  
Sundays, 10:30 am – 2:00 pm

**SHARED PLATES**

Cured Salmon 11  
caper relish, sour cream, toast points

Ham Flight 14  
fine selection of chef's choice of regional hams, served with cheese and accompaniments

House-Made Granola Parfait 8  
vanilla yogurt, house-made granola, California berries and candied nuts

House-Made Pimento Cheese 7  
garlic brioche crostini

Pork Belly 9  
cider jus, roasted cipollinis

**GREENS**

Beef Medallions + Roasted Beets 12  
arugula, mixed greens, maytag blue cheese, avocado, toy box cherry tomatoes, balsamic vinaigrette

Chopped Caesar Salad 8  
romaine tossed with caesar dressing, reggiano parmesan, grilled flat bread  
*add grilled chicken 4.5*

**BENEDICTS**

ALL SERVED WITH ASPARAGUS

Classic Benedict 13  
english muffin, country ham, poached eggs, hollandaise

Crab Benedict 16  
english muffin, lump crab meat, poached eggs, bernaise

Pork Benedict 14  
english muffin, slow roasted pork belly, poached eggs, hollandaise

**BRUNCH**

American Breakfast 12  
two eggs, haystack potato hash, bacon or sausage, fresh fruit, choice of buttermilk biscuit or toast

Street Taco Trio 13  
one flour tortilla each with bacon, chorizo, potato, egg, cheese, served with fresh fruit

Ember Omelet 12  
wild mushrooms, fontina cheese, caramelized onions

\* Kobe Brunch Burger 18 \*

½ lb. patty, topped with cabot cheddar, house-made bacon bourbon jam, fried egg, onion, bibb & iceberg lettuce, vine-ripe tomato, pickles

Light Cakes 11  
stack of orange nut pancakes, locally sourced wildflower honey butter

Shrimp + Smoked Tomato Grits 13  
poached egg, nueske's bacon, redeye gravy

**SIDES**

Applewood Smoked Bacon 4.75

Rope Smoked Country Sausage Links 4.75

Country Ham 4.75

Haystack Potato Hash 2.95

Nueske's Bacon Roasted Brussels Sprouts 7

Toast 2.5

Turkey Sausage 4.75

\* Indicates Chef's Special \*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of illness, especially if you have a medical condition.

## BRUNCH COCKTAILS

Ramos Fizz 11  
No. 209 Gin, orange blossom water, egg white,  
cream, lemon/lime juice, simple syrup, seltzer

Ember Bloody Mary 10  
house recipe, Prairie Wolf Vodka,  
cherry tomatoes, jalapeño olives

Mimosa 3  
half fresh orange juice,  
half brut champagne

## WINE BY THE GLASS 6 OR 9 OZ. 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

Sean Minor, California 2012 9/12

Martin Ray 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

## EMBER BEER OFFERINGS

### DRAFT 16 OR 20 OZ.

Miller Lite 4/6

Blue Moon White 5/7

Coop F5 IPA 6/8

Abita Seasonal 5/7

Lagunitas Pilsner 6/8

Roughtail 12th Round 8/11

### BOTTLES

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 (22 oz.) 19

Prairie Bomb 15

## 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

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 12 yr Double Wood,  
Drambuie, fresh lemon juice,  
splash seltzer

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