



# EMBER

MODERN AMERICAN TAVERN

## LUNCH MENU

### SHARED PLATES

Bacon-Wrapped Shrimp 13  
applewood grilled, gouda fondue

House-Made Pimento Cheese 7  
garlic brioche crostini

Pulled Pork Sliders 9  
southern slaw, mustard bbq,  
tobacco onions, brioche

### SOUPS + GREENS

Duck Gumbo 7  
andouille sausage

Split Pea + Country Ham 5  
crème fraiche

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

Bibb Lettuce + Grilled Shrimp 12  
goat cheese, candied pecans,  
fresh oranges, laflora dressing

Chopped Caesar Salad 8  
romaine tossed with caesar dressing,  
reggiano parmesan, grilled flat bread

*add grilled chicken 4.5*

Cobb 13  
maytag blue cheese, bacon, hard-boiled egg, avocado,  
roasted corn, roasted turkey, red wine dijon vinaigrette

“Wedge” Salad 9  
iceberg lettuce, nueske’s bacon,  
crispy fried onions, roasted cherry tomatoes,  
buttermilk maytag blue cheese dressing

### GRILLED FLATBREAD PIZZAS

Country Ham 11  
garrotxa goat cheese, arugula,  
sun-dried tomato pesto

Margarita 11  
mozzarella, basil pesto,  
vine-ripe tomatoes

Wild Mushroom 11  
fontina, ricotta, rosemary

### SANDWICHES

ALL COME WITH A CHOICE OF SALAD,  
FRIES OR HOUSE-MADE KETTLE CHIPS

BLT 12  
nueske’s bacon, lettuce, vine-ripe tomatoes,  
basil mayonnaise, ciabatta

Chicken Club 11  
grilled chicken breast, nueske’s bacon,  
avocado, bibb lettuce, cracked wheat bread

American Burger 11  
house blend burger, whole milk american cheese, iceberg  
lettuce, tomato, onion, pickles, mayo, sesame seed bun

\* Ember Kobe Burger 18 \*

½ lb. patty, bibb + iceberg lettuce,  
cabot cheddar, vine-ripe tomato, red onions,  
white truffle mayonnaise, artisan brioche

Grilled Vegetable Sandwich 10  
roasted red pepper, roasted mushrooms, arugula,  
eggplant, zucchini, basil aioli, grilled ciabatta

Reuben Sandwich 12  
house-made corned beef, sauerkraut,  
gruyere, russian dressing, marble rye

\* Indicates Chef’s Special \*

EXPRESS LUNCH FOR \$9.00

| ember house salad + choice soup, with beverage

**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

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

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