

EMBER'S RESTAURANT & LOUNGE

SMALL PLATES

CURED MEATS & CHEESES _____	12.00/18.00
artisanal selection of meats and cheeses; served with olives, dijon mustard and toasted baguette	
STEAK & STOUT SLIDERS* _____	13.00
with melted gouda, stout-braised onions and a side of house pub chips	
PROSCIUTTO MARGHERITA FLATBREAD _____	13.00
with roasted tomatoes, fresh mozzarella and pesto	
BUFFALO PEPPER GARLIC CHICKEN WINGS _____	12.00
tossed in a buffalo pepper garlic sauce; served with blue cheese slaw	
SPINACH & ROASTED ARTICHOKE DIP _____	9.00
served with toasted crostini	
CHICKEN QUESADILLA _____	11.00
stuffed with roasted peppers, cheddar and jack cheeses and a side of salsa and sour cream	
WHITE CHEDDAR MAC & CHEESE _____	6.00
aged white cheddar topped with panko breadcrumbs	

HANDHELDS



TURKEY CLUB 13.00
bacon, avocado, lettuce, tomato, mayonnaise and choice of cheese
CHIPOTLE CHICKEN SANDWICH 14.00
melted cheddar cheese, bacon and chipotle aioli on a brioche bun
CUBAN SANDWICH 13.00
sliced pork, ham, pickles, swiss cheese and mustard on a pressed Cuban loaf
GRILLED STEAK WRAP* 15.00
with black beans, roasted red peppers, cilantro and monterey jack cheese

MUST TRY

* SERVED WITH FRENCH FRIES OR PUB CHIPS *

BURGERS

GRUYÈRE & SHROOM BURGER* 14.00
gruyère cheese, roasted portobello mushroom, spinach, tomato, onion and garlic aioli
BLACK RUM BACON JACK BURGER* 14.00
monterey jack cheese, thick-cut bacon and stout-braised onion topped with housemade black rum BBQ sauce
THE HOUSE BURGER * 13.50
choice of cheese and housemade burger sauce
VEGGIE BURGER  12.00
Gardenburger® Malibu Burger Organic Vegan with avocado, baby greens, tomatoes, red onion and chipotle aioli

** SERVED WITH FRENCH FRIES OR PUB CHIPS **

Original Recipes FROM SCRATCH







MAINS

Made Fresh PER ORDER

CENTER-CUT TOP SIRLOIN, 10 OZ.*  _____	24.50
with choice of topping: Sriracha glaze, melted blue cheese, or bourbon demi glaze and side of garlic mashed potatoes and grilled vegetables	
CHARBROILED RIBEYE, 12 OZ.*  _____	32.50
with garlic mashed potatoes and grilled vegetables	
MEDITERRANEAN SHRIMP PASTA _____	19.50
jumbo shrimp, bowtie pasta, spinach, mushrooms and cherry tomatoes in a light pesto cream	
SALMON WITH KALE & MUSHROOMS*   _____	21.50
with sautéed kale and crimini mushrooms	
TUSCAN FLORENTINE CHICKEN _____	18.50
pesto-marinated chicken breast on top of sauteed orzo and served with grilled vegetables	

SALADS

ADD A PROTEIN TO ANY SALAD*
Shrimp +8.00 / Salmon +8.00 / Chicken +6.00

COBB SALAD   _____	13.00
diced grilled chicken, hard-boiled egg, avocado, bacon, blue cheese, tomato with a red wine vinaigrette	
ROASTED BEET SALAD   _____	12.00
mixed greens, crumbled goat cheese, candied pecans, tossed in red wine vinaigrette	
CAESAR SALAD _____	8.00
romaine, shaved parmesan cheese and croutons, tossed in caesar dressing	
QUINOA & BABY GREENS SALAD   _____	11.00
feta cheese, olives, cucumbers, tomatoes, celery and lemon citronette dressing	

SOUP

SOUP DU JOUR 6.00

* ASK YOUR SERVER FOR *
* TODAY'S OFFERING *

INDICATES LIGHTER FARE  GF INDICATES GLUTEN FREE ITEM

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

TRY OUR SIGNATURE
MULES

CROWNED JEWEL 10
Ketel One, ginger beer, cranberry juice,
blood orange bitters and fresh lime juice



MEXICAN MULE 10
Avión Silver, ginger beer and fresh lime juice

KENTUCKY MULE 10
Bulleit, ginger beer and fresh lime juice

MOSCOW MULE 10
Ketel One, ginger beer and fresh lime juice

** Served in Copper Mugs **

CLASSIC COCKTAILS

- BEE'S KNEES** _____ 12
Hendrick's, honey and fresh lime juice served up
- COSMOPOLITAN** _____ 10
Ketel Citroen, Cointreau, fresh lime juice and splash of cranberry juice
- MARGARITA** _____ 10
Casa Noble Silver, Cointreau, housemade sour mix and fresh lime juice
- PIMM'S CUP** _____ 10
Pimm's No. 1, ginger ale, cucumber and fresh mint
- BOURBON OLD FASHIONED** _____ 12
Knob Creek, housemade simple syrup and orange bitters
- MINT JULEP** _____ 14
Woodford Reserve, housemade simple syrup and mint leaves
- CUBAN MOJITO** _____ 10
Bacardi Silver, housemade simple syrup, fresh lime juice, muddled mint and club soda

WINES

WHITE

- CHARDONNAY - HOGUE. WA _____ 8/32
- PINOT GRIGIO - DANZANTE. Italy _____ 8/32
- SAUVIGNON BLANC - GIRARD. CA _____ 10/38
- RIESLING - CHATEAU STE MICHELLE. WA _____ 10/38
- WHITE BLEND - 14 HANDS. Washington State _____ 7/28
- PROSECCO - VILLA SANDI IL FRESCO. Italy _____ 12/46
- BRUT SPARKLING - CHANDON. CA _____ /62
- WHITE ZINFANDEL - BERINGER. CA _____ 7/28

RED

- MERLOT - HOGUE. WA _____ 8/32
- CABERNET SAUVIGNON - HOGUE. WA _____ 8/32
- PINOT NOIR - A BY ACACIA. CA _____ 9/34
- RED BLEND- 19 CRIMES. Australia _____ 7/28
- CABERNET SAUVIGNON - ROBERT MONDAVI. CA _____ 74
- MERLOT - JOSH CELLARS. CA _____ 49
- MALBEC - ALAMOS. Argentina _____ 8/32
- ZINFANDEL - ESTANCIA. CA _____ 12/46

FOR PARTIES OF 8 OR MORE, A 18% GRATUITY WILL BE AUTOMATICALLY ADDED TO THE BILL

ROOM SERVICE

Press Room Service button on your phone to order All Room Service orders have a \$3.00 delivery charge + 22% gratuity automatically added

BEERS

DRAFT

- BUD LIGHT _____ 4.00
- BLUE MOON _____ 5.00
- STELLA ARTOIS _____ 6.00
- YUENGLING LAGER _____ 4.00
- LAGUNITAS IPA _____ 6.00
- DOGFISH 60-MINUTE IPA _____ 6.00

BOTTLE

- BUD LIGHT _____ 4.00
- BUDWEISER _____ 4.00
- COORS LIGHT _____ 4.00
- MICHELOB ULTRA _____ 4.00
- MILLER LITE _____ 4.00
- CORONA EXTRA _____ 5.00
- HEINEKEN _____ 5.00
- STELLA ARTOIS _____ 5.00
- BLUE MOON _____ 5.00
- GOOSE ISLAND IPA _____ 6.00
- LEINENKUGEL SEASONAL _____ 5.00
- SAMUEL ADAMS BOSTON LAGER _____ 5.00

ASK ABOUT OUR SEASONAL OFFERINGS