



E M B E R

U J I H

## Ember Specialty Cocktails

### Copperhead \$14

The Mule Personified  
Figenza Mediterranean Fig Vodka, Lime Juice,  
Fever Tree Ginger Beer, Angostura Bitters,  
Fresh Lime and Dehydrated Fig

### Raspberry \$16

A Refreshing Blend of Ketel One Citroen,  
Sambuca, Muddled Raspberries,  
Meyer Lemon Juice, House-Made Berry Syrup

### Dew of the Sea \$16

This Irish favorite is comprised of Red Breast 12  
Year Irish Whiskey, Lillet Blanc, Smoked Rosemary,  
Green Chartreuse Essence

### Toil and Trouble \$16

This smokey concoction combines St. George  
Reposado Gin, Japanese Plum Sake,  
Ruby Red Grapefruit Juice, Cinnamon,  
Basil, Smoked Citrus Oil

### Berry & The Botanist \$16

This Gin cocktail is a combination of Botanist Gin,  
Madagascar Vanilla Bean & Berry Syrup, Meyer  
Lemon Juice, Egg White, White Pepper, Tiki Bitters

### Moondance \$17

An elevated version of the Espresso Martini  
Remy Martin 1738, St. George Nola Coffee Liqueur,  
Vanilla Demerara Syrup, Chocolate Covered  
Espresso Beans, Shaved Dark Chocolate,  
Egg White and Orange Zest

### East Meets West \$16

An eclectic blend of Madre Espadin Mezcal,  
Chateau Liqueur, Cucumber and Shiso Shrub,  
Pear Puree, Yuzu

### Ember Aperol Spritz \$16

An effervescent combination of Kettle One  
Grapefruit and Rose Vodka, Fresh Squeezed  
Orange Juice, Aperol, Grandial Champagne

## Featured Barrel Aged Cocktails \$14

### Sacred Smoke \$16

This timeless manhattan takes on the essence of Ember by combining Buffalo Trace bourbon,  
Martelletti's Grand Reserve sweet vermouth, Bitterman's Transatlantic bitters, served table-side  
in a oak chip Ember smoked glass

## Tablesides Hand Shaken Cocktails

### Ember Blood Orange Margarita \$16

Lalo Blanco Tequila, Grand Marnier, Blood Orange Juice  
Agave Nectar, Fresh Lime Juice, Tajin - Salt Rim, Lime

### Ember Classic Martini \$22

Chopin RSV Premium Vodka, Martelletti Dry Vermouth Rinse,  
Point Reyes Blue Cheese Olives



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## Ember Draft Beer Selections

H'Mala Genesee New York Lager Private Label \$5

4.5% ABV 20 IBU

Our proprietary golden lager has hints of noble hops and a crisp smooth finish

Huss Scottsdale Blonde \$8

4.7 ABV 16 IBU

A lightly hopped German-style Kolsch with a smooth, slightly sweet finish

San Tan Juicy Jack IPA \$8

6.5 ABV 37 IBU

A fruity and juicy hazy IPA that showcases Mosaic and Cashmere hops with aromas of peach, guava, and tangerine

Schilling Local Legend Semi-Sweet Cider \$8

5.2 ABV

A bright straw-gold cider with excellent clarity and a light brilliant body

Bell's Two Hearted Ale \$8

7 ABV 60 IBU

An American IPA brewed with 100% Centennial hops with hints of citrus, grapefruit and pine. Named after fishing waters in Michigan's Upper Peninsula.

Huss Cactus Valley Amber \$8

5.5 ABV 19.5 IBU

A medium bodied Amber Ale with a deep copper hue and flavor profile of caramel and honey along with a malt backbone and well balanced finish

That Brewery That Knotty Nut Brown Ale \$8

6.5 ABV 35 IBU

A beautifully balanced nut brown ale with notes of sarsaparilla and nuts followed by flavors of caramel and crème brûlée.

Bone Haus Engelmann's Elixir Prickly Pear Ale \$8

5.0 ABV 17 IBU

A distinctively Arizona ale featuring prickly pear fruit and Madagascar vanilla for a refreshing pale ale



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## Specialty & Craft Bottled Beer

### Estrella Damm \$6

This is a Spanish style lager with hoppy distinction and light citrus fruit notes

### Leffe Triple Blonde Belgian Ale \$6

An elegant Belgian abby style beer with spicy notes and a hint of bitter orange

### Lindeman's Framboise \$9

A Belgian Lambic with profound raspberry tartness and crisp finish

### Green Flash West Coast IPA \$9

Clear amber bodied IPA with a toasty malt base and a hint of sweetness

### Hennepin Belgian Style Farmhouse Saison \$11

A moderately hoppy Saison ale with a champagne-like effervescence

### Founders "KBS" Bourbon Barrel Aged Stout \$15

A rare Imperial stout brewed with coffee and chocolate and aged in bourbon oak barrels

### Duchesse De Bourgogne Sour \$18

A Flander's style red ale aged 18 months in mature oak. Rich in flavor and depth and a joy with all culinary dishes

## Trappist Ales

### Orval Trapist Ale \$8

A fruit-forward Belgian Ale with a firm body and profound bitterness

### Chimay Red \$11

Well balanced and refined Trappist ale with the aroma of red fruits and a bitter finish

### Chimay White \$12

Belgium Trappist dry blonde ale with a hint of floral notes and a robust finish



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## WINES BY THE GLASS

### Whites

Santome, Prosecco DOC Veneto Italy, NV	\$13
Michele Chiarlo, Moscato d'Asti Nivole Piedmont Italy, 2022	\$18
Veuve Clicquot, Champagne Brut Yellow Label Reims France, NV	\$36
Chateau D'Estoublon, Rosé Roseblood Provence France, 2022	\$17
Banfi, Pinot Grigio San Angelo Tuscany Italy, 2021	\$12
Leitz, Riesling Dragonstone Rheingau Germany, 2021	\$13
Ghost Block, Sauvignon Blanc Morganlee Vineyard Napa Valley California, 2022	\$19
Two Squared, Chardonnay Arroyo Seco Monterey California, 2022	19
Flowers, Chardonnay Sonoma Coast Sonoma County California, 2021	\$21

### Reds

Chateau de Corcelles, Gamay Brouilly Vieilles Vignes Beaujolais France, 2020	\$15
Outerbound, Pinot Noir Russian River Sonoma County California, 2021	\$19
Walt, Pinot Noir Blue Jay Vineyard Anderson Valley Medocino County California, 2022	\$23
Purple Hands, Pinot Noir Lone Oak Vineyard Willamette Valley Oregon, 2020	\$20
Peju, Merlot Napa Valley California, 2020	\$18
Loscano, Malbec Grand Reserve Lujan de Cuyo Argentina, 2020	\$16
Saldo, Zinfandel Napa Valley California, 2020	\$21
Prisoner, Meritage Napa Valley California, 2021	\$24
Justin, Cabernet Sauvignon Paso Robles California, 2021	\$17
Stuhlmuller Vineyards, Cabernet Sauvignon Alexander Valley Sonoma County California, 2020	\$22
Daou, Cabernet Sauvignon Reserve Paso Robles California, 2021	\$24