



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

Lefte 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, Nivole Piedmont Italy, 2022	\$18
Veuve Clicquot, 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, 2019	\$13
Peter Franus, Albarino Lake County California, 2023	\$19
Cloudy Bay, Sauvignon Blanc Marlborough New Zealand, 2020	\$18
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, 2020	\$19
Failla, Pinot Noir Sonoma Coast California, 2022	\$22
Lemelson Vineyards, Pinot Noir Willamette Valley Oregon, 2021	\$20
Peju, Merlot Napa Valley California, 2021	\$22
Red Schooner, Malbec Voyage II Mendoza Argentina, 2021	\$18
Saldo, Zinfandel Napa Valley California, 2020	\$21
Prisoner, Napa Valley California, 2021	\$24
Justin, Cabernet Sauvignon Paso Robles California, 2021	\$17
Stuhlmuller Vineyards, Cabernet Sauvignon Alexander Valley Sonoma County California, 2020	\$22
Gibbs Cabernet Sauvignon Three Clones Napa Valley California 2020	\$25
Château Siran, Margaux Bordeaux France 2019	\$35