

EMBER GRILLE BAR MENU

SUNDAY – THURSDAY, 5PM – 7PM

ROASTED BONE MARROW \$20

CHIMICHURRI, TOASTED BAGUETTE

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RAW OYSTERS MKT

CHEF'S SELECTION, COCKTAIL SAUCE, HORSERADISH, AGED RED WINE
MIGNONETTE

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FRIED BRUSSELS SPROUTS \$14

BACON, CANDIED PECANS, CIDER-BACON VINAIGRETTE, PARMESAN

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SEAFOOD AU GRATIN \$25

CRAB, SHRIMP, ROASTED CORN, MORNAY SAUCE, TOASTED BAGUETTE

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STUFFED DATES \$15

GOAT CHEESE, WALNUTS, HOT HONEY

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ARANCINO \$24

SAFFRON RISOTTO, BEEF RAGU, PEAS

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POUTINE \$24

FRENCH FRIES, CHEESE CURDS, BRAISED DUCK, DUCK CRACKLINGS, JUS LIÉ

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\$5 BEER

ABITA AMBER	HEINEKEN
BUD LIGHT	HOLY ROLLER IPA
BUDWEISER	MICHELOB ULTRA
DOS EQUIS	MILLER LITE
COORS LIGHT	SHINER
CORONA EXTRA	STELLA
GUINNESS	YUENGLING

\$8 WELL

WHEATLEY VODKA	BACARDI RUM
HORNITOS TEQUILA	JACK DANIELS WHISKEY
BOMBAY DRY GIN	JIM BEAM BOURBON

\$10 WINE

DAOU CABERNET	OLEMA PINOT NOIR
AVIARY CHARDONNAY	DECOY MERLOT
FRANCOIS MONTAND SPARKLING	VALLE ASINAIRI MOSCATO
LA TORRE PINOT GRIGIO	VILLA SANDI PROSECCO