

# EMBERS DINNER MENU

## STARTERS

### FIRE WINGS

Tossed in spicy buffalo sauce. Served with celery and choice of blue cheese or ranch. 11

### OVEN-FIRED QUESADILLA

Black beans, cheese, chicken and pico de gallo toasted to perfection in our wood-fired oven.

This is what flour tortillas were made for. 9

### SAMPLER PLATTER

It's a bit of all the things that count. Fried cheese, fire wings and side-winder nachos. 13.5

### FRESH GUACAMOLE

We make it to order with ripe avocados and fresh pico de gallo!! 9

### NEW! FRESH FRIED JALAPENOS

Fresh jalapenos slices lightly battered and fried to a golden brown, served with house made ranch. 8.5

### FRIED MOZZARELLA

Fried to a golden brown & served with marinara. 8.5

### CHIPS & QUESO

Fresh chips served with our house-made queso, topped with pico de gallo. 8.5 **Add Chorizo for 1**

### SPINACH ARTICHOKE DIP

Creamy spinach, tender artichokes, mozzarella and Parmesan cheeses served with chips. 8.5

### FRIED MUSHROOMS

Hand battered crimini mushrooms served with southern style gravy. 8.5

### BONELESS BUFFALO BITES

Hand battered chicken tossed in a spicy buffalo sauce. Served with celery and your choice of blue cheese or ranch. 8.5

### NEW! PULLED PORK QUESADILLA

Oven roasted quesadilla filled with cheddar, mozzarella, pico de gallo and loaded with pulled pork. 10

### EMBERS FRIES

A heaping combination of our fries smothered in cheese topped with bacon, pepperoni, fried jalapeños and finished with a drizzle of ranch. 11.5

## WOOD-FIRED PIZZA

Gluten-free option available add 2

### NEW! PULLED PORK PINEAPPLE

Pulled Pork & Pineapple with BBQ sauce base, mozzarella and red onion. 14

### MARGHERITA FRESCA

Brushed with olive oil and topped with tomatoes, mozzarella and fresh basil. Simply delicious. 11.5

### CHICKEN PESTO

Covered with basil pesto, tomatoes, mozzarella, chicken and finished with Parmesan. 13.5

### PEPPERONI EXTREME

Topped with marinara, mozzarella, and enough pepperoni for every bite. 13

### BUTCHERS BLOCK

Topped with house-made Italian sausage, pepperoni, bacon and finished with sliced pepperoncini to give it that little extra. 14.

### THE BUFF CHICK

Chicken drizzled with buffalo sauce, mozzarella, bacon and white sauce. Finished with arugula and a ranch drizzle. 13.5

### EMBERS CALZONE

Our pepperoni, sausage and mushroom calzone will leave you with little less to be desired. 12

### BBQ CHICKEN

This pizza is lightly glazed with BBQ sauce then topped with cheddar, chicken, red onion and finished off with chopped cilantro. 13.5

### BYOP (build your own pizza)

Make your own masterpiece. Choose either mozzarella or cheddar and up to 3 toppings. Choose from pepperoni, sausage, bacon, Canadian bacon, green peppers, red onions, arugula, mushrooms, anchovies, fresh jalapeño, pineapple, black olives, or feta. 13

### S&M (Steak and Mushroom)

Sirloin with baby bellas and mozzarella on our white sauce. Finished with arugula and a drizzle of balsamic reduction. Don't stay tied down to the same old things. 14

### MAUI WAUI

Chicken, pineapple and bacon marinated in sweet teriyaki with red onion and mozzarella on our white sauce. 13.5

## BURGERS

Our burgers are made with 100% beef and at half a pound they will hit the spot. All burgers served with fries or tots. Add side salad for 2. Substitute side-winders, sweet potato fries or premium sides for just 1 more.

### ALL AMERICAN

We topped this burger with our favorite American cheese, applewood-smoked bacon, served on our gourmet wheat bun. 12

### JALAPENO PEPPER JACK BURGER

Smothered with our fresh fried jalapeños, pepper jack cheese, served on our cheddar jalapeño bun. 12.5

### NEW! PULLED PORK SANDWICH

Pulled Pork, pickle and red onion served on a wheat bun. 10 **Add Grilled Pineapple 1**

### PINEAPPLE EXPRESS BURGER

We topped this bad boy with our Swiss cheese, grilled teriyaki pineapple, applewood-smoked bacon, and served on King's Hawaiian rolls. 13

### BUFFALO CHICKEN SANDWICH

Lightly battered chicken breast deep fried and tossed in a buffalo sauce. Served on a wheat bun. 10.5

### A REAL BIG MAC

We topped this beast with our in house jalapeño mac & cheese and bacon. Served on a wheat bun. 12.5

### SMOKEHOUSE BURGER

Sweet Baby Rays BBQ sauce smothered with cheddar, bacon and two beer battered onion rings. Served on a wheat bun. 13.5

### AVOCADO GRILLED CHICKEN SANDWICH

All-natural grilled chicken with Swiss cheese, smoked bacon and sliced avocado served on a gourmet wheat bun. 10.5

### TURKEY AVOCADO BURGER

Topped with Swiss cheese, avocado, bacon, served on a gourmet kaiser bun. 11.5

### VEGGIE BURGER

This vegetarian option is served on our wheat bun. 10

## SALADS

### NEW! CHOPPED CHICKEN SALAD

Chopped romaine topped with diced tomatoes, bacon bits, fire roasted corn, avocado, red onion and lightly basted wood-fired BBQ chicken breast. Served with your choice of dressing. 12.5

### WOOD-FIRED CHICKEN CAESAR

Chopped romaine tossed in a creamy Caesar dressing, shaved Parmesan, anchovies and topped with our wood-fired chicken. 12.5

### WOOD-FIRED SALMON SALAD

Our wood-fired grilled salmon served on a bed of spring mix with diced tomatoes, cucumbers, red onion and feta cheese. Served with balsamic vinaigrette. 16.5

### SANTA FE GRILLED SALAD

Romaine hearts grilled over an oak fire and topped with Caesar dressing, pico de gallo, avocado and cotija cheese. 8.5

**Add Chicken 4 | Salmon 8 | Grilled Shrimp 4**

## WOOD-FIRED GRILL

Served with your choice of 2 sides unless otherwise specified. Add side salad 2 • Sub premium sides add 1

**6 oz SIRLOIN 13.5**

**9 oz SIRLOIN 16.5**

**12 oz RIBEYE 23.5**

**16 oz RIBEYE 27.5**

### GRILLED PORK CHOPS

2-5oz. wood-fired pork chops topped with our kickin' Bourbon glaze. 14

### WOOD-FIRED GRILLED SALMON

Fresh Atlantic salmon lightly seasoned and prepared on our wood-fired grill. 17

### SALMON FLORENTINE

Wood-fired salmon topped with creamy spinach sauce. 18

### BELLA CHICKEN

8 oz wood-fired chicken breast smothered with sautéed baby bellas and topped with our cheese sauce. 13

### CHICKEN FLORENTINE

8 oz wood-fired chicken breast topped with creamy spinach sauce. 13.5

### CHICKEN BALSAM

8 oz wood-fired chicken breast topped with roma tomatoes, lemon wine sauce and a balsamic reduction. 12.5

### SMOKEY MOUNTAIN CHICKEN

8 oz wood-fired chicken smothered with BBQ sauce, melted cheddar, mozzarella and bacon. 13

**ADD ONS - Grilled Shrimp Skewer 4 | 1/2 Rack 15**

## EVERYTHING ELSE

Served with your choice of 2 sides unless otherwise specified. Add side salad 2 • Sub premium sides add 1

### HALF-RACK BABY BACK RIBS

Our baby back ribs are fall-off-the-bone tender and forkin' delicious. Choose from dry rub or traditional BBQ. 20 **Make it a Full Rack 27**

### RIB & TENDERS

Our half-rack served with 3 of our chicken tenders and side-winder fries. 22

### 3 LITTLE PIGS

3 large pork shanks cooked to perfection and topped with our raspberry chipotle. The pork is slightly crispy on the outside, but fall-off-the-bone juicy on the inside. 16

### FRIED PORK CHOPS

2 tenderized pork chops, hand battered and fried. Topped with our Southern gravy. 14

**LEMON CRUSTED FLOUNDER** Lightly crusted flounder topped with lemon butter sauce. 14

### CHICKEN FRIED STEAK

Hand breaded Akaushi Beef served with our southern style cream gravy. 14

### CHICKEN TENDERS

Hand-battered chicken tenders served with our side-winder fries. We can make them original or tossed in buffalo. 11

### \*OVEN-ROASTED HERBED CHICKEN

A half-chicken, crusted with our special blend and baked in our wood-burning oven, served with focaccia bread. 14

**\*Limited Quantity available**

## PASTA

### PARMESAN SHRIMP

Spicy sautéed shrimp over penne in white sauce with tomatoes. 16

### CHICKEN & BROCCOLI

Grilled chicken and fresh broccoli tossed with penne in white sauce. 14

### CAJUN CHICKEN & MUSHROOM

Grilled chicken, crimini mushrooms, tomatoes and cajun seasoning tossed with penne and white sauce. 14

## PREMIUM SIDES

**JALAPENO MAC & CHEESE 3.5**

**GRILLED ZUCCHINI 3.5**

**\*LOADED BAKED POTATO 3.5**

**SWEET POTATO FRIES 3.5**

**ONION RINGS 4.5**

## SIDES

**MASHED POTATOES 2.5**

**BROCCOLI 2.5**

**\*BAKED POTATO 2.5**

**FRIES 2.5**

**TATER TOTS 2.5**

**GREEN BEANS 2.5**

**\*FIRE ROASTED CORN 2.5**

**NEW! COLE SLAW 2.5**

**\*Limited Quantity available**

### EMBERS FAVORITES

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

**LOVE OUR SHIRTS? WANT ONE? 15**

# EMBERS QUENCHERS

## COCKTAILS

### EMBERS ESCAPE

Relax near the wood fire with a tropical mix of juices, vodka, coconut rum, and peach schapps. 6

### SIGNATURE MARGARITA

Not your traditional margarita! Gold tequila paired with cucumber and jalapeños to give it a cool kick! Served with a salted rim. 6

### GRAND-A-RITA

Celebrate fiesta all year! Grand Marnier, Cuervo Gold Tequila, orange juice, and fresh lime with a salted rim. 9

### OLD-FASHIONED

Enjoy old fashioned perfection! Made with Redemption Rye and finished with the original Luxuardo Cherry. 9

### EMBERS COLADA

A refreshing tropical tiki cocktail of coconut rum and blue curacao. 6

### IRISH TRASH CAN

Supercharged red bull cocktail. Gin, rum, vodka, peach schnapps, triple sec and blue curacao, one can of red bull. 9

### FROZEN JACK & COKE

Getjacked up. 9

### TOP SHELF LONG ISLAND ICE TEA

Grey Goose Vodka, Bacardi Rum, Grand Marnier, Tanqueray Gin and a splash of Coca-Cola. 9

### SALTED CARAMEL APPLLETINI

Satisfy your sweet tooth! Salted Caramel Vodka mixed with sour apple and caramel to create the perfect treat. 8

### FROZEN MARGARITA

Have it traditional or make it a Strawberry, Raspberry, Mango or Peach flavored. 8

### MOSCOW MULE

Absolute Vodka with a squeeze of lime and ginger beer served in a copper mug. 8

## MIXED COCKTAILS

HOUSE 5 CALL 7 PREMIUM 9

Make it a double for \$2 more.

## WINE BY THE GLASS

SPARKLING 7.5

PORT 7

CHARDONNAY 7.5

EMBERS WHITE 6

CABERNET SAUVIGNON 7.5

EMBERS RED 6

JORDAN CABERNET 30

ALEXANDER VALLEY

ORIN SWIFT CABERNET 27

NAPA VALLEY

BV TAPESTRY 25

NAPA VALLEY

MICHAEL DAVID RAPTURE 25

LODI APPELLATION

STAGS' LEAP CABERNET 25

NAPA

## UNWINE WEDNESDAY

50% OFF bottles up to \$75 | 25% OFF bottles \$75 and up

Full wine menu available.

## BEVERAGES



COFFEE, ICED TEA, & SODA 2.75

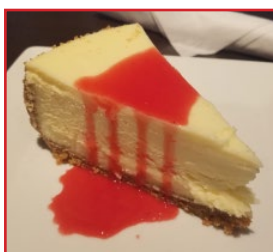
FLAVORED TEA & LEMONADE 3.5

RASPBERRY, STRAWBERRY, MANGO & PEACH

SPARKLING PELLIGRINO 4

## THE BEST FOR LAST \$6

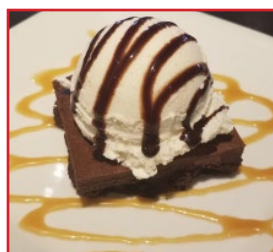
MADE IN HOUSE  
CHEESECAKE



DOUBLE  
CHOCOLATE CAKE



ULTIMATE  
BROWNIE



## DRAFT BEER

LAGERS, PILSNER, AND KOLSCH	LOCATION	ABV	12 OZ	16 OZ	22 OZ
BUD LIGHT	ST LOUIS, MO	4.2	-	4.00	5.50
MICHELOB ULTRA	ST LOUIS, MO	4.2	-	4.00	5.50
MILLER LITE	MILWAUKEE, WI	4.2	-	4.00	5.50
DOS XX	MEXICO	4.3	-	5.00	7.00
STELLA ARTOIS	LEUVEN, BELGIUM	5	-	6.00	-
FREETAIL BAT OUT OF HELLES	SAN ANTONIO, TX	5	-	6.00	8.00
RAHR TEXAS RED	FORT WORTH, TX	4.5	-	5.00	7.00
ALSTADT LAGER	FREDRICKSBURG, TX	4.9	-	5.00	7.00
BUDWEISER	ST LOUIS, MO	5	-	4.00	5.50
PERONI NASTRO AZZURRO	ROME	5.1	-	5.00	7.00
SAN ANTONIO LAGER	SAN ANTONIO, TX	5.2	-	5.00	7.00
KARBACH LOVE STREET	HOUSTON, TX	4.9	-	5.00	7.00
COORS LIGHT	GOLDEN, CO	4.2	-	4.00	5.50
HEINEKEN	NETHERLANDS	5	-	6.00	8.00
MODELO ESPECIAL	MEXICO CITY	4.5	-	4.00	5.50

WHEATS/WITS/HEFES	LOCATION	ABV	12 OZ	16 OZ	22 OZ
BLUE MOON	GOLDEN, CO	5.4	-	5.00	7.00
LOVE STRUCK HEFE	SAN ANTONIO, TX	5.5	-	5.00	7.00

BLONDE/FARMHOUSE/PALE ALE	LOCATION	ABV	12 OZ	16 OZ	22 OZ
FREETAIL CONCERVENA	SAN ANTONIO, TX	4.7	-	6.00	8.00
KONA BIG WAVE GOLDEN ALE	KONA, HI	4.4	-	6.00	8.00
BUSTED SANDAL 210 ALE	SAN ANTONIO, TX	6.1	-	7.00	9.00
BOULEVARD TANK 7	KANSAS CITY, MO	8.7	6.00	-	-
REVOLVER BLOOD AND HONEY	GRANBURY, TX	7	-	6.00	8.00
SHINER LIGHT BLONDE	SHINER, TX	4.2	-	4.00	5.50
FIREMANS 4	BLANCO, TX	5.1	-	4.00	5.50
MALTERIAL GIRL	SAN ANTONIO, TX	5.2	-	6.50	8.50

INDIA PALE ALES	LOCATION	ABV	12 OZ	16 OZ	22 OZ
SQUIRT GUN	SAN ANTONIO, TX	7.1	-	6.00	8.00
KARBACH HOPADILLO IPA	HOUSTON, TX	6.6	-	5.00	7.00
INDEPENDENCE STASH IPA	AUSTIN, TX	7	-	6.00	8.00
HAZY LITTLE THING IPA	CHICO, CA	6.7	-	6.00	8.00
BALLAST POINT SCULPIN IPA	SAN DIEGO, CA	7	7.00	-	-
VOODOO RANGER IPA	FORT COLLINS, CO	7	-	6.00	8.00
ELYSIAN SPACE DUST IPA	SEATTLE, WA	8.2	6.00	-	-
EL CHINGON	DALLAS, TX	7.8	6.00	-	-
512 IPA	AUSTIN, TX	7	-	5.00	7.00
PINT HOUSE ELECTRIC JELLY FISH	AUSTIN, TX	6.7	-	7.00	10.00
BOULEVARD SPACE CAMPER IPA	KANSAS CITY, MO	5.9	-	4.00	6.00

AMBER/BROWN ALES AND BOCK	LOCATION	ABV	12 OZ	16 OZ	22 OZ
SHINER BOCK	SHINER, TX	4.2	-	4.00	5.50
INDEPENDENCE AUSTIN	AUSTIN, TX	4.8	-	4.00	4.00

FRUIT BEERS/CIDERS	LOCATION	ABV	12 OZ	16 OZ	22 OZ
ABITA PURPLE HAZE	COVINGTON, LA	4.2	-	5.00	7.00
ANGRY ORCHARD	WALDEN, NY	VARIABLES	-	5.00	7.00
SUMMER SHANDY LEINENKUGEL	CHIPPEWA FALLS, WI	4.3	-	5.00	7.00
AUSTIN EASTCIERS PINEAPPLE	AUSTIN, TX	5	-	5.00	7.00

STOUTS/PORTERS/QUAD	LOCATION	ABV	12 OZ	16 OZ	22 OZ
BRECKENRIDGE VANILLA PORTER	LITTLETON, CO	5.4	-	5.00	7.00
INDEPENDENCE CONVICTION	AUSTIN, TX	8.1	6.00	-	-
512 PECAN PORTER	AUSTIN, TX	6.8	-	5.00	7.00
BOULEVARD BOURBON QUAD	KANSAS CITY, MO	11.2	7.00	-	-

SEASONALS	LOCATION	ABV	12 OZ	16 OZ	22 OZ
SAM ADAMS	BOSTON, MA	VARIABLES	-	5.00	7.00
SHINER	SHINER, TX	VARIABLES	-	5.00	7.00
KARBACH	HOUSTON, TX	VARIABLES	-	5.00	7.00
SIERRA NEVADA	CHINO, CA	VARIABLES	-	5.00	7.00

## HARD SELTZERS

\$4.50  
WHITE CLAW  
ASSORTED FLAVORS

## RED BULL

\$2.50  
ORIGINAL, SUGAR FREE,  
COCONUT & WATERMELON

## BEER BY THE BOTTLE

DOMESTIC:  
BUD LT  
BUDWEISER  
MILLER LT  
COORS LT  
MICH ULTRA

IMPORT:  
TECATE LT  
GUINNESS DRAUGHT  
(can) CORONA  
HEINEKIN