

EMBERS DINNER MENU

STARTERS

FIRE WINGS

Tossed in spicy buffalo sauce. Served with celery and choice of blue cheese or ranch. 13

OVEN-FIRED QUESADILLA

Black beans, cheese, chicken and pico de gallo toasted to perfection in our wood-fired oven. 9

SAMPLER PLATTER

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 jalapeno sliced then lightly battered and fried to a golden brown, served with house made ranch. 8.5

FRIED MOZZARELLA

Fried to a golden brown and served with marinara. 9

FRIED MUSHROOMS

Hand battered crimini mushrooms served with southern style gravy. 9

CHIPS & QUESO

Fresh chips served with our house-made queso, topped with pico de gallo. 9

Add Chorizo for 1

SPINACH ARTICHOKE DIP

Creamy spinach, tender artichokes, mozzarella and parmesan cheeses served with chips. 9

BONELESS BUFFALO BITES

Hand battered chicken tossed in a spicy buffalo sauce. Served with celery and your choice of blue cheese or ranch. 9

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. 12

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 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 are half a pound.

All burgers served with fries or tots.

Substitute side-winders, sweet potato fries or premium sides for just 1 more.

NEW! THE F.A.B.

Built from the ground up. Bottom bun has mayonnaise, lettuce, 1/2 pound burger patty, American cheese and 3 strips of bacon. Then another bottom bun, mustard, pickles, tomato, onion, another 1/2 pound burger patty, Swiss cheese, 3 strips of bacon with a top bun skewered with a steak knife to hold it all together. 18

ALL AMERICAN

We topped this burger with our favorite American cheese, apple wood smoked bacon, served on a wheat bun. 12

JALAPENO PEPPER JACK BURGER

Smothered with our fresh fried jalapeños, pepper jack cheese, served on a 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. 13.5

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 wheat bun. 10.5

TURKEY AVOCADO BURGER

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

VEGGIE BURGER

This vegetarian option is served on a 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 13

WOOD-FIRED CHICKEN CAESAR

Chopped romaine tossed in a creamy Caesar dressing, shaved Parmesan, anchovies and topped with our wood-fired chicken. 13

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. 9

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 BALSAMIC

8 oz wood-fired chicken breast topped with roma tomatoes, lemon wine sauce and a balsamic reduction. 13

SMOKEY MOUNTAIN CHICKEN

8 oz wood-fired chicken smothered with BBQ sauce, melted cheddar, mozzarella and bacon. 14

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 30

RIB & TENDERS

Our half-rack served with 3 of our chicken tenders and side-winder fries. 23

FRIED PORK CHOPS

2 tenderized pork chops, hand battered and deep 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 breaded chicken tenders served with our southern style cream gravy. 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 schnapps. 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

EMBERS PUNCH

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

WHISKEY SOUR

Jim Beam with fresh lemon juice and a dash of sugar. Served with an orange peel and Luxardo cherry. 7

MOSCOW MULE

Absolute Vodka with a squeeze of lime and ginger beer served in a copper mug. 9

DRAFT BEER

	LOCATION	ABV	16 OZ	25 OZ
MODELO ESPECIAL	MEXICO CITY	4.5	4.00	6.00
MILLER LITE	MILWAUKEE, WI	4.2	4.00	6.00
DOS XX	MEXICO	4.3	5.00	7.00
MICHELOB ULTRA	ST LOUIS, MO	4.2	4.00	6.00
BUD LIGHT	ST LOUIS, MO	4.2	4.00	6.00
STELLA ARTOIS	LEUVEN, BELGIUM	5	6.00	-
BLUE MOON	GOLDEN, CO	5.4	5.00	7.00
KARBACH HOPADILLO IPA	HOUSTON, TX	6.6	5.00	7.00
YUENGLING	POTTSVILLE, PA	4.5	5.00	7.00
SHINER BOCK	SHINER, TX	4.2	5.00	7.00
KARBACH TASTY WAVES	HOUSTON, TX	4.9	5.00	7.00
512 PECAN PORTER	AUSTIN, TX	6.8	5.00	7.00

CRAFT BEER BY THE BOTTLE

**SHINER
SHINER BLONDE
ANGRY ORCHARD
GOOSE ISLAND**

Other selections available. Ask your server.

MIXED COCKTAILS

HOUSE 5 CALL 7 PREMIUM 9

Make it a double for \$2 more.
EXCLUDES PREMIUM

WINE BY THE BOTTLE

- FLEURS DE PRAIRIE ROSE 27**
COTES DE PROVENCE
- VILLA POZZI MOSCATO 16**
ITALY
- EDNA VALLEY SAUVIGNON BLANC 25**
CENTRAL COAST
- BARONE FINI PINOT GRIGIO 32**
ALTO ALDIGE
- PHANTOM CHARDONNAY 32**
CLARKSBURG
- J. WINE PINOT NOIR 37**
CALIFORNIA
- SOVERAIN MERLOT 25**
CALIFORNIA
- BAROSSA VALLEY SHIRAZ 27**
AUSTRALIA
- JUGGERNAUT HILLSIDE CABERNET 42**
ALEXANDER VALLEY
- JORDAN CABERNET 97**
ALEXANDER VALLEY

BEER BY THE BOTTLE

DOMESTIC:

**BUD LT
BUDWEISER
MILLER LT
COORS LT
MICH ULTRA**

import:

**TECATE LT
GUINNESS DRAUGHT (can)
CORONA
HEINEKEN
HEINEKEN 0.0**

BEVERAGES



COFFEE, ICED TEA, & SODA 2.75

FLAVORED TEA & LEMONADE 3.5
RASPBERRY, STRAWBERRY, MANGO & PEACH

SPARKLING PELLIGRINO 4

UNWINE WEDNESDAY

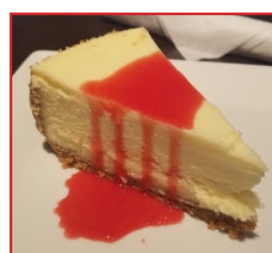
50% OFF bottles up to \$75 | 25% OFF bottles \$75 and up

WINE BY THE GLASS

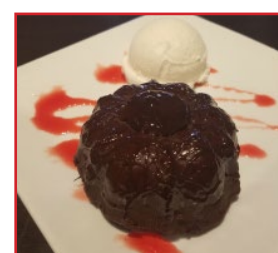
- SPARKLING 7.5**
- PORT 7**
- CHARDONNAY 7.5**
- EMBERS WHITE 6**
- CABERNET SAUVIGNON 7.5**
- EMBERS RED 6**

THE BEST FOR LAST \$6

**MADE IN HOUSE
CHEESECAKE**



**DOUBLE
CHOCOLATE CAKE**



**ULTIMATE
BROWNIE**

