

EMBERS DINNER MENU

STARTERS

FIRE WINGS

Tossed in spicy buffalo sauce. Served with celery and choice of blue cheese or ranch. 10.5

OVEN-FIRED QUESADILLA

Black beans, cheddar, 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

3 LITTLE PIGS **Currently Unavailable**

Three pork shanks that have a lightly crisp outside and are fall off the bone juicy. Drizzled with raspberry chipotle. 12

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

NEW! SPINACH ARTICHOKE DIP

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

NEW! 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

EMBERS NACHOS

Fresh chips smothered in three cheeses served with your choice of chicken, steak or chorizo. Topped with black beans, pico de gallo and sour cream. 11.5

WOOD-FIRED PIZZA

Gluten-free option available

PIZZA OF THE MONTH

Ask your server for details. 13

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 marina, 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 tossed in buffalo sauce over mozzarella, bacon, and a white sauce. Finished with arugula and drizzled with ranch. 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

BELLA SWISS BURGER

Topped with sautéed baby bellas, Swiss cheese, served on a gourmet kaiser bun. 12

PINEAPPLE EXPRESS BURGER

We topped this bad boy with our Swiss cheese, grilled 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

WOOD-FIRED GRILLED CHICKEN

Mixed greens topped with cheddar cheese, carrots, tomatoes, cucumbers, bacon bits and topped with our wood-fired chicken. 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

NEW! GRILLED PORK CHOPS

2 grilled pork chops prepared to your liking topped with our kickin' Bourbon glaze. 14

WOOD-FIRED GRILLED SALMON

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

NEW! SALMON FLORENTINE

Wood-fired salmon topped with creamy spinach sauce. 17

BELLA CHICKEN

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

NEW! 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. 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 10

PORK RIBS & MORE

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. 17 Make it a full rack 23

RIB & TENDERS

Our half-rack served with 3 of our chicken tenders and side-winder fries. 20

3 LITTLE PIGS **Currently Unavailable**

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

NEW! FRIED PORK CHOPS

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

NEW! 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 foccacia bread. 14

*Limited Quantity available

PASTA

PARMESAN SHRIMP

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

CHICKEN & BROCCOLI

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

CAJUN CHICKEN & MUSHROOM

Grilled chicken, crimini mushrooms, tomatoes and cajun seasoning tossed with linguine 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

NEW! TATER TOTS 2.5

GREEN BEANS 2.5

*FIRE ROASTED CORN 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. 5

SIGNATURE MARGARITA

Not your traditional margarita! Gold tequila paired with cucumber and jalapeños to give it a cool kick! Served with a salted rim. 5

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. 5

CHOCOLATE ESPRESSO MARTINI

Made with Titos Vodka, Kahlua, chocolate and espresso. 9

BLUE-VEDERE

A straight up Belvedere Martini with blue cheese stuffed olives. 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. 7

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. 7

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
BUSTED SANDAL EL ROBUSTO	SAN ANTONIO, TX	7.4	6.00	8.00
PORTER SHINER BOCK	SHINER, TX	4.2	4.00	6.00
SEASONALS	VARIES	VARIES	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
ST ARNOLD LAWNMOWER
NEW CASTLE

Other selections available. Ask your server.

MIXED COCKTAILS

HOUSE 5 CALL 7 PREMIUM 9

Make it a double for \$2 more.

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

BV TAPESTRY 100
NAPA 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

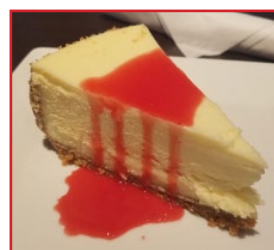
EMBERS WHITE 6

CABERNET SAUVIGNON 7.5

EMBERS RED 6

THE BEST FOR LAST \$6

**MADE IN HOUSE
CHEESECAKE**



**DOUBLE
CHOCOLATE CAKE**



**ULTIMATE
BROWNIE**

