

EMBERS DINNER MENU

STARTERS

EMBERS FRIES

A heaping combination of our fries smothered in cheese topped with bacon, pepperoni, fried jalapeño and finished with a drizzle of ranch. **12**

FIRE WINGS

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

FRESH GUACAMOLE

We make it to order with ripe avocados and fresh pico de gallo!! **9.5**

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. **10**

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**

OVEN-FIRED QUESADILLA

Black beans, chicken, cheese and pico de gallo toasted to perfection in our wood-fired oven. **10**

PULLED PORK QUESADILLA

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

SALADS

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 **13.5**

WOOD-FIRED CHICKEN CAESAR

Chopped romaine tossed in a creamy Caesar dressing, shaved Parmesan, croutons and topped with our wood-fired chicken. **13.5**

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. **18**

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

WOOD-FIRED GRILL

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

9 oz SIRLOIN 16.5

12 oz RIBEYE 24.5

16 oz RIBEYE 29.5

10 oz N.Y. STRIP 21.5

BOURBON GLAZED PORK CHOPS

2-5oz. wood-fired pork chops topped with our kickin' Bourbon glaze. **14.5**

NEW! BELLA PORK CHOPS

smothered with sautéed baby bellas and topped with our parmesan sauce. **14.5**

WOOD-FIRED GRILLED SALMON

Fresh Atlantic Salmon grilled on an oak fired grill and served medium-well **18.5**

SALMON FLORENTINE

Wood-fired salmon topped with a creamy spinach sauce. **19**

BELLA CHICKEN

8 oz wood-fired chicken breast smothered with sautéed baby bellas and topped with our parmesan sauce. **14.5**

CHICKEN FLORENTINE

8 oz wood-fired chicken breast topped with creamy spinach sauce. **14.5**

CHICKEN BALSAM

8 oz wood-fired chicken breast topped with roma tomatoes, lemon butter sauce and a balsamic reduction. **14.5**

SMOKEY MOUNTAIN CHICKEN

8 oz wood-fired chicken smothered with BBQ sauce, melted cheddar, mozzarella cheese and bacon. **15.5**

WOOD-FIRED PIZZA

Gluten-free option available add 2

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. **14**

PEPPERONI EXTREME

Topped with marinara, mozzarella, and enough pepperoni for every bite. **13.5**

BUTCHERS BLOCK

Topped with house-made Italian sausage, pepperoni, bacon and finished with sliced pepperoncini to give it that little extra. **14.5**

THE BUFF CHICK

Chicken drizzled with buffalo sauce, mozzarella, bacon and white sauce. Finished with arugula and a ranch drizzle. **14**

EMBERS CALZONE

Our pepperoni, mushroom and sausage calzone is also affectionately known as the P.M.S calzone. **12**

NEW! EMBERS SUPREME

Topped with pepperoni, sausage, green pepper, red onion and black olives **14**

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, fresh jalapeño, pineapple, black olives, or feta. **14**

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. **14.5**

MAUI WAUI

Chicken, pineapple and bacon marinated in sweet teriyaki with red onion and mozzarella on our white sauce. **14**

BURGERS

Our burgers are made with 100% beef and are half a pound.

All burgers served with fries or tots.

Substitute **premium side for just 1 more • Jalapeno Mac add 2

NEW! THE F.A.B.

This ONE POUND beast features 2 half pound all beef patties topped with American and Swiss cheese as well as 6 strips of bacon served on a wheat bun. **18**

ALL AMERICAN

We topped this burger with our favorite American cheese, apple wood smoked bacon, served on a wheat bun. **13.5**

JALAPENO PEPPER JACK BURGER

Smothered with our fresh fried jalapeños, pepper jack cheese, served on a cheddar jalapeño bun. **14**

PULLED PORK SANDWICH

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

PINEAPPLE EXPRESS BURGER

We topped this bad boy with our Swiss cheese, grilled teriyaki pineapple, apple wood-smoked bacon, and served on King's Hawaiian rolls. **14**

BUFFALO CHICKEN SANDWICH

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

NEW! THE TEX-MEX

Topped with pepper jack cheese, chorizo and guacamole. Served on a white bun. **14**

SMOKEHOUSE BURGER

Sweet Baby Rays BBQ sauce smothered with cheddar, bacon and two beer battered onion rings. Served on a wheat bun. **14**

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 white bun. **12**

VEGGIE BURGER

This vegetarian option is served on a wheat bun. **10.5**

EVERYTHING ELSE

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

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 one side. **23**

FRIED PORK CHOPS

2 tenderized pork chops, hand battered and deep fried. Topped with our Southern gravy. **14.5**

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. **15**

CHICKEN TENDERS

Hand breaded chicken tenders served with honey mustard. **12**

*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. **17**

CHICKEN & BROCCOLI

Grilled chicken and fresh broccoli tossed with penne in white sauce. **16**

BASIL CHICKEN PASTA

Grilled chicken, roma tomatoes tossed with penne and basil pesto. **16**

PREMIUM SIDES

JALAPENO MAC & CHEESE 4.5

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

COLE SLAW 2.5

EMBERS FAVORITES

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

**Excludes Jalapeno Mac & Cheese
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. **7**

SIGNATURE MARGARITA

Not your traditional margarita! Gold tequila paired with cucumber and jalapeños to give it a cool kick! Served with a salted rim. **7**

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. **11**

EMBERS COLADA

A refreshing tropical tiki cocktail of coconut rum and blue curacao. **7**

THE NIGHTCAP

Liquor 43 with a double shot espresso. The perfect way to finish the night. **10**

EMBERS PUNCH

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

FROZEN JACK & COKE

Jack+Coke+Freeze=Awesomeness. **10**

TOP SHELF LONG ISLAND ICE TEA

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

OLD FASHIONED TO-KILL-YA

An old fashioned crafted with Calirosa Anejo Tequila. A unique twist with vanilla, caramel, nutmeg and chocolate notes. **15**

FROZEN MARGARITA

Have it traditional or make it a Strawberry, Raspberry, Mango or Peach flavored. **10**

MOSCOW MULE

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

DRAFT BEER

	LOCATION	ABV	12 OZ	16 OZ	25 OZ
MODELO ESPECIAL	MEXICO CITY	4.5	-	4.50	6.50
MILLER LITE	MILWAUKEE, WI	4.2	-	4.00	6.00
DOSXX	MEXICO	4.3	-	4.50	6.50
MICHELOB ULTRA	ST LOUIS, MO	4.2	-	4.00	6.00
BUD LIGHT	ST LOUIS, MO	4.2	-	4.00	6.00
BOURBON BARREL QUAD	KANSAS CITY, MO	11.2	9.00	-	-
BLUEMOON	GOLDEN, CO	5.4	-	5.00	7.00
KARBACH HOPADILLO IPA	HOUSTON, TX	6.6	-	5.00	7.00
YUENGLING	POTTSVILLE, PA	4.5	-	4.00	6.00
SHINER BOCK	SHINER, TX	4.2	-	4.50	6.50
VIVA BLONDE ALE	SAN ANTONIO, TX	5.1	-	5.50	7.50
512 PECAN PORTER	AUSTIN, TX	6.8	-	5.50	8.00

CRAFT BEER BY THE BOTTLE

**SHINER
SHINER BLONDE
ANGRY ORCHARD
GOOSE ISLAND
STELLA ARTOIS**

Other selections available. Ask your server.

MIXED COCKTAILS

WELL 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 3

FLAVORED TEA & LEMONADE 3.5

RASPBERRY, STRAWBERRY, MANGO or PEACH

SPARKLING PELLIGRINO 4

UNWINE WEDNESDAY

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

WINE BY THE GLASS

EMBERS WHITE 6.5

CHARDONNAY 7.5

EMBERS RED 6.5

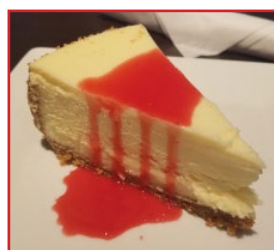
CABERNET SAUVIGNON 7.5

SPARKLING 7.5

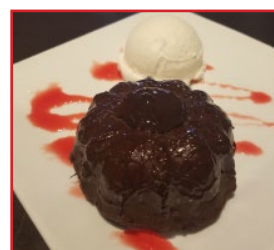
PORT 7

THE BEST FOR LAST \$6.5

**MADE IN HOUSE
CHEESECAKE**



**DOUBLE
CHOCOLATE CAKE**



**ULTIMATE
BROWNIE**

