

EMBER

Restaurant & Bar

TO SHARE

BREAD + BUTTER VA

house focaccia + whipped butter + garlic confit + chives 4 pp

MEAT + CHEESE BOARD GFA

Prosciutto di Parma + Genoa salami + aged cheddar + Parmigiano Reggiano + Cambozola + olives + roasted bar nuts + cornichon + mustard + crostini 27

BISON FLAUTAS

bison barbacoa + jack cheese + pico de gallo + chipotle sauce 19

AHI POKÉ WONTONS

marinated yellowfin tuna + avocado + Sriracha aioli + jalapeño + cilantro + wonton chips 19

MANGO SHRIMP

tempura shrimp + honey glaze + fresh mango + basil + crispy rice noodles 19

BANGIN' CAULIFLOWER GF

crisp cauliflower + bangin' sauce + scallions 17

BURRATA ANTIPASTO GFA

burrata mozzarella + grilled vegetable antipasto + olives + balsamic reduction + crostini 17

CHIPS + QUESO GF

Mexican cheeses + freshly made chips 13

TRUFFLE PARM FRIES GF

Parmigiano Reggiano + tarragon aioli 15

SOUP

LOBSTER BISQUE

cold water lobster + tarragon crostini + chives 11 | 21

POTATO LEEK SOUP GFA

chèvre goat cheese + croutons + chives 9 | 15

BONE BROTH GF

roasted beef or chicken broth garnished with scallions 9 | 15

SALAD

chicken 9 | steak 15 | Maine lobster 17 | fried shrimp 15

ARUGULA GF VA

roasted apple + cardamom walnuts + Cambozola mousse + baby arugula + shaved fennel + aged balsamic vinaigrette 13 | 19

AVOCADO GFA VA

grilled cotija + pico de gallo + avocado + tortilla strips + mixed lettuces + chipotle ranch dressing 13 | 19

CAESAR GFA

romaine + Parmigiano Reggiano + croutons 9 | 15

MAIN

VENISON TENDERLOIN GFA

lingonberry demi-glace + wild mushrooms + Cambozola potatoes + brussels sprouts 47

BLACK & BLUE PASTA

venison + beef tips + mushrooms + spinach + blue cheese cream sauce + conchiglie pasta 32

BISTRO FILET GFA

sous vide beef petite tender + Bordelaise sauce + garlic potatoes + asparagus 37

BISON SHORT RIB GFA

Colorado bison + garlic potatoes + wild mushrooms + braised radishes 35

STEAK FRITES GF

sliced bistro filet + brown butter + candied bacon + garlic-parmesan fries 32

SEA BASS GF

barramundi + charred scallion soubise + polenta fritters + seared bok choy + chip 35

SCALLOPS + MUSHROOMS GF

Hokkaido scallops + beech mushrooms + polenta fritters + bok choy + coulis 29

LOBSTER MAC

Maine lobster + aged white cheddar sauce + toasted garlic breadcrumbs 35

CHICKEN FRIED CHICKEN

breaded chicken breast + boar sausage gravy + garlic potatoes + brussels sprouts 25

CHICKEN + QUINOA GF

organic red quinoa + grilled chicken + wild mushrooms + delicata squash + spinach + roasted peppers + chèvre goat cheese + basil 25

SQUASH TACOS GF VA

roasted squash + avocado + sunflower seeds + pico de gallo + chipotle crema + grilled corn tortillas + basmati rice + black beans 23

HANDHELD

served with fresh cut fries + tarragon aioli

CHEESEBURGER GFA

grass-fed beef patty + white cheddar + grilled onions + lettuce + tomato + pickles + burger sauce 21

VEGGIE BURGER GFA VA

organic veggies + quinoa + white cheddar + grilled onions + lettuce + tomato + pickles + burger sauce 19

CHICKEN SANDWICH GFA

grilled or hand-breaded chicken breast + white cheddar + grilled onions + lettuce + tomato + pickles 19

RED WINE

CABERNET SAUVIGNON

J Lohr, Paso Robles, CA 11 | 40
Architect, Alexander Valley, CA 15 | 56
Silver Oak, Alexander Valley, CA 250
Opus One, Napa Valley, CA 475

PINOT NOIR

Meomi, CA 13 | 48
Plowbuster, Willamette, OR 56
Chateau de Chamirey, Clos du Roi Mercurey
Rouge Premier Cru, France 150

TEMPRANILLO

Vino Villota, Rioja, Spain 54

MALBEC

Graffito, Mendoza, Argentina 13 | 48
La Storia, Alexander Valley, CA 54

RED BLEND

La Cuadrilla, Santa Barbara, CA 16 | 60
Chateau Pegau, Côtes-Du-Rhone, France 68
La Chiazzia, Tuscany, Italy 48

CABERNET FRANC

Two Mountain, Yakima Valley, WA 68

ZINFANDEL

Sobon Estate, Amador, CA 42

WHITE WINE

PINOT GRIGIO

Cabert, Friuli, Italy 9 | 32
Cantina Zaccagnini, Abruzzo, Italy 48

SAUVIGNON BLANC

Matua, Marlborough, New Zealand 11 | 40
Walnut Block, Marlborough, New Zealand 48
Jean Marie Sancerre, Loire Valley, France 78

CHARDONNAY

Foris, Rouge Valley, OR 11 | 40
Golden, Monterey, CA 44
Albert Bichot, Premier Cru Fourchaume, France 150

RIESLING

Two Mountain, Yakima Valley, WA 11 | 40
Diel, Nahe, Germany 48

VIognier

Snowy Peaks, Estes Park, CO 56

ROSÉ

Breca, Spain 40

SPARKLING

PROSECCO

Poggio Costa, Veneto, Italy 40

BRUT

Wycliffe, California 8 | 30
Chandon, California 68

MOSCATO D' ASTI

Saracco, Asti, Italy 48

VISIT OUR OTHER CONCEPTS



GAFNERGROUP.COM

COCKTAILS

UNDER THE STARS

High West double rye + Montenegro amaro + Café Colorado + smoked cinnamon 18

DRY LAND MANHATTAN

Dry Land Antero Wheat whiskey + Carpano Antica sweet vermouth + bitters 20

WHISKEY SOUR

High West bourbon + vanilla + lemon + egg white + bitters 17

OLD FASHIONED

Elijah Craig bourbon + demerara sugar + bitters 16

BLOOD ORANGE MARGARITA

Monte Alban blanco tequila + orange liqueur + blood orange + lime 14

CARAJILLO

Milagro Reposado + Licor 43 + espresso cold brew + nutmeg 16

APEROL SPRITZ

Aperol + champagne + orange 12

S'MORES MARTINI

Spring 44 vodka + Baileys + chocolate + toasted marshmallow + graham cracker 16

LAKESIDE LEMONADE

Spring 44 vodka or gin + blood orange + lemon + honey + thyme + soda 14

POMEGRANTE ROSEMARY SPRITZ

Spring 44 vodka or gin + pomegranate + lemon + rosemary + champagne 14

MARTINI BOARD

Stilton blue olives + salami + pickle + bar nuts + Grey Goose vodka or Hendricks gin, served dirty 24

HOT BUTTERED RUM

The Real McCoy 5-year rum + whipped butter + cinnamon + nutmeg + orange zest 14

SPIRIT FREE

WINTER SPRITZ

pomegranate + lemon + rosemary + soda 7

BLOOD ORANGE LEMONADE

blood orange + lemon + honey + thyme + soda 9

FOUNTAIN SODA

Coke, Coke Zero, Sprite, Root Beer, or Dr. Pepper 4

TEA

iced black | assorted hot 4

BEER

UPSLOPE

Craft Lager 7

ROCK CUT

Galactic Portal IPA 9

LUMPY RIDGE

Amber Lager 8

BOOTSTRAP

Insane Rush IPA 8

AVANT GARDE ROTATOR

Inquire for details mkt

Coors Banquet | Coors Light | Left Hand Sawtooth 7

Odell IPA | Avery White Rascal | Guinness 8

High Noon | Grüvi 0.0 Golden Lager 8

Left Hand Tripel | Odell Sippin' Tropical Sour 9