

EMBER & VINE

COCKTAILS

CAPPUCCINO MARTINI 16

House Vodka, Dutch Chocolate Vodka, Baileys, Fresh Espresso

ESPRESSO MARTINI 16

House Vodka, Dutch Chocolate Vodka, Mr. Black, Fresh Espresso

CARAJILLO 16

Licor 43, Fresh Espresso

GILBERT 16

Aged Rum, Orange Liqueur, Fresh Pineapple Juice, Dark Maraschino Cherry

LEMON DROP MARTINI 16

House Vodka, Lemon Juice, Simple Syrup, Sugar Rim

MANHATTAN 16

Bourbon, Sweet Vermouth, Aromatic and Orange Bitters

MARGARITA 16

Tequila, Orange Liqueur, Fresh Lemon and Lime Juice, Splash of Orange Juice

MOSCOW MULE 16

House Vodka, Lime, Ginger Beer

EV OLD FASHIONED 16

Bourbon, Simple Syrup, Aromatic Bitters, Dark Maraschino Cherry

SMOKED OLD FASHIONED 18

Bourbon, Simple Syrup, Aromatic Bitters, Dark Maraschino Cherry, Smoked with Oak Chips

SPICED RUM MAJITO 16

Spiced Rum, Lime Juice, Fresh Mint Sprigs, Club Soda

EMBER & VINE

SPIRIT LIST

BOURBON WHISKEY

	R	EV
Angel's Envy Bourbon	16	29
Basil Hayden 10 yr	24	42
Basil Hayden Toast	18	33
Basil Hayden	9	16
Blade and Bow	16	28
Buffalo Trace Bourbon	10	18
Elijah Craig	11	19
Four Roses Small Batch	11	19
Four Roses Small Batch Select	19	36
Four Roses Single Barrel	16	29
Makers Mark	8	14
Makers Cask Strength	15	28
Makers Private Select	22	40
Whistlepig Bourbon Snout and Tail	24	44
Woodford Reserve	11	19
Woodford Reserve Double Oak	18	32
Hooten Young 12 yr	21	39
Gentlemen Jack	11	19
Old Forester 1920	15	28
Old Forester Statesmen	18	32
Jefferson's Ocean	25	47
Crown Vanilla	10	18
Crown	12	20

TEQUILA

	R	EV
Casa Dragones Blanco	22	31
Cincoro Anejo	37	78
Cincoro Blanco	16	36
Cincoro Reposado	27	56
Clase Azul Reposado	56	95
Don Julio 'Primavera'	28	52
Don Julio 1942	48	62
Don Julio Blanco	16	22
Don Julio Reposado	20	36
Aquasol Reposado	12	20
Rosaluna Mezcal	9	16
Lalo Blanco	13	20

SCOTCH

	R	EV
Aberlour 16yr	31	43
Balvenie 12 yr American Oak	24	32
Balvenie 14 yr Carribean Cask	24	34
Dalmore Cigar Malt	43	59
Glenlivet 14 yr Cognac Cask	15	24
Johnnie Walker Blue	67	92
Johnnie Walker Red	14	19
Johnny Walker Black	14	19
Johnny Walker Blonde	23	32
Johnny Walker High Rye	18	25
Laphroaig 10 yr	17	24
Macallan 18 yr Sherry Cask	79	109

RYE & BLENDED WHISKEY

	1.5	2 7/8
Angel's Envy Rye	29	54
Basil Hayden Dark Rye	17	30
Bulleit Rye	12	20
Crown	12	20
High West Double Rye	12	20
Still Austin Straight Rye	15	22
Whistlepig "Boss Hog VII"	82	149
Whistlepig 15yr	50	90
Whistlepig Rye 12yr Old World	38	69
Willet Family Estate	20	38

RUM

	R	EV
Diplomatico Reserve	12	16
Plantation Dark	14	20
Ron Zacapa	14	20
Bumbu	10	18

GIN

	R	EV
Beefeater	14	20
Bombay Sapphire	10	14
New Amsterdam	11	16
Hendricks	11	22

EMBER & VINE

VINE ROOM MENU

FROM THE GARDEN

CAPRESE RUSTICA 17

Baby Arugula - Ripe Tomatoes - Fresh Mozzarella -
Fresh Basil - Aged Balsamic Reduction

CAESAR SALAD SIDE SALAD 12 BOWL 18

Romaine Hearts - Fresh Anchovies - Croutons -
Freshly Grated Parmesan - House Made Caesar
Dressing

HOUSE SALAD SIDE SALAD 12 BOWL 17

Juicy cherry tomatoes, tangy feta cheese, crisp
red onion, zesty house vinaigrette, and spiced
walnuts

FROM THE EMBERS

32oz PORTERHOUSE-BONE IN 135

Served with Garlic Herb Butter Sauce.

LAMB RACK 62

9oz Australian Lamb - Zinfandel Ferndale
Reduction - Russet Potatoes - Yogurt Cream Mint
Sauce

14 oz USDA PRIME RIBEYE 48

FILET MIGNON 6 oz 48 8 oz 58

Premium Heritage Black Angus Beef - Demi-glaze
reduction

16 oz NIMAN RANCH BONE-IN PORK CHOP 44

Thick Cut Certified Pork Chop - Sorghum Glaze -
Warm Country - Fried Apples with Brown Sugar
Butter.

FROM THE START

DEVEILED EGGS 12

Six Traditional Devised Eggs - Honey and
Bourbon Sauce - Candied Bacon - Fresh Green
Onion - served with our signature Strawberry
Luxardo jam.

AHI TUNA CEVICHE 22

Premium Yellow Tail - Ginger-Spicy Sauce -
Pickled Grapes - Togarashi - Sliced Serrano
Peppers - served with a crispy wonton.

CRISPY THAI SHRIMP 22

Three Jumbo Thai shrimp - Sweet and Spicy Chili
Sauce - served on a bed cabbage slaw - topped
with fresh cilantro and aioli.

SHRIMP SCAMPI CANAPES 16

Five Blackened Shrimp - Garlic Lemon Butter -
Zesty Cabbage Slaw - served on crispy Bibb
Lettuce.

FROM THE TIDES

CHEF'S SELECT MP

Chef's fresh fish selection of the day.

SNAPPER ALA VERACRUZANA 46

Pan Seared Snapper - Crab Meat - Cilantro Rice -
Creole Cream

HALIBUT AND CRABMEAT 48

Pan-seared Alaskan Halibut - Fresh Jumbo Lump
Crab - Creamy Orzo Pasta - Maitake Mushrooms -
Confit Tomatoes - Caramelized Smoky Onions.

GRILLED OCTOPUS ALA VINAGRETA 20

24 Hour-Cured, Spanish-style Octopus - Aromatic
Herbs - Zesty Vinaigrette.

SHRIMP SCAMPI LINGUINI 25

Tender shrimp - Garlic Butter White Wine Sauce -
Red Pepper Flakes - served over linguini.

EMBER & VINE

& BAR MENU

HAND & FORGE

Signature Cuban Sandwich 18
Pork Tenderloin - Smoked Ham - Swiss Cheese -
Pickles - EV Stone Ground Mustard

BUTTERMILK CHICKEN SANDWICH 18
Airline Chicken - Dill Pickles - Lettuce - Red Onions
- Chipotle Aioli - Brioche Bun

BRISKET SANDWICH 22
Smoked Brisket - Jalapeno Aioli Cole Slaw - Texas
White Toast

THE SMOKE HOUSE BURGER 22
8 oz. Prime Beef Patty - Hot Honey Candied Bacon
- Smoked Gouda - Crispy Onion Straws - Chipotle
Aioli - Brioche Bun - served with fries.

BOUNTY & BREAD

MEAT AND CHEESE PLATTER 29
Assorted Italian Meats - Curated Aged Cheeses -
Sweet Pickled Jalapenos - EV Jam

TEX MEX PLATTER 37
Four Pulled Pork Sliders - Four Homemade
Southwest Egg Rolls - Four Chicken Quesadillas -
Tortilla Chips - Homemade Salsa

EMBER AND VINE PLATTER 200
Served with Chef's Choice of Grilled Meat and 3
Accompaniments and Today's Wine Pairing.
Replace with Tomahawk Steak +\$25

HARVEST & SHARE

EV QUESADILLAS 17
Chicken, Pulled Pork, or Brisket - served with peppers,
onions, sour cream, guacamole, pico de gallo.

DEVILED EGGS 12
Six Traditional Deviled Eggs - Honey and Bourbon
Sauce - Candied Bacon - Fresh Green Onion - served
with our signature Strawberry Luxardo jam.

FLATBREAD CARNIVORE 19
Pepperoni - Salami - Prosciutto - Capicola - Mozzarella
- Parmesan - Cheddar

FLATBREAD MARGHERITA 16
Crushed tomatoes - Fresh Mozzarella - Aromatic Basil -
Drizzle of Olive Oil

SHRIMP SCAMPI CANAPES 16
Five Blackened Shrimp - Garlic Lemon Butter - Zesty
Cabbage Slaw - served on crispy Bibb Lettuce.

HOT HONEY BACON 13
Candied Applewood Smoked Bacon Skewers

LITTLE STICKY PORK RIBS 18
Slow-Roasted Pork Ribs - Sweet Miso Glaze - Kimchi
Cucumbers - Roasted Peanuts

POT STICKERS 16
Pan-Fried Chicken Dumplings - Tangy Soy Dipping
Sauce

EV EMPANADAS 16
3 Pork Chorizo Empanadas - Aji Salsa - Chihuahua
Cheese - Gold Yukon Potatoes

EMBER & VINE

COMPLIMENTS

ACCOMPANIMENTS

MAC N CHEESE	14
Upgrade to Truffle for \$3	
CRISPY BRUSSEL SPROUTS	13
GARLIC ROASTED WHIPPED POTATOES	12
WILD MUSHROOM CIPOLLINI RAGOUT	12
TRUFFLE FRIES	12
SEASONED VEGETABLES	9

SWEET FINISHES

CREME BRULEE	15
Indulge in the perfect contrast of textures. Crack through a golden canopy of caramelized sugar to discover a decadently smooth and velvety, melt-in- your-mouth vanilla bean custard	
BREAD PUDDING	14
Our signature hearth-baked bread pudding featuring crisp apples, brown sugar, and a hint of cinnamon. Baked to bubbling perfection and served with a creamy smooth whiskey butter sauce. Served with a scoop of vanilla bean ice cream	
KEY LIME CHEESECAKE	14
A smooth, velvety cheesecake infused with the bold, tangy kick of real key limes, resting on a rich, buttery graham cracker crust, topped with a vibrant mixed berry compote	
CHOCOLATE PEANUT BUTTER BROWNIE COOKIE	6

SPECIALTY COFFEES

Cappuccino	6	Iced Coffee	6
Latte	6	Cafe Cubano	4
French Press	6	Espresso	3
		Coffee	5

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.

EMBER & VINE

SUNDAY BRUNCH | 11AM - 3PM

RISE & VINE

EMBER OMELETTE	22
Brisket - Fontina Cheese - Mixed Bell Peppers - Caramelized Onions - served with O'Brien Potatoes	
VINE OMELETTE	19
Swiss Cheese - Baby Spinach - Bell Peppers - Mushrooms - Cherry Tomatoes - served with O'Brien Potatoes	
EV SAMPLER	17
2 cage free eggs, choice of bacon or sausage, choice of hash brown or fruit, choice of waffle, pancakes, or french toast	
SMOKED SALMON EGGS BENEDICT	22
Rich Smoked Salmon - Capers - Red Onion - Baby Arugula - Poached Egg - Lemon Hollandaise Sauce - served with on an English Muffin	
BISCUITS AND GRAVY	19
Homemade Biscuits - Pork Sausage and Pepper Gravy	
HUEVOS RANCHEROS	18
Two crispy tortillas - topped with black bean spread - roasted chipotle salsa - two cage-free eggs - feta cheese - red onion - avocado - cilantro. Served with your choice of fruit, hash browns, or O'Brien potatoes.	
CHILAQUILES	19
Corn tortillas - black bean spread - chicken breast - topped with sour cream, avocado, feta, onions, cilantro, chipotle salsa	
STEAK AND EGGS	22
6oz Steak of the Day - O'Brien Potatoes - Chimichurri - Two Eggs Any Style - Texas Toast	
CHICKEN AND WAFFLES	22
Crispy Fried Chicken - Belgian waffle - Topped with Candied Bacon Chips - Hot Honey Drizzle - Maple Syrup on the side.	
BLACKENED SHRIMP AND GRITS	26
Slow-cooked Grits - 4 Sautéed Jumbo Shrimp - Crispy Bacon - Rich Cream Sauce made with bell peppers and onions - finished with melted cheddar cheese	

BRUNCH LIBATIONS

Espresso Old Fashion	13
Carajillo	16
House Bloody Mary	12
Mimosa	Single 9 Carafe 22

BRUNCH SIDES

Cup of Fruit	6
Breakfast Sausage Patty	5
Belgian Waffle	6
O'Brien Potatoes	6
Texas Toast	3
2 Eggs Any Style	6
Biscuits in Three	9

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