



E M B E R

U J I H

Ember Specialty Cocktails

Copperhead \$14

The Mule Personified
Figenza Mediterranean Fig Vodka, Lime Juice,
Fever Tree Ginger Beer, Angostura Bitters,
Fresh Lime and Dehydrated Fig

Raspberry \$16

A Refreshing Blend of Ketel One Citroen,
Sambuca, Muddled Raspberries,
Meyer Lemon Juice, House-Made Berry Syrup

Dew of the Sea \$16

This Irish favorite is comprised of Red Breast 12
Year Irish Whiskey, Lillet Blanc, Smoked Rosemary,
Green Chartreuse Essence

Toil and Trouble \$16

This smokey concoction combines St. George
Reposado Gin, Japanese Plum Sake,
Ruby Red Grapefruit Juice, Cinnamon,
Basil, Smoked Citrus Oil

Berry & The Botanist \$16

This Gin cocktail is a combination of Botanist Gin,
Madagascar Vanilla Bean & Berry Syrup, Meyer
Lemon Juice, Egg White, White Pepper, Tiki Bitters

Moondance \$17

An elevated version of the Espresso Martini
Remy Martin 1738, St. George Nola Coffee Liqueur,
Vanilla Demerara Syrup, Chocolate Covered
Espresso Beans, Shaved Dark Chocolate,
Egg White and Orange Zest

East Meets West \$16

An eclectic blend of Madre Espadin Mezcal,
Chateau Liqueur, Cucumber and Shiso Shrub,
Pear Puree, Yuzu

Ember Aperol Spritz \$16

An effervescent combination of Kettle One
Grapefruit and Rose Vodka, Fresh Squeezed
Orange Juice, Aperol, Grandial Champagne

Featured Barrel Aged Cocktails \$14

Sacred Smoke \$16

This timeless manhattan takes on the essence of Ember by combining Buffalo Trace bourbon,
Martelletti's Grand Reserve sweet vermouth, Bitterman's Transatlantic bitters, served table-side
in a oak chip Ember smoked glass

Tablesides Hand Shaken Cocktails

Ember Blood Orange Margarita \$16

Lalo Blanco Tequila, Grand Marnier, Blood Orange Juice
Agave Nectar, Fresh Lime Juice, Tajin - Salt Rim, Lime

Ember Classic Martini \$22

Chopin RSV Premium Vodka, Martelletti Dry Vermouth Rinse,
Point Reyes Blue Cheese Olives