

EMBER

Restaurant & Bar

LUNCH

TO SHARE

BREAD & BUTTER ^{VA}

house focaccia, whipped butter, garlic confit & thyme 5 pp

MEAT & CHEESE BOARD ^{GFA}

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

BURRATA ANTIPASTO ^{GFA}

creamy burrata mozzarella, grilled vegetable antipasto, olives, balsamic reduction & crostini 17

FRITTO MISTO ^{GF VA}

lightly breaded cauliflower, delicata squash, bell pepper, mushroom, asparagus, lemon, tarragon aioli & chimichurri 17

POLENTA & CHANTERELLES ^{GF}

parmesan polenta fritters, chanterelle mushrooms, braised radish & goat cheese 17

CHIPS & SALSA ^{GF V}

salsa fresca & freshly made chips 9

CHIPS & GUAC ^{GF V}

guacamole, pico de gallo & freshly made chips 13

CHIPS & QUESO ^{GF}

Mexican cheese dip & freshly made chips 13

SOUP

LOBSTER BISQUE

cold water lobster, tarragon crostini & chive 11 | 21

POTATO LEEK SOUP

chevre goat cheese, croutons & chive 9 | 15

BONE BROTH ^{GF}

roasted beef or chicken broth garnished with scallions 9 | 15

SALAD

chicken +9 | steak +15 | duck +17 | fried shrimp +15

ARUGULA SALAD ^{GF VA}

compressed melon, cardamom walnuts, Cambozola mousse, baby arugula & aged balsamic vinaigrette 13 | 19

AVOCADO SALAD ^{GFA VA}

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

CAESAR SALAD ^{GFA}

romaine, Parmigiano Reggiano & croutons 9 | 15

MAIN

QUINOA BOWL ^{GF VA}

organic red quinoa, chanterelles, delicata squash, spinach, roasted peppers, grilled onions, goat cheese & basil 21

BURRITO BOWL ^{GF}

guacamole, pico de gallo, cotija, black beans, rice, chipotle sauce & freshly made chips 15

chicken +9 | steak +15 | duck +17 | shrimp +15

SMOTHERED BARBACOA BURRITO ^{GFA VA}

bison short rib barbacoa, Basmati rice, black beans, pico de gallo, smothered in green chile, melted jack cheese, & cilantro 19

GAME SKEWERS ^{GF}

elk, venison, bison, chimichurri & basmati rice 25

STEAK FRITES ^{GF}

grilled bistro filet, brown butter, candied bacon & garlic fries 25

BARRAMUNDI ^{GF}

crispy skin bass, beurre blanc, polenta fritters & baby bok choy 35

LOBSTER MAC

cold water lobster, aged white cheddar sauce & toasted garlic breadcrumbs 25

CAULIFLOWER STEAK ^{GF V}

Moroccan-spiced cauliflower, chimichurri, basmati rice & delicata squash 21

HANDHELD

SQUASH TACOS ^{GF VA}

roasted squash, avocado, pico de gallo, chipotle crema, grilled corn tortillas, basmati rice & black beans 23

CHEESEBURGER ^{GFA VA}

grass-fed beef or veggie patty, white cheddar, grilled onions, lettuce, tomato, pickles, burger sauce & fresh cut fries 19

CHICKEN SANDWICH ^{GFA}

grilled or hand-breaded, white cheddar, grilled onions, lettuce, tomato, pickles, tarragon aioli & fresh-cut fries 17

CHICKEN STRIPS

fried chicken breast strips, fresh cut fries & choice of dipping sauces 17

CHICKEN WINGS ^{GF}

tossed in buffalo sauce, drizzled with bbq sauce, chipotle ranch & scallions 17

BRUNCH

BISCUITS & GRAVY

fresh baked biscuits & boar sausage gravy 15

THE AMERICAN BREAKFAST ^{GF}

bacon or sausage, two eggs, potatoes & toast 16

BLUEBERRY STREUSEL PANCAKES

blueberry compote, streusel, butter & syrup 17

RED WINE

CABERNET SAUVIGNON

J Lohr | California 11 | 40

CABERNET SAUVIGNON

Architect | California 15 | 56

CABERNET SAUVIGNON

Opus One | California 325

PINOT NOIR

Meiomi | California 13 | 48

PINOT NOIR

Wonderwall | California 15 | 56

PINOT NOIR

Plow buster | Oregon 14 | 44

MALBEC

Graffito | Argentina 13 | 48

TOSCANA RED BLEND

La Chiazza | Italy 13 | 48

CABERNET FRANC

Two Mountain | Washington 68

ZINFANDEL

Sobon Estate | California 42

WHITE WINE

PINOT GRIGIO

Cabert | Italy 9 | 32

PINOT GRIGIO

Cantina Zaccagnini | Italy 13 | 48

SAUVIGNON BLANC

Matua | New Zealand 11 | 40

SAUVIGNON BLANC

Walnut Block | New Zealand 13 | 48

CHARDONNAY

Foris | Oregon 11 | 40

CHARDONNAY

Valravn | California 68

RIESLING

Two Mountain | Washington 11 | 40

VIOGNIER

Snowy Peaks | Colorado 56

ROSÉ

Angels & Cowboys | California 11 | 40

SPARKLING

PROSECCO

Poggio Costa | Italy 9 | 32

BRUT

Wycliffe | California 8 | 30

BRUT

Chandon | California 68

MOSCATO D' ASTI

Saracco | Italy 48

SPIRIT FREE

PASSIONFRUIT SPRITZ

passionfruit, almond orgeat, lemon, lava salt 9

PIÑA COLADA

coconut cream, pineapple juice 9

PRICKLY PEAR LEMONADE

prickly pear reduction, lemon, Tajin rim 9

BASIL MELON SODA

COCKTAILS

DENVER MANHATTAN

Leopold Brother's rye whiskey, Carpano Antica, house bitters 18

OLD FASHIONED

Elijah Craig bourbon, house bitters, orange essence 16

WHISKEY SOUR

Elijah Craig bourbon, mixed berries, lemon, egg white 17

UNDER THE STARS

High West double rye, Montenegro Amaro, Café Colorado, Smoked cinnamon 17

HONEYDEW HIGHBALL

Suntory Toki whisky, melon, mirin, basil, soda 16

TROPICAL SPRITZ

Spring 44 vodka, Champagne, passionfruit, almond orgeat, lemon, lava salt 15

LAKESIDE LEMONADE

Spring 44 vodka or gin, lemon, honey, soda 13

CARAJILLO

Milagro Reposado, Licor 43, Espresso 15

PRICKLY PEAR MARGARITA

Monte Alban silver tequila, orange liqueur, prickly pear, lime 14

BERRY BRAMBLE

Spring 44 gin, mixed berry compote, lemon, mint 14

VESPER

Spirit Hound gin & vodka, Lillet Blanc, lemon oil 14

LOVELAND MULE

Spring 44 vodka or gin, lime, ginger beer, mint 13

PIÑA COLADA

Cane Run rum, coconut cream, pineapple juice 14

APEROL SPRITZ

Aperol, Champagne, orange 12

BEER

UPSLOPE

Craft Lager 7

ROCK CUT

Galactic Portal IPA 9

LUMPY RIDGE

Amber Lager 7

BOOTSTRAP

Insane Rush IPA 8

SEASONAL ROTATOR

Inquire for details *mkt*

Coors Banquet | Coors Light | Left Hand Sawtooth 7

Odell IPA | Avery White Rascal | Guinness 8

Snowmelt Seltzer | Brooklyn 0.0 Amber 8

Left Hand Tripel | Odell Sippin' Tropical Sour 9

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