

## Fired Up Starters

### **U.S.S. eMbers \$11.5**

Three pretzel boats with tomato sauce, pepperoni, sausage, mozzarella and provolone cheese. Includes a side of beer cheese.

### **GF BEER CHEESE & PORK NACHOS \$11.5**

Golden tortilla chips with beer cheese, BBQ pork, jalapenos, and red onions. Side of sour cream.

### **INTERNATIONAL CHEESE BOARD \$24**

Rotating cheese featured from across the globe paired with dry meat, mustard, crackers, fruit and Italian olives.

### **GF CHIPS & SALSA \$6.5**

Fire roasted tomato and jalapeno salsa. Served with golden tortilla chips.

### **HUMMUS PLATE \$12.5**

House crafted hummus, topped with Italian olives and paired with toasted naan, baby carrots and cucumber slices.

### **BRUSCHETTA BOARD \$14.5**

Build your own bruschetta with toasted baguettes, house made tomato basil bruschetta, pesto, ricotta cheese, Italian olives.

### **BRICK OVEN SOFT PRETZELS \$10**

Three Bavarian pretzel sticks served with fire roasted beer cheese. Each additional stick \$2

## Green Life

### **GF CHOPPED ITALIAN SALAD \$12**

Mixed green lettuce, cherry tomatoes, black olives, red onion, mozzarella, salami, pepperoncinis.

### **GF EMBERS SALAD \$10.5 (Side Salad: \$4.5)**

Mixed green lettuce, cucumber, tomatoes, green onion, sunflower seeds, shredded mozzarella and provolone cheese.

### **GF BERRY SPINACH SALAD \$12**

Spinach, hand cut strawberries, cucumbers, blueberries, feta, and house roasted nuts.

### **CAPRESE SALAD \$13**

Light Mixed green lettuce, cherry tomatoes, Ciliegine mozzarella, fresh basil, topped with balsamic glaze and toasted baguette slices. Served with Mediterranean feta dressing.

**Add a protein: GRILLED CHICKEN \$4.5 / FIRE ROASTED SALMON \$9**

CHOICE OF SALAD DRESSINGS:

Mediterranean Feta Poppy Seed Raspberry Walnut  
Chunky Bleu Cheese Buttermilk Ranch

## Plant Based Burgers

**Large 6 oz. veggie burger served on a vegan bun and served with a side of kettle chips. Substitutue chips for roasted vegetables \$3.75, side salad \$4.5, fruit cup \$4.75**

### **JALAPENO HONEY \$14**

Hot honey, mozzarella and provolone cheese, red onion, jalapeno, sriracha mayo, spring lettuce.

### **ISLAND BOURBON \$13.5**

Bourbon BBQ sauce, chunk pineapple, topped in crispy onions.

### **BURGER BASIC \$13**

House made Burger Sauce, pickles, spring mix, tomatoes.

SODA: \$2.5 Coke, Diet Coke, Sprite, Iced Tea, Lemonade  
HOT TEA/COFFEE: \$2.5 FRESH MINT & HONEY HOT TEA \$3.75  
TRIPLE XXX BOTTLED ROOT BEER \$3.75 per bottle

SCAN THE QR CODE ON TABLE FOR FULL BAR OPTIONS

**PARTIES OF 8 OR MORE WILL BE PRESENTED AS ONE TICKET / 20% GRATUITY**  
SERVICE FEE OF 3.9% ON ALL TRANSACTIONS

# Singnature Sandwiches

All sandwiches served with kettle chips.

Substitue chips for roasted vegetables \$3.75, side salad \$4.5, fruit cup \$4.75

## SPICY ITALIAN BEEF \$11

House made, spicy beef marinated in pepperoncini, carrot, and au jus sauce. Topped with provolone and mozzarella cheese. Served on an Italian bun.

## CHICKEN & BACON \$13

Bourbon molasses sauce, chicken, bacon, red onion, mozzarella and provolone cheese, spring mix, and ranch dressing on a toasted Italian bun.

## BLT TOASTIE \$11.5

Provolone and mozzarella cheese, bacon, tomato, mayo, spring mix. Served on hearty bread.

## BABY BELLA MUSHROOM \$11

Roasted mushrooms, red onion, garlic, mozzarella and provolone cheese, house made burger sauce and spring mix. Served on a Bavarian pretzel bun.

## TURKEY PESTO HERO \$13

Pesto base, thick cut turkey, salami, mozzarella and provolone cheese, spinach, tomato, balsamic glaze served on an Italian bun.

## BOURBON BBQ PULLED PORK \$10.5

House infused bourbon BBQ pork topped with slaw and crispy onions served on a Bavarian pretzel bun.

## Headliners

### GF STATION WINGS \$16.5

Brick oven fired wings cooked in our signature, house made STATION SAUCE (sweet and spicy; contains cashews). Served on a bed of rice. Longer cooking time required.

### GF LEMON BUTTER PORK CHOP \$19.5

Wood fired local pork chop topped with eMbers seasoning blend and melted lemon herb butter. Served with wood fired vegetables and rice.

### RICE & VEGGIE BOWL \$14

Rice with fire roasted fresh mushrooms, red onion, spinach, red peppers, and roasted cashews. Served with a house made sauce of honey, soy, and garlic. *ADD Grilled Chicken \$4.5 / Salmon \$9*

### GF TRADITIONAL WINGS \$13

Brick oven fired wings with choice of buffalo or bourbon molasses sauce. Choice of bleu cheese or ranch dressing. Longer cooking time required.

### WOOD FIRED SALMON \$19

Salmon cooked in a sauce of honey, soy, and garlic. Served with wood fired vegetables and rice.

## Artisan Wood Fired Pizza

A must have when cooking in a brick oven! These artisan pizzas measure approx. 12'x7'.

We cook them on the oven floor for authentic taste.  
GLUTEN-FREE GAULIFLOWER CRUST PIZZA: ADD \$2.5

### DUDE, YOUR SISTER'S HOT \$14

Buffalo sauce, grilled chicken, mozzarella and provolone cheese, drizzled ranch dressing.

### MEAT YOUR MAKER \$15

Tomato sauce, pepperoni, Italian sausage, bacon, chicken, red onion, mozzarella and provolone cheese, cracked pepper.

### FOREST FORAGER \$14

Tomato sauce, garlic, Italian sausage, mozzarella and provolone cheese, mushroom, fresh basil.

### TROPICAL INFERNO \$15

Tomato sauce, mozzarella and provolone cheese, pepperoni, bacon, pineapple, jalapenos, hot honey.

### OLIVE GROVE \$14

Pesto base, spinach, light mozzarella and provolone cheese, sliced Kalamata olives, mushrooms, tomatoes, feta, balsamic glaze.

### THE ITALIAN JOB \$14

Tomato sauce, pepperoni, Italian sausage, mozzarella and provolone cheese, fresh basil, cracked pepper.

### OINK \$15

BBQ sauce base, bourbon BBQ pulled pork, mozzarella and provolone cheese, jalapeno, red onion and topped with a BBQ drizzle.

### MARGHERITA \$14

Tomato sauce, tomatoes, fresh sliced mozzarella, balsamic glaze, cracked pepper, fresh basil.

### MILLIONS OF PEACHES, PEACHES FOR ME \$15

Peach jam base, mozzarella and provolone cheese, peaches, prosciutto, red onion, fresh basil.

## Happy Ending

### S'MORES CASSEROLE \$9

Cast iron, fire baked melted chocolate and toasted marshmallow. Served with graham crackers for dipping.

### SWEETNESS IS MY WEAKNESS

Rotating cakes and other sweets. Ask your server for details!