

THE  
**RAYMOND**  
1886

Happy Easter

STARTERS AND SWEETS

Pastry Board \$25

an assortment of cinnamon roll, apple coffee cake, and blueberry muffin

Blueberry Pistachio Waffle \$18

blueberry and pistachio waffle with pistachio chantilly cream, served with real maple syrup

Fruit Plate \$12

seasonal fresh fruit with chantilly cream

EGGS & TOASTS

Prosciutto & Asparagus Omelette \$24

cage-free eggs, prosciutto di parma, asparagus, provolone, herbs, served with crispy potatoes

Garden Omelette \$22

egg whites, goat cheese, cherry tomatoes, spinach, onions, pesto, served with crispy potatoes

Western Omelette \$22

ham, bell peppers, cheddar cheese, caramelized onions and a pinch of smoked paprika, served with crispy potatoes

Short Rib Tacos \$19

braised short ribs, flour tortillas, avocado, pico de gallo, pickled onions, salsa verde, sunny side up eggs, served with crispy potatoes

Chilaquiles \$23

braised short rib, fried egg, salsa roja, fried tortillas, onions, cotija cheese, avocado, sour cream (GF)

Steak and Eggs \$34

8 oz grilled flat iron steak, two eggs any style, crispy potatoes, hollandaise (GF)

Avocado Toast \$18

country white bread, sliced avocado, pickled shallots, watermelon radish, espelette, chives, tarragon aioli, olive oil, served with crispy potatoes  
+ add egg +3

Smoked Salmon Toast \$21

country white bread, smoked salmon, fresh avocado spread, olive oil, capers, pickled onion, togarashi, served with crispy potatoes  
+ add egg +3

BENEDICTS

Eggs Benedict \$22

two poached eggs, crispy canadian bacon, english muffin, avocado spread, hollandaise, served with crispy potatoes

Crabcake Benedict \$26

2 crispy crab cakes, poached eggs, chipotle hollandaise, on arugula, served with crispy potatoes (GF)

SANDWICHES & SALADS

Grilled Truffle Cheese & Egg Panini \$21

imported Italian truffle cheese, provolone cheese, roasted mushrooms, caramelized onions, balsamic glaze on toasted sourdough. served with crispy potatoes

+ add bacon +3

The Reuben \$22

pastrami, country rye bread, melted swiss cheese, sauerkraut, pickles, house russian dressing, served with french fries

Classic Cheeseburger \$23

6 oz patty, white cheddar, pickles, caramelized onion, house sauce, tomato, lettuce, served with garlic fries

+ add egg or bacon \$3 each

Little Gem Chicken Salad \$21

heirloom tomatoes, easter radishes, roasted pepitas, pea tendrils, buttermilk dressing

Shrimp Panzanella Salad \$22

grilled jumbo shrimp, arugula, red onion, tomato, olives, capers, croutons, house dressing, fresh mozzarella cheese

SIDES

Applewood Smoked Bacon \$7

Bread, Butter & Jam \$7

choice of county white, sourdough or rye

Crispy Potatoes \$8

with homemade spicy ketchup

Plain or Garlic Fries \$8

with homemade spicy ketchup

Side Salad \$7

mixed greens, red onions, olives, cherry tomatoes, house vinaigrette

## COCKTAILS

**Bloody Mary / Maria** \$17  
vodka or tequila, lemon, house made bloody mary mix

**Michelada** \$14  
beer, tapatio, worcestershire, lime

**Mimosa** \$14  
sparkling, curacao, orange juice

**Wholesome Haunting** \$18  
pink peppercorn vodka, pistachio rose orgeat, lemon, egg white  
+ *Rebecca Kmiecik*

**Ramos Gin Fizz** \$19  
gin, orange flower water, egg white, heavy cream, sugar, citrus, soda water

**Irish Coffee** \$15  
irish whiskey, sugar, groundwork coffee, cream

**La Bruja** \$18  
tequila, alma tepec, pineapple, honey, lime, chili salt  
+ *Luis Nava*

**Caipirinha** \$16  
cachaca, sugar, lime

## MOCKTAILS

**Vaughn** \$13  
raspberries, lemon, sugar, grapefruit, soda water

**Little Dove** \$12  
grapefruit, lime, agave, grapefruit soda

**Baby Moscow Mule** \$13  
lime, sugar, ginger syrup, ginger ale

**The Grove** \$13  
orange, simple, passion, soda water

## BEER

**Fremont Golden Pilsner** \$10  
moderate sweetness, light bitterness, crisp light body 4.5% ABV

**Eel River Amber Ale** \$10  
malty, touch of sweet caramel, balanced by noble-style hops 5.0% ABV

**Stone Delicious IPA** \$10  
citrus ipa with lemondrop and el dorado hops 7.7% ABV

**Pacifico** \$9  
refreshing flavor, grass, citrus, ocean mist 4.5% ABV

**Made West Pale Ale (16 oz)** \$12  
american pale ale, heavily hopped, bright citrus 5.6% ABV

**Chimay Grand Reserve Blue** \$15  
dark ale with a powerful and complex flavor 9% ABV

## WINES BY THE GLASS | 6OZ/9OZ/BOTTLE

(FULL WINE LIST AVAILABLE)

### SPARKLING

**Victorine de Chastenay** \$17 / \$68  
Rose of Pinot Noir, France, NV

### WHITE & ROSE

**Curran** \$16 / \$24 / \$56  
Rose, Santa Barbara, 2021

**Duckhorn** \$18 / \$27 / \$63  
Sauvignon Blanc, Napa, 2022

**Schloss Gobelsburg** \$16 / \$24 / \$56  
Gruener Veltliner, Austria, 2021

**Trefethen** \$17 / \$25 / \$60  
Chardonnay, Napa, 2020

### RED

**Caymus 'The Walking Fool'** \$22 / \$33 / \$77  
Red Blend, Napa, 2021

**Chateau de Parenchere** \$18 / \$27 / \$63  
Cabernet/ Merlot, Bordeaux, 2019

**Eberle** \$20 / \$30 / \$70  
Cabernet Sauvignon, Paso Robles, 2020

**Raeburn** \$16 / \$24 / \$56  
Pinot Noir, Russian River, 2021

## COFFEE & HOT TEA

**Groundwork Coffee**  
regular, decaf, espresso, americano, macchiato, cappuccino, latte

**Groundwork Organic Tea**  
english breakfast, moroccan mint, chamomile, mango flip