

THE RAYMOND 1886

STARTERS

- Bread & Butter** artisan baguette, house made sweet and savory butters \$8
- Harissa Marinated Olives** five olive blend, preserved lemon, bay laurel \$15
- Shishitos** nuevo tonnato sauce, wild furikake crunch (contains fish) \$17
- Little Gem** heirloom tomatoes, easter radishes, pea tendrils, pepitas, crispy shallots, buttermilk dressing \$18
- Endive Salad 1992** endives, roquefort, candied walnuts, pickled shallot, champagne vinaigrette \$16
- Fried Calamari** tempura flour, cilantro jalapeño aioli, pepperoncini (GF) \$22
- Ahi Poke** avocado, cherry tomato, green onion, sesame seeds, cilantro jalapeno crema, blue corn chips \$22
- Tempura Maitake** whole fried mushroom, lemon, calabrian chili aioli (GF) \$15
- Butternut Squash Soup** toasted pepitas, balsamic glaze, crispy sage (DF) \$12

ENTRÉES

- Sea Bass** roasted piquillo puree, lentils, mediterranean tomato-fennel salad \$38
- Day Boat Scallops** 3 pan roasted jumbo scallops, roasted root veg, wilted spinach, citrus beurre blanc (GF) \$38
- Mary's Chicken** potato puree, seasonal vegetables, champagne honey cipollini onions, jus (GF) \$32
- Pork Chop** 10oz chop, mashed sweet potatoes, bacon apple braised red cabbage, tarragon dijon mustard \$42
- Short Rib** 7oz braised short rib, potatoe puree, haricot verts, baby white turnips, bordelaise sauce (GF) \$42
- Filet of Ribeye** 8oz filet, broccolini, fingerling potatoes, duxelles bordelaise sauce (GF) \$52
- Pasta Bolognese** beef and veal ragu, orecchiette pasta, roasted cherry tomato, aged parmesan \$34
- Roasted Acorn Squash** roasted squash, forbidden rice, brussel leaves, chimichurri (V,WV,GF, *cashews*) \$30

SIDES

- Smashed Sweet Potatoes** roasted sweet potatoes, cultured butter \$12
- Brussels Sprouts** flavors of caesar salad, garum emulsion, pangrattato, cotija cheese (contains fish sauce) \$14
- Charred Broccolini** char-grilled broccolini, olive oil, lemon \$13
- French Fries** With Raymond house made ketchup \$10
- Dynamite Tots** crispy tater tots, ebi mayo sauce, eel sauce, sesame seeds \$12

BAR

SEASONAL COCKTAILS

Stomazzi orange/grapefruit infused vodka, green chartreuse, basil/honeydew syrup, lime, soda water \$18
+ *Angel Sanchez*

Fourth Planet from the Sun gin, aperol, hibiscus, lemon, tonic \$18
+ *Luis Nava*

Taco Party tequila, pastor agave, charred pineapple juice, cilantro, jalapeño, lime \$19
+ *Jose Luis Valcarcel*

Always Tardy Real McCoy 3yr, Flor De Cana 12yr, Clement Canne Bleu, shishito/green pepper syrup, lime \$18
+ *Miguel Perez*

Drama Club bourbon, alma tepec, apricot, demerara, tiki bitters \$18
+ *Luis Nava/Rebecca Kmiecik*

Pep Rally rye, montenegro, strawberry/blueberry syrup, lemon, egg white \$18
+ *Jose Luis Valcarcel/Miguel Perez*

Save The Bees orange infused scotch, yellow chartreuse, burnt honey syrup, lemon, angostura bitters \$19
+ *Angel Sanchez/ Drew Garcia*

AP Cocktail cognac, amaro nonino, rum, pandan, sweet vermouth, cardamom \$18
+ *Drew Garcia*

Japanese Highball Nikka Days whiskey, soda water, lemon \$16

BEER

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

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

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

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

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

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

WINES BY THE GLASS | 6OZ/9OZ/BOTTLE (full wine list available)

SPARKLING

Jean Philippe Methode Traditionnelle, Brut, France, NV \$16 / \$56

Victorine de Chastenay Rose of Pinot Noir, France, NV \$17 / \$60

WHITE & ROSE

Curran Rose, Santa Barbara, 2021 \$17 / \$25 / \$60

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

Schloss Gobelsburg Gruner Veltliner, Austria, 2021 \$17 / \$25 / \$60

Trefethen Chardonnay, Napa, 2020 \$18 / \$27 / \$63

RED

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

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

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

Raeburn Pinot Noir, Russian River, 2021 \$18 / \$27 / \$63

CORKAGE FEE \$35 PER 750ML BOTTLE