

THE
RAYMOND
1886

Happy Father's Day

STARTERS AND SWEETS

Pastry Board \$28

apple coffee cake, cinnamon roll, apple turnover,
blueberry muffin

Blueberry Pistachio Waffle \$18

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

Fried Calamari \$22

tempura flour, cilantro jalapeño aioli, pepperoncini (gf)

Charcuterie Board \$24

imported cheese and meat, marcona almonds, fig jam,
cornichons (gf)

Fruit Plate \$12

seasonal fresh fruit with chantilly cream

EGGS & TOASTS

Western Omelette \$22

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

Garden Omelette \$22

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

Prosciutto & Asparagus Omelette \$24

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

Smoked Salmon Toast \$23

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

Avocado Toast \$18

Bread Lounge country white bread, avocado spread,
pickled shallots, watermelon radish, espelette spice,
chives, olive oil, 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 crab cakes, poached eggs, chipotle hollandaise, on
arugula, served with crispy potatoes (gf)

BRUNCH ENTRÉES

1886 Bourbon Steak Frites \$42

8oz flat iron steak, bourbon peppercorn cream sauce,
garlic fries

Chilled Poached Salmon \$30

8oz atlantic salmon, dill sour cream,
tomato/cucumber/hearts of palm salad

Chilaquiles \$23

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

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

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

SALADS

Caesar Salad \$19

little gems, toasted garlic croutons, grilled
artichokes, creamy caesar dressing, parmesan
+ *add shrimp* \$9/ *add chicken* \$7

Little Gem Chicken Salad \$21

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

SIDES

Applewood Smoked Bacon \$7

Crispy Potatoes \$8
with homemade spicy ketchup

Bread, Butter & Jam \$7

choice of county white,
sourdough or rye

Plain or Garlic Fries \$8

with homemade spicy ketchup

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

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

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

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

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

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 / \$60
Rose of Pinot Noir, France, NV

Jean Philippe \$16/ \$56
Méthode traditionnelle, Brut, France,NV

WHITE & ROSE

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

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

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

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

COFFEE & HOT TEA

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

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