

THE RAYMOND 1886

STARTERS

- Bread & Butter** artisan baguette, house made sweet and savory butters \$8
- Octopus Tostaditas** fried octopus, chipotle avocado purée, cucumber, fresno chilis, pickled shallots (gf) \$24
- Fried Calamari** tempura flour, cilantro jalapeño aioli, pepperoncini (gf) \$22
- Hamachi Crudo** with flavors of aguachile, radish, cucumber, avocado, fresno chili (gf) \$21
- Charcuterie Board** imported cheese and meat, marcona almonds, fig jam, cornichons (gf) \$24
- Burrata & Heirloom Tomatoes** balsamic glaze, pesto, sea salt (gf) \$18
- Caesar Salad** little gems, toasted garlic croutons, grilled artichokes, creamy caesar dressing, parmesan \$19
+ add shrimp \$9/ add chicken \$7
- Little Gem Salad** heirloom tomatoes, radishes, pea tendrils, pepitas, crispy shallots, buttermilk dressing (gf) \$18
- Carrot Ginger Soup** crispy carrots, calabrian chili oil (gf/v) \$12

ENTRÉES

- Chilean Seabass** lemongrass coconut curry sauce, forbidden rice, bok choy, onion sprouts, fresno chilis (gf) \$45
- Day Boat Scallops** english peas puree, sautéed tuscan kale, cipollini-potato emulsion, peas tendrils (gf) \$38
- Jidori Chicken** carrot & turnip purée, sautéed french beans, champagne cipollini onions, jus (gf) \$34
- 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
- 1886 Bourbon Steak Frites** 8oz flat iron steak, bourbon peppercorn cream sauce, garlic fries \$45
- Pasta Bolognese** beef and veal ragu, orecchiette pasta, roasted cherry tomato, aged parmesan \$34
- THE Artichoke** Roasted artichoke, forbidden rice seasoned with vegetables, piquillo pepper puree (gf/v) \$30

SIDES

- Charred Broccolini** char-grilled broccolini, olive oil, lemon, chili flakes (gf) \$13
- Brussels Sprouts** flavors of caesar salad, garum emulsion, pangratatto, cotija cheese (contains fish sauce) \$14
- Glazed Carrots** roasted tri color baby carrots, maple syrup reduction, thyme (gf) \$12
- Potato Puree** yukon gold potatoes, butter, cream, chive garnish (gf) \$12
- Dynamite Tots** crispy tater tots, ebi mayo sauce, eel sauce, sesame seeds (gf) \$12
- French Fries** With Raymond house made ketchup (gf) \$10

Chef Adan Sanchez

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

Champagne Jacquart Brut, France NV (375ml) \$60

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

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

WHITE & ROSE

Domaine Sautereau Rose of Pinot Noir, Sancerre, 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