THE RAYMOND 1886

Happy Father's Day

STARTERS

Bread & Butter | *artisan baguette, house made sweet and savory butters* $8

Rainbow Crudo | *sashimi grade market fish marinated in citrus herb dressing, orange supreme, cucumber, fresno peppers, black sesame, pickled red onions* $24

Tuna on Crispy Rice | *crispy sushi rice cakes topped with avocado and perfectly seasoned sashimi grade tuna jalapeño and sriracha* $21

Fried Calamari | *tempura flour, cilantro jalapeño aioli, pepperoncini (gf)* $19

Casa Córdoba Albondigas | *Spanish meatballs made with moroccan spiced beef and chorizo in tomato sauce, topped with el valle cheese* $18

Burrata & Heirloom Tomatoes | *handmade burratra, heirloom & cherry tomatoes, balsamic glaze, pesto, sea salt (gf)* $18

Charcuterie Board | *imported cheese and meat, marcona almonds, fig jam, cornichons* $24

SALADS

add shrimp $11 / chicken $9 / salmon $18

Caesar Salad | *lettuce blend (little gem, rainbow swiss chard, red oak leaf, lollo rosso), heirloom tomatoes, spring onions, toasted garlic croutons, parmigiano, house caesar dressing* $19

Summer Kale Salad | *chopped kale, red leaf lettuce, beets, strawberries, cranberries, sliced roasted almonds, goat cheese, honey citrus dressing* $19

SEAFOOD & POULTRY

Mediterranean Branzino | *pan seared branzino with bilbao chorizo roasted cherry tomatoes over turnip puree* $46

Horseradish Crusted Salmon | *wild atlantic salmon with fire roasted broccolini and cherry tomato confit* $38

Clams and Mussels | *steamed manila clams and p.e.i. mussels in a mascarpone burre blanc with parsley shallots fresno peppers and toasted sourdough bread* $42

Peruvian Brick Chicken | *Free-range roasted skin-on chicken breast with drumette, served with garlic mashed potato, yucca sancochada, piquillo sour sauce* $36

PASTA

All pastas are fresh, handmade and locally sourced

add shrimp $11 / chicken $9

Truffle Mushroom Tagliatelle | *egg tagliatelle, fresh black truffles, garlic miso cream, roasted mushroom medley, parmigiano reggiano* $39

Trofie al Pesto | *trofie pasta in a basil pesto sauce with roasted tomatoes, toasted pine nuts topped with fresh stracciatella cheese* $34

Spaghetti Pomodoro | *spaghetti with fresh pomodoro sauce, garlic, basil, pecorino romano (vegan available)* $28

BUTCHER'S BLOCK

1886 Steak Frites | *marinated hangar steak, bourbon poivre, herb frites* $49

Wagyu Filet Mignon | *6 oz Australian A9 Wagyu (choice of peppercorn or chimichurri sauce)* $65

Prime Ribeye | *12 oz Great Omaha Prime Ribeye (choice of peppercorn or chimichurri sauce)* $75

Bison Cheeseburger | *grass-fed Wyoming bison, white cheddar, fig jam, dijon mustard, grilled onion, sliced tomato, fresh arugula on brioche bun. Served with french fries* $28

SIDES

Mac n' Cheese | *radiatori, parmesan, mozzarella, fontina, gruyer, mornay sauce, furikake bread crumbs* $16

Summer Vegetable Medley | *seasonal vegetables, piquillo sauce* $12

Broccolini | *char-grilled broccolini, garlic, extra virgin olive oil, lemon (gf)* $14

Dynamite Tots | *crispy tater tots, ebi mayo sauce, eel sauce, sesame seeds* $12

Potato Puree | *yukon gold potatoes, butter, cream, chive garnish (gf)* $12

French Fries | *served with ketchup* $10

- 20% gratuity added to parties of 6 or more -

WINES BY THE GLASS | 6OZ/BOTTLE

corkage fee $ 35 per 750ml bottle

SPARKLING

Prosecco | *Bortolomiol, Superiore Millesimato DOCG, Veneto, Italy, 2023*	$17	$60
Jean Philippe | *Méthode Trad, Brut, France, NV*	$17	$60
Domaine Rondeau, | *Cerdon de Bugey, France, NV*	$18	$63

WHITE & ROSE

Campuget | *Syrah - Grenache Rose, France 2023*	$17	$60
Pinot Grigio | *Benvolio, Friuli, Italy, 2023*	$16	$58
Duckhorn | *Sauvignon Blanc, Napa, 2022*	$19	$67
Schloss Gobelsburg | *Gruner Veltliner, Austria, 2021*	$17	$60
Trefethen | *Chardonnay, Napa, 2020*	$18	$63
Chardonnay | *Louis Latour "Les Gienievres", Macon-Lugny, France, 2023*	$19	$70
Albariño | *Turonia, Rias Baixas, Spain, 2023*	$20	$72

RED

Caymus 'The Walking Fool' | *Red Blend, Napa, 2021*	$22	$77
Chateau de Parenchere | *Cabernet/ Merlot, Bordeaux, 2019*	$18	$63
Raeburn | *Pinot Noir, Russian River, 2021*	$18	$63

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
Stone Delicious IPA | *citrus ipa with lemondrop and el dorado hops 7.7% ABV*	$10
Enegren Valkyrie | *german style amber, smooth, toasty, caramel taste with hints of chocolate 6.2% ABV*	$10
Made West Pale Ale (16 oz) | *american pale ale, heavily hopped, bright citrus 5.6% ABV*	$12
Chimay Grand Reserve Blue | *dark ale with a powerful and complex flavor 9% ABV*	$15
Ration Ale | *non-alcoholic mexican lager*	$8

SEASONAL COCKTAILS

Summer Shade | *vodka, lemon juice, ginger syrup, demerara syrup, muddled raspberries topped with soda water*	$19
Charred Sunset | *mezcal verde, lime juice, strawberry syrup, sparkling wine, mezcal strawberry foam*	$18
Petal Plata | *tequila, lime juice, violet, green chartreuse*	$18
Altiplano | *pisco acholado, lime juice, aji amarillo/ aji panco syrup, sloe gin, mango tajin rim*	$18
Primavera | *3yr rum, lime juice, guava syrup, velvet falernum*	$18
Vamos a la Playa | *flor de cana rum 5 yr, cognac, lime juice, coco lopez, cacao*	$18
Spring Cleaning | *gin, lime juice, green apple juice, vanilla syrup, suze aperitif, egg whites, muddled mint*	$18
Not So Ryep | *rye whiskey, banana liqueur, carpano antica, maraska, angostura bitters, orange bitters*	$19
Camp Fire | *buffalo trace bourbon, toasted black sesame syrup, benedictine, tiki bitters, marshmallow garnish*	$19
Scotty Doesn't Know | *monkey shoulder scotch, laphroaig 10 yr, yellow chartreuse, benedictine, angostura bitters, orange bitters*	$21

The 1886 Old Fashioned

| *rare character bourbon, hine cognac, dom benedictine, grand marnier, tobacco bitters, angostura bitters, flamed orange rose garnish* |

$25

- 20% gratuity added to parties of 6 or more -