

THE
RAYMOND
1886

Happy Father's Day

STARTERS

Bread & Butter artisan baguette, house made sweet and savory butters	8	Burrata & Heirloom Tomatoes handmade burratra, heirloom & cherry tomatoes, balsamic glaze, pesto, sea salt (gf)	18
Pastry Board apple coffee cake, cinnamon roll, apple turnover, blueberry muffin	28	Casa Córdoba Albondigas Spanish meatballs made with moroccan spiced beef and chorizo in tomato sauce, topped with el valle cheese	18
Blueberry Pistachio Waffle blueberry and pistachio waffle with chantilly cream, served with real maple syrup	18	Rainbow Crudo sashimi grade market fish marinated in citrus herb dressing, orange supreme, cucumber, fresno peppers, black sesame, pickled red onions	24
Seasonal Fruit Plate seasonal fresh fruit with chantilly cream	12		

BREAKFAST

Avocado Toast country white, avocado spread, pickled shallots, watermelon radish, espelette spice, chives, olive oil, served with crispy potatoes Add Egg \$3	18	Prosciutto & Asparagus Omelette prosciutto, asparagus, provolone, herbs, served with crispy potatoes	24
Smoked Salmon Toast country white, smoked salmon, avocado spread, olive oil, capers, pickled onion, togarashi, served with crispy potatoes Add Egg \$3	23	Western Omelette ham, bell peppers, cheddar cheese, caramelized onions and a pinch of smoked paprika, served with crispy potatoes	22
Classic Eggs Benedict english muffin, poached eggs, canadian bacon, lemon hollandaise, served with crispy potatoes	22	Garden Omelette egg whites, goat cheese, cherry tomatoes, spinach, onions, pesto, served with crispy potatoes	22
Benedict a la Florentine english muffin, poached eggs, spinach, lemon hollandaise, served with crispy potatoes	22	Chilaquiles braised short rib, fried egg, salsa verde, fried tortillas, onions, queso fresco, avocado, sour cream	23

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
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ENTRÉES

1886 Steak Frites marinated hangar steak, bourbon poivre, herb frites	49	Peruvian Brick Chicken Free-range roasted skin-on chicken breast with drumette, served with garlic mashed potato, yucca sancochada, piquillo sour sauce	36
Wagyu Filet Mignon 6 oz Australian A9 Wagyu (choice of peppercorn or chimichurri sauce)	65	Horseradish Crusted Salmon wild atlantic salmon with fire roasted broccolini and cherry tomato confit	38
Prime Ribeye 12 oz Great Omaha Prime Ribeye (choice of peppercorn or chimichurri sauce)	75	Spaghetti Pomodoro spaghetti with fresh pomodoro sauce, garlic, basil, pecorino romano (vegan available)	28
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	Trofie al Pesto trofie pasta in a basil pesto sauce with roasted tomatoes, toasted pine nuts topped with fresh stracciatella cheese	34

SIDES

Summer Vegetable Medley seasonal vegetables, piquillo sauce	12
Broccolini char-grilled broccolini, garlic, extra virgin olive oil, lemon (gf)	14
French Fries served with ketchup	10
Potato Puree yukon gold potatoes, butter, cream, chive garnish (gf)	12

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

Wines by the Glass 6oz/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
Chardonnay Louis Latour "Les Gienievres", Macon-Lugny, France, 2023	19	70
Trefethen Chardonnay, Napa, 2020	18	63
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
Spring Cleaning gin, lime juice, green apple juice, vanilla syrup, suze aperitif, egg whites, muddled mint		18
Petal Plata tequila, lime juice, violet, green chartreuse		18
Charred Sunset mezcal verde, lime juice, strawberry syrup, sparkling wine, mezcal strawberry foam		18
Primavera 3yr rum, lime juice, guava syrup, velvet falernum		18
Camp Fire buffalo trace bourbon, toasted black sesame syrup, benedictine, tiki bitters, marshmallow garnish		19
Not So Ryep rye whiskey, banana liqueur, carpano antica, maraska, angostura bitters, orange bitters		19
Scotty Doesn't Know monkey shoulder scotch, laphroaig 10 yr, yellow chartreuse, benedictine, angostura bitters, orange bitters		21
Vamos a la Playa flor de cana rum 5 yr, cognac, lime juice, coco lopez, cacao		18
Altiplano pisco acholado, lime juice, aji amarillo/ aji panco syrup, sloe gin, mango tajin rim		18
The 1886 Old Fashioned rare character bourbon, hine cognac, dom benedictine, grand marnier, tobacco bitters, angostura bitters, flamed orange rose garnish 25		
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