

THE
RAYMOND
1886

Happy Father's Day

STARTERS

Bread & Butter artisan baguette, house made sweet and savory butters	\$8	Casa Córdoba Albondigas Spanish meatballs made with moroccan spiced beef and chorizo in tomato sauce, topped with el valle cheese	\$18
Rainbow Crudo sashimi grade market fish marinated in citrus herb dressing, orange supreme, cucumber, fresno peppers, black sesame, pickled red onions	\$24	Burrata & Heirloom Tomatoes handmade burratra, heirloom & cherry tomatoes, balsamic glaze, pesto, sea salt (gf)	\$18
Tuna on Crispy Rice crispy sushi rice cakes topped with avocado and perfectly seasoned sashimi grade tuna jalapeño and sriracha	\$21	Charcuterie Board imported cheese and meat, marcona almonds, fig jam, cornichons	\$24
Fried Calamari tempura flour, cilantro jalapeño aioli, pepperoncini (gf)	\$19		

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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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, gruyere, 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 \$ 3.5 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

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