

Mimosa sparkling, curacao, orange juice	\$15
Bellini sparkling wine, peach syrup	\$15
Bloody Mary or Bloody Maria vodka or tequila, lemon, house made bloody mary mix	\$17
Charred Sunset mezcal verde, lime juice, strawberry syrup, sparkling wine, mezcal strawberry foam	\$18
Stomazzi orange & grapefruit infused vodka, green chartreuse, basil & honeydew syrup, lime, soda water	\$18

The 1886 Old Fashioned Raymond 1886 single barrel Maker's Mark bourbon, hine cognac, dom benedictine, grand marnier, tobacco bitters, angostura bitters, flamed orange rose garnish	\$25
X Marks The Spot Raymond 1886 single barrel Maker's Mark bourbon, Aperol, Alma Tepec, lemon juice, peach liquor, strawberry, demerara, sparkling wine	\$25

Un Chien Tangerine Brokers gin, melon Aperol infusion, lemon juice, thyme bark syrup, lemon peel	\$18
Fell In Love...With A Spy vodka, corazon syrup, demerara, lemon juice, botanical spirit	\$18
Havana Affair Real McCoy rum, Sailer Jerry rum, banana puree, lemon juice, Demerara, All Spice bitters	\$18
Jungle V.I.P. Tepache, Rosaluna mezcal, Alma Tepec, passionfruit, lime	\$19
I Must Be Dreaming Laphroaig 10 Year Scotch, Monkey Shoulder Scotch, cilantro syrup, lime juice, fire stick	\$20
Safe House chai Rittenhouse rye, Campari, Punt e Mes, Carpano Classico, orange zest, burnt rosemary	\$19
Agave Debonair reposado tequila, Yellow Chartreuse, Benedictine, orange bitters, lemon zest, pansy flower	\$19
Intelligencer cognac, Averna Amaro, creme de cacao, spiced pear cream	\$18

Vaughn raspberries, lemon, sugar, soda water	\$13
Eastside Mocktail cucumber, mint, lime, sugar, soda water	\$13
Palomita grapefruit, lime, agave, grapefruit soda	\$13
Ginger Typhoon lemon, honey, orange, ginger, soda	\$13
Kolsch non-alcoholic beer	\$8

Happy Easter!

Prosciutto Burrata & Heirloom Tomatoes <i>chopped prosciutto, handmade burrata, heirloom & cherry tomatoes, balsamic glaze, pesto, sea salt (gf)</i>	\$24
Peruvian Ceviche <i>fresh shrimp marinated in creamy coconut leche de tigre sauce, served with pita chips</i>	\$32

| seasonal fresh fruit and berries, apple coffee cake, apple turnover, cinnamon roll, blueberry muffin, spinach quiche, specialty jams and butters. |

| manchego, white cheddar in a red wine reduction, brie, marcona
almonds, fig jam, cornichons. |

Grand Marnier Infused French Toast | *grand marnier infused brioche, maple syrup, honey butter, garnished with fresh oranges* \$24

Western Omelette | ham, bell peppers, cheddar cheese, caramelized onions and a pinch of smoked paprika, served with crispy potatoes \$24

Prosciutto & Asparagus Omelette | *prosciutto, asparagus, provolone, herbs, served with crispy potatoes* \$26

Garden Omelette | egg whites, goat cheese, cherry tomatoes, \$24
spinach, onions, pesto, served with crispy potatoes

Avocado Toast | country white, avocado spread, pickled onions, watermelon radish, espelette spice, chives, olive oil, served with crispy potatoes \$21
add egg +3 add smoked salmon +7

Chilaquiles | braised short rib, fried egg, salsa verde, fried tortillas, \$25
onions, queso fresco, avocado, sour cream

Florentine Eggs Benedict | two poached eggs, sautéed spinach, avocado spread, hollandaise, served with crispy potatoes \$25

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

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

Pan Seared Salmon | Wild Atlantic Salmon, served with a pea and ginger puree and golden berry confit \$48

Short Rib Polenta | *braised short rib over creamy polenta* \$48

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**

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 **\$20**
+ chicken \$9 / shrimp \$11 / salmon \$18

Spring Frisée Salad | Frisée lettuce and mixed greens, roasted squash, cherry tomatoes, onions, goat cheese, honey citrus vinaigrette
chicken \$9 / shrimp \$11 / salmon \$18

The Raymond Fruit Platter | *seasonal fruit, house made granola, greek yogurt, honey* \$25

Applewood Smoked Bacon \$12

Chicken Sausage	\$12
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Crispy Potatoes \$12

Plain or Garlic Fries	\$10
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Regular Coffee | *Groundworks fresh black coffee* \$6

Espresso | *Groundworks fresh espresso* \$7

Americano | *Groundworks fresh espresso and hot water* \$7

Latte or Macchiato | *Groundworks fresh espresso and steamed milk* \$8

Hot Tea | English Breakfast, Mango Flip, Moroccan Mint, Chamomile \$8

SPARKLING

Prosecco, Bortolomiol, Superiore Millesimato DOCG, 2023 Veneto, Italy	17 / 60
Brut, Jean Philippe. Méthode Trad, Blanquette de Limoux, France	17/60
Gloria Ferrer, Royal Vuvee, 2015 Sonoma, France	\$82
Champagne Grand Cru, Voirin-Jumel Brut,2022 France	\$110
Champagne, Laurent-Perrier, La Cuvee Brut France	\$120

ROSE

Campuget, 2023 Rhone, France	17/60
Invivo SJP, 2023 Cote de Provence, France	\$65
Victorine de Chastenay, France	\$63

WHITE

Muscadet, Domaine Bouchaud Pont Caffino, 2020 Loire, France	\$65
Pinot Grigio, Benvolio, 2023 Friuli, Italy	16 / 58
Soave Classico, Pieropan, 2023 Veneto, Italy	\$60
Verdicchio dei Castelli di Jesi DOC, 2021 Marche, Italy	\$60
Pecorino, Velenosi, 2023 Marche, Italy	\$65
Greco di Tufo, Pietracupa, 2021 Campania, Italy	\$75
Gruner Veltliner, Domane Wachau, 2023 Wachau, Austria	18 / 65
Albariño, Turonia, 2023 Rias Baixas, Spain	20 / 72
Chenin Blanc, Passerelles, 2023 Loire, France	\$72

Sauvignon blanc

Duckhorn, 2022 Napa Valley, CA	19 / 67
Saint Clair, 2024 Marlborough, New Zealand	\$68
Blank Stare, 2023 Russian River, CA	\$80

Riesling

Trimbach, Riesling Reserve, 2022 Alsace, France	\$120
Peter Lauer, 'Von Boden', 2014 Mosel, Germany	\$95

Chardonnay

Chardonnay, Louis Latour, Les Gienievres, Macon-Lugny, France 2023	20 / 72
notes of citrus, green apple, white blossoms, and the rich scent of baked goods or brioche.	
Domaine André Bonhomme, 2022 Bourgogne, France	\$80
Trefethen, 2020 Napa, CA	19 / 68
Frog's Leap, Shale & Stone 2021 Napa, CA	\$105
Belle Glos, Glasir Holt, 2022 Santa Rita Hills, CA	\$135
Far Niente, 2023 Napa, CA	\$155
Xavier Monnot, Les Grandes Coutures, 2022 Bourgogne, France	\$110

White blends

Marsanne/Roussanne, Domaine Boissonnet, Saint Joseph Emisphere, 2021 Rhone, France	\$95
Marsanne / Roussanne, Jean Pierre Boisson, La Mirande, Chateauneuf-du-pape, 2022 Rhone, France	\$135

RED

Pinot Noir

Raeburn, 2022 Russian River, CA	20 / 70
Ex Post Facto, 2024 Santa Rita Hills, CA	\$85
👑 Ken Wright, Eola Amity AVA, 2023 Willamette Valley, Oregon	28 / 90
En Route, 2022 Russian River, CA	\$110

Medium Body Reds

Barbera D'Alba, Borgogno, 2022 Piedmont, Italy	\$72
Chianti Classico, Pagliarese, 2022 Tuscany, Italy	\$75
Brunello di Montalcino, Torre Guelfa, 2018 Tuscany, Italy	\$125
Tempranillo, Comenge Biberius, 2022 Ribeira del Duero, Spain	17 / 65
Domaine de la Solitude, Chateauneuf du Pape, 2023 Rhone, France	\$145
Grenache / Syrah / Mourvedre, Clefs des Murailles, 2021 Vacqueyras, France	\$75
Carignano del Sulcis, Cantina Santadi, 2021 Sardinia, Italy	\$65
Malbec, Pyros, 2016 Pedernal Valley, Argentina	\$78

Nebbiolo

Nebbiolo, Villadoria, Langhe 2022 Piedmont, Italy	18 / 70
Barolo, Monchiero Carbone 2020 Piedmont, Italy.	\$115

Merlot / Bordeaux Blend

Bordeaux, Comtesse de Malet Roquefort 2023 Saint Emillion, France	18/70
Bordeaux , Chateau Macquin 2021 Saint-Emilion, France	\$80
Merlot, Chateau Moulin de la Grangere, 2019 Saint-Emilion Grand Cru, France	\$100
Bordeaux, Chateau Vieux Potana 2019 Pomerol, France	\$90

Cabernet

Eberle 2020 Paso Robles, CA	20 / 72
ZD (Organic) 2020 Napa, CA	\$90
Post & Beam 2022 Napa, CA	\$110
👑 Caymus 2022 Napa, CA	35 / 125
Sullivan, Coeur de Vigne" Rutherford Estate 2021 Napa, CA	\$155
Caymus 50th Anniversary 2022 Napa, CA	\$195

Red Blend

👑 Zinfandel Blend, Eight Years in the Desert 2022 St Helena, CA	30 / 100
Chateau Musar, "Hochar", Lebanon 2023 Cinsault / Merlot	\$135
Domaine Christophe Semaska, Coteaux de Vienne 2021 Syrah d'Auguste	\$110
Syrah, Andre Emily No 6, 2017 Santa Barbara, CA	\$270
Syrah / Mourvèdre , Andre Emily Mourvèdre 2017 Santa Barbara , CA	\$270
Cabernet blend, Opus One 2017 Napa, CA	\$650

B E E R

Pacifico refreshing flavor, grass, citrus, ocean mist 4.5% ABV	\$9
Fremont Golden Pilsner 4.5% ABV	\$10
Stone Delicious IPA citrus ipa, 7.7% ABV	\$10
Enegren Valkyrie german style amber, 6.2% ABV	\$12
Made West Pale Ale (16 oz) american pale ale, 5.6% ABV	\$15
Chimay Grand Reserve Blue dark ale, 9% ABV	\$15