

1886 SINGLE BARREL SERIES

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

SEASONAL COCKTAILS

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

1886 CLASSICS

Alien Pool Party tequila, lime, cucumber juice, jalapeño, honey, salt & pepper	\$19
Stomazzi orange & grapefruit infused vodka, green chartreuse, basil & honeydew syrup, lime, soda water	\$18
Charred Broccolini olive oil, lemon	
Drama Club bourbon, alma tepec, apricot, demerara	

MOCKTAILS

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

THE RAYMOND 1886

Happy Easter!

STARTERS

Prosciutto Burrata & Heirloom Tomatoes chopped prosciutto, handmade burrata, heirloom & cherry tomatoes, balsamic glaze, pesto, sea salt (gf)	\$24
Peruvian Ceviche fresh shrimp marinated in creamy coconut leche de tigre sauce, served with pita chips	\$32
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 + chicken \$9 / shrimp \$11 / salmon \$18	\$20
Spring Frisée Salad Frisée lettuce and mixed greens, roasted squash, cherry tomatoes, onions, goat cheese, honey citrus vinaigrette chicken \$9 / shrimp \$11 / salmon \$18	\$20

Charcuterie Board

| manchego, white cheddar in a red wine reduction, brie, marcona almonds, fig jam, cornichons. |
\$28

ENTRÉES

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
Lemon Lobster Tagliatelle Sautéed lobster in a lemon garlic butter and white wine sauce, with cherry tomatoes and basil vegetarian and vegan options available	\$52
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
Prime Ribeye 12 oz Great Omaha Prime Ribeye (peppercorn or chimichurri sauce)	\$75
Crispy Dorado pan seared red snapper, caper argoldoce, garnished with watermelon radish, red onions, and a vadouvan vinaigrette	\$75

SIDES

Mac & Cheese Raymond's special blend of cheeses, creamy sauce, bread crumbs	\$16
Seasonal 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	\$12
French Fries served with ketchup	\$10

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

Campuket, 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, Chateaufeuf-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, Chateaufeuf 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