

BRUNCH COCKTAILS		
Mimosa	sparkling, curacao, orange juice	\$15
Bellini	sparkling wine, peach syrup	\$15
Michelada	pickle lager, tapatio, worcestershire, lime	\$17
Bloody Mary or Bloody Maria	vodka or tequila, lemon, house made bloody mary mix	\$17
Charred Sunset	Rosa Luna Mezcal, lime juice, strawberry syrup, sparkling wine, mezcal strawberry foam	\$18
Stomazzi	orange & grapefruit infused vodka, green chartreuse, basil & honeydew syrup, lime, soda water	\$18

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		
Kiwi Be Friends?	prosecco, elderflower liquor, amaro nonino, kiwi puree, lime juice, 10% a.b.v.	\$18
Palm Shade Punch	vodka, averta, sangria syrup, pineapple, lemon	\$18
Poolside Afterglow	Pueblo Viejo Blanco, amaro nonino, hibiscus agave, grapefruit, lime	\$18
Desert Bloom	Rosaluna Mezcal, prickly pear, mango liqueur, yellow chartreuse, demerara, orange, lime	\$19
Merchants Special	jamaican rum, papaya syrup, pineapple, lime	\$19
Garden Walk	gin, creme de cacao blanc, banana liqueur, lemon	\$18
Meridian West	chrysanthemum rye whiskey, apricot liqueur, orgeat, blackberry syrup, lemon	\$18
Return Ticket	laphroaig select, lapsang infused monkey shoulder, cio ciao, barolo chinato, tobacco bitters, absinth	\$20

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
Best Day Kolsch	non-alcoholic beer	\$9

THE RAYMOND 1886		
STARTERS AND SWEETS		
Pastry Board \$32		
apple coffee cake, cinnamon roll, apple turnover, blueberry muffin		
Fruit Platter \$25		
seasonal fruit, honey, granola, greek yogurt		

Grand Marnier Infused French Toast	grand marnier infused brioche, maple syrup, honey butter, garnished with fresh orange supreme	\$24
Apple Coffee Cake	served warm with chantilly (contains pecans)	\$9
Apple Turnover	puff pastry served warm with chantilly	\$9
Cinnamon Roll	served warm with vanilla icing	\$9
Blueberry Muffin		\$9

EGGS & TOASTS		
Western Omelette	ham, bell peppers, cheddar cheese, caramelized onions and a pinch of smoked paprika, served with crispy potatoes	\$24
Garden Omelette	egg whites, goat cheese, cherry tomatoes, spinach, onions, pesto, served with crispy potatoes	\$24
Prosciutto & Asparagus Omelette	prosciutto, asparagus, provolone, herbs, served with crispy potatoes	\$26
Short Rib Tacos	braised short ribs, flour tortillas, avocado, pico de gallo, pickled onions, salsa verde, sunny side up eggs, served with crispy potatoes	\$21
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, onions, queso fresco, avocado, sour cream	\$25
Eggs Your Way	two eggs, apple wood smoked bacon, crispy potatoes (GF)	\$18

BENEDICTS		
Classic Eggs Benedict	two poached eggs, crispy canadian bacon, english muffin, avocado spread, hollandaise, served with crispy potatoes	\$22
Crabcake Benedict	2 crab cakes, poached eggs, chipotle hollandaise, on arugula, served with crispy potatoes	\$26
Eggs Royale	two poached eggs, smoked salmon, english muffin, hollandaise, served with crispy potatoes	\$25

BRUNCH ENTRÉES		
1886 Steak Frites	marinated hangar steak, bourbon poivre, herb frites	\$49
Grilled Truffle Cheese & Egg Panini	imported Italian truffle cheese, provolone cheese, roasted mushrooms, caramelized onions, balsamic glaze on toasted sourdough. served with crispy potatoes	\$23
add bacon +3		
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
Add egg +3		
The Reuben	pastrami, country rye bread, melted swiss cheese, sauerkraut, pickles, house russian dressing, served with french fries	\$22
Caesar Salad	baby red romaine, parmesan cheese, our house caesar dressing, butter fried panko, and parsley	\$20
chicken \$9 / shrimp \$11 / salmon \$18		

SIDES		
Fruit Bowl	seasonal fresh fruit with chantilly cream	\$12
Applewood Smoked Bacon		\$12
Bread, Butter & Jam	choice of county white, sourdough or rye	\$7
Crispy Potatoes		\$12
Plain or Garlic Fries		\$10

COFFEE & TEA		
Regular Coffee	Groundworks fresh black coffee	\$6
Espresso		\$7
Americano	Groundworks fresh espresso and hot water	\$7
Latte or Macchiato	Groundworks fresh espresso and steamed milk	\$8
Hot Tea		\$8
english breakfast, mango flip, moroccan mint, chamomile		

SPARKLING

Prosecco, Bortolomiol, Superiore Millesimato DOCG, 2024 Veneto, Italy	17 / 60
Brut, Jean Philippe. Méthode Trad, Blanquette de Limoux, France	17/60
Gloria Ferrer, Royal Cuvee, 2015 Sonoma, France	\$82
Voirin-Jumel Champagne '22	\$110
Laurent-Perrier, La Cuvee Brut Champagne	\$120

ROSE

Campuget, 2025 Rhone, France	17 / 60
Chandon Brut Rose California BTG	\$17

WHITE

Pinot Grigio, Benvolio, 2024 Friuli, Italy	16 / 58
Gruner Veltliner, Domane Wachau, 2024 Wachau, Austria	18 / 65
Albariño, Turonia, 2024 Rias Baixas, Spain	20 / 72
Soave Classico '23 Pieropan, Veneto, Italy	\$60
Muscadet '22 Pont Caffino, Loire, France	\$65
Pecorino, Velenosi, 2024 Marche, Italy	\$65
Passerelles 2024 Chenin Blanc, Loire, France	\$68
Greco di Tufo, Pietracupa, 2021 Campania, Italy	\$75

Sauvignon blanc

Duckhorn, 2025 Napa Valley, CA	19 / 67
Saint Clair, 2024 Marlborough, New Zealand	\$68
Blank Stare, 2025 Russian River, CA	\$80

Riesling

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

Chardonnay

Trefethen, 2023 Napa, CA	19 / 68
Chardonnay, Louis Latour, Les Gienievres, Macon-Lugny, France 2023	20 / 72
Domaine André Bonhomme, 2023 Bourgogne, France	23/80
Belle Glos, Glasir Holt, 2022 Santa Rita Hills, CA	\$135
Far Niente '24 Chardonnay, Napa	\$155
Xavier Monnot, Les Grandes Coutures, 2022 Bourgogne, France	\$110

White blends

Domaine Boissonnet, Saint Joseph Emisphere, 2021 Rhone, France	\$95
Marsanne/Roussanne, La Mirande Rhone, France	\$95

RED

Pinot Noir

Raeburn, 2023 Russian River, CA	20 / 70
👑 Ken Wright, Eola Amity AVA, 2024 Willamette Valley, Oregon	28 / 90
Ex Post Facto, 2025 Santa Rita Hills, CA	\$85
En Route '23 Pinot Noir, Russian River	\$110

Medium Body Reds

Tempranillo, Comenge Biberius, 2023 Ribeira del Duero, Spain	17 / 65
Carignano del Sulcis, Cantina Santadi, 2021 Sardinia, Italy	\$65
Barbera D'Alba, Borgogno, 2023 Piedmont, Italy	\$72
Chianti Classico, Pagliarese, 2023 Tuscany, Italy	\$75
Brunello di Montalcino, Torre Guelfa, 2018 Tuscany, Italy	\$125
Clefs de Murailles '21 GSM,France	\$75
Malbec, Pyros, 2016 Pedernal Valley, Argentina	\$78

Nebbiolo

Nebbiolo, Villadoria, Langhe 2022 Piedmont, Italy	18 / 70
Barolo, Monchiero Carbone 2021 Piedmont, Italy.	\$115

Merlot / Bordeaux Blend

Bordeaux, Comtesse de Malet Roquefort 2022 Saint-Emilion, France	18/70
Chateau Macquin '21 Saint-Emilion, France	\$77
Merlot, Chateau Moulin de la Grangere, 2019 Saint-Emilion Grand Cru, France	\$100
Chateau Vieux Potana '19 Bordeaux	\$90

Cabernet

Eberle 2023 Paso Robles, CA	20 / 72
Austin Hope Paso Robles, CA	24 / 105
👑 Caymus 2023 Napa, CA	35 / 125
Post & Beam 2023 Napa, CA	\$110
Sullivan, Coeur de Vigne" 2021 Napa, CA	\$155

Red Blend

👑 Eight Years in the Desert 2024 Zinfandel blend, St Helena, CA	\$100
Chateau Musar, "Hochar", 2020 Lebanon Cinsault / Merlot	\$135
Domaine Christophe Semaska, Coteaux de Vienne 2021 Syrah d'Auguste	\$110
Opus One 2017 Napa, CA	\$650

B E E R

Pacifico refreshing flavor, grass, citrus, ocean mist 4.5% ABV	
Fremont Golden Pilsner 4.5% ABV	
Donnas Pickle Lager refreshing, crisp, tangy, 4.4% ABV	\$10
Peroni crisp and refreshing lager 5% ABV	\$10
Stone Delicious IPA citrus ipa, 7.7% ABV	
Made West Pale Ale (16 oz) american pale ale, 5.6% ABV	\$10
Allagash belgian wheat, balanced citrus and spice 5.2% ABV	\$11