

THE RAYMOND 1886

DINNER

TO START

<i>Bread and Butter</i>	demi baguette with seasonal butter 6
<i>Kale Salad</i>	cara cara, almonds, pecorino, couscous 15
<i>Spring Radishes</i>	babe farms radishes, sunflower seeds, isralian spice yoghurt 15
<i>Quail</i>	sichaun maple glaze 17
<i>Octopus</i>	chipotle adobe, avocado puree, cucumber 22
<i>Al Pastor Prawns</i>	achiote marinade, pineapple puree 16
<i>Chinese Long Bean</i>	shiitake dressing, onion sprouts, toasted peanuts 16

ENTREES

<i>Primavera</i>	housemade pasta, peas, broccolini, asparagus 26
<i>Mushroom Gnocchi</i>	king oyster, vegan cultured butter 32
<i>Jidory Chicken</i>	garbanzo puree, fava beans, cippolini onion 29
<i>Pork Chop</i>	braised cabbage, apple, porcini mustard sauce 32
<i>Steak Frites</i>	hanger steak, peppercorn jus 32
<i>Niman Ranch Short Rib</i>	heirloom carrots, broccolini, sauce d'huître 36
<i>Tomahawk Steak</i>	pickled seeds, king oyster, mixed mushrooms MP
<i>Seabass</i>	ponzu garlic sauce, peas, fava beans, forbidden rice 35

SIDES

<i>Charred Broccolini</i>	lemon caper vinaigrette 10
<i>Brussel Sprouts</i>	honey dijon 10
<i>Tater Tots</i>	The Raymond house made ketchup 8
<i>French Fries</i>	The Raymond house made ketchup 8

DESSERTS

<i>Ice Cream or Sorbet</i>	seasonal flavors 8
<i>Grandma's Chocolate</i>	chocolate ganache, cocoa nib crumble, milk jam, canela ice cream 12
<i>Brown Butter Cake</i>	almond ice cream and brown butter powder 12
<i>Espresso Crème Brulee</i>	tahitian vanilla bean, cookies, and truffles 12
<i>"Sooo LA"</i>	yuzu cheesecake, meyer lemon curd, preserved lemon, ginger turmeric ice cream 12

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THE BAR

COCKTAILS

Corpse Reviver #1 | camus elegance v.s., applejack, sweet vermouth | Savoy, Harry Craddock. 1930. 14

Tuxedo #2 | gin, maraska maraschino, dry vermouth, absinthe, orange bitters | Harry Johnson's New & Improved Bartender's Manual, 1882. 14

Japanese Highball | suntory whisky toki, soda water, lemon peel | 1895. 14

Fall For Me | bacardi 8, camus elegance v.s., maple pear syrup, hot water | by Abby Peoples. 14

Christmas Tree Lane | aged genever, braulio amaro, becherovka, sweet vermouth | by Andrew Cowan. 15

Rabbit's Fur Coat | japanese haku vodka, cinnabark, honey, pineapple, lime, nutmeg | by Greg Gertmenian. 14

Krampus | braulio amaro, lillet rouge, ginger, pineapple, lemon, ting grapefruit jamaican soda | by Jesus Gomez. 14

Tropicalia | real mccoys 3 year, velvet falernum, cinnabark, grapefruit, lime | by Nathan Baker 14

Lloyd, I'm Ready To Be Heartbroken | laphroaig 10, punt e mes, gran classico | by Nathan Baker 16

Hoffman House | eagle rare, scotch, barolo chinato cocchi, drambuie, angostura bitters | by Miguel Perez 15

BEER

Cali Creamin' Vanilla Cream Ale | malty backbone, flaked corn and honey malt. 7.5% ABV. 8

Eel River Amber Ale | malty with a touch of sweet caramel & balanced by noble-style hops. 5.0% ABV. 8

Made West Pale Ale | american pale ale, heavily hopped, bright citrus. 5.6% ABV. 10

Mikellar Stout | toasty malt with a hint of hoppiness, coffee, dark chocolate with dry malt and a little aniseed. 7.5% ABV. 8

Avery White Rascal | belgian style white ale. 5.6% ABV. 8

Three Weavers Seafarer | traditional light german ale, lively & refreshing kölsch. 4.5% ABV. 10

Night Beer Lager | dark lager, light with hints of toast and malt. 4.5% ABV. 7

Kronenberg 1664 Lager | golden hues & delicate bitterness, strisselspat hops. 5.5% ABV. 8

Stone Delicious IPA | citrus ipa with lemondrop and el dorado hops. 7.7% ABV. 8

WINES BY THE GLASS | 6oz/9oz/ bottle

Sparkling

Ayala, **blend**, Champagne, NV | 23/80

Victorine de Chastenay, rosé of **Pinot Noir**, Burgundy, NV | 12/42

White

Altamonte, **Pinot Grigio**, Alto Adige, 2018 | 11/17/36

Chateau Haut Gravelier, **Bordeaux Blanc**, Bordeaux, 2018 (14/21/58)

La Guiberte, **Sauv Blanc**, Sancerre, 2018 | 16/24/60

Schloss Gobelsburg, **Gruener Veltliner**, Austria, 2019 | 11/17/40

The White Queen, **Chardonnay**, Sonoma, 2016 | 15/23/45

Rose

Gleichenstein, **Pinot Noir**, Baden, 2019 | 12/18/42

Red

Artesa, **Pinot Noir**, Carneros, 2017 | 15/23/53

Domaine des Marrans, **Gamay**, Morgon, Beaujolais 2018 | 15/23/50

Condado de Haza, **Tempranillo**, Ribera del Duero, 2016 | 13/20/38

Château Tournefeuille, **Bordeaux**, 2017 | 16/24/47

Graffito, **Malbec**, Mendoza, 2017 | 12/18/36

Scattered Peaks, **Cabernet**, Napa Valley, 2018 | 20/30/70