

# THE RAYMOND 1886

## Brunch

<b>Assorted House Pastries</b>	assortment of danishes, scones, cinnamon rolls, & muffins 15
<b>Pancakes</b>	three blueberry & pistachio pancakes. 15
<b>Eggs Your Way</b>	two eggs, applewood smoked bacon, crispy potatoes. 14
<b>Omelet Your Way</b>	choice of three: goat cheese, bacon, onion, avocado, tomato, spinach, bell peppers, ham, mushrooms, cheddar cheese. 16
<b>Eggs Benedict</b>	two, or four poached eggs, crispy canadian bacon, english muffins, avocado spread, hollandaise. 16/24
<b>Breakfast Burrito</b>	flour tortilla, crispy potatoes, eggs, applewood smoked bacon, cheddar, salsa verde. 16
<b>Chilaquiles</b>	tomato sauce, fried tortillas, onions, cotija, sour cream, shredded chicken, avocado, fried egg. 18
<b>Breakfast Sandwich</b>	fried egg, applewood smoked bacon, vine ripe tomatoes, wild arugula, chorizo aioli, cheddar, garlic fries. 15
<b>Mediterranean Frittata</b>	artichoke hearts, baby heirloom tomatoes, olives, red onions, crispy kale, feta. 18
<b>Veggie Hash</b>	crispy potatoes, red onions, brussels sprouts, honey dijon, wild arugula, fried egg. 17
<b>Avocado Toast</b>	bread lounge country white bread, avocado spread, fried capers, pickled shallots, watermelon radish, espelette spice, chives, olive oil finish. 18
<b>Smoked Salmon Toast</b>	grilled sourdough, avocado, olive oil, citrus, smoked salmon, crispy shallots, pickled onion, togarashi. 21
<b>Citrus &amp; Burrata</b>	cara cara orange, burrata, dandelion greens, balsamic vinegar, olive oil. 16
<b>Pastrami on Rye</b>	thick-cut country rye, melted swiss, house made sauerkraut, house made russian dressing, side salad. 20
<b>Classic Burger</b>	sharp cheddar, pickles, caramelized onions, 1k dressing, tomato, bibb lettuce 19 <i>sub an Impossible patty for +\$2</i>
<b>The Raymond Curry</b>	marinated chicken breast, sautéed vegetables, golden raisins, peanuts, coconut curry, rice. 22

### Sides \$6

fruit | crispy potatoes | toast

### Spirited

- Bloody Mary/Maria** | 14  
vodka or tequila, lemon juice, tomato juice & spices
- Mimosa** | 12  
cava, house curacao, orange juice
- Ramos Gin Fizz** | 16  
gin, orange flower water, egg whites, heavy cream, sugar, citrus, soda water
- Michelada** | 14  
mexican beer, tapatio, worcestershire sauce & lime juice
- Irish Coffee** | 14  
irish whiskey, sugar, jones coffee, cream

### Un Spirited

- Almost Pina Colada** | 10  
lime, pineapple, coco lopez, demerara syrup, soda water
- Baby Moscow Mule** | 10  
lime, sugar, ginger syrup, ginger ale
- Murillo** | 10  
lemon, orange, cinnabark syrup, ting jamaican soda
- Vaughn** | 10  
raspberries, lemon, sugar, grapefruit, soda water
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- Jones Coffee** | regular, decaf, espresso, americano, macchiato, cappuccino, latte
- Art of Tea Organic Blends** | earl grey, english breakfast, peach oolong, dragonwell green, mint

# THE RAYMOND 1886

*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** | b 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  
**Day Beer Lager** | brewed with czech sass, hallertauer mittelfruch hops. 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, **Gruner Veltliner**, Austria, 2019 | 11/17/40

Massone Gavi, **Cortese**, Piemonte, 2019 | 12/18/40

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