

THE RAYMOND 1886

Dinner

Fresh Creations

Appetizers

<i>Scallops</i>	aguachile, kaluga caviar, shallots 24
<i>Spanish Octopus</i>	cacahuete mole, charred lemon ash 26
<i>Tai Snapper Crudo</i>	crying tiger sauce, pickled tangerines 16
<i>Bread & Butter</i>	house-made bread, seasonal butters 8

Salads

<i>Chicory Salad</i>	red & gold endive, frisse, tarragon aioli, brentwood yellow corn, pickled shallots, french feta 19
<i>Garden Of...</i>	“Garden of...” mixed baby lettuces, masamoto peaches, red beets, fine herbs, sel gris, poppy seed crème fraiche 17
<i>Little Gem</i>	pepita harissa, black radish, cucumber, little gem lettuces, toasted pepitas 18

Entrées

<i>Free Range Chicken</i>	yellow corn purée, succotash, wilted greens 28
<i>Hibachi-Seared Duck</i>	cabbage two ways, peaches, flash-pickled cherries 32
<i>New York Steak</i>	8oz prime, duck confit peewee potatoes, porcini mushrooms, bordelaise 42
<i>Sea Bass</i>	6oz pan-seared sea bass, “2 Peas in a Pod” mothergoddess beans, butternut squash, fermented black bean, chives 44
<i>Truffle y Pepe</i>	fresh-made egg pasta, shaved truffles, cured egg yolk, 18-month-aged parmigiano reggiano, fresh black pepper 48

Bar Favorites

<i>House Fries</i>	tossed with parsley and garlic, house made ketchup 8
<i>The Resilient Tots</i>	with spicy mayo and eel sauce 8
<i>Crispy Brussel Sprouts</i>	house made dijon 8
<i>Old West 1886 Burger</i>	short rib, chuck, & brisket burger; neuske bacon, onion rings, white cheddar, house-made bbq sauce; served w/ house fries 19
<i>The Angelino</i>	impossible burger, vegan cheese, lettuce, tomato; served w/ house fries 19
<i>Raymond Curry</i>	marinated chicken breast, sautéed vegetables, rice, golden raisins, peanuts 20
<i>Chicken Pomodoro</i>	dinapoli bianca tomatoes, blistered cherry tomatoes, mary’s chicken, parmigiano 24
<i>Steak Frites</i>	8oz. hanger steak, frites, bordelaise 34

Save room for dessert!

THE RAYMOND 1886

the Bar

Summer Cocktails

- 19th Century** | bourbon, lillet rouge, crème de cacao, lemon 15
East India Cocktail | cognac, maraska maraschino, lemon, pineapple, angostura bitters 15
Quaker | rye whiskey, cognac, lemon, raspberry gomme, sugar 15
Southern Cross | cognac, bacardi 1909, cointreau, lemon 15
Long Day | gin, campari, lemon, sugar, egg white 15
Mary Pickford | white rum, maraska maraschino, pineapple, grenadine 15
Wray & Ting | wray & nephew, ting grapefruit jamaican soda 15
Improved King Kong | bourbon, jamaican rum, banana liqueur, angostura bitters 16
Creole Cocktail | rye whiskey, cio ciaro, benedictine, carpano antica vermouth, angostura bitters 15
Improved Whiskey Cocktail | rye whiskey, maraska maraschino, angostura bitters 15
Merry Widow | gin, benedictine, dry vermouth, absinthe, angostura bitters 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
La Guiberte, **Sauv Blanc**, Sancerre, 2018 | 16/24/60
Schloss Gobelsburg, **Gruner Veltliner**, Austria, 2018 | 11/17/40
Massone Gavi, **Cortese**, Piemonte, 2017 | 12/18/40
The White Queen, **Chardonnay**, Sonoma, 2017 | 15/23/45

Rose

- Gleichenstein, **Pinot Noir**, Baden, 2017 | 12/18/42

Red

- Artesa, **Pinot Noir**, Carneros, 2017 | 15/23/53
Domaine des Marrans, **Gamay**, Morgon, Beaujolais 2017 | 15/23/50
Condado de Haza, **Tempranillo**, Ribera del Duero, 2015 | 13/20/38
Château Tournefeuille, **Bordeaux**, 2015 | 16/24/47
El Esteco, **Malbec**, Calchaqui Valley, 2017 | 12/18/36
Scattered Peaks, **Cabernet**, Napa Valley, 2016 | 20/30/70