

THE RAYMOND 1886

Brunch

<i>Assorted House Pastries</i>	assortment of danishes, scones, cinnamon rolls, danish 12
<i>Pancakes</i>	three, six, or nine blueberry & pistachio pancakes. 12/15/18
<i>Eggs Your Way</i>	two eggs, applewood smoked bacon, crispy potatoes. 14
<i>Omelet Your Way</i>	choice of three: goat cheese, bacon, onion, avocado, tomato, spinach, bell peppers, ham, mushrooms, cheddar cheese. 16
<i>Eggs Benedict</i>	two, or four poached eggs, crispy canadian bacon, english muffins, avocado spread, hollandaise. 16/24
<i>Breakfast Burrito</i>	flour tortilla, crispy potatoes, eggs, applewood smoked bacon, cheddar, salsa verde. 14
<i>Chilaquiles</i>	tomato sauce, fried tortillas, onions, cotija, sour cream, shredded chicken, avocado, fried egg. 16
<i>Breakfast Sandwich</i>	fried egg, applewood smoked bacon, vine ripe tomatoes, wild arugula, chorizo aioli, cheddar, garlic fries. 14
<i>Mediterranean Frittata</i>	artichoke hearts, baby heirloom tomatoes, olives, red onions, crispy kale, feta. 16
<i>Veggie Hash</i>	crispy potatoes, red onions, brussels, sprouts, honey dijon, wild arugula, fried egg. 14
<i>Pork Belly Hash</i>	pork belly hash, crispy potatoes, brussels sprouts, honey dijon, wild arugula, fried egg. 18
<i>Avocado Toast</i>	bread lounge country white bread, avocado spread, fried capers, pickled shallots, watermelon radish, espelette spice, chives, olive oil finish. 12 add egg. +2 add bacon. +3
<i>Smoked Salmon Toast</i>	grilled sourdough, avocado, olive oil, citrus, smoked salmon, crispy shallots, pickled onion, togarashi. 18
<i>Peaches & Burrata</i>	peaches, burrata, dandelion greens, balsamic vinegar, olive oil. 15
<i>Chicory Salad</i>	red & gold endive, frisse, tarragon aioli, brentwood yellow corn, pickled shallots, French feta. 19
<i>Summer Greens</i>	“garden of...” lettuces, house made buttermilk dressing, citrus, pickled onions, fine herbs. 15
<i>Pastrami on Rye</i>	thick-cut country rye, melted swiss, house made sauerkraut, house made russian dressing, side salad. 16
<i>The Contender</i>	short rib, chuck, & brisket burger; chorizo aioli, wild arugula, vine ripe tomatoes, cheddar, pickled onions, garlic fries. 16
<i>The Raymond Curry</i>	marinated chicken breast, sautéed vegetables, golden raisins, cashews, coconut curry, rice. 19

Sides \$6

fruit | crispy potatoes | toast

Spirited

Imbibe

Un Spirited

<i>Bloody Mary/Maria</i>	vodka or tequila, tomato & spices	<i>Almost Pina Colada</i>	lime, pineapple, coco lopez, demerara syrup, soda water
<i>Mimosa</i>	orange, cava	<i>Baby Moscow Mule</i>	lime, sugar, ginger syrup, ginger ale
<i>Bellini</i>	peach, cava	<i>Murillo</i>	lemon, orange, cinnabark syrup, ting jamaican soda
<i>Ramos Gin Fizz</i>	gin, cream, vanilla, orange	<i>Vaughn</i>	raspberries, lemon, sugar, grapefruit, soda water
<i>Michelada</i>	beer, tomato & spices		
<i>Irish Coffee</i>	irish whiskey, sugar & coffee		

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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 chiaro, 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
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
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