

THE RAYMOND 1886

Take Out

Fresh Creations

Appetizers

<i>Soft Shell Blue Crab</i>	brentwood yellow corn purée, succotash 23
<i>Spanish Octopus</i>	cacahuete mole, charred lemon ash 26
<i>Braised Celery</i>	talleggio cheese, house croutons, whole grain mustard vinaigrette 18
<i>Chicken Liver Pâté</i>	chicken liver pâté, house-made date bread, seasonal jam 19
<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 16
<i>Dragon’s Tongue</i>	dragon’s tongue beans, fine herbs, red-wine-poached golden raisins, sel gris, saffron meyer lemon gastrique 16

Entrées

<i>Fettuccine</i>	fresh-made egg pasta, summer squash, parmigiano reggiano, confit cherry tomatoes 26
<i>Free Range Chicken</i>	mary’s free range chicken breast, cauliflower couscous, celtuce, japanese mustard spinach 28
<i>Branzino</i>	filet de branzino, “2 Peas in a Pod” heirloom beans, green harissa, fine herbs, lemon ash 34
<i>Beef Cheeks</i>	wagyu beef cheeks, coffee bordelaise, pomme purée 38

Bar Favorites

<i>House Fries</i>	tossed with parsley and garlic, house made ketchup. 7
<i>The Resilient Tots</i>	plain, or dynamite style with spicy mayo and eel sauce. 7/9
<i>Crispy Brussel Sprouts</i>	house made dijon. 7
<i>Tacos of the Week (3)</i>	house made tortillas, salsa, & pickled onions. 14
<i>Raymond Burger</i>	short rib, chuck, & brisket burger; bacon aioli, white cheddar cheese, pickled onion 16
<i>The Angelino</i>	impossible burger, vegan cheese. 16
<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 22
<i>Steak Frites</i>	8oz. hanger steak, frites, bordelaise. 32

Dessert on the Fly

<i>Brandy Snaps</i>	brandy snaps, hazelnut cream, espresso ganache 12
<i>Chocolate Matcha Torte</i>	walnut crust, matcha cream, murray berry gel, farmer’s market plums (GF/V) 12
<i>Miss Jones Butter Cake</i>	with seasonal berries and house made whipped cream 10

Summer Cocktails

- 19th Century** | bourbon, lillet rouge, crème de cacao, lemon 28
East India Cocktail | cognac, maraska maraschino, lemon, pineapple, angostura bitters 28
Quaker | rye whiskey, cognac, lemon, raspberry gomme, sugar 28
Southern Cross | cognac, bacardi 1909, cointreau, lemon 28
Long Day | gin, campari, lemon, sugar, egg white 28
Mary Pickford | white rum, maraska maraschino, pineapple, grenadine 28
Improved King Kong | bourbon, jamaican rum, banana liqueur, angostura bitters 30
Creole Cocktail | rye whiskey, cio chiaro, benedictine, carpano antica vermouth, angostura bitters 28
Improved Whiskey Cocktail | rye whiskey, maraska maraschino, angostura bitters 28
Merry Widow | gin, benedictine, dry vermouth, absinthe, angostura bitters 28

All To go cocktails are prepared in 8oz containers.

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

White Wine

- Altamonte, **Pinot Grigio**, Alto Adige, 2018 ~36
La Guiberte, **Sauv Blanc**, Sancerre, 2018 ~60
Schloss Gobelsburg, **Gruner Veltliner**, Austria, 2018 ~40
Massone Gavi, **Cortese**, Piemonte, 2017 ~40
The White Queen, **Chardonnay**, Sonoma, 2017 ~45
Villa Antinori, **blend**, Tuscany, 2014 ~35
Hugel, **blend**, Alsace, 2017 ~35
Bonny Doon "Gravitas," **blend**, Santa Cruz, 2015 ~28
Klickitat, **Pinot Gris**, Columbia Valley, 2015 ~45
Bisci, **Verdicchio**, Marche, 2013 ~65
Les Tuilières, **Sauvignon Blanc**, Sancerre, 2013 ~40
Walter Hansel, **Chardonnay**, Russian River, 2015 ~59

Red

- Artesa, **Pinot Noir**, Carneros, 2017 ~53
Domaine des Marrans, **Gamay**, Morgon, Beaujolais, 2017 ~50
Condado de Haza, **Tempranillo**, Ribera del Duero, 2015 ~38
Château Tournefeuille, **blend**, Bordeaux, 2015 ~47
El Esteco, **Malbec**, Calchaqui Valley, 2017 ~36
Scattered Peaks, **Cabernet**, Napa Valley, 2016 ~70
Walter Hansel, **Pinot Noir**, Russian River, 2016 ~69
Domaine Theulot Juillot "La Cailloute," **Pinot Noir**, Burgundy, 2014 ~70
Tenuta della Terre Nere, **Nerello Mascalese**, Sicily, 2017 ~45

Bar To-Go

**THE
RAYMOND
1886**

A decorative flourish consisting of a horizontal line with ornate, symmetrical scrollwork at both ends and a small downward-pointing element in the center.