

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>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 17

Entrées

<i>Cacio y Pepe</i>	fresh-made egg pasta, 18-month-aged parmigiano reggiano, fresh black pepper 26
<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>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 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 Bar

Summer Cocktails

<i>19th Century</i>	bourbon, lillet rouge, crème de cacao, lemon 15
<i>East India Cocktail</i>	cognac, maraska maraschino, lemon, pineapple, angostura bitters 15
<i>Quaker</i>	rye whiskey, cognac, lemon, raspberry gomme, sugar 15
<i>Southern Cross</i>	cognac, bacardi 1909, cointreau, lemon 15
<i>Long Day</i>	gin, campari, lemon, sugar, egg white 15
<i>Mary Pickford</i>	white rum, maraska maraschino, pineapple, grenadine 15
<i>Wray & Ting</i>	wray & nephew, ting grapefruit jamaican soda 15
<i>Improved King Kong</i>	bourbon, jamaican rum, banana liqueur, angostura bitters 16
<i>Creole Cocktail</i>	rye whiskey, cio chiaro, benedictine, carpano antica vermouth, angostura bitters 15
<i>Improved Whiskey Cocktail</i>	rye whiskey, maraska maraschino, angostura bitters 15
<i>Merry Widow</i>	gin, benedictine, dry vermouth, absinthe, angostura bitters 15

Beer

<i>Cali Creamin' Vanilla Cream Ale</i>	malty backbone, flaked corn and honey malt. 7.5% ABV. 8
<i>Eel River Amber Ale</i>	malty with a touch of sweet caramel & balanced by noble-style hops. 5.0% ABV. 8
<i>Made West Pale Ale</i>	american pale ale, heavily hopped, bright citrus. 5.6% ABV. 10
<i>Mikellar Stout</i>	toasty malt with a hint of hoppiness, coffee, dark chocolate with dry malt and a little aniseed. 7.5% ABV. 8
<i>Avery White Rascal</i>	belgian style white ale. 5.6% ABV. 8
<i>Three Weavers Seafarer</i>	traditional light german ale, lively & refreshing kölsch. 4.5% ABV. 10
<i>Day Beer Lager</i>	brewed with czech sass, hallertauer mittelfruch hops. 4.5% ABV. 7
<i>Kronenberg 1664 Lager</i>	golden hues & delicate bitterness, strisselspat hops. 5.5% ABV. 8
<i>Stone Delicious IPA</i>	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, Gruener 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