

THE
RAYMOND
1886

»→ *Love at First Bite* ←«

Starter

Bread and Butter
for the table

First Course
choice of

Roasted Cauliflower Soup
gluten free and vegan

Strawberry Burrata Salad

arugula, creamy burrata, marinated strawberries, pistachios, balsamic vinaigrette

Second Course
choice of

Tuna Tartare

ahi tuna on a bed of avocado with a ginger wasabi drizzle, topped with masago and micro greens

Prosciutto Wrapped Asparagus
+ vegetarian option available +

Third Course
choice of

Wagyu Filet

oz filet, served with potato puree and glazed carrots, peppercorn sauce on the side

+ \$25 *Lobster Tail add on +*

Lemon Lobster Tagliatelle

Sautéed lobster in a lemon garlic butter and white wine sauce, with cherry tomatoes and basil

+ vegetarian and vegan options available +

Seared Chilean Sea Bass

roasted tomato couscous, lemongrass coconut curry sauce, baby bok choy

Roasted Tequila Lime Chicken

served with fingerling potatoes and seasonal vegetables

Dessert
choice of

Black Forest Hear
deconstructed cake

Passionfruit Flan

smooth custard with a passionfruit twist

Cocktails

Seasonal Cocktails

Un Chen Tangerine Brokers gin, melon Aperol infusion, lemon juice, thyme bark syrup, lemon peel

Fell in Love...With A Spy vodka, corazon syrup, demerara, lemon juice, botanical spirit

Havana Affair Real McCoy rum, Sailer Jerry rum, banana puree, lemon juice, Demerara, All Spice bitters

Jungle V.I.P. Tepache, Espadin mezcal, Alma Tepec, passionfruit, lime

I Must Be Dreaming Laphroaig 10 Year Scotch, Monkey Shoulder Scotch, cilantro syrup, lime juice, fire stick

Safe House chai Rittenhouse rye, Campari, Punt e Mes, Carpano Classico, orange zest, burnt rosemary

Agave Debonair reposado tequila, Yellow Chartreuse, Benedictine, orange bitters, lemon zest, pansy flower

Intelligencer cognac, Averna Amaro, creme de cacao, spiced pear cream

1886 Single Barrel Series

The 1886 Old Fashioned Raymond 1886 single barrel Maker's Mark bourbon, hine cognac, dom benedictine, grand marnier, tobacco bitters, angostura bitters, clamed orange rose garnish

X Marks The Spot Raymond 1886 single barrel Maker's Mark bourbon, Aperol, Alma Tepec, lemon juice, peach liquor, strawberry, demerara, sparkling wine

Classic Cocktails

Alien Pool Party tequila, lime, cucumber juice, jalapeño, honey, salt & pepper

Stomazzi orange & grapefruit infused vodka, green chartreuse, basil & honeydew syrup, lime, soda water

Charred Sunset mezcal verde, lime juice, strawberry syrup, sparkling wine, mezcal strawberry foam

Drama Club bourbon, alma tepec, apricot, demerara