

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, Avena 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