RAVEN GASTROPUB

Appetizers
(All appetizers offered on our happy hour menu at a $2 discount every day from 3pm-6pm Monday through Saturday. For dine in only)

SALSA & GUACAMOLE - $12
- House guacamole and salsa served with tortilla chips

POUND OF WINGS - $15
- Choice of buffalo or bbq style served with carrots, celery and ranch or bleu cheese

FISH TACOS - $14
- 2 blackened fish tacos served on corn tortillas with roasted corn salsa, cabbage and raven sauce garnished with chips and salsa

HUMMUS & TZATZIKI - $14
- Our house hummus and tzatziki served with celery, carrots, cucumbers and warm pita bread

FRIED PICKLES - $14
- House breaded pickles tossed in a seasoned breading, fried golden brown and served with raven sauce

SLOW ROASTED BEEF TACOS - $14
- Braised beef shoulder with white onion, cabbage and cilantro topped with salsa verde and served in corn tortillas. Garnished with house chips and salsa.

Salads

HOUSE SALAD - $12
- Mixed greens, carrots, cucumbers, cherry tomatoes and croutons served with choice of dressing

WEDGE SALAD - $14
- Chipotle grilled lettuce, bleu cheese dressing, bacon, diced tomatoes, bleu cheese crumbles and croutons

PANZANELLA SALAD - $15
- Mixed greens, toasted peasant bread with extra virgin olive oil, mozzarella, crumbled feta, kalamata olives, red onions, cucumbers and roma tomatoes tossed in champagne vinaigrette

CAESAR SALAD* - $13
- Chopped romaine lettuce with croutons and parmesan cheese

SOUTHWEST CHOPPED SALAD - $15
- Mixed greens, bleu cheese crumbles, chilepeppers, avocado, roasted corn salsa and bacon served with honey lime dressing

QUINOA & KALE SALAD - $15
- Kale, quinoa, toasted pine nuts, parmesan, cherry heinrich tomatoes and honey dijon dressing

SPINACH & PRAWN SALAD - $15
- Spinach, fried pear, candied walnuts, crumbled feta and shalott vinaigrette

Sandwiches

Served with choice of side: fries, sweet potato fries, bleu cheese bacon apple slaw, side house salad or side caesar salad

REUBEN - $16 FULL/$13 HALF
- Toasted marbled rye, corned beef, swiss cheese, caraway sauerkraut and russian aioli

ROASTED TURKEY AND APPLE BRIE - $16 FULL/$13 HALF
- Toasted sourdough, sliced turkey with melted brie, green apple slice, candied bacon and sundried tomato aioli

CUBAN - $15
- Crispy pressed hogie, pulled pork, sliced ham, swiss cheese, spicy mustard and housemade pickles

CHICKEN SOUVLAKI PITA - $16
- Warm pita bread, lemon - garlic marinated chicken, tzatziki sauce, crumbled feta cheese, diced tomatoes and cucumbers

ROASTED VEGGIE PITA - $15
- Warm pita bread, kale, roasted red bell peppers, zucchini, yellow squash, cremini mushrooms, hummus and crumbled feta cheese finished with a drizzle of balsamic reduction

CHICKEN AVOGADO SANDWICH - $16
- Toasted sourdough with grilled chicken, avocado, applewood bacon, lettuce, tomato, onion and sundried tomato aioli

Burgers

(All served on a toasted brioche bun and made with charbroiled certified angus beef with the exception of the veggie burger served with a house made veggie patty)

RAVEN BURGER* - $17
- Housemade boudin glaze, candied bacon, crumbled bleu cheese, crispy fried onions and fried pickles

BBQ BACON BURGER* - $16
- Basted in bbq sauce, served with applewood bacon strips, cheddar cheese and crispy fried onions

ISLAND BURGER* - $16
- Grilled pineapple, andouille sausage, ham, pepperjack, tomato, lettuce and chipotle mayo

GUAC BURGER* - $17
- Fresh house made guacamole with pepper jack cheese and shredded lettuce

CLASSIC* - $15
- Served with lettuce, tomato, onion and housemade pickles

CREMINI & SWISS BURGER* - $16
- Sauted cremini mushrooms, red wine demi glaze and swiss cheese

TURKEY BURGER - $16
- Turkey ground with veggie medley and served with raven sauce, swiss cheese, lettuce and tomato

VEGGIE BURGER - $15
- House made veggie patty served with lettuce, tomato, onion and housemade pickles

**These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*. 
Entrees

FISH AND CHIPS - $21
- Herb beer battered served with blue cheese bacon apple slaw, house tartar sauce and fries

SPICY JAMBALAAYA - $21
- Sautéed shrimp, chicken and andouille sausage served over seasoned rice with a spicy Cajun sauce

GROWNUP MAC-N-CHEESE - $21
- Blackened chicken, bacon, house cheese blend tossed with cavatappi pasta topped with toasted panko bread and finished with parmesan cheese

BLACKENED SALMON & FRUIT SALSA* - $25
- Char-grilled Salmon flamed rubbed with house blackened seasoning served over spinach orzo pasta

CHILLEAN SEA BASIS - $30
- Salmon, halibut, snapper, marinated, baked and served with horseradish cream and vegetable medley

STP WITH CHOICE OF EITHER BONE MARROW OR ROASTED GARLIC BUTTER - $30
- 10-oz New York strip steak cooked to your liking and topped with our house made bone marrow butter, served with asparagus and rosemary potatoes

OVEN ROASTED STUFFED CHICKEN BREAST - $26
- Baked chicken breast stuffed with mozzarella, feta, bacon and spinach, served with creamy garlic mushroom sauce, rosemary red potatoes and chef's vegetables

TOFU PROTEIN BOWL - $19
- Fried firm tofu, red pepper, edamame, asparagus, zucchini, yellow squash and cremini mushrooms sautéed with a teriyaki sauce and served over cauliflower rice and garnished with sesame seeds.

CHICKEN SCALLOPINI - $21
- Citrus marinated, panko chicken breast sauteed and served on top of orzo pasta with a lemon caper butter sauce with artichokes and asparagus

Sides - $7

FRIES
SWEET POTATO FRIES
SIDE CAESAR SALAD*
SIDE HOUSE SALAD
BLEU CHEESE BACON APPLE SLAW
CHEF'S VEGGIES
FRUIT CUP (SEASONAL)
ROSEMARY RED POTATOES

Kiddos

Served with choice of side: fries, sweet potato fries, bleu cheese bacon apple slaw, side house salad, caesar salad*, $2 additional for fruit cup with seasonal fruit

CHICKEN TENDERS - $10
- House breaded fried chicken tenders served with Ranch

MAC & CHEEZE - $10
- Noodles with house made cheese sauce

CHEESEBURGER - $10
- Kids burger patty with cheddar cheese

GRILLED CHICKEN - $10
- Uncharbroiled chicken breast

GRILLED CHEESE- $10
- Cheddar cheese melted on sourdough

Coffee & Tea

ROCCO COFFEE - $3.5
ROCCO DECAF - $3.5
CHINA MIST TRADITIONAL BLACK - $3.5
CHINA MIST BLACKBERRY,JASMINE GREEN - $3.5
CHINA MIST ASSORTED HOT TEAS - $3.5

Desserts

LOCAL ICE CREAM FLAVORS - $7
SEASONAL SORBET - $7
DOUBLE CHOCOLATE BROWNIE - $12
FRIED ICE CREAM - $12
BROWNIE - $6
BREAD PUDDING - $12
CHURRO BOWL - $12

Sodas & Bottled Water

COKE - $3
DIET COKE - $3
SPRITE - $3
DR PEPPER - $3
LEMONADE - $3
BARS ROOT BEER - $3
BOTTLED STILL WATER - $7
BOTTLED SPARKLING WATER - $7

Signature Cocktails

(All signature cocktails offered on our happy hour menu at a $2 discount every day from 3pm-6pm Monday through Saturday. For dine in only)

THE CARLYLE - $16
- Grey goose vodka shaken ice cold, served as a martini with a spritz of dry vermouth. Garnished with 3 olives

BLACK RAVEN - $15
- Grey goose vodka, lemonade and activated charcoal. Jetblack. Sweet and refreshing

MERRY BLUE - $15
- Juniper Grove dry gin, créme de violette, honey syrup, fresh lime juice and tonic water, garnished with fresh rosemary

NEVERMORE - $15
- Smirnoff blueberry vodka, St. Germain elderflower liquor, muddled fresh mint and blueberries and soda. Garnished with blueberry pearls.

THE BOLD FASHIONED - $16
- Woodford Rye Whiskey, dark sweet cherries and chamomile orange peel

KISS MY GRASS - $14
- Grey Goose, St. Germain elderflower liquor and fresh lemongrass, basil and lime juice

QUEEN'S PARK - $15
- Spiced rum, fresh lemon juice, muddled mint, simple syrup and bitters

PRICKLY PEAR MARAFLITA - $15
- A southwest staple maraflita made with cuervolon tequila that is full of tart and sweet flavor from start to finish

Beers

(All beers offered on our happy hour menu at a $2 discount every day from 3pm-6pm Monday through Saturday. For dine in only)

STL'LISANS
COORS LIGHT - $7/8
KILLOW LIFT - $8/9
TOWER STATION IPA - $8/9
SCOTTSDALE BLONDE - $8/9
BLACK BUTTE PORTER - $8/9

Wine

(All glasses of wine offered on our happy hour menu at a $2 discount every day from 3pm-6pm Monday through Saturday. For dine in only)

Wine Bottles ½ off all day on Tuesdays!

WHITES
HOUSE CHARDONNAY - $9/34
HOUSE PINOT GRIGIO - $9/34
CAMPAULIE PINOT GRIGIO - $10/38
KIM CRAWFORD SB - $12/46
RAEBOURN CHARDONNAY - $13/50
SONOMA CUTTER CHARDONNAY - $14/54
BOSCHENDAL ROSE - $11/40
LA MARCA PROSECCO - $11/40

REDS
HOUSE CABERNET - $9/34
BR COHN CABERNET - $14/54
CLINE MERLOT - $11/40
HOUSE PINOT NOIR - $9/34
ETUDE PINOT NOIR - $75
ALAMOS MALBEC - $11/40
RAEVENSWOOD VINTNERS ZN - $11/40
MELOI PINOT NOIR - $13/50

Champagne

(All champagne by glass offered on our happy hour menu at a $2 discount every day from 3pm-6pm Monday through Saturday. For dine in only)

HOUSE CHAMPAGNE - $3/25
CHANDON BRUT SPLIT - $12
CHANDON ROSE SPLIT - $12
PIPER SONOMA - $40
VUELVE - $110

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