

# 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 brined 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

(Add chicken - \$5/Shrimp - \$6/Salmon\* - \$7)

House Dressings: Ranch/Bleu Cheese/Champagne Vinaigrette/Honey Lime/Caesar\*/Shallot Vinaigrette/Honey Dijon

- HOUSE SALAD - \$12
  - Mixed greens, carrots, cucumbers, cherry tomatoes and croutons served with choice of dressing
- WEDGE SALAD - \$14
  - Crisp iceberg lettuce, bleu cheese dressing, bacon, diced tomatoes, bleu cheese crumbles and croutons
- PANZANELLA SALAD - \$15
  - Mixed greens, toasted parisian 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, chickpeas, avocado, roasted corn salsa and bacon served with honey lime dressing
- QUINOA & KALE SALAD - \$15
  - Kale, quinoa, toasted pine nuts, parmesan, cherry heirloom tomatoes and honey dijon dressing
- SPINACH & PEAR SALAD - \$15
  - Spinach, diced pear, candied walnuts, crumbled feta and shallot 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 marble 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 slices, candied bacon and sundried tomato aioli
- CUBAN - \$15
  - Crispy pressed hoagie, 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 AVOCADO 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)

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

- RAVEN BURGER\* - \$17
  - Housemade bourbon 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
  - Sautéed 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".

# Entrées

- FISH AND CHIPS - \$21  
 - Herb beer battered served with blue cheese bacon apple slaw, house tartar sauce and fries
- SPICY JAMBALAYA - \$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 breading and finished with parmesan cheese
- BLACKENED SALMON & FRUIT SALSA\* - \$25  
 - Char-grilled Salmon fillet rubbed with house blackened seasoning served over spinach orzo pasta
- CHILLEAN SEA BASS - \$30  
 - Saki/minin marinated, baked and served with Israeli cous cous and vegetable medley
- NY STRIP WITH CHOICE OF EITHER BONE MARROW OR ROASTED GARLIC BUTTER - \$30  
 - 10oz 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 veggies
- TOFU PROTEIN BOWL- \$19  
 - Fried firm tofu, red pepper, edamame, asparagus, zucchini, yellow squash and cremini mushrooms sauteed with a teriyaki sauce and served over cauliflower rice and garnished with sesame seeds.
- CHICKEN SCALLOPINI - \$21  
 - Citrus zested, panko chicken breast sauteed and served on top of orzo pasta with a lemon caper butter sauce with artichokes and asparagus

## 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 N CHZ - \$10  
 - Noodles with house made cheese sauce
- CHEESEBURGER - \$10  
 - Kids burger pattie with cheddar cheese
- GRILLED CHICKEN - \$10  
 - Charbroiled chicken breast
- GRILLED CHEESE - \$10  
 - Cheddar cheese melted on sourdough

## 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

## Sodas & Bottled Water

- COKE - \$3  
 DIET COKE - \$3  
 SPRITE - \$3  
 DR PEPPER - \$3  
 LEMONADE - \$3  
 BARQ'S ROOT BEER - \$3  
 BOTTLED STILL WATER - \$7  
 BOTTLED SPARKLING WATER - \$7

## Coffee & Tea

- ROC2 COFFEE - \$3.5  
 ROC2 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  
 BREAD PUDDING - \$12  
 CHURRO BOWL - \$12

## 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  
 - Greygoose vodka shaken ice cold, served as a martini with a spritz of dry vermouth. Garnished with 3 olives
- BLACK RAVEN - \$15  
 - Greygoose vodka, lemonade and activated charcoal. Jetblack...sweet and refreshing
- MERRY BLUE - \$15  
 - Juniper Grove dry gin, crème 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 charred orange peel
- KISS MY GRASS - \$14  
 - Grey Goose, St. Germain elderflower liquor and fresh lemongrass, basil and lime juice
- QUEENS PARK - \$15  
 - Spiced rum, fresh lemon juice, muddled mint, simple syrup and bitters
- PRICKLY PEAR MARGARITA - \$15  
 - A southwest staple margarita made with cuervo gold tequila that is full of tart and sweet flavor from start to finish

## 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 - \$8/25  
 CHANDON BRUT SPLIT - \$12  
 CHANDON ROSE SPLIT - \$12  
 PIPER SONOMA - \$40  
 VEUVE - \$110

## 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)

- | BTLS/CANS                 | DRAFT 16 OZ./20 OZ.        |
|---------------------------|----------------------------|
| SAN TAN DEVILS ALE - \$6  | COORSLIGHT - \$7/8         |
| PHANTOM IPA - \$7         | KILT LIFTER - \$8/9        |
| SCULPIN IPA - \$7         | TOWER STATION IPA - \$8/9  |
| BLUE MOON - \$6           | SCOTTSDALE BLONDE - \$8/9  |
| ANGRY ORCHARD CIDER - \$7 | BLACK BUTTE PORTER - \$8/9 |
| GUINNESS - \$7            |                            |
| MICHELOB ULTRA - \$6      |                            |
| STELLA ARTOIS - \$6       |                            |
| BUDWEISER - \$6           |                            |
| BUD LIGHT - \$6           |                            |
| DOS EQUIS LAGER - \$6     |                            |
| CORONA - \$6              |                            |
| BECKS NA - \$6            |                            |
| CHURCH MUSIC IPA - \$7    |                            |

## 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                             | REDS                              |
|------------------------------------|-----------------------------------|
| HOUSE CHARDONNAY - \$9/34          | HOUSE CABERNET - \$9/34           |
| HOUSE PINOT GRIGIO - \$9/34        | BR COHN CABERNET - \$14/54        |
| CAMPANILE PINOT GRIGIO - \$10/38   | CLINE MERLOT - \$11/40            |
| KIM CRAWFORD SB - \$12/46          | HOUSE PINOT NOIR - \$9/34         |
| RAEBURN CHARDONNAY - \$13/50       | ETUDE PINOT NOIR - \$75           |
| SONOMA CUTRER CHARDONNAY - \$14/54 | ALAMOS MALBEC - \$11/40           |
| BOSCHENDAL ROSE - \$11/40          | RAVENSWOOD VINTNERS ZIN - \$11/40 |
| LA MARCA PROSECCO - \$11/40        | MEIOMI PINOT NOIR - \$13/50       |

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