

RAVEN GASTROPUB

Appetizers

(All appetizers offered on our happy hour menu at a \$2 discount every day from 2pm-7pm Monday through Saturday and all day Sunday. For dine in only)

SALSA & GUACAMOLE - \$10

- House guacamole and salsa served with tortilla chips

POUND OF WINGS - \$12

- Choice of buffalo or bbq style served with carrots, celery and ranch or bleu cheese

FISH TACOS - \$12

- 2 blackened fish tacos served on maseca tortillas with roasted corn salsa, cabbage and raven sauce garnished with chips and salsa

HUMMUS & TZATZIKI - \$12

- Our house hummus and tzatziki served with celery, carrots, cucumbers and warm pita bread

FRIED PICKLES - \$10

- House brined pickles tossed in a seasoned breading, fried golden brown and served with raven sauce

BOURBON GLAZED PORK BELLY - \$14

- Slow roasted pork belly served with a bourbon glaze and micro greens

SHORT RIB TACOS - \$12.5

- Braised short rib with white onion, cabbage and cilantro topped with salsa verde and served in maseca tortillas. Garnished with house chips and salsa.

Salads

(Add chicken - \$4/Shrimp - \$5/Salmon* - \$6)

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

HOUSE SALAD - \$11

- Mixed greens, carrots, cucumbers, cherry tomatoes and croutons served with choice of dressing

WEDGE SALAD - \$12

- Crisp iceberg lettuce, bleu cheese dressing, bacon, diced tomatoes, bleu cheese crumbles and croutons

PANZANELLA SALAD - \$14

- 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* - \$11

- Chopped romaine lettuce with croutons and parmesan cheese

SOUTHWEST CHOPPED SALAD - \$14

- Mixed greens, bleu cheese crumbles, chickpeas, avocado, roasted corn salsa and bacon served with honey lime dressing

QUINOA & KALE SALAD - \$14

- Kale, quinoa, toasted pine nuts, parmesan, cherry heirloom tomatoes and honey dijon dressing

SPINACH & PEAR SALAD - \$13

- 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 - \$14 FULL/\$11 HALF

- Toasted marble rye, corned beef, swiss cheese, caraway sauerkraut and russian aioli

ROASTED TURKEY AND APPLE BRIE - \$14 FULL/\$11 HALF

- Toasted sourdough, sliced turkey with melted brie, green apple slices, candied bacon and sundried tomato aioli

CUBAN - \$14

- Crispy pressed hoagie, pulled pork, sliced ham, swiss cheese, spicy mustard and housemade pickles

CHICKEN SOUVLAKI PITA - \$15

- Warm pita bread, lemon - garlic marinated chicken, tzatziki sauce, crumbled feta cheese, diced tomatoes and cucumbers

ROASTED VEGGIE PITA - \$13

- Warm pita bread, kale, roasted red bell peppers, zucchini, yellow squash, crimini mushrooms, hummus and crumbled feta cheese finished with a drizzle of balsamic reduction

CHICKEN AVOCADO SANDWICH - \$15

- Toasted sourdough with grilled chicken, avocado, applewood bacon, lettuce, tomato, onion and sundried tomato aioli

BBQ PULLED PORK SANDWICH - \$14

- BBQ Pulled pork, bleu cheese bacon apple slaw and crispy fried onion served on a toasted brioche bun

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 housemade 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* - \$16

- Housemade bourbon glaze, candied bacon, crumbled bleu cheese, crispy fried onions and fried pickles

BBQ BACON BURGER* - \$15

- Basted in bbq sauce, served with applewood bacon strips, cheddar cheese and crispy fried onions

MAGIC ANIMAL* - \$18

- Topped with pulled pork, sliced ham, bacon, pork belly, cheddar cheese and housemade bourbon glaze

GUAC BURGER* - \$16

- Fresh house made guacamole with pepper jack cheese and shredded lettuce

CLASSIC* - \$14

- Served with lettuce, tomato, onion and housemade pickles

CRIMINI & SWISS BURGER* - \$15

- Sautéed crimini mushrooms, red wine demi glaze and swiss cheese

TURKEY BURGER - \$15

- Turkey ground with veggie medley and served with raven sauce, swiss cheese, lettuce and tomato

VEGGIE BURGER - \$14

- 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 - \$18

- Herb beer battered served with blue cheese bacon apple slaw, house tartar sauce and fries

SPICY JAMBALAYA - \$19

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

GROWN UP MAC-N-CHEESE - \$18

- Blackened chicken, bacon, house cheese blend tossed with cavatappi pasta topped with toasted panko breading and finished with parmesan cheese

BLACKENED SALMON & MANGO SALSA* - \$22

- Char-grilled Salmon fillet rubbed with house blackened seasoning served over spinach orzo pasta

CARNITAS - \$16

- Slow roasted house spiced pork served with black beans, rice, pico de gallo, salsa verde and maseca tortillas

CHIMICHURRI FLANK* - \$23

- Thin cut medium rare flank steak marinated in chimichurri, served with rosemary red potatoes and sauteed heirloom carrots

OVEN ROASTED STUFFED CHICKEN BREAST - \$22.5

- Baked chicken breast stuffed with mozzarella, feta, bacon and spinach, served with creamy garlic mushroom sauce, rosemary red potatoes and chef's veggies

BEEF SHORT RIB WITH ORZO - \$26

- Braised boneless beef short rib, served over orzo pasta with sauteed heirloom carrots, crimini mushrooms and finished with a red wine demi glace

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 fresh pear, green apple and strawberries

QUESADILLA - \$8

- 2 maseca tortillas with melted cheese

CHICKEN TENDERS - \$9

- House breaded fried chicken tenders served with Ranch

MAC N CHZ - \$9

- Noodles with house made cheese sauce

CHEESEBURGER - \$9

- Kids burger pattie with cheddar cheese

GRILLED CHICKEN - \$9

- Charbroiled chicken breast

GRILLED CHEESE - \$8

- Cheddar cheese melted on sourdough

Sides - \$6

FRIES

SWEET POTATO FRIES

SIDE CAESAR SALAD*

SIDE HOUSE SALAD

BLEU CHEESE BACON APPLE SLAW

CHEF'S VEGGIES

FRUIT CUP (PEAR/GREEN APPLE/STRAWBERRY)

ROSEMARY RED POTATOES

Sodas & Bottled Water

COKE - \$3

DIET COKE - \$3

SPRITE - \$3

DR PEPPER - \$3

LEMONADE - \$3

BARQ'S ROOT BEER - \$3

EVIAN NATURAL SPRING WATER - \$5

PELLEGRINO SPARKLING - \$5

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 - \$6

SEASONAL SORBET - \$6

DOUBLE CHOCOLATE BROWNIE - \$10

FRIED ICE CREAM - \$10

BREAD PUDDING - \$10

Signature Cocktails

(All signature cocktails offered on our happy hour menu at a \$2 discount every day from 2pm-7pm Monday through Saturday and all day Sunday. For dine in only)

THE CARLYLE - \$15

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

BLACK RAVEN - \$14

- Grey goose cherry noir vodka, lemonade and activated charcoal. Jet black...sweet and refreshing

SLUSHED BRANDY - \$12

- Brandy mixed with our specific blends of juice and tea. Frozen overnight and then served with sprite. Slushy and sparkling

NEVERMORE - \$15

- Blueberry vodka, St. Germain elderflower liquor, muddled fresh mint and blueberries and soda. Garnished with blueberry pearls

THE BOLD FASHIONED - \$15

- Woodford Reserve Kentucky Straight Rye Whiskey, dark sweet cherries and charred orange peel

GIN BLOSSOM - \$14

- Hendricks gin, St. Germaine, simple syrup and fresh lime with sliced cucumber

PICK YOUR MULE - \$12

- Moscow, London, Kentucky, Irish, Mexican, or Caribbean. Served in a mule mug

PRICKLY PEAR MARGARITA - \$15

- A southwest staple made with Casamigos Reposado 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 2pm-7pm Monday through Saturday and all day Sunday. For dine in only)

HOUSE CHAMPAGNE - \$7/24

CHANDON BRUT SPLIT - \$11

CHANDON ROSE SPLIT - \$11

PIPER SONOMA - \$38

VEUVE - \$90

Beers

(All beers offered on our happy hour menu at a \$2 discount every day from 2pm-7pm Monday through Saturday and all day Sunday. For dine in only)

BTLS/CANS

SAN TAN DEVILS ALE - \$6

PHANTOM IPA - \$7

SCULPIN IPA - \$7

BLUE MOON - \$6

ANGRY ORCHARD CIDER - \$7

GUINNESS - \$7

MICHELOB ULTRA - \$6

STELLA ARTOIS - \$6

BUD LIGHT - \$6

DOS EQUIS LAGER - \$6

CORONA - \$6

BECKS NA - \$6

DRAFT 16 OZ./20 OZ.

COORS LIGHT - \$6/7

KILT LIFTER - \$7/8

TOWER STATION IPA - \$7/8

SEASONAL - \$7/8

BLACK BUTTE PORTER - \$7/8

Wine

(All wines offered on our happy hour menu at a \$2 discount every day from 2pm-7pm Monday through Saturday and all day Sunday. For dine in only)

WHITES

HOUSE CHARDONNAY - \$8/30

HOUSE PINOT GRIGIO - \$8/30

CAMPANILE PINOT GRIGIO - \$10/38

KIM CRAWFORD SB - \$11/42

RAEBURN CHARDONNAY - \$12/46

SONOMA CUTRER CHARDONNAY - \$13/\$50

BOSCHENDAL ROSE - \$10/38

LA MARCA PROSECCO - \$10/38

REDS

HOUSE CABERNET - \$8/\$30

BR COHN CABERNET - \$13/50

CLINE MERLOT - \$10/38

HOUSE PINOT NOIR - \$8/30

ETUDE PINOT NOIR - \$70

ALAMOS MALBEC - \$10/38

RAVENSWOOD VINTNERS ZIN - \$10/38

MEIOMI PINOT NOIR - \$12/46

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