



THE

# RAVEN

COCKTAIL BAR



# CLASSICS



## **Clover Club\***

**(Late 1800's, The Clover Club Philadelphia) | 17**

Zephyr Gin | REAL Raspberry | Dry Vermouth  
Lemon Juice | Egg White

## **Espresso Martini**

**(Some Guy in Italy a Long Time Ago) | 16**

Platinum Vodka or Pick your Spirit | Averna | Borghetti

## **Vesper Martini**

**(1953, James Bond, Casino Royale) | 16**

Ketel One | Hendrick's Gin | Cocchi Americano

## **Bourbon St. Sazerac**

**(1812, New Orleans - The Oldest Known  
American Cocktail) | 16**

Sazerac Rye | St. George Absinthe  
Peychaud's Bitters | Demerara Syrup

## **Paloma**

**(1950s, Somewhere Between  
Mexico and Phoenix) | 14**

Lalo Blanco Tequila | Lime Juice | Q Grapefruit Soda

## **Trader Vic's Mai Tai**

**(1944 Trader Vic's, Oakland CA) | 15**

Smith & Cross Dark Rum | Kuleana Rum | Lime Juice  
Bauchant Orange Liqueur | Giffard Orgeat | Demerara Syrup

## **Vieux Carre**

**(1937 The Carousel Bar, New Orleans) | 15**

WhistlePig PiggyBack Rye | Maison Rouge V.S. | Benedictine

## **French Martini**

**(Late 1980's Keith McNally, New York) | 16**

Roxx Vodka | Chambord | Pineapple Juice  
Lemon Juice | REAL Raspberry

## **Amaretto Sour\***

**(1974, Studio 54, NYC) | 15**

Disaronno | Old Grand-Dad | Lemon Juice  
Simple Syrup | Egg White

## **Brooklyn**

**(1908, Jack's Manual by Jacob Grohusko) | 16**

E.H. Taylor Rye | Dry Vermouth | Maraschino Liqueur  
Amaro Cio Ciaro

# CRAFTS

## **Last Mango | 18**

El Tesoro Blanco | Tanteo Jalapeño | Bauchant Orange Liqueur  
Ancho Reyes Chili | REAL Mango | Lemon Juice

## **The Pornstar | 15**

Platinum and/or Pick your Spirit | REAL Passionfruit  
Lemon Juice | Prosecco Float

## **The Baker\* | 16**

Old Grand-Dad | Montenegro Amaro | Cinnamon Syrup  
Lemon Juice | Egg White

## **Perch and Ponder | 16**

Roxx Vodka | Lemon Juice | REAL Lychee  
Belle Pear Liqueur

## **The Warm Sparrow | 17**

Old Grand-Dad | Giffard Banana | Allspice Dram  
Demerara syrup

## **Wet My Beak | 16**

Diega Rosa Petal Gin | Huana Guanabana | Agave  
Citric | Peychaud's Bitters

## **Landing Strip | 17**

Kuleana Rum | Illegal Mezcal | Chinola Passionfruit  
Coco Lopez | Lime Juice | REAL Mango

## **The Scarlet Macaw | 18**

St. Elder Blood Orange Liqueur | Illegal Mezcal  
Giffard Ginger & Vanilla | Orange Bitters

## **Owl Play | 15**

Zephyr Gin | Italicus | REAL Blueberry | Giffard Orgeat  
Lemon | Orange Bitters

## **Dead Canary | 16**

Smith & Cross Dark Rum | Liquor 43  
Cold Brew | Coconut



# WHISK(E)Y BUSINESS

## Empire State of Mind | 22

WhistlePig PiggyBack Rye | Cocchi Barolo Chinato  
Angostura Bitters

## Boulevardier | 20

Buffalo Trace | Sweet Vermouth | Campari

## \*F%#king Quack | 22

Knob Creek | Lemon Juice | Demerara Syrup  
Chianti | Angostura Bitters | Egg White

## Lakeside | 23

E.H. Taylor Bourbon | Demerara | Gomme Syrup  
Angostura Bitters | Regan's Orange Bitters

## The Cask of Amontillado | 16

Maker's 46 | Amaro Lucano Anniversario | Pistachio  
Giffard Orgeat | Australian Coffee Bitters



# BARREL-AGED



## Old Fashioned | 18

E.H. Taylor Bourbon | Brown Sugar | Angostura Bitters  
Orange Bitters

## Manhattan | 18

WhistlePig PiggyBack Rye | Sweet Vermouth | Angostura bitters

# OLD FASHIONED

## Standard | 15

Bourbon | Rye | Rum | Tequila | Mezcal

## Upgraded | 18

Your choice of WhistlePig PiggyBack Rye | Buffalo Trace | El Tesoro  
Reposado | Illegal Mezcal | Smith & Cross Jamacian Dark Rum

**Our Private Barrel:** Please inquire about our current selection | MP

# MOCKTAILS (ZERO PROOF FLIGHT)

Let the team know what you like and we'll  
craft something for you on the fly! | 12

# BEAK WETTERS

	9oz	Bottle		9oz	Bottle
<b>Maschio Prosecco</b> Veneto, IT	12	35	<b>Di Sipio Montepulciano</b> D'Abruzzo, IT	16	48
<b>Gabbiano Pinot Grigio</b> Delle Venizie, IT	14	40	<b>Fox Farms Pinot Noir</b> Willamette Valley, OR	18	54
<b>WildSong Sauvignon Blanc</b> Marlborough, NZ	15	44	<b>Crust Cabernet</b> Matchbook Estate Cabernet	14	42
<b>Daou Chardonnay</b> Paso Robles, CA	16	48	<b>Far Niente Post &amp; Beam Cabernet</b>	25	78
<b>Sonoma Cutrer</b> Sonoma CA	22	62			

# DRAFTS

Ask About Rotating Handles & Handhelds



# FROM THE KITCHEN

## **Bone Marrow | 19**

Parsley Oil | Spices | Grilled Bread

### **Optional Luge**

2 Shots of Bottled in Bond Whiskey

**8 each**

## **Charcuterie | 16**

Italian Antipasti

## **Fried Calamari | 15**

Pickled Fresnos | Fra Diavolo

## **Shrimp Medina | 16**

Scampi Butter | Red Chili Flakes  
Touch of Cream | Grilled Bread

## **Meatballs | 14**

Ricotta Cheese | Grilled Bread

## **Pappardelle Bolognese | 23.5**

Beef and Pork Ragù | Parmesan

## **Braised Short Ribs | 29**

Wild Mushroom Risotto | Charred Broccolini

## **Whipped Ricotta | 15**

Pistachios | Local Honey | Extra Virgin Oil | Black Pepper

## **Shrimp Oreganata | 18**

Lemon Butter Sauce | Garlic Breadcrumbs

## **Truffle Fries | 10**

Parmesan | Parsley | Basil aioli

## **Chicken Alla Vodka | 25**

Pancetta | Fresh Mozzarella | Pesto | Broccolini

## **Mediterranean Farm Salad | 15**

Farro | Field Greens | Roasted Artichokes | Cucumber  
Tomato | Pickled Red Onions | Feta | House Vinaigrette

## **Pizzetta Margherita | 14.5**

Fresh Mozzarella | Basil | EVO

## **Pizzetta Lombardi | 17**

Mascarpone | Fig | Honey

## **Pepperoni Pizzetta | 17**

Hot Honey | Ricotta | Touch of Sauce

# SWEETS

## Tiramisu | 12

Espresso Soaked Ladyfingers | Sweet Cream

## Warm Butter Cake | 11

Vanilla Bean Ice Cream

## Nutella® Cheesecake | 11

NY Style | Graham Cracker Crust

# HIS-STORY

During the Prohibition era of the 1920s, clandestine speakeasies were often named after animals, quiet signals that marked them as safe havens for those in the know. The raven, long regarded as a symbol of intelligence, mystery, and watchfulness, was believed to be a keeper of secrets and a guide through the shadows. Clever, observant, and impossible to overlook, The Raven thrived where others dared not linger.

Welcome to The Raven, a handcrafted cocktail bar inspired by the bird's storied past and its enduring presence in folklore. A place where curiosity is rewarded, stories unfold, and evenings linger a little longer.

Thank you for sharing an evening with us! ~ **Michael Merendino**



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