

Trumer Pils (5.3%) ~ Berkeley <i>Aromatic nose, vigorous carbonation and dry finish</i>	7.00
Stella Artois Lager (5.2%) ~ Belgium <i>A malty middle and crisp finish with pleasantly bitter flavor.</i>	7.00
Samuel Smith Lager (5.0%) ~ England ~ Organic <i>A full-bodied lager with lots of malt and hop character. Balanced, fruity hop character and fragrance.</i>	7.00
Samuel Smith Ale (5.0%) ~ England ~ Organic <i>Delicately flavored golden ale, subtle fruity esters With a background of maltiness and hops.</i>	7.00
Green's Amber Ale (6%) ~ UK <i>Caramel and nut flavor with hop aroma (GF)</i>	9.75
Green's Dry Hopped Lager (4.1%) ~ UK <i>Citrus-floral aroma, light malt taste (GF)</i>	9.75
Athletic Cerveza Atletica (NA: 0.5%) ~ San Diego <i>Rich copper hue, light spicy floral notes with dry finish</i>	7.00
Gowan's Heirloom Apple-Wine Cider (5.7%) ~ Philo	16.00

## Soda and Juice

Organic Sodas ~ <i>Cola, Ginger Ale, Root Beer, Ginger Beer, Lemon Lime</i>	3.50
Cranberry Nectar	4.50
Crystal Geyser Sparkling Water	2.00
Saratoga Sparkling or Still Water 750 ml	7.50
Voss sparkling or still water	5.00
Apple Juice	4.50
Iced Teas ~ <i>Black or green</i>	3.25
Navarro Gewurtzraminer Grape Juice ~ Anderson Valley	7.00
Navarro Pinot Noir Grape Juice ~ Anderson Valley	7.00
Hand-made Organic Sparkling Lemonade	6.00
Organic Sparkling Cider 750 ml	9.00



*...farm to table plant-based dining  
created in the context of what is healthy and sustainable, ethically  
and environmentally.*

## Cocktails & Beverages

Ravens' cocktails are traditionally made with premium liquors, and organic ingredients and juices. We use no artificial sweeteners or mixers in our cocktails.

## Beer

Reality Czeck Pilsner (4.9%) ~ Santa Rosa <i>Crisp, flavorful with clean finish and smooth malt character</i>	9.00
Death & Taxes black lager (5.3%) ~ Santa Rosa <i>Malty, roasty and a hint of cola and peanut brittle</i>	9.00
Ninkasi IPA (6.0%) ~ Oregon <i>Crisp, flavorful with clean finish and smooth malt character</i>	7.00
Hen House IPA (6.9%) ~ Santa Rosa <i>Citrus peel, pine and somewhat danky and crisp</i>	9.00
Stellar IPA (6.5%) ~ North Coast Brewery <i>Aromatic nose, vigorous carbonation and dry finish</i>	7.00
Estrella de Jalisco (4.5%) ~ Mexico <i>Pale golden yellow color with mild sweet malt and hints of Caramel flavors</i>	7.00
Brother Thelonious (9.4%) ~ North Coast Brewing <i>Rich and robust dark strong ale</i>	9.00
Old No. 38 Stout (5.4%) ~ North Coast Brewing <i>Smooth, firm bodied stout with toasted character and Coffee notes of dark malts and roasted barley</i>	7.00
Pinkus Hefeweizen (5.1%) ~ Germany <i>Wheat and lemon aromas with banana and clove flavors</i>	9.75
Ravens Eye Imperial Stout (9.5%) ~ Eel River ~ Organic <i>Rich and toasty with deep espresso character</i>	9.00
Deschutes black Butte Porter (5.5%) ~ Oregon <i>Malty with hints of chocolate and coffee</i>	7.00
La Merle Saison (7.9%) ~ North Coast Brewing <i>Pale color, exotic aromas and tropical fruit</i>	7.00

## Brandy

Korbel	8.00
St. George Basil	10.00
Copper & Kings	11.00

## Cognac

Remy Martin VSOP Cognac	14.00
Remy Martin XO	25.00

## Armagnac

Cerbois VSOP	12.00
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## Liqueur & Aperitif

Chartreuse	12.00
Grand Marnier	12.00
Chambord	12.00
Cointreau	11.00
Kahlua	9.00
Cassis de Dijon	7.00
Disarrono	9.00
White Crème de Cacao	8.00
Dark Crème de Cacao	8.00
Crème de Menthe	9.00
Crème de Almond	7.00
Drambuie	11.00
Ouzo No. 12	8.00
Frangelico	10.00
Prado Pastis de Marseille	10.00
Vya Sweet Vermouth	7.00
Vya Dry Vermouth	7.00
Galliano	11.00
Sambuca	8.00
St. Germain	8.00
Kubler Absinthe	10.00
Fernet Branca	8.00

## House Cocktails

Canadian Martini ~ <i>Prairie organic Vodka, Chambord, Amaretto and Organic Cranberry Juice</i>	13.00
Chambord Martini ~ <i>Prairie organic Vodka and Chambord</i>	11.00
Cosmopolitan ~ <i>Hangar One Citroen Vodka, Cointreau, Organic Cranberry and Lime Juices</i>	13.00
Bloody Mary ~ <i>Prairie organic Vodka, Organic Tomato Juice, Worcester and Spices</i>	14.00
Manhattan ~ <i>Makers Mark, Vya Sweet Vermouth and Bitters</i>	11.00
Azul Margarita ~ <i>Clase Azul, Grand Marnier, Organic Lime Juice and Agave Syrup</i>	26.00
Mojito ~ <i>Bacardi light Rum, Organic Lime, Organic Mint, Organic Cane Sugar, Sparkling Water</i>	14.00
Sauza Margarita ~ <i>Sauza Silver Tequila, Cointreau, Organic Lime Juice and Agave Syrup</i>	11.00
Traditional Daiquiri ~ <i>Bacardi light Rum, Organic Lime Juice and Agave Syrup</i>	11.00
Tom Collins ~ <i>Bombay Sapphire Gin, Organic Lemon Juice, Soda and Agave Syrup</i>	11.00
Sea Breeze~ <i>Prairie organic Vodka, Organic grapefruit Juice, organic cranberry</i>	12.00
Caipirinha ~ <i>Cachaca (Brazilian Rum), Organic Lime, Organic Cane Sugar</i>	14.00
Ukrainian Nightingale <i>Prairie Organic Vodka, Organic Lime Juice, Ginger beer</i>	13.50

## Scotch Whisky

Dewars White	10.00
Glenlivet 12 yr.	13.00
Glenfiddich 12 yr.	13.00
Glenmorangie 10 yr.	14.00
Bunnahabhain 12 yr.	14.00
Macallan 12 yr.	18.00
Glen Moray 12 yr.	12.00
Lagavulin 16 yr.	18.00
Johnny Walker Black 12 yr.	10.00
Dalwhinnie 15 yr.	14.00
Caol Ila	22.00

## Bourbon Whiskey

Maker's Mark	9.00
Knob Creek	10.00
Bib & Tucker	14.00
Jefferson	20.00
Booker's	22.00

## Canadian Whisky

Crown Royal	10.00
Seagrams	9.00

## Mash Whiskey

Jack Daniels Single Barrel	14.00
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## Irish Whiskey

Bushmills	9.00
Jameson	9.00

## Rye Whiskey

Old Potrero	17.00
Sazerac	12.00

## Sake

Momokawa~ <i>Organic</i>	9.00
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## Tequila/Mezcal

Sauza Blanca	9.00
Casamigos Anejo	14.00
Clase Azul	23.00
Patron Silver	14.00
Patron Reposado	16.00
Corzo Silver	12.00
Corzo Reposado	14.00
Sotol Plata or Reposado	10.00
Tres generaciones Plata	12.00
Tres generaciones Reposado	12.00
Casamigos Mezcal	12.00
El Silencio Mezcal ~ <i>Organic</i>	14.00
Sombra Mezcal ~ <i>Organic</i>	11.00

## Rum

Bacardi Superior	8.00
Flor de Cana	10.00
Flor de Cana 25 yr.	19.00
Leblon Cachaca	14.00
Drake's Spiced Rum	10.00

## Vodka

Prairie	10.00
Hangar One Citroen	12.00
Grey Goose Original, L' orange or Le Melon	12.00
Hanson Original or Espresso	12.00
Hangar One	12.00

## Gin

Bombay Sapphire	10.00
Junipero	11.00
Hendrick's	14.00
Russell Henry	12.00