Welcome!

OUR GUIDELINES
For your safety & ours. Thank you

NO RESERVATIONS FOR GROUPS UNDER 6 PEOPLE
RESERVATIONS ARE A REQUEST, WE WILL DO OUR BEST TO ACCOMMODATE.
TABLES LIMITED TO 10 GUESTS

IF YOU HAVE ANY COVID SYMPTOMS OR HAVE BEEN EXPOSED TO SOMEONE RECENTLY WHO WAS DIAGNOSED POSITIVE OR SYMPTOMATIC, PLEASE DINE WITH US ANOTHER TIME.

MASKS MUST BE WORN WHEN YOU ARE OUT OF YOUR CHAIR & IF POSSIBLE WHEN INTERACTING WITH OUR STAFF.

YOU MAY GO TO THE BAR AND START AT BAR TAB, YOU MAY NOT “HANG OUT” AROUND BAR, BUT CAN GO TO ORDER DRINKS

Please wash and sanitize hands often.

Any questions, see a raven crew member.

ANY GUESTS THAT REFUSE TO ADHERE TO ABOVE GUIDELINES MAY BE ASKED TO LEAVE.
**THE RED RAVEN**

**SODA, COFFEE, TEA**
Cola, Diet Cola, Pep-Up, Rootbeer Gingerale, Lemonade, Ice Tea, Coffee, Decaf Coffee

**BOTTLED BEER**
Amstel Light -6
Blue Moon -6
Budweiser -5
Bud Light -5
Clausthaler -5 (Non-Alc)
Coo's Light -5
Del's Shandy -6
Corona Extra -6
Heineken -6
Michelob Ultra -5
Miller Lite -5
Narragansett 16oz -5
Sam Adams Lager -6
Sam Adams Light -6
Stella Artois -6.50
St. Pauli Girl (Non-Alc) -6

**BOTTLED CIDER**
Angry Orchard -6
Wolffer Rose Cider -11

**GLUTEN FREE BEER**
Celia Saison -8

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**MENU**

**STARTERS**
charred onion dip | house chips -6
buffalo cauliflower | house buffalo | blue cheese -7 (V)
slow braised chipotle pork ribs | fresh lime -10 ❤
buffalo boneless chicken tenders | blue cheese -8
spicy shrimp skewers | cucumber wasabi dipping sauce -12 ❤
goat cheese fritters | panko-sesame crusted | gastrique -10 (V)
crispy brussels sprouts | house bacon | sriracha | smoked maple syrup -8
raven wings | bbq, buffalo, or raven sticky sauce -12
pulled pork tacos | house BBQ | pineapple salsa -15
crispy fish tacos | slaw | sriracha aioli -13
caribbean fish fritters | jamaican jerk aioli -10
southwest nachos | corn tortilla chips | dry rubbed chicken | melted monteray jack & cheddar | scallion | cilantro | pico de gallo | cilantro lime creme -15
mussels | spicy tomato broth | grilled bread -12 ❤

**SOUPS & SALADS**
garden salad | greens | cucumber | tomato | onion | balsamic -12 (V) (half -6)
strawberry salad | mixed greens | strawberries | house bacon | spicy walnuts | red onion | goat cheese | balsamic vinaigrette -14
classic caesar | romaine | anchovy | parmesan | croutons -12 (half -7)
greek village | tomato | cucumber | feta | olives | red onion -12 (V) (add greens -2)
tostada salad | chopped iceberg | roasted corn | monteray & cheddar | tortilla chips | cheese | black bean & avocado salsa | chipotle ranch dressing -15
roasted tomato soup | oven roasted & spicy | olive oil -7 (V)

*Add Flat Iron Steak 14 | Chicken 6 | Salmon 9 | Shrimp 6 | Fritter 3 to any full sized salad*

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**BURGERS & SANDWICHES**
raven burger | mixed greens | tomato | onion | cheddar -14
shift burger | chef’s whim -17
bacon burger | house bacon | cheddar | crispy onions | bacon aioli -16
salmon burger | lettuce | tomato | onion | sriracha aioli -16
pulled pork | house bbq pork | roasted corn & avocado salsa | slaw on sd. | bulkie -15
pita pocket | grilled herb chicken | roasted veggies | hummus | balsamic | greens -14
southwest wrap | cajun grilled chicken | avocado | lettuce | red onion | cilantro lime ranch | monteray & cheddar cheese -14
chicken caesar wrap | grilled chicken | romaine | parmesan | dressing | croutons -14 ❤
fish sandwich | fried haddock | cheddar | red onion | shredded lettuce | tarter | bulkie -15
black bean burger | lettuce | pickled red onion | sriracha aioli | brioche -13 (V)

**ALL BURGERS & SANDWICHES ARE SERVED WITH FRIES**
upgrade to sweet fries +3 | garden (+2) or caesar (+4) instead of fries | GF buns available +2 (contain dairy)

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**www.redravenacton.com | notably distinctive, surprisingly local**

Consuming raw or undercooked meats, poultry or shellfish may cause the risk of foodborne illness. Please inform staff of all food allergies. We are able to accommodate all food allergies, please work with your server or a manager so we can create the perfect option for you.
MAINS

steak frites | grilled flat iron steak | french fries | steak sauce - 22
rib-eye | mashed | sauteed vegetables | herb compound butter -32 ❤️
baby back ribs | mashed | slaw -32
smokin skewers | grilled shrimp & smoked kielbasa skewers | onions | peppers |
  pineapple chipotle margarita glaze | coconut scallion rice -22
sweet & sour roasted salmon | coconut scallion rice | vegetables -22
fish & chips | onion rings & fries | tartar | honey vinegar -16
seafood platter | fried fish | fried shrimp | onion rings & fries | tartar | honey vinegar -23 ❤️
cioppino | spicy tomato broth | mussels | cod | shrimp | grilled focaccia -22 ❤️
mac & cheese | cheddar | blk pepper | smoked crumbs -13 (V)
❤️ new menu item

made with love.

Desserts

ASK YOUR SERVER ABOUT TODAY’S DESSERTS!
DESSERT COCKTAIL MENU
(SCROLL DOWN)

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**TAPPED**

Allagash White (5.%) WITBIER -7
Beer’d Dogs & Boats DIPA (12oz) (9.1%)-8
Fiddlehead IPA (6.3%) -7
Finback IN.E. PA (7.2%) -8
Guinness (4.1%) IRISH DRY STOUT -7
Jack’s Abby House Lager GERMAN (5.2%) -6
Jack’s Abby Copper Legend Octoberfest Lager -6
Lord Hobo Boomsauce IMPERIAL IPA (7.8%) -8
Maine* Rotating Line -9.00
Mighty Squirrel Rotating Line -8.00
Night Shift Brewing* (Rotating IPA’s) $9.50
Schilling Alexandr 10 Czech PILSNER (5%) -6.50
Shipyard Pumpkinhead (4.5%) -7
Springdale Brigadeiro OAT STOUT (7.5%) -7.50
Stoneface* Rotating Line -9
Stormalong Blue Hills Orchard CIDER -7
Toppling Goliath* Rotating Line 9.50
Wandering Soul Rotating Line (12oz) -7.50
Wormtown Be Hoppy AMER. IPA (6.5%) -8
Zero Gravity Conehead AMER. IPA (5.7%) -7.50

**FLIGHTS** 20oz of Goodness $13
1-SO YOU LIKE IPAS?
A selection of four IPA’s (Bartender Choice)
2-HERE’S AUTUMN-LET’S WRAP THIS YEAR UP, SHALL WE.
JA Copper Legend, Shipyard, Brigadiero, Stormalong Cider

**WINES**

**SPARKLING**
Cava – Campo Viejo Brut Riserva (Spain) 8/32
Prosecco – Cavicchioli (Italy) 9/36

**WHITE**
Pinot Grigio – Alto Vento (Italy) 8/32
Pinot Grigio – Barone Fini (Italy) 9/36
Sauvignon Blanc – Chasing Venus (Marlborough) 9/36
Sauvignon Blanc – Kim Crawford (Marlborough) 10/40
Chardonnay (unoaked) – Novellum (France) 8/32
Chardonnay – Shooting Star (California) 9/36
Chardonnay – Kendall Jackson (California) 10/40
Riesling – Chateau Ste. Michelle (Washington) 8/32

**ROSÉ**
Diora (Monterey) 10/40

**RED**
Super Tuscan – Santa Cristina (Italy) 10/40
Rioja -Campo Viejo (Spain) 10/40
Pinot Noir – Contour (California) 9/36
Pinot Noir – Wild Horse (California) 11/44
Blend – Francis Ford Coppola “Claret” (California) 10/40
Merlot -14 Hands (Washington) 7/28
Zinfandel – Ravenswood (California) 8/32
Malbec – Catena (Argentina) 11/44
Cabernet Sauvignon – Grayson (California) 8/32
Cabernet Sauvignon – Sterling (California) 10/40
Cabernet Sauvignon – Kendall Jackson (California) 11/44
Cabernet Sauvignon – Uppercut (California) 14/56

**PORT**
Ramos Pinto Collector Reserva (Portugal) 10/
Donnafugata Ben Rye (2015) 12/

**BOTTLE ONLY**
Sparkling – G.H. Mumm Brut (France) 80
Sparkling – Roederer Estate Brut (Anderson Valley) 70
Sauvignon Blanc – The Crossings (Marlborough) 30
Chardonnay – Stag’s Leap “Karia” (Napa) 70
Chardonnay – Lewis Cellars (Napa) 150
Cabernet Sauvignon – Stag’s Leap “Artemis” 125
Cabernet Sauvignon – Vineyard 29 “Cru” (Napa) 155
Zinfandel – Rosenblum Rockpile (Sonoma) 90
Syrah – Miner La Diligence (Napa) 115

Planning a gathering at home this year? Let us help!
THE TITO’S LOVE COCKTAIL

TITO’S, PAMA POMEGRATATE LIQUEUR, GINGER SYRUP
FRESH LEMON AND FLAMED ROSEMARY -12

September-November Tito’s will donate one dollar from each Tito’s LOVE cocktail sold to their CORE program (children of restaurant employees)

ANY COCKTAIL IS AVAILABLE “TO GO”.
ASK YOUR BARTENDER OR SERVER!
YOU MAY NOT TAKE ANY UNFINISHED BEVERAGES HOME EXCEPT BOTTLED WINE.
the cocktails
created with <3 by haley, lisa, & bar crew

the Gemini [10]
citadelle gin
lemon juice
orange liquor
cranberry compote & rosemary

the Scorpio [12]
deep eddy grapefruit vodka
cinnamon syrup
lemon juice
grapefruit juice

the Aquarius [10]
plantation dark rum
garam-masala chai syrup
almond milk
nutmeg & cayenne

the Pisces [10]
espolon reposado tequila
mezcal
applejack brandy
apple cider & lime juice
smoked salt rim

the Taurus [10]
four roses bourbon
amaro
aperol
lemon juice

the Virgo [12]
orange vodka
pomegranate liquor
pomegranate juice
prosecco

the Serotonin Sangria [11]
mulled red wine
house-infused fig vodka
apple liquor
apple cider & ginger

the Cosmos [11]
our classic cosmopolitan
citron vodka
orange liquor
lime juice
orange twist
cranberry juice

the Raven Manhattan [11]
four roses bourbon
contratto sweet vermouth
amerena cherry
angostura bitters

the Bloody [11]
*spicy*
vodka
house-made bloody mix
old bay celery salt rim
house-pickled vegetables
{try it with cucumber vodka +1}

the Birth Chart [10]
uniquely curated cocktail based on your astrological star sign
*order at your own risk*

the Dealer’s Choice [10]
noun. a card game, as poker, in which the dealer decides what game is to be played.
*order at your own risk*

; all cocktails are delicious, and therefore non-refundable.
espresso martini [12]
- van Gogh double espresso vodka
- kahula
- baileys
- milk

under the cherry moon [12]
- van Gogh vanilla vodka
- disaronno
- chocolate liquor
- almond milk
- amerena cherry

the irish goodbye [10]
- jameson cold brew whiskey
- coffee ice cubes
- vanilla bean syrup
- layered whip cream

the spanish mama [11]
- rum
- grand marnier
- tia maria
- hot coffee
- whipped cream & nutmeg
- sugar rim
{art of proper brunching}
1. Order a brunch cocktail
2. Order some brunch food
3. Chill here for a few hours
4. Maybe go apple picking
5. Nap

{october brunch menu}

Brioche French Toast
house bacon & syrup (add crispy potatoes +4) -13

Breakfast Quesadilla
scrambled eggs, sauteed peppers &
onions, salsa, jack cheese & potatoes
(add house bacon +3) -13

Shift Burger “Hangover Edition”
beef patty, sunny egg, house bacon,
cheddar on brioche, crispy potatoes -17

please inform your server of all food allergies

{brunch cocktails}
created with <3 by haley, lisa, & bar crew

the Bloody (11)
*spicy*
  vodka
  house-made bloody mix
  old bay celery salt
  house-pickled vegetables
  {try with cucumber vodka +1}

classic mimosa (10)
  prosecco
  orange juice
  orange twist

rosé garden (10)
  three olives rosé vodka
  elderflower liquor
  grapefruit juice
  prosecco

coffee & cigarettes (10)
  van Gogh espresso vodka
  milk & honey liquor
  milk
  cinnamon
IT'S COOL TO BE KIND
For Our Little Ravens

$7 - Includes one drink, one entree & ice cream
Choose your drink-
Soda, lemonade, milk

Choose your entree-
RAVEN CHEESEBURGER
White bun, 4oz beef patty, Vermont cheddar & fries

GRILLED CHEESE
Wheat bread, Vermont Cheddar & fries

PASTA & BUTTER
Cavatappi curly pasta & butter

MAC & CHEESE
Cavatappi curly pasta, cheesy sauce

CHICKEN TENDERS
Breaded chicken tenders & fries

Choose your scoop-
Vanilla or Salted Caramel

Sub/Add side salad, veggie or fruit $2 (GF Pasta n/c or GF Bun $2)
This menu is intended for children under 10. - Please inform your server of all food allergies. - Children’s Burgers can be cooked Med-Well or above only.