

RAZA'S

at Hamilton

small plates

bread service 9
seasonal spread, pull apart bread

short rib flatbread 19
pickled onions, crumbled bleu cheese

margherita flatbread 16
evoo, basil
add pepperoni 3

fried calamari 19
caper berries, marinara sauce

steakhouse nueske bacon 19
bourbon cider glazed, fresno peppers

pei mussels pomodoro 19
light tomato broth, toast

charred octopus 24
white bean puree, sun dried peppers

shrimp cocktail 23
hot ketchup, lemon

veal short rib 'chicharron' 24
tuscan salsa verde, sweet onion caramel

wagyu beef carpaccio 21
hazelnuts, pesto, truffle, arugula

oysters
half dozen | full dozen 24 | 44

escargot toast 19
french butter, crispy shallots,
exotic mushrooms, brandy cream sauce

seafood tower 85
6 shrimp, 6 oysters, colossal crab meat,
1.25 lbs maine lobster cocktail

oysters rockefeller 26
creamed spinach, herbs, gruyère

salads

baby ice berg wedge 16
tomato, bacon, pickled red onions,
smoked ranch, bleu cheese

burrata 20
charred asparagus, citrus, peas,
pistachio vinaigrette

summer harvest 16
champagne vinaigrette, strawberries,
toasted almonds

5 leaf caesar salad 15
roasted garlic anchovy dressing,
crouton shaved parmesan

add to any salad
chicken breast 9 / salmon 18
4 grilled or blackened shrimp 20

mains

aged duck breast 37
spring peas, soft herb farrow salad,
sour cherry jus

chicken chermoula 32
spinach & piquillo pepper risotto

shrimp scampi 35
lemon, garlic, white wine, tagliatelle pasta

dry aged salmon 33
broccolini & purple potatoes, pan sauce

chicken milanese 35
arugula, red onions, lemon vinaigrette

lamb shank pappardelle 46
roasted garlic, pecorino

cavatelli ragu 38
shredded short rib, mushrooms,
roasted garlic pecorino cream

saffron risotto 25
spinach & piquillo peppers

pacheri rigatoni 26
broccolini, roasted garlic, mushrooms

lobster frites 59
1 1/4 lbs lobster, clarified butter, truffle fries

seared bronzino 37
caper berries, white wine, roasted garlic,
blistered teardrop tomatoes

roman gnocchi cakes 26
wild mushroom, ragu,
shaved parmesan, marinara

16oz heritage pork chop 39
wilted greens, roman gnocchi, pork jus

pacheri rigatoni vodka 25
add chicken breast 9
add shrimp 20 / salmon 18

lobster & mussels fra diavolo 53
light spicy tomato broth,
homemade spaghetti

hand-selected prime steaks

16oz prime dry aged ny strip 61
creamed spinach cigar,
garlic smashed red potatoes, watercress

8oz petite filet mignon au poivre 49
french green beans,
garlic smashed red potatoes

20oz prime dry aged cowboy 87
garlic smashed, asparagus

sides

truffle parm fries 13
truffle oil, parmesan

stealth fries 11
sea salt, black pepper

cream spinach cigars 12
horseradish cream

crispy brussel sprouts 12
horseradish sour cream

garlic smashed red potatoes 12

grilled asparagus 14

**marble potatoes &
sauteed spinach 12**

kids menu

burger & fries 12

chicken tenders 12

pasta with butter 12

credit card convenience fee 2.99%
party of 5 or more 21% service charge will be added
please advise your server of any allergies or dietary restrictions
eating raw or undercooked meat, poultry, seafood or eggs may raise the risk of food born illness

cocktails

espresso tini 17 tito’s handmade vodka, kahlua, fresh espresso, homemade vanilla simple	black walnut manhattan 17 bulleit rye, antica sweet vermouth, black walnut bitters	saint arch martini 18 grey goose la poire vodka, elderflower liquor, lemon juice, simple	the traveler 17 woodford reserve, disaronno amaretto, ginger beer, lemon juice
casa luna 15 mala vida blanco, housemade blackberry pureé, lemon juice, mint	old fashion 16 bulleit bourbon, luxardo simple, orange and angostura bitters	cucumber spritz 17 tanqueray, muddled cucumbers, lemon juice, champagne	caprese cocktail 16 tanqueray, muddled tomatoes, basil, lemon juice
	spicy margarita 17 mala vida blanco, cointreau, pineapple juice, agave, tajín rim & jalapeños	saffron gimlet 16 tito’s handmade vodka, lime juice, saffron simple	

wines

house	glass	bottle
cabernet sauvignon or chardonnay	\$10	
sparkling		
comte de bucques, blanc de blanc brut nv, <i>loire, france</i>	\$12	\$45
mionetto, prosecco brut nv, <i>veneto, italy</i>	\$12	\$46
veuve clicquot, brut nv, <i>champagne, france</i>		\$120
veuve clicquot, rose nv, <i>champagne, france</i>		\$130
rosé		
one stone cellars, rosé of pinot noir, <i>central coast</i>	\$15	\$57
white		
pinot grigio		
bottega vinai pinot grigio	\$13	\$48
yalumba, the y series, <i>south australia</i>	\$15	\$57
santa margherita, <i>alto adige, italy</i>	\$17	\$65
sauvignon blanc		
villa maria private bin, <i>marlborough, new zealand</i>	\$15	\$58
chardonnay		
ancient peaks, <i>paso robles, california</i>	\$14	\$50
j. lohr ‘riverstone’, arroyo seco, <i>monterey, california</i>	\$15	\$58
ferrari-carano, <i>sonoma, california</i>	\$15	\$55
joseph drouhin, pouilly-fuisse, <i>burgundy, france</i>		\$74
reds		
pinot noir		
deloach, <i>russian river, california</i>	\$16	\$61
belle gloss ‘balade’, <i>santa barbara, california</i>		\$58
french		
domaine de la solitude, <i>châteauneuf-du-pape, rhône</i>		\$79
chateau de sales, pomerol, <i>bordeaux</i>		\$89
italian		
zenato ripassa doc, <i>veneto</i>		\$59
castello banfi ‘belnero’ supertuscan, <i>tuscany</i>		\$58
ruffino ‘modus’ super tuscan blend, <i>tuscany</i>		\$75
tenuta san giorgio ugolforte brunello di montalcino, <i>tuscany</i>		\$94
ruffino ‘gold label’ chianti classico riserva, <i>tuscany</i>		\$95
fontanafredda ‘silver label’ barolo, <i>serralunga d’alba, piedmont</i>		\$105
mastroberardino ‘radici taurasi’ aglianico, <i>taurasi docg, campania</i>		\$115
altesino brunello docg, <i>tuscany</i>		\$129
il poggione brunello di montalcino, <i>tuscany</i>		\$139
banfi ‘summus’ super tuscan blend, <i>tuscany</i>		\$145
il poggione san leopoldo super tuscan blend, <i>tuscany</i>		\$165
damilano barolo ‘cannubi’, <i>piedmont</i>		\$169
alternative reds		
spellbound merlot, <i>california</i>	\$14	\$52
j. lohr ‘pure paso’, paso robles, <i>california</i>	\$16	\$59
ridge ‘three valleys’ zinfandel blend, <i>sonoma, california</i>		\$55
catena ‘vista flores’ malbec, <i>mendoza, argentina</i>	\$14	\$54
lapostolle ‘cuvée alexandre’ carmenère, <i>chile</i>		\$63
‘le petit clos’ de clos apalta red blend, <i>apalta valley, chile</i>		\$108
cabernet sauvignon		
one stone cellars, <i>paso robles, california</i>	\$14	\$53
j.lohr ‘seven oaks’ <i>paso robles, california</i>	\$15	\$58
oberon, <i>napa valley, california</i>		\$56
j.lohr ‘hilltop’, <i>paso robles, california</i>	\$19	\$69
black stallion, <i>napa valley, california</i>		\$65
bonanza by charles wagner, <i>california</i>		\$63
quilt (by joe wagner), <i>napa valley, california</i>	\$20	\$75
faust, <i>napa valley, california</i>		\$120
duckhorn vineyards, <i>napa valley, california</i>		\$139
austin hope, <i>paso robles, california</i>		\$135
elizabeth spencer, ‘proprietor selected’ rutherford, <i>napa valley, california</i>		\$169
heitz, <i>napa valley, california</i>		\$145
chimney rock, stags leap district, <i>napa valley, california</i>		\$155
frogs leap rutherford, <i>napa valley estate, california</i>		\$149
cakebread, <i>napa valley, california</i>		\$139
shafer one point five, <i>napa valley, california</i>		\$193
caymus ‘50th anniversary’, <i>napa valley, california</i>		\$129
paul hobbs, <i>napa valley, california</i>		\$169

please drink responsibly. 3752000

spirits

vodka	bourbon
beluga gold	angel’s envy
beluga noble	basil hayden
beluga transatlantic	blanton’s
belvedere	buffalo trace
grey goose	bulleit
stateside urbancraft	eagle rare single barrel 10yr
tito’s handmade vodka	e.h. taylor small batch
v1 double espresso	four roses small batch
tequila/mezcal	hill rock estate distillery solera aged
bondero premium café	bourbon
cincoro anejo	jefferson’s ocean
cincoro blanco	jim beam
cincoro reposado	john j bowman
clase azul anejo	knob creek
clase azul blanco	le grand
clase azul reposado	le grand small batch
codigo 1530 reposdao	maker’s mark®
del maguey vida mezcal	michter’s
don julio 1942	papi van winkle
don julio anejo	weller 7 yr
don julio blanco	wellerfull proof
don julio reposado	widow jane 10 yr
dos hombres mezcal joven	widow jane lucky 13
ensuela blanco	woodford reserve
fortaleza	
fortaleza anejo	scotch
illegal	balvenie 14 yr
lalo	balvenie 12 yr
mala vida blanco	chivas 18
mala vida reposado	clan macgregor
mala vida anejo	dewar’s white label
patron anejo	glenfiddich 18
patron blanco	johnnie walker black label
patron reposado	johnnie walker blue label
pueblo viejo blanco	the glenlivet 18 yr
tequila ocho anejo	the macallan 12 yr double cask the
tequila ocho blanco	macallan 12 yr sherry oak
tequila ocho reposado	the macallan 15 yr double cask the
	macallan 18 yr
gin	oban
aviation	yamazake 12 year
bombay sapphire	cognac & cordials
empress elderflower	aperol
ford’s	averna
fort hamilton	baileys
hendrick’s	campari
monkey 47	chambord
tanqueray	chartreuse
the botanist	courvosier vs
	disaronno
whiskey/rye	d’ usse
bulleit rye	galliano
crown royal	grand mariner
fort hamilton	hennessy vs
jack daniel’s	kahlua
jameson	lapostolle pisco xo
seagram’s vo	licor 43
tullamore d.e.w.	licor 43 chocolate
whistle pig 10 yr	midori
whistle pig 12 yr	mr black
	nonino amaro
rum	remy martin vsop
appleton estate	romana sambuca
bacardi superior	st-germain
barrel honey	
captain morgan original spiced	
mt. gay eclipse	