



Mission Statement

The Raven Cafe is a European-style cafe located in historic downtown Prescott, Arizona. We feature a full, all organic espresso bar and a wide variety of small production beers and wines, many of which are organic, pesticide-free, or biodynamic. Our innovative food is made with organic and locally sourced ingredients whenever possible. We feature rotating art shows by local and regional visual artists, the best in underground acoustic and local music, and collaborative events with local conversations. The Raven Cafe is toxin-free, using only Dr. Bronner's soap, Seventh Generation and Citrasolv cleaners, iodine sanitizer instead of bleach, and Biokleen surfactant. Most of our paper products are recycled, and our disposable cups are made of corn. We strive to make every aspect of our business as Earth-friendly as possible.

BRUNCH

ARIZONA TURKEY PANINI 11 Bacon, Tomato, Cheddar and Chipotle Mayo on Challa	HOUSE CURED LOX & BAGEL 9 Cream Cheese, Tomato, Red Onion, Capers
GRILLED VEGGIE MELT 9 Roasted Red Peppers, Carmelized Onion, Herb Roasted Mushrooms, Provolone, Arugula, Dijonaise, on White Bread	THREE MEAT OMLETTE 13 Smoked Turkey, Bacon, Pork Sausage, Swiss, Topped with Tomato Basil Aioli. Served with Breakfast Potatoes
BERRY AND SPINACH SALAD* 10 Fresh Spinach, Seasonal Berries, Feta, Papitas, and a Soft Boiled Egg, with Rhubarb Vinaigrette	VEGETABLE OMLETTE 12 Roasted Red Peppers, Carmalized Onions, Herb Marinated Mushrooms, Arugula, Lightly Smoked Provolone and Avocado Crema. Served with Breakfast Potatoes
BEET SALAD (VEG,GF) 8 Beet Pesto, Pickled Beets, Goat Cheese, Sunflower Seeds, Cilantro Lime Vinaigrette	TRADITIONAL BREAKFAST* 9 Two Eggs, Breakfast Potatoes, Toast. Served with your choice of Bacon, Pork Sausage, or Avocado
NEW RAVEN BRUNCH BURGER* 15 Crispy Jalapeno, Cheddar Cheese, Bacon, Fried Egg, House Made Strawberry Rhubarb Jam, Grilled Banana. On a French Toasted Bun	RAVEN BOWL (GF,DF) 10 Quinoa, Baby Kale, Fresh Veggies, Tahini Glaze, Scrambled Eggs
CHIPOTLE ADOBO BURGER* 13 Adobo Sauce, Onion, Blue Cheese, Chipotle Mayo	BREAKFAST STREET TACOS 8 Chorizo, Scambled Egg, Topped with Fresh Jalapeno and Avocado Crema
TABULA RASA BURGER* 11 Lettuce, Onion, Pickle, (Add Cheese for 2)	PANCAKES (GF,VEG) 8 Strawberry-Rhubarb Compote, Maple Syrup, Granola Crunch
VEGGIE BURGER 10 Arugula, Tomato, Mint ChimiChuri	ARIZONA BENEDICT 13 Smoked Turkey, Avocado, English Muffin, Poached Egg, Topped with Chipotle Hollandaise Sauce. Served With Breakfast Potatoes.
BREAKFAST SANDWICH 10 Croissant, Scrambled Egg, Pork Sausage, Smoked Provolone, Tomato-Basil Aioli	LOX AND BAGEL BENEDICT 15 House Made Lox, Red Onion, Poached Egg, On Top of a Toasted Mini Bagel, Finished with Cream Cheese Hollandaise and Capers. Served with Breakfast Potatoes.
BREAKFAST BURRITO* 12 Two Eggs, Onion, Roasted Red Pepper, Chorizo, Shredded Cheese, Served over Cheese Sauce, and Topped with Adovado Sauce.	STUFFED FRENCH TOAST* 12 Vanilla French Toast, Stuffed with Mascarpone Cheese, Topped with Arizona Prickley Pear Syrup. Served with Breakfast Potatoes.
MISO CROQUE MADAME PANINI* 14 White Miso Bechamel, Ham, Swiss, Pressed on Sourdough topped with a Sunny Up Egg	ULTIMATE FRENCH TOAST 11 Our Signature Green Chili Bread Pudding, French Toast Battered and Topped with Mayan Chocolate and Cajeta

SIDE ORDERS & ADD ONS

Egg (1).....	1.5
Egg Whites (3).....	4.5
Bacon (3).....	4
Grilled Chicken.....	5
Breakfast Potatoes.....	3
Avocado.....	2
Seasonal Fruit Cup.....	5
Sourdough, Muti-Grain, or Rye.....	2
English Muffin.....	2.5
Bagel and Cream Cheese.....	4
Gluten Free Bread/Bun.....	3
Ezekial Sprouted Whole Grain.....	3

V vegan VEG vegetarian DF dairy free GF gluten free / we offer gluten free items, however, our kitchen is not completely gluten free

*These items may be served raw or undercooked. Consuming raw or undercooked poultry, meats, eggs, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions