

Raglan Public House

1851 Bacon St 92107-3015 · +16197942304 · Updated: Jan 14, 2026

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WEEKDAY BRUNCH 6

Quiche & Salad

\$18.00

Spinach, mushrooms, tomatoes, mozzarella, mixed greens salad, sourdough toast

The Cure

\$23.00

Homemade biscuit, gravy, tots, scrambled eggs. Choice of fried chicken, chicken sausage links, or bacon

New Zealand Classic Breakfast

\$21.00

Three eggs, served any style, beans, grilled tomato, sourdough toast, choice of bacon or chicken sausage links

The Half Baked

\$20.00

Half baked challah French toast, strawberries whipped cream, thick cut bacon

Breakfast Blunt

\$18.00

Burrito stuffed with eggs, peppers, onions, sausage, avocado creme & tots

Breakfast BLT

\$21.00

Fried egg, loads of thick cut bacon, lettuce, tomato, mayo, sourdough, side tots

BEER MIXERS CRAFTY COCKTAILS 19

Black & Tan

equal parts stout and pale ale

Cider Sangria

Red wine, cider, orange juice, spices, brandy float

Half & Half

equal parts stout and lager

Shandy

lager and ginger beer

Raspberry Cream

hefeweizen with a splash of lindernans framboise (raspberry) lambic

Snakebite

stout and cider

Red Beer

pilsner, homemade bloody mix, lime, salt rim

Sinful Cider

Draft cider with a shot of homemade cinnamon whiskey

Rum Drink

light & dark rum, cointreau, lime, oregat, passion fruit foam

Gin Drink

house infused cucumber gin, passion fruit puree, simple syrup, soda water

Whiskey Drink

tempelton rye, orange zest, luxardo cherry, bitters, sugar

Vodka Drink

cutwater fugu vodka, st. germaine, strawberry, mint, lemonade

Tequila Drink

house infused habanero pineapple tequila, simple syrup, mint, soda water

Bourbon Drink

eagle rare bourbon, mint, cucumber, lime, syrup

Pisco Drink

pisco, lime juice, egg white, sugar, bitters

The Mule

vodka, tequila, bourbon, or whiskey, ginger beer, bitters, fresh lime

Booch Mule

rooting hard kombucha, vodka, agave nectar, bitters, strawberry, orange, lime.

Torched Toddy

House made cinnamon whiskey with a touch of heat, honey, lemon

Cold Brew Martini

vodka, kahlua, baileys, cold brew

WINES ¹⁰

House Chardonnay

\$9.00

Tinpot Hut Pinot Gris, New Zealand

\$13.00

White Haven Sauvignon Blanc, New Zealand

\$13.00

Qupe Chardonnay

\$15.00

Roderer Brut

\$25.00

split bottle

Shield New Zealand Rose

\$13.00

House Cabernet

\$9.00

The Spanish Quarter Red Blend	\$12.00
Shield Pinot Noir	\$13.00
Substance Cabernet	\$13.00

ORGANIC BEEF 8

Grass Fed Beef

Homemade Sauces

Locally Farmed Veggies

Freshly Baked Bread

unique tastes

Organic Bread

Beef Ground Fresh Daily

Farm Fresh

Craft Beers

fresh, fresh, fresh

LET'S BRUNCH! WEEKEND BREAKFAST 10

Quiche & Salad **\$17.00**

Spinach, mushrooms, tomatoes, mozzarella, mixed greens salad, sourdough toast

The Half Baked **\$20.00**

Half baked challah french toast with strawberries & a custard -style center, served with bacon

New Zealand Classic Breakfast **\$19.00**

Three eggs served any style, beans, grilled tomato, sourdough toast, choice of bacon or chicken sausage links

The Cure **\$22.00**

Homemade biscuit, gravy, tots, scrambled eggs. Choice of fried chicken tenders, chicken sausage links, or bacon

Breakfast Blunt **\$17.00**

Burrito stuffed with eggs, peppers, onion, sausage, avocado creme, tots

Shrimp & Grits **\$20.00**

Creamy grits with shrimp sautéed in bacon, onion, garlic & bell pepper. Topped with a poached egg

Chilaquiles **\$18.00**

Fried tortilla chips, spicy red salsa, over easy eggs, cheddar cheese, avocado, sour cream, pickled red onion, black beans

Steak & Tamale Benedict **\$23.00**

Flank steak, cheese tamale, Poblano crème, poached eggs, salsa, pico de gallo

Lamb Hash **\$22.00**
Braised leg of lamb, poached egg, kennebec potato, sweet potato, turnip, bell pepper, zucchini, chipotle hollandaise

Pulled Pork Benedict **\$22.00**
jalapeño cornbread, hoisin pulled pork, garlic kale, poached eggs, spicy hollandaise

SIDES 7

Biscuits & Gravy **\$13.00**

Cheesy Grits **\$9.00**

Home-style Potatoes or Tots **\$9.00**

Bacon **\$6.00**

Side Toast **\$2.00**

Side Eggs **\$5.00**

Side Gravy **\$3.00**

MUNCHIES 8

Soft Pretzel **\$15.00**
spicy Jack Daniel's mustard + jalapeno cheese sauce

Kal Maori **\$19.00**
tempura fried calamari + cherry peppers

Fries **\$10.00**
choice of matchstick, fatty, tots, rings, sweet potato fries with blue cheese

Wings **\$14.00**
chili garlic, buffalo or sweet and spicy

Jus-chillin' **\$18.00**
natural ground turkey chili + cheese + corn, topped with jalapeño + red onion + chipotle sour cream, side tortilla chips

Kiwi onion dip **\$14.00**
classic New Zealand onion dip + house made potato chips

Hummus Plate **\$16.00**
house made hummus + pita + veggies

Mac & Cheese **\$18.00**
swiss + parmesan + cheddar + bell pepper + bacon + bread crumbs

GREENS 4

Cobber Chop't **\$23.00**
romaine, chicken, bacon, egg, tomato, cucumber, avocado, blue cheese crumbles, pita bread, ranch

Strawberry fields	\$18.00
strawberries, spinach, candied walnuts, poppy seed dressing	
Steak Caesar salad	\$25.00
grilled flank steak, Caesar salad Sub: shrimp, chicken, ahi	
Beet Salad	\$18.00
red & yellow beets, arugula, blue cheese crumbles, pumpkin seed, basil, pickled onion, plum vinegar, crostini	

NEW ZEALAND FAVORITES 5

Classic New Zealand Meat Pies & Chips	\$23.00
organic beef, lamb, cheese, gravy, puff pastry, fatty fries	
Lambalicious	\$23.00
lamb burger, three cheese spread, spinach, chipotle caramelized onions, ciabatta bread	
Steak & Chips	\$26.00
grilled flank steak, mushroom herb butter, fries, side Caesar salad (served medium rare)	
Soup & Sammie	\$18.00
tomato basil soup, pine nuts, sour cream, grilled cheese with roasted Roma tomatoes	
Fish n Chips	\$25.00
NZ classic beer battered haddock, thick cut fries, coleslaw	

BURGERS & SANDWICHES 15

Mainstay of the Month...McDowell's Large Mac	\$22.00
two wagyu beef patties + special sauce + lettuce + onion +pickles + american cheese + sesame bun	
Bare Lil Lamb	\$23.00
ground leg of lamb, blue cheese, mint dressing, beetroot, LTO, tomato chutney, garlic aioli	
Queenstown Fave Burger	\$21.00
100% organic grass fed beef, Edam cheese, LTO, tomato chutney, garlic aioli	
Maui Wauai	\$23.00
100% organic grass fed beef, Edam cheese, bacon, grilled pineapple, LTO, tomato chutney, garlic aioli	
Hogs & Heffers	\$23.00
100% organic grass fed beef, Edam cheese, avocado, bacon, LTO, tomato chutney, garlic aioli	
OB Cheesesteak	\$22.00
sliced ribeye, jalapeño cheese sauce, peppers, onions, amoroso roll	
Wagyu Smash Burger	\$23.00
two smashed wagyu patties, American cheese, tobacco onions, pickles, 1000 island, brioche	
Average Joe	\$21.00
100% organic grass fed beef, American cheese, LTO, ketchup, mayo, mustard	

Bombay Chicken	\$21.00
grilled or fried chicken, cucumber, jalapeño cucumber riatta, mango chutney, garlic aioli, LTO	
Lil Bitties	\$21.00
two hobbit sized organic grass-fed burgers, cheddar, sweet relish, red onion aioli	
Meso Tasty	\$22.00
teriyaki chicken, garlic aioli, red pepper aioli, grilled pineapple, Swiss cheese, maui onion chips, LTO	
Patty M' Melt	\$21.00
Grass fed beef or chicken, Swiss, grilled onions, cucumber pepper relish, 1000 island, rye	
Wake & Bake	\$24.00
grilled swordfish, spicy coleslaw, avocado, tarragon mayo, sourdough	
Blazin' Ahi	\$24.00
sesame panic crusted seared ahi tuna, pickled carrots, sliced cucumber, wasabi peas, wasabi mayo, Hawaiian bun	
Habanero Fried Chicken	\$21.00
kale slaw, bread n butter pickles, Baja spiced aioli, Hawaiian bun	

SUPPER ⁶

Roasted Spaghetti Squash	\$25.00
Roasted spaghetti squash, roasted tomato, garlic cream sauce, feta, toasted baguette	
Meatloaf	\$27.00
organic beef, pork, spicy tomato chutney, carrot, onion, celery, cheese, fried tobacco onions, sweet potato mash	
Chicken Pot Pie	\$27.00
roasted chicken, mushrooms, carrots, celery, peas, gravy, puff pastry, biscuit	
New Orleans Shrimp	\$28.00
wild caught tiger shrimp, spicy New Orleans cream broth, baguette, kale salad	
Fried Chicken Dinner	\$26.00
fried habanero chicken, jalapeño cornbread, kale slaw, citrus honey drizzle	
Honey Tamari Salmon	\$29.00
quinoa + brown rice + bok choy + heirloom tomato + shiitake + ginger dashi	

\$6 DRINKS ³

Cider Sangria

House Wine

Select Draft Beers

\$7 SLIDER & CHIPS ⁴

Bare Lamb

lamb, beetroot, blue cheese, mint jelly, garlic aioli, tomato chutney

Black Bean Kiwilango

house blackbean patty, jalapeño, blue cheese, tortilla chip, tomato chutney, garlic aioli, hot sauce

Hogs N' Heffers

grass fed beef, bacon, avocado, Edam cheese, garlic aioli, tomato chutney

Meso Tasty

grilled chicken, swiss, maui onion chips, pineapple, teriyaki, garlic aioli, red pepper aioli

\$8 CRAFT COCKTAILS 4

Gin Drink

house infused cucumber gin, passionfruit puree, simple syrup, soda

Vodka Mule

Vodka, lime, bitters, ginger beer

Sinful Cider

draft cider with a shot of house infused cinnamon whiskey

Tequila Drink

house infused habanero pineapple tequila, mint, lime, simple syrup, soda
