

RAISED

AN URBAN ROOFTOP BAR

Raised the Dead

SAVOR

PUMPKIN ALE PEPITAS | 8
chili, lime

SMOKED DUCK AND APPLE FLAUTA | 15
beet, cracked fennel, oaxacan mole

CHIPOTLE CRAB FUNDIDO | 17
crisp tortilla

CAJUN PULLED PORK TORTA | 16
onions, cilantro, chili arbol

SIP

STIGMATA

barro ensemble mezcal elotes, ramazzotti amarro, blood red juice mix (secret recipe), vanilla bitters

OAXACA OLD FASHIONED

don julio anejo, del maguey mezcal vida, agave nectar, chocolate and mole bitters

CORPSE REVIVER #1

pierre ferrand cognac ambre, liard's apple jack, carpano antica

CORPSE REVIVER #2

tanqueray #10, lillet blanc, fresh lemon, cointreau, lucid absinthe

RESURRECTION MARY

baderbrau chicago pilsner, raised signature bloody mary mix



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