

SHARED

BURRATA | \$18

honey-poached seckel pear, endive-frisee salad, spiced pecans, sourdough crostinis - v/df

MARINATED GRILLED ARTICHOKE | \$17

lemon-garlic and herb marinated, grana padano, green goddess aioli - v/gf

CRISPY PORK BELLY | \$18

parsnip puree, sauteed brussels, bourbon gastrique - gf

MEDITERRANEAN PLATTER | \$20

hummus, tzatziki, grilled pita, gravlax, english cucumber, mixed olives, feta, local dressed greens

FRIED OYSTERS | \$18

lightly dredged and crispy fried oysters (6) served with harissa aioli and local dressed greens

RAINBIRD BRUSCHETTA | \$14

ricotta, marinated cherry tomatoes, olive oil, micro basil, aged balsamic reduction - v

RAINBIRD SIGNATURE COUNTRY FARRO SOURDOUGH BREAD BASKET

thick sliced housemade farro sourdough bread grilled with butter,

served with whipped honey ricotta

basket of two slices - \$4; basket of four slices - \$8

SOUP AND SALADS

VADOUVAN BUTTERNUT SQUASH BISQUE | \$11

granny smith, rainbird sourdough croutons, toasted pumpkin seeds, dill oil, sumac - v
cup - \$6

MEDITERRANEAN SALAD | \$20

local greens, english cucumber, heirloom tomatoes, mixed olives, julienne red onion, feta, crispy chickpeas, greek vinaigrette - v/gf
half size - \$10

ROASTED BEET AND CHEVRE SALAD | \$18

arugula, roasted hearts of palm, orange segments, roasted beets, goat cheese, crispy chickpeas, pomegranate vinaigrette - v/gf
half size - \$9

SEASONAL INGREDIENT SALAD | \$18

roasted brussels, butternut squash, sweet potato, cannellini beans, crispy quinoa, pomegranate arils, honey-dijon vinaigrette - v/gf
half size - \$9

additions available for entree size salads:

marinated grilled chicken - \$6 / 4 oz atlantic salmon - \$11 / avocado - \$3 / falafel (vg) - \$4

ENTRÉES

MEYER LEMON-HONEY GLAZED SALMON | \$28

7 oz Atlantic Salmon filet, herb pesto orzo, blistered cherry tomatoes, lacinato kale, sumac labneh

MUSCOVY FARMS CRISPY DUCK CONFIT | \$28

parsnip puree, honey-poached pear, endive-frisee salad, red wine reduction - gf

CHILEAN SEA BASS | \$41

white bean cassoulet, sauteed heirloom tomatoes and lacinato kale, porcini broth - gf

FORAGED WILD MUSHROOM RISOTTO | \$20

roasted wild mushrooms, creamy risotto, grana padano, red wine reduction, fine herbs - v/gf

HARRIS RANCH BONELESS RIBEYE | \$49

chargrilled 12 oz boneless ribeye, gorgonzola butter, roasted asparagus, fingerling potatoes - gf

NIMAN FARMS DUROC PORK CHOP | \$33

grilled Duroc Berkshire pork brined with honey, brown sugar, salt and orange served with roasted fingerling potatoes, lacinato kale, port wine demi glace - df

MARY'S PAN ROASTED CHICKEN BREAST | \$29

pan-seared and finished in the oven, herb pesto orzo, roasted heirloom carrots, lemon garlic pan sauce

COFFEE CRUSTED FILET MIGNON | \$54

10 oz CAB tenderloin filet, parsnip puree, roasted asparagus, port wine demi glace, crispy parsnip - gf

SEARED SCALLOPS | \$49

U-10 diver scallops (4), brown butter-butternut squash puree, roasted oyster mushrooms, lacinato kale, pomegranate molasses - gf

GOAT CHEESE RAVIOLI | \$26

sauteed baby spinach, brown butter-butternut squash puree, toasted pumpkin seed breadcrumb, fried sage - v

EL CAP BURGER | \$22

8 oz certified angus beef patty, tomato chutney, grana padano, spinach, caramelized onion, garlic aioli on brioche served with house cut seasoned fries

add or substitute:

smoked bacon - \$2 / avocado - \$3 / gluten free bun - \$2 / beyond burger - \$2 / vegan set - \$2

DINNER

5pm - 9pm

v-vegetarian / vg-vegan /
gf-gluten free / df-dairy free

22% gratuity will automatically be added to parties of six or more

*while delicious, we must advise that consumption of raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized food may increase your risk of foodborne illness.