

SHARED

MARINATED GRILLED ARTICHOKE | \$17
lemon-garlic and herb marinated, grana padano, green goddess aioli - v/gf

MEDITERRANEAN PLATTER | \$21
hummus, tzatziki, grilled pita, gravlax, english cucumber, mixed olives, feta, local dressed greens

BURRATA | \$18
compressed honeydew, wild arugula, prosciutto, basil oil, sumac, torn toasted rainbird sourdough

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 - \$5; basket of four slices - \$10

SOUP AND SALADS

TOMATO BISQUE | BOWL - \$11 / CUP - \$6
san marzano tomatoes, rainbird sourdough croutons, crème fraiche, micro basil

MEDITERRANEAN SALAD | \$20
local greens, english cucumber, heirloom tomatoes, mixed olives, julienne red onion, feta, crispy chickpeas,
pomegranate vinaigrette - v/gf

SEASONAL INGREDIENT SALAD | \$18
baby spinach, local strawberries, chevre, aged balsamic vinaigrette,
burroughs family farms almond brittle dust - v/gf

ROASTED BEET AND CHEVRE SALAD | \$18
arugula, grilled hearts of palm, orange, roasted beets, goat cheese, crispy spiced chickpeas,
pomegranate vinaigrette - v/gf

EL CAP COBB SALAD | \$22
chopped iceberg, heirloom tomatoes, hard boiled egg, rendered bacon, smoked blue cheese crumbles, avocado,
alfalfa sprouts, buttermilk ranch dressing - gf

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

ENTREES

AVOCADO TOAST | \$13
smashed local avocado, seasonal radish, blistered heirloom tomatoes, pea tendrils
served on toasted rainbird sourdough - v
add gravlax | \$7

ANCIENT GRAIN BOWL | \$15
farro, brown rice, quinoa, roasted sweet potatoes, avocado, snap peas, roasted mushrooms, hemp seeds, pesto - v

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

RAINBIRD CLUB | \$18
sliced turkey breast, bacon, swiss, sliced tomato, smashed avocado, living lettuce,
garlic aioli on toasted rainbird sourdough served with house cut seasoned fries
\$1 from every Rainbird Club purchased is donated to Restore Merced

GRILLED HANGER STEAK SANDWICH | \$21
caramelized onion, rocket arugula, mama lil's peppers,
basil pesto aioli on brioche served with house cut seasoned fries

RAINBIRD GRILLED CHEESE WITH TOMATO BISQUE | \$16
housemade sourdough bread, brie, gruyere, grana padano - v
add smoked bacon or avocado - \$3

MILLIONAIRE BLTA | \$19
sliced turkey breast, bacon, swiss, sliced tomato, smashed avocado, living lettuce,
garlic aioli on toasted rainbird sourdough served with house cut seasoned fries

GRILLED CHICKEN SOUVLAKI | \$16
grilled marinated chicken breast served on fresh pita with hummus,
tzatziki, local greens, english cucumber and pickled red onion

CRISPY CHICKEN SANDWICH | \$17
buttermilk marinated chicken breast, living lettuce, roma tomato, house pickles, harissa aioli
served with house cut seasoned fries

FRIED OYSTER PO'BOY | \$19
pacific northwest oysters (3), local greens, roma tomato, pesto aioli, toasted brioche bun
served with house cut seasoned fries

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 - \$3 / avocado - \$3 / beyond burger - \$2 / vegan set - \$2 / gluten-free bun available upon request

MEYER LEMON-HONEY GLAZED SALMON | \$28
7 oz Atlantic Salmon filet, herb pesto orzo, blistered cherry tomatoes, lacinato kale, sumac labneh

MARY'S PAN ROASTED CHICKEN BREAST | \$29
peruvian style marinated airline chicken breast, heirloom carrots, crispy fingerling potatoes, aji verde - gf

LUNCH

1130am - 2pm

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.