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.

SHARED

BURRATA | $18
honey-poached seckel pear, endive-frisee salad, spiced pecans, sourdough crostinis

RAINBIRD BRUSCHETTA | $14
ricotta, marinated cherry tomatoes, sicilian olive oil, micro basil, aged balsamic reduction - v

MEDITERRANEAN PLATTER | $21
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 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

BRUSSEL SPROUT CAESAR SALAD | $18
shaved brussel sprouts, grana padano, lemon-caesar dressing, rainbird sourdough bread crumbs, freshly grated parmesan, crispy lardons

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 | $16
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 | $22
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
thick cut bacon rubbed with aleppo-brown sugar, roma tomato, living lettuce, avocado, alfalfa sprouts, roasted garlic aioli, 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

MUSCOVY FARMS DUCK CONFIT | $28
parsnip puree, honey-poached pear, endive-frisee salad, red wine reduction - gf