DINNER

5pm - 9pm

SHARED

BURRATA | $19
honey-poached seckel pear, endive-frisée salad, spiced almonds, rainbird sourdough crostinis - v

CRISPY PORK BELLY | $18
parsnip purée, sautéed brussels, bourbon gastrique - gf

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

FORGED WILD MUSHROOM RISOTTO | $22.50
roasted mushrooms, creamy risotto, grana padano, red wine reduction, fine herbs - v/gf

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 - $5; basket of four slices - $10

SOUP AND SALADS

VADOUVAN BUTTERNUT SQUASH BISQUE | $11
granny smith, rainbird sourdough croutons, toasted pumpkin seeds, sill 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 CHÈVRE SALAD | $18
arugula, roasted hearts of palm, orange segments, roasted beets, goat cheese, crispy chickpeas,
pomegranate vinaigrette - v/gf
half size - $9

PEAR & CHICORY SALAD | $20
radicchio, endive, frisée, poached pear, spiced almonds, crispy lardons,
smoked blue cheese crumbles, buttermilk dressing -gf
half size - $10

additions available for entrée size salads:
marinated grilled chicken - $6 / 4 oz atlantic salmon - $11 / avocado - $3 / falafel (vg) - $4

ENTRÉES

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

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

MEYER LEMON HONEY-GLAZED SALMON | $29
7 oz Atlantic Salmon filet, herb pesto orzo, blistered cherry tomatoes, lacinato kale, sumac labneh

MUSCOVY FARMS CRISPY DUCK CONFIT | $30
parsnip purée, honey-poached pear, endive-frisée salad, red wine reduction-gf

CHILEAN SEA BASS | $46
white bean cassoulet, sautéed heirloom tomatoes, lacinato kale, porcini broth - gf/df

BRAISED SHORT RIB RISOTTO | $44
slow braised beef short ribs in red wine, san marzano tomatoes and aromatics
served with creamy parmesan-asparagus risotto and braising liquid reduction - gf

HARRIS RANCH BONELESS RIBEYE | $55
chargrilled 12 oz boneless ribeye, gorgonzola butter, roasted asparagus, fingerling potatoes - gf

NIMAN FARMS DUROC PORK CHOP | $35
grilled Duroc 10 oz pork chop brined with honey, brown sugar, salt and orange
served with roasted fingerling potatoes, lacinato kale, port wine demi-glace - df

MARY'S ROASTED HALF CHICKEN | $32
marinated and slow roasted half chicken served with parsnip purée, sautéed brussels in bacon fat,
thyme-lemon garlic pan sauce - gf

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

SEARED SCALLOPS | $52
(4) U-10 diver scallops pan-seared, butternut squash purée, roasted oyster mushrooms, lacinato kale,
crispy lardons, pomegranate molasses - gf

*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.

GOAT CHEESE RAVIOLI | $26
sauteed baby spinach, butternut squash puree, toasted pumpkin seed breadcrumb, fried sage - v