

## SHARED

### BURRATA | \$18

compressed stone fruit, endive salad, Burroughs Family Farms almonds, local honey, sourdough crostinis - v

### WHOLE MARINATED OLIVES | \$11

kalamata, castelvetrano, cerignola, marinated with fresh herbs, chili flake, garlic and olive oil - vg/df/gf

### TUNA CRUDO | \$18

ahi tuna, local citrus-vinaigrette, radish, cucumber, mama lil's peppers, pistachio, micro herbs- gf/df

### GRILLED TIGER PRAWNS | \$19

olive oil, lemon juice, parsley, aleppo pepper - 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

## DINNER

5pm - 9pm

## SOUP AND SALADS

### SWEET SUMMER CORN SOUP | \$11

shaved fennel, chervil, aleppo pepper - 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 | \$16

arugula, grilled hearts of palm, orange, roasted beets, goat cheese, crispy spiced chickpea, pomegranate vinaigrette - v/gf  
half size - \$8

### SEASONAL INGREDIENT SALAD | \$18

strawberries, peaches, english cucumber, heirloom cherry tomatoes, wild arugula, feta, pepitas, thai basil vinaigrette - v/gf  
half size - \$9

additions available for entree size salads:

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

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

## ENTRÉES

### MEYER LEMON-HONEY GLAZED SALMON | \$26

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

### MUSCOVY FARMS CRISPY DUCK CONFIT | \$28

endive salad, grilled peaches, beet puree, honey ricotta - gf

### CHILEAN SEA BASS | \$41

summer succotash, sweet corn umami sauce, pea tendrils

### FORAGED WILD MUSHROOM RISOTTO | \$20

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

### 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

### 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

\*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.

ask your server about our nightly specials