

SHARED

BURRATA | \$18

compressed honeydew, prosciutto, wild arugula, basil oil, sumac, torn toasted rainbird sourdough

MARINATED GRILLED ARTICHOKE | \$17

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

CRISPY PORK BELLY | \$18

honey-apricot glaze, frisée salad, orange segments, zesty urban farms micro greens - gf/df

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 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

SWEET SUMMER CORN SOUP | \$11

fine herbs, aleppo pepper, touch of cream - v/gf  
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

baby spinach, local strawberries, chevre, aged balsamic vinaigrette,  
burroughs family farms almond brittle dust - v/gf  
half size - \$9

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

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

leg quarter slow cooked, endive salad, grilled stonefruit, red beet purée, honey ricotta - gf

CHILEAN SEA BASS | \$41

summer succotash, sweet corn umami sauce, zesty urban farms pea tendrils - gf/df

FORAGED WILD MUSHROOM RISOTTO | \$22.50

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

HARRIS RANCH BONELESS RIBEYE | \$52

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 glaze - df

MARY'S PAN ROASTED CHICKEN BREAST | \$29

peruvian style marinated airline chicken breast, heirloom carrots, crispy fingerling potatoes, aji verde - gf

FILET MIGNON | \$57

10 oz CAB beef tenderloin, roasted asparagus, crispy fingerling potatoes,  
burroughs family farms almond romesco sauce - gf

SEARED SCALLOPS | \$52

summer corn, oyster mushrooms, snap peas, crispy pork belly, sweet potato gnocchi,  
burroughs family farms almond romesco sauce

GOAT CHEESE RAVIOLI | \$26

spring pea sauce with basil, snap peas, baby spinach, crispy lardons, grana padano

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.