

SHARED

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

MEDITERRANEAN PLATTER | \$20  
hummus, tzatziki, grilled pita, gravlax, english cucumber, mixed olives, feta, local dressed greens

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

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

SOUP AND SALADS

TOMATO BISQUE | BOWL - \$9 / CUP - \$5  
san marzano tomatoes, rainbird sourdough croutons, crème fraiche, micro basil - v

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

SEASONAL INGREDIENT SALAD | \$18  
roasted brussels, butternut squash, sweet potato, cannellini beans, crispy quinoa, pomegranate arils,  
honey-dijon vinaigrette - v/gf

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

LUNCH

1130am - 2pm

EL CAP COBB SALAD | \$21  
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 - vg  
add gravlax | \$7

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

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

GRILLED HANGER STEAK SANDWICH | \$19  
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 | \$14  
housemade sourdough bread, brie, gruyere, grana padano - v  
add bacon - \$3 / add 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 toasted brioche served with house cut seasoned fries  
add or substitute:  
smoked bacon - \$3 / avocado - \$3 / gluten free bun - \$2 / beyond burger - \$2 / vegan set - \$2

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

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

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.

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