

SHARED

BURRATA | \$19

compressed honeydew, fris e-endive salad, crispy prosciutto, basil oil, rainbird sourdough crostinis

FORAGED WILD MUSHROOM RISOTTO | \$22.50

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

CRISPY PORK BELLY | \$18

blood orange balsamic-glaze, fris e salad, orange sements, zesty urban farms micro greens - gf

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 | \$19

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

additions available for entr e size salads:

marinated grilled chicken - \$6 / 4 oz atlantic salmon - \$11 / avocado - \$3 / falafel (vg) - \$4

ENTR ES

MEYER LEMON-HONEY GLAZED SALMON | \$29

7 oz atlantic salmon filet, herb pesto orzo, blistered cherry tomatoes, lacinato kale, sumac labneh

SMOKED BONE-IN BEEF SHORT RIB | \$44

CAB bone-in beef short rib, grilled street corn on the cob, cotija, burroughs family farms almond mole, pickled
fresno chilies, micro cilantro - gf

SEARED SCALLOPS | \$52

(4) U-10 diver scallops, sweet potato puree, sauteed spring peas and kale, roasted oyster mushrooms,
crispy prosciutto, zesty urban farms pea tendrils - gf

GOAT CHEESE RAVIOLI | \$26

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

HARRIS RANCH BONELESS RIBEYE | \$55

chargrilled 12 oz boneless ribeye, shallot confit, roasted asparagus, fingerling potatoes - gf

PIRI PIRI YOUNG HALF CHICKEN | \$32

slowly grilled young half chicken, chili-garlic-citrus marinade, cucumber-fris e salad, sumac labneh, piri piri,
pickled red onions, grilled pita

MUSCOVY FARMS CRISPY DUCK CONFIT | \$30

leg quarter slow cooked, fris e-endive salad, grilled stone fruit, red beet puree, honey ricotta - gf

CHILEAN SEA BASS | \$44

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

NIMAN FARMS DUROC PORK CHOP | \$35

grilled stone fruit, sauteed kale, sweet potato puree, port wine demi-glaze - df

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

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.