

SHARED

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

RAINBIRD BRUSCHETTA | \$14

ricotta, marinated cherry tomatoes, olive oil, micro basil, aged balsamic reduction - v

BURRATA | \$18

compressed stone fruit, endive salad, Burroughs Family Farms almonds, local honey, 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

strawberries, peaches, english cucumber, heirloom cherry tomatoes, wild arugula, feta, pepitas,
thai basil vinaigrette - v/gf

ROASTED BEET AND CHEVRE SALAD | \$16

arugula, grilled hearts of palm, orange, roasted beets, goat cheese, crispy spiced chickpeas, pomegranate
vinaigrette - v/gf

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

ENTREES

AVOCADO TOAST | \$12

smashed local avocado, seasonal radish, blistered heirloom tomatoes, pea shoots
served on toasted rainbird sourdough - vg
add gravlax | \$7

ANCIENT GRAIN BOWL | \$13

farro, brown rice, quinoa, roasted sweet potatoes, avocado, snap peas, roasted mushrooms, hemp seeds, pesto - vg

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 | \$13.50

housemade sourdough bread, brie, gruyere, grana padano - v
add bacon - \$2 / 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 | \$15

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 - \$2 / avocado - \$3 / gluten free bun - \$2 / beyond burger - \$2 / vegan set - \$2

MEYER LEMON-HONEY GLAZED SALMON | \$26

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

MUSCOVY DUCK CONFIT | \$28

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

LUNCH

1130am - 2pm

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

*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.