

	SHARED BURRATA \$18 honey-poached seckel pear, endive-frisee salad, spiced pecans, sourdough crostinis FORAGED WILD MUSHROOM RISOTTO \$22.50 roasted wild mushrooms, creamy risotto, grana padano, red wine reduction, fine herbs - v/gf CRISPY PORK BELLY \$18 parsnip puree, sautéed brussels, bourbon gastrique - 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 VADOUVAN BUTTERNUT SQUASH BISQUE \$11 granny smith, rainbird sourdough croutons, toasted pumpkin seeds, dill oil, sumac - 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 BRUSSEL SPROUT CAESAR SALAD \$18 shaved brussel sprouts, grana padano, lemon-caesar dressing, rainbird sourdough breadcrumbs, freshly grated parmesan, crispy lardons half size - \$9 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 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 parsnip puree, honey-poached pear, endive-frisee salad, red wine reduction - gf CHILEAN SEA BASS \$41 white bean cassoulet, sautéed heirloom tomatoes and lacinato kale, porcini broth - 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 10 oz pork chop 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, served with herb-pesto orzo, roasted heirloom carrots and lemon-garlic pan sauce BRAISED SHORT RIB RISOTTO \$42 slow braised beef short ribs in red wine, san marzano tomatoes and aromatics served with creamy parmesan-asparagus risotto and braising liquid reduction - gf SEARED SCALLOPS \$52 U-10 diver scallops (4), butternut squash puree, roasted oyster mushrooms, lacinato kale, crispy lardons, pomegranate molasses - gf GOAT CHEESE RAVIOLI \$26 sautéed baby spinach, butternut squash puree, toasted pumpkin seed breadcrumb, fried sage - v		
	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.		