

Red Wines

bin gls / ½ / btl

1215	17 / 31 / 59	cabernet	kenwood 'jack london' , sonoma
1218	89	cabernet	faust , napa valley
1264	28 / 54 / 99	cabernet	jordan , alexander valley 2017
1207	109	cabernet	groth , oakville-napa 2018
1280	129	cabernet	black stallion , 'gaspere', oakville-napa 2017
1284	139	cabernet	joseph phelps , napa valley 2019
1294	159	cabernet	caymus , rutherford-napa 2019
1295	199	cabernet	sebastiani 'cherryblock' , sonoma 2017
1296	259	cabernet	alpha omega , napa valley 2018
3345	399	cabernet	heitz cellars , 'martha's vineyard', napa 2006
3348	449	cabernet	stag's leap cellars 'cask 23' , napa 2013
3660	1199	cabernet	bryant family vineyard , napa valley 2014
1290	99	red blend	justin isosceles , paso robles 2018
1287	139	red blend	dominus napanook , napa valley 2018
1289	329	red blend	quintessa , rutherford-napa 2018
1299	279	red blend	peter michael les pavots, knights valley 2014
3341	649	red blend	opus one , oakville-napa valley 2014
3342	629	red blend	opus one , oakville-napa valley 2015
3340	599	red blend	opus one , oakville-napa valley 2016
1262	19 / 36 / 69	pinot noir	belle glos clark & telephone, st maria valley
1273	79	pinot noir	patz and hall 'hyde' , carneros
1279	89	pinot noir	flowers , sonoma coast
1282	119	pinot noir	dom serene 'yamhill cuvee', oregon 2018
1286	149	pinot noir	domain 'della terra promissio,' sonoma 2018
1297	269	burgundy	louis latour , chat corton grancey, france 2014
3349	899	burgundy	louis latour romanee , quatre, france 2013
1283	79	petite sirah	stags' leap , napa valley
1281	49	zinfandel	federalist , dry creek
1288	59	merlot	rutherford hill , napa valley
1269	16 / 28 / 49	malbec	chento , argentina
1291	119	chateauneuf du-pape	ch mont redon 2017
1292	119	amarone	le ragoise , veneto, 2008
1293	99	brunello	di montalcino , pian delle vigne, italy 2016
1285	139	barolo	bussia, pecchenino , piemonte 2015

Red Bordeaux - France

1298	169	chateau bourgneuf , pomerol
3560	229	la chapelle de la mission haut brion pessac-leognan 2014
3550	599	chateau montrose grand cru , st-estephe 2009
3555	699	chateau leoville-les cases , st-julien 2005
3565	799	chateau cos d'estournel , st-estephe 2009
3610	1999	chateau margaux , margaux 2005
3615	2799	chateau lafite rothschild , pauillac 2010
3620	3599	chateau latour , pauillac 2009
3622	5099	petrus , pomerol 2006
	30	corkage – limit 1 bottle per 2 guests

The
Caprice



We cannot guarantee that the food served in this restaurant is suitable for patrons with severe allergies. Food served here may include, among other things, peanuts, tree nuts, soy, gluten, flour, salt, sugar, dairy, milk, eggs, wheat, meat, poultry, raw oysters, seafood and shellfish.

¹ Served raw or undercooked or contain raw or undercooked ingredients.

² Containing raw or undercooked meats, poultry, seafood, shellfish, raw oysters or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

GF item is prepared free of gluten ingredients; however, our kitchen is not gluten free.

We Accept Visa, Mastercard, American Express & Discover
No Personal or Traveller's Checks

415-435-3400 thecaprice.com 2000 Paradise Drive, Tiburon Ca. 94920

Cocktails 13



- blueberry bellini** prosecco sparkling, blueberry cranberry juice
- aperol spritz** prosecco sparkling wine, aperol
- golden gate manhattan** bourbon, sweet vermouth, touch of fernet
- kirby atterbury** tanqueray london dry gin, tonic, lime
- blueberry lavender mojito** rum, fresh muddled mint, lime juice
- watermelon margarita** tequila, watermelon, lime juice
- fog cutter** rum, sweet vermouth, amaretto, orange juice
- killer joe** jack daniel's & coke, lemon twist
- rosé peach sangria** rosé wine, fresh pink grapefruit, peach, lemon lime juice
- stormy weather** myer's rum, fresh lime, ginger beer
- mad men old fashioned** rye whiskey, brown sugar bitters, orange slice
- angel island iced tea** no booze, tea, blueberry, cranberry, lemonade, lime 7

Sparkling Wines

bin gls / ½ / btl

- 1313 **16 / 28 / 49 candoni prosecco rose**, italy
- 508 **14 split, chandon brut**, napa
- 506 **25 split, moet chandon brut rose**, champagne, france
- 507 **29 split, pommery pop pink rose**, napa
- 510 **45 ½ btl, louis roederer brut premier**, champagne, france
- 1310 **79 l'hermitage**, anderson valley 2013
- 1307 **99 perrier jouet grand brut**, champagne, france
- 1311 **119 lanson la rose**, champagne, france
- 1315 **359 dom perignon**, champagne, france 2009

Rosé Wines

- 1319 **12 / 18 / 29 white zinfandel** **beringer**, california
- 1338 **16 / 28 / 49 rosé** **rodney strong**, russian river valley
- 1339 **49 rosé** **domaines ott**, france

White Wines

- 1344 **16 / 28 / 49 sauvignon blanc** **groth**, napa
- 1325 **79 sauvignon blanc** **illumination**, napa
- 1330 **17 / 31 / 59 sancerre** **pascal jolivet**, france
- 1332 **16 / 28 / 49 pinot grigio** **terlato**, friuli
- 1333 **16 / 28 / 49 chardonnay** **girard**, russian river valley
- 1345 **22 / 42 / 79 chardonnay** **rombauer**, carneros
- 1334 **89 chardonnay** **phelps freestone**, sonoma coast
- 1335 **129 chardonnay** **palmaz**, napa valley 2018
- 1365 **119 chablis** **dom. vocoret**, 1er cru vaillons, 2017

Beers 8

- stella artois lager** **firestone 805 ipa**

GRATUITY IS NOT INCLUDED

www.thecaprice.com

Executive Chef J C Becerra

Chef Federico Carrillo

Restaurant Design by Jennifer Dal Bozzo

Lunch/Brunch fri, sat & sun 12pm

Dinner every day 5pm

Starters

- epi bread** & butter 2
- tsar nicoulai caviar** reserve 1 oz 115
- oysters**¹ mignonette vinaigrette ½ dz 22 / dz 42 Gf
- clam's escargot** garlic butter, pangrattato 18
- spicy steamed mussels**² nduja calabrian chili shallot garlic sauce 19

Appetizers

- italian pot stickers** savory sausage, ginger, vegetables 18
- smoked salmon crudo**¹ avocado, wonton crisp, sesame vinaigrette 18
- chilled asparagus** pt. reyes blue cheese, pine nuts 14 GF
- tuna carpaccio**¹ chives, jalapeño, arbequina extra virgin olive oil, ponzu 18
- crab, smoked salmon crostini**² avocado, arbequina evoo drizzle 19
- no cream of asparagus soup** 10
- caesar**¹ salad pine nuts, parmigiana reggiano, pesto base 16 add crab 15
- lettuce trio** kale, romaine, red leaf, tomato, onions, croutons, avocado 15
- foggy wharf crab salad** wonton crisps, soy sesame oil vinaigrette 29
- farro arugula salad** tomato, reggiano, radish, pistachio, lemon oil 16

Entrees

- served à la carte
- abalone doré**² (2) 69 extra abalone 33
- australian sea bass**² seaweed sauté in sesame soy-butter 32
- branzino**² refreshing lemon herb oil 34 GF
- scallops**² basil, garlic, pine nut pesto 32 GF
- salmon**² soy sesame oil glaze, on a bed of chopped lettuce 32
- gnocchi** dungeness crab, spinach fondue cheese sauce 32
- kurobuta tomahawk pork chop**² 49 GF
- colorado lamb chops**² (3) 59 extra chop 19 GF
- bone-in filet mignon**² seared in its natural juices, rosemary garlic 69 GF
- the chef recommends medium rare unless otherwise specified

Lunch / Brunch served any time

- crab melt** avocado, red onions, white cheddar cheese 28
- crispy italian bacon panini** tomato, avocado, cheddar cheese 22
- vegetarian sandwich** italian herbs, pesto, white cheddar cheese 19
- eggs benedict deconstructed** dungeness crab, bacon, hollandaise 29
- french onion omelette** caramelized onions, pt. reyes blue cheese 24
- crab omelette** scallions, spinach, white cheddar 29
- vegetable omelette**, cheddar cheese 24
- lotsa blueberry pancakes with italian bacon** hot maple butter 19

Sides

- any three vegetarian sides make an entree
- yukon gold potatoes & zucchini mash** 9
- brussels sprouts** GF 9
- cremini mushrooms** herbs, garlic GF 9
- haricot vert** lemon chive GF 9
- lightly creamed spinach** GF 9
- roasted vegetables** italian herbs, extra virgin olive oil GF 9