

Sparkling Wines

		glass	½ btl	btl
1313	candoni prosecco rose , italy	14.99	26.99	49.99
508	split, chandon brut , napa			14.99
506	split, moet chandon brut rose , champagne, france			29.99
1304	louis pommery brut reserve , california			49.99
1301	roederer estate brut , anderson valley			69.99
1311	lanson la rose , champagne, france			119.99

White Wines

		glass	½ btl	btl
1332	pinot grigio terlato , friuli	14.99	26.99	49.99
1344	sauvignon blanc groth , napa	14.99	26.99	49.99
1333	chardonnay girard , russian river valley	14.99	26.99	49.99
1345	chardonnay rombauer , carneros	19.99	36.99	69.99
1330	sancerre pascal jolivet , france	19.99	36.99	69.99
1319	white zinfandel beringer , california	9.99	15.99	24.99
1338	rosé rodney strong , russian river	14.99	26.99	49.99
1339	rosé domaines ott , france			49.99
1335	chardonnay palmaz , napa valley 2019			69.99
1334	chardonnay flowers , sonoma coast			69.99
1365	chablis dom. vocoret , 1er cru vaillons, 2020			99.99

Red Wines

		glass	½ btl	btl
1269	malbec chento , argentina	14.99	26.99	49.99
1262	pinot noir belle glos clark & phone	19.99	36.99	69.99
1215	cabernet kenwood, jack london , sonoma	14.99	26.99	49.99
1218	cabernet faust , napa valley	22.99	42.99	79.99
1207	cabernet “katherine” goldschmidt , alexander valley			49.99
1280	cabernet mondavi , napa valley			59.99
1295	cabernet quilt , napa valley			59.99
1286	cabernet charles krug , napa valley			59.99
1297	cabernet hindsight , napa valley			69.99
1264	cabernet jordan , alexander valley			119.99
1294	cabernet caymus , rutherford, napa 2020			179.99
1284	cabernet joseph phelps , napa valley 2019			159.99
1296	cabernet alpha omega , napa valley 2018			199.99
1290	red blend justin isosceles , paso robles			99.99
1289	red blend quintessa , rutherford, napa 2018			299.00
1281	zinfandel federalist , dry creek			49.99
1288	merlot rutherford hill , napa valley			69.99
1283	petite sirah stags’ leap , napa valley			89.99
1273	pinot noir joel gott , santa barbara			49.99
1282	pinot noir bernardus , santa lucia highlands			69.99
1287	pinot noir hanzell “sebella” , sonoma coast			79.99
1279	pinot noir flowers , sonoma coast			99.99
1292	amarone la salette , veneto			149.99
1285	barolo bussia, pecchenino , piemonte			149.99
1291	chateaufneuf du-pape chateau mont-redon			149.99
1293	brunello di montalcino , pian delle vigne, italy 2016			159.99
1298	bordeaux chateau bourgneuf, pomerol			169.99

Limited Edition

3397	burgundy louis latour , chat corton grancey, france 2017			269.95
3345	cabernet heitz cellars , martha’s vineyard’, napa 2007			399.00
3348	cabernet stag’s leap cellars ‘cask 23’ , napa 2014			399.00
3660	cabernet bryant family vineyard , napa valley 2014			599.00
3341	red blend opus one , oakville, napa valley 2014			599.00
3342	red blend opus one , oakville, napa valley 2015			529.00
3340	red blend opus one , oakville, napa valley 2016			499.00
3349	burgundy louis latour romanee , quatre, france 2013			899.00
3615	bordeaux chateau lafite rothschild, pauillac 2010			1999.00
3620	bordeaux chateau latour, pauillac , france 2009			3999.00
3622	bordeaux petrus, pomerol , france 2006			5099.00

Corkage 10.00 per bottle

Beers 8.99

stella artois lager

firestone 805 ipa

We Accept Visa, Mastercard, American Express & Discover.
No Personal or Traveler’s Checks

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 contains 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.

The Caprice

Since 1956

Seafood & Steakhouse

What makes a great steak?

Our steaks require aging in a large, specialized facility that provides a sanitized environment. A highly skilled butcher must always be on premises to monitor air flow, temperature, and humidity.

During the aging process, the meat's natural enzymes act as tenderizers, breaking down the connective tissue that holds the muscles together. At the same time, moisture evaporation improves the texture and taste of the meat, making it richer and buttery.

Only a fraction of beef ages well - highly marbled, prime grade meat from exceptional cattle breeds. All steaks served at The Caprice are top grade 100% USDA Prime, or Certified Angus Beef, sourced by eight highly qualified buyers. Only the finest of the finest cuts of beef are selected, producing the best steak that any restaurant in the country can buy, as recognized by USA Today, as one of the “top 10 steaks in America”. This is not a new process; it is a respected, time-honored technique of preparing high-quality beef.

And the result is the best steak you have ever tasted!

The Caprice does not age its beef on premises, but has partnered with one of the few purveyors who has a Total Quality Control (TQC) USDA-rated facility that can age beef and fulfill our rigid specifications. We also buy the highest-quality Colorado lamb chops and Kurobuta tomahawk pork chops. Furthermore, our method of preparation, searing the meat in its own natural juices, makes it incredible favorably. Flavorful.

Seating Fri, Sat, Sun 12-8

Mon - Thurs 5:30-8

Serving until 9:30

Cocktails

- irish cappuccino** jamison irish whiskey, coffee, foam float 9.99
- espresso martini** vodka, Kahlua, espresso coffee 14.99
- blueberry margarita** tequila, lemon lime, tri sec 14.99
- blueberry bellini** prosecco sparkling, blueberry pomegranate juice 14.99
- rosé peach sangria** rosé, fresh pink grapefruit, peach, lemon lime 14.99
- aperol spritz** prosecco sparkling wine, aperol 14.99
- golden gate manhattan** bulliet bourbon, sweet vermouh, touch of fernet 14.99
- mad men old fashioned** bulliet rye whiskey, aperol bitters, orange slice 14.99
- pickle martini** vodka, pickle and olive juice 14.99
- ranch water** (skinny margarita) tequila, fresh lime juice, soda 14.99
- watermelon margarita** tequila, watermelon, lime juice 14.99
- spicy margarita** tequila, muddled jalapeño, lime 14.99
- fog cutter** rum, sweet vermouh, amaretto, orange juice 14.99
- kirby atterbury** tanqueray london dry gin, tonic, lime 14.99
- french lemonade** vodka, lemonade, aperol 14.99
- stormy weather** myer's rum, fresh lime, ginger beer 14.99
- bloody shark** (tiburon) tequila mary 14.99
- killer joe** vodka & ginger beer, lime 14.99
- blueberry lavender mojito** rum, fresh muddled mint, lime juice 14.99
- angel island iced tea** no booze, tea, blueberry, cranberry, lemonade, lime 7.99

Brunch/Lunch on The Bay

24.99 served anytime

Eggs

served with olive oil crispy roasted mixed vegetables & potatoes

- eggs benedict** italian bacon, spinach, hollandaise
- crab benedict deconstructed** dungeness crab, hollandaise
- eggs farro crostini** avocado, italian bacon
- smoked salmon scramble** on epi toast

Italian Momlettes

with white cheddar cheese & epi toast

- **crab** scallions, spinach
- **cremini mushrooms**
- **mixed vegetables & potatoes**
- **smoked salmon** scallions
- **asparagus**
- **spinach**

Panini

served with olive oil crispy roasted mixed vegetables & potatoes

- the caprice burger** epi bread, grilled onions, cheddar cheese, ketchup
- crab melt** avocado, red onions, white cheddar cheese
- crispy italian bacon** tomato, avocado, cheddar cheese
- cremini mushroom melt** italian herbs, white cheddar cheese

Dolce

- lotsa blueberry pancakes** hot maple butter, italian bacon

Desserts

- chocolate duet** covered with a dark chocolate and a milk chocolate mousse 4.99
- crème brûlée cheesecake** creamy custard, vanilla beans & dense cheesecake 4.99
- lemon torte** pastry cream with lemon, base of short pastry, covered with pine nuts 4.99
- mango panna cotta** sweetened cooked cream topped w/ refreshing mango sauce 4.99
- lemon sorbetto refresher** 4.99
- blueberry pancakes** hot maple butter 15.99

For private events of 10-50 wedding rehearsals, birthdays, anniversaries, special occasions

Call 415.435.3400 - www.thecaprice.com

2000 Paradise Drive Tiburon CA 94920

Executive Chef - J C Becerra

Chef - Federico Carrillo

Restaurant Design by Jennifer Dal Bozzo

Starters

- epi bread & butter** 2.99
- oysters**¹ mignonette vinaigrette (dz.) 44.99 / (½ dz.) 22.99 GF
- baked oysters**¹ spinach, panko (6) 26.99
- clams escargot**² garlic butter, pangrattato 19.99

Appetizers

- steamed mussels**² sun-dried tomato paprika butter garlic sauce 14.99
- no cream of asparagus soup** 14.99
- italian pot stickers** savory pork sausage, ginger, vegetables 14.99
- dungeness crab crisp**² avocado, smoked salmon, arbequina evoo drizzle 19.99
- smoked salmon avocado crisp**¹ soy, garlic, chili flakes, sesame oil 19.99
- tuna carpaccio**¹ chives, jalapeño, arbequina extra virgin olive oil, ponzu 19.99
- chilled asparagus** pt. reyes blue cheese, pine nuts 14.99 GF

Salads

- caesar**¹ salad pine nuts, parmigiano reggiano, croutons, pesto base 14.99
 - lettuce trio** arugula, romaine, red leaf, tomato, onions, croutons, avocado 14.99
 - toy box tomatoes** avocado, croutons, red onions, sweet balsamic, pesto base 14.99
 - farro arugula salad** tomato, reggiano, radish, pistachio, lemon oil 14.99
 - foggy wharf crab salad** wonton crisps, avocado, soy sesame vinaigrette 29.99
- add to salads - crab 12.99 – smoked salmon 8.99**

Seafood

- maine lobster tail**² paprika butter, crispy veg & mixed potatoes 59.99 GF
- abalone doré**² (2) 69.99 extra abalone 34.99 each
- scallops**² seared in chive lemon butter, asparagus 39.99 GF
- branzino**² refreshing lemon herb olive oil, crispy veg & mixed potatoes 39.99 GF
- salmon**² soy sesame oil glaze, on a bed of chopped lettuce 39.99
- sea bass**² paprika sun-dried tomato butter finish, crispy veg & mixed potatoes 39.99

Steaks & Chops

seared in their natural juices

served with yukon gold potatoes & zucchini mash

top off any steak with dungeness crab add 12.99

- surf & turf**² maine lobster tail with any steak, add 49.99
- kurobuta tomahawk pork chop**² 39.99
- colorado lamb chops**² (2) 39.99 (extra chop 19.99 each)
- ribeye steak**² (16 oz) certified angus beef 39.99
- bone-in filet mignon**² (12 oz) 69.99
- petite filet mignon**² (8 oz) in its natural juices, potato zucchini mash 54.99
- bone-in new york steak**² (16 oz) 59.99
- porterhouse**² (24 oz) caprice style new york & filet mignon cooked separately 99.99
- bone-in ribeye steak**² (big) *scares women & small children* 99.99

for optimum flavour the chef recommends medium rare unless otherwise specified

Gnocchi or Fettuccine 24.99

Choice of sauce -

- **spinach fondue cheese sauce**
- **alfredo italian style parmigiano reggiano cream sauce**
- **cremini mushroom garlic herb cream sauce**
- **sun-dried tomato parmigiano garlic butter sauce**

add dungeness crab 12.99

Sides

any three vegetarian sides make an entrée

- brussels sprouts** 9.99 GF
- lightly creamed spinach** 9.99 GF
- cremini mushrooms** herbs, garlic 9.99 GF
- yukon gold potatoes & zucchini mash** 9.99
- olive oil crispy roasted mixed vegetables & potatoes** 9.99

GRATUITY IS NOT INCLUDED