

Sparkling Wines

		glass	½ btl	btl
1313	candoni prosecco rosé, italy	15.99	28.99	49.99
508	split, chandon brut, napa			15.99
506	split, moet chandon brut rosé, champagne, france			29.99
1304	louis pommery brut reserve, california			49.99
1301	roederer estate brut, anderson valley			69.99
1311	lanson la rosé, champagne, france			139.99

White Wines

			glass	½ btl	btl
1332	pinot grigio	terlato, friuli	15.99	28.99	49.99
1344	sauvignon blanc	groth, napa	15.99	28.99	49.99
1333	chardonnay	girard, russian river valley	16.99	29.99	59.99
1345	chardonnay	rombauer, carneros	19.99	36.99	69.99
1330	sancerre	pascal jolivet, france	22.99	38.99	79.99
1319	white zinfandel	beringer, california	9.99	15.99	24.99
1338	rosé	rodney strong, russian river	15.99	28.99	49.99
1339	rosé	domaines ott, france			59.99
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	15.99	28.99	49.99
1262	pinot noir	belle glos clark & phone	19.99	36.99	69.99
1215	cabernet	kenwood, jack london, sonoma	15.99	28.99	49.99
1218	cabernet	faust, napa valley	26.99	49.99	99.99
1207	cabernet	“katherine” goldschmidt, alexander valley			49.99
1295	cabernet	quilt, napa valley			59.99
1280	cabernet	mondavi, napa valley			69.99
1286	cabernet	charles krug, napa valley			69.99
1297	cabernet	hindsight, napa valley			69.99
1264	cabernet	jordan, alexander valley			119.99
1294	cabernet	caymus, rutherford, napa 2021			189.99
1284	cabernet	joseph phelps, napa valley 2021			199.99
1296	cabernet	alpha omega, napa valley 2021			249.99
1290	red blend	justin isosceles, paso robles			79.99
1281	zinfandel	josh cellars, bourbon barrel aged, california			59.99
1288	merlot	rutherford hill, napa valley			69.99
1283	petite sirah	stags’ leap, napa valley			79.99
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 2019			159.99
1298	bordeaux	chateau bourgneuf, pomerol			179.99

Limited Edition

3660	cabernet	bryant family vineyard, 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
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 20.00 per bottle

Beers 8.99

stella artois lager

firestone 805 ipa



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 the premises to monitor airflow, 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 for preparing high-quality beef.

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

The Caprice does not age its beef on premises, it 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 natural juices, makes it incredibly flavorful.

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

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.

Cocktails

- paper plane martini

aperol, amaro nonino, bourbon, fresh lemon juice

15.99
- espresso martini

vodka, kahlúa, espresso coffee

15.99
- blueberry margarita

tequila, lemon lime, triple sec

15.99
- blueberry bellini

prosecco sparkling, blueberry pomegranate juice

15.99
- rosé peach sangria

rosé, fresh pink grapefruit, peach, lemon lime

15.99
- aperol spritz

prosecco sparkling wine, aperol

15.99
- golden gate manhattan

bulleit bourbon, sweet vermouth, touch of fernet

15.99
- mad men old fashioned

bulleit rye whiskey, aperol bitters, orange slice

15.99
- pickle martini

vodka, pickle and olive juice

15.99
- ranch water

(skinny margarita) tequila, fresh lime juice, soda

15.99
- spicy margarita

tequila, muddled jalapeño, lime

15.99
- french lemonade

vodka, lemonade, aperol

15.99
- bloody shark

(tiburon) tequila mary

15.99
- killer joe

vodka & ginger beer, lime

15.99
- blueberry lavender mojito

rum, fresh muddled mint, lime juice

15.99
- angel island iced tea

no booze, tea, blueberry, cranberry, lemonade, lime

7.99

Appetizers

- epi bread

& butter

4.99
- oysters¹

mignonette vinaigrette (dz.)

49.99

|

(½ dz.)

26.99

GF
- baked oysters¹

spinach, panko (6)

29.99
- clams, escargot style²

garlic butter, pangrattato

19.99
- no cream of asparagus soup

14.99
- steamed mussels²

sun-dried tomato paprika butter garlic sauce

19.99
- jumbo shrimp cocktail²

house-made cocktail sauce

22.99
- crab cocktail²

house-made cocktail sauce, lettuce, croutons

28.99
- ital crab cocktail²

arbequina evoo drizzle, maldon sea salt

28.99
- italian pot stickers

savory pork sausage, ginger, vegetables

19.99
- dungeness crab crisp²

avocado, smoked salmon, arbequina evoo drizzle

26.99
- smoked salmon avocado crisp¹

soy, garlic, chili flakes, sesame oil

19.99
- colorado lamb chops²

(2)

39.99
- tuna carpaccio¹

chives, jalapeño, arbequina extra virgin olive oil, ponzu

19.99
- chilled asparagus

pt. reyes blue cheese, pine nuts

14.99

GF

Salads

- caesar¹ salad

mix greens pine nuts, parmigiano reggiano, croutons, pesto base

16.99
- lettuce trio

arugula, romaine, red leaf, tomato, onions, croutons, avocado

15.99
- toy box tomatoes

avocado, croutons, red onions, sweet balsamic, pesto base

15.99
- farro arugula salad

tomato, reggiano, radish, pistachio, lemon oil

16.99
- add to above salads - crab 17.99 | smoked salmon 9.99 | chicken 6.99 | shrimp 9.99
- foggy wharf crab salad

wonton crisps, avocado, soy sesame vinaigrette

29.99

Brunch/Lunch on The Bay

24.99

served anytime in addition to our regular menu

irish cappuccino

jamison irish whiskey, coffee, foam float

9.99

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 Omelettes

- with white cheddar cheese & epi toast
- crab

scallions, spinach

• smoked salmon

scallions
- cremini mushrooms

• asparagus
- mixed vegetables & potatoes

• spinach

Steaks & Chops

- served with yukon gold potatoes & zucchini mash
- top off any steak with dungeness crab add

17.99
- surf & turf²

maine lobster tail with any steak/chop, add

49.99
- kurobuta tomahawk pork chop²

49.99
- colorado lamb chops²

(2) 39.99 | (3) 59.99 | (4) 79.99
- ribeye steak²

(16 oz) certified angus beef

49.99
- bone-in filet mignon²

(12 oz)

79.99
- petite filet mignon²

(8 oz)

59.99
- bone-in new york steak²

(16 oz)

69.99
- porterhouse²

(24 oz) caprice style new york & filet mignon cooked separately

99.99

for optimum flavour, the chef recommends medium rare unless otherwise specified

Seafood

- abalone doré²

(2) 79.99 extra abalone 39.99 each
- scallops²

seared in chive lemon butter, asparagus

39.99

GF
- prawns²

seared in chive lemon butter, asparagus

29.99

GF
- branzino²

refreshing lemon herb olive oil, crispy veg & mixed potatoes

39.99

GF
- salmon²

soy sesame oil glaze, on a bed of chopped lettuce

39.99
- sea bass²

paprika sun-dried tomato butter, yukon gold potatoes & zucchini mash

39.99
- maine lobster tail²

lemon butter, crispy veg & mixed potatoes

59.99

GF

Scallopini

- served with yukon gold potatoes & zucchini mash
- steak scallopini, deglazed in white wine, herbs

29.99
- chicken milanese, panko encrusted, arugula, fresh lemon

29.99
- beef or chicken, cheese, olives, red pepper, anchovy hint

29.99
- beef or chicken, lemon butter white wine caper sauce

29.99
- beef or chicken, mushrooms, sun-dried tomato, butter

29.99

Panini

- served with olive oil crispy roasted mixed vegetables & potatoes
- the caprice burger

epi bread, grilled onions, cheddar cheese, ketchup

24.99
- crab melt

avocado, red onions, white cheddar cheese

24.99
- crispy italian bacon

tomato, avocado, cheddar cheese

24.99
- cremini mushroom melt

italian herbs, white cheddar cheese

24.99

Gnocchi or Fettuccine

- choice of sauce
- crab & spinach fondue cheese sauce

39.99
- alfredo, italian style parmigiano reggiano cream

24.99
- olive alfredo, parmigiano red pepper alici caper sauce

24.99
- asparagus alfredo, parmigiano asparagus sauce

24.99
- basil pesto, pine nuts, garlic, parmigiano

24.99
- cremini mushroom garlic herb cream reggiano

24.99
- sun-dried tomato paprika garlic butter sauce

24.99
- add - crab 17.99 | smoked salmon 9.99 | grilled chicken 6.99 | shrimp 9.99

Sides

- 9.99 any three vegetarian sides make an entrée
- brussels sprouts

GF

yukon gold potatoes & zucchini mash
- lightly creamed spinach

GF

cremini mushrooms

herbs, garlic

GF

olive oil crispy roasted mixed vegetables & potatoes

Desserts

- chocolate duet

covered with a dark chocolate and a milk chocolate mousse

5.99
- crème brûlée cheesecake

creamy custard, vanilla beans & dense cheesecake

5.99
- mango mousse cake

light exotic sponge cake & smooth, tangy mango mousse

5.99
- lemon torte

pastry cream with lemon, base of short pastry, covered with pine nuts

5.99
- blueberry pancakes

hot maple butter

15.99

Seating Fri, Sat, Sun 12-8 - Serving until 9:30
Mon - Thurs 5:30-8 - Serving until 9:30

GRATUITY IS NOT INCLUDED