

Main Courses

Steak 38	Chicken 26
<i>12oz grilled skirt steak, mashed potatoes, asparagus, chimichurri emulsion</i>	<i>Sous vide chicken breast, butternut squash puree, brussel sprouts, quinoa</i>
Pork Loin 27	Tuna 28
<i>Pork loin, cauliflower truffle puree, crispy brussels, apple compote</i>	<i>Seared tuna, red quinoa, julienne carrot and squash, sesame vinaigrette</i>
Bolognese 22	Teriyaki Salmon 27
<i>Rigatoni with braised brisket Bolognese, red wine, parmigiano, mascarpone</i>	<i>Homemade Teriyaki drizzled salmon with stir fried basmati rice, julienne carrots, snow peas</i>
Seafood Pasta 28	Shrimp Burger 20
<i>Rotini calabrese with sauteed shrimp, scallop and squid, white wine, butter, lemon</i>	<i>Homemade chipotle shrimp patty, arugula and tomato, chipotle aioli, pickled onion, and provençal truffle fries</i>
Fettuccine Shrimp 24	Emma Burger 19
<i>Full shrimp, fettuccine, vine ripe tomato sauce, parmigiano</i>	<i>Premium beef burger, swiss, arugula and tomato, pickled onion, chipotle aioli, provençal truffle fries</i>
Lobster Raviolis 32	
<i>Lobster raviolis in a chipotle carbonara sauce</i>	
Sides 9	

*Provençal Truffle Fries
Grilled Asparagus
Butternut Squash Puree
Crispy Brussels with Lime Sambal
Cauliflower White Truffle Puree*

EXECUTIVE CHEF
JAMES MUIR

Consuming raw or undercooked poultry, seafood, shellfish or eggs may increase your risk of food borne illness, please advise your server of any allergies before ordering

We kindly decline modifications to our dishes...
Chef knows best.



AT CAP'S ON MAIN

IG. @MEETMEATEMMA

A 3.5% fee will be added to all CO transactions

Wines

I drink to make other people more interesting.
— Ernest Hemingway —

G L A S S

White By The Glass		Red By The Glass	
<i>Torrentés, Colomé, Argentina 2023</i>	13/48	<i>Malbec Séptima, Argentina 2022</i>	13/52
<i>Chardonnay, Rickshaw, California 2021</i>	13/52	<i>Rioja, Marques de Caceres, Spain 2019</i>	14/56
<i>Pinot Grigio, Barone Fini, Sudtirol Alto Adige, Italy 2022</i>	13/52	<i>Bordeaux, Superieur, France 2020</i>	14/56
<i>Sauvignon Blanc, Marlborough, Mochua, New Zealand 2022</i>	14/56	<i>Pinot Noir, Cru, Santa Lucia Highlands, California 2021</i>	14/60
		<i>Cabernet Sauvignon, St Huberts, The Stag Paso Robles, California 2021</i>	15/64
Rosé By The Glass		Sparkling By The Glass	
<i>Cotes de Provence, Maison Saleya, France 2021</i>	13/52	<i>Avisi, Prosecco, Veneto Italy NV</i>	13/52
		<i>Alta Vista, Brut Rosé, Mendoza Argentina NV</i>	15/59

B O T T L E

Red By The Bottle		White By The Bottle	
<i>Langhe Nebbiolo DOC, Michele Chiarlo, Il Principe, Italy 2020</i>	70	<i>Torrentés, Blanco Dulce de Corte Salta,</i>	60
<i>Chianti Classico Brolio, Barone Ricasoli, Italy 2019</i>	70	<i>Bodega Amalaya, Argentina 2021</i>	
<i>Saint-Juien, Château la Briane, France 2016</i>	72	<i>Chardonnay Zuccardi, Valle de Uco, Argentina 2018</i>	70
<i>Privada Red blend, Bodega Norton, Mendoza, Argentina 2021</i>	74	<i>Albarinho, Risas Baixas, Terras Gauda, Spain</i>	72
<i>Malbec Poligonos Del Valle de uco, Zuccardi, Argentina 2020</i>	75	<i>Riesling Potter Valley, Château Montelena, France 2021</i>	74
<i>Cabernet, Finca Decero, The owl & The Dust Devil, Agrelo Argentina 2018</i>	80	<i>Sancere, Appellation, France 2022</i>	76
<i>Chateaufeuf-du-Pape, Appellation, Famile Perrin, France 2021</i>	90	<i>Chardonnay Sonoma Coast, Flowers Vineyard, California 2022</i>	120
<i>Cabernet Sauvignon Napa Valley, Stag's Leap Winery, California 2020</i>	115		
<i>Malbec Voyage, Schooner, Mendoza, Argentina 2011</i>	140	Rosé By The Bottle	
<i>Le Defese, Tenuta San Guido, Italy 2021</i>	160	<i>Malbec Rosé Valle De Uco, Crios, 2022 Argentina</i>	60
<i>Chateaufeuf-du-Pape, Chateau la Nerthe, France 2017</i>	200		

SPECIAL SANGRIA
White & Red
18

C H A M P A G N E B Y T H E B O T T L E

Veuve Clicquot Yellow, Champagne Brut, France NV 135
Moët & Chandon, Champagne Brut imperial, France NV 115

D E S S E R T W I N E B Y T H E G L A S S

Tardío Torrentés, Bodega Santa Lucia, Mendoza NV 11
Warre's Port, 10Y Old Otima, Tawny Porto, Portugal NV 12

B E E R

Ask about our weekly beer selection



AT CAP'S ON MAIN

IG. @MEETMEATEMMA

Signature Cocktails

BEVERAGES

	The Last Shogun <i>Roku gin, mezcal rinse, maraschino cherry liqueur, dry vermouth, citric acid, basil & habanero (Something new)</i>	16
	A Bleeding Heart <i>Redemption bourbon, amaro, lemon juice, beet & pomegranate shrub, aquafaba (Elevated whisky sour)</i>	16
	An Italian In Rio <i>Leblon cachaça, Aperol, lime, pineapple & bell pepper (Combination of a daiquiri & Caipirinha with an Italian twist)</i>	14
	Oaxaca Salad <i>Xicaru Mezcal, lemon juice, carrot juice, yuzu marmolada, Ginger beer (Mezcal Mule variation)</i>	15
	White Negroni <i>Fords Gin, Luxardo bitters, dry vermouth, St. Germain, cocoa & grapefruit bitters (Clear negroni)</i>	14
	Smoke In Your Eyes <i>ALB vodka, espresso, double chai, all spice, smoked raisin (Espresso martini variation)</i>	14
	After Midnight <i>Koloa Coffee Rum, Fernet menta, espresso, Xocolatl mole bitters (Minty espresso martini)</i>	15
	Chinga Tu Margarita <i>Luna Azul tequila, Ancho Reyes, lime juice, hibiscus & cilantro (Flavorful & well-balanced margarita)</i>	14
	Asu Mare <i>Carevedo Pisco, lemon, passion fruit, cardamon honey, Mole bitters, aquafaba (Pisco sour variation)</i>	15
	Viejo Buenos Aires <i>Redemption rye, smoky scotch, Fernet Branca, cacao, salty chocolate, plum bitters (A complex old fashioned)</i>	14
	Very Fine Gimlet <i>ALB vodka, lime, mint, cucumber, dry vermouth, olive oil (Gimlet variation)</i>	14
	Lychee De Coco <i>Haiken Lychee & ALB vodka, Ginger Liqueur, lime juice, coconut cream, club soda (A twist on a Piña Colada)</i>	14

MOCKTAILS 9

Guava Lychee <i>Guava, lychee, lemon, club soda</i>	Chicha Fizz <i>Chicha morada, lemon, pineapple, aquafaba, club soda</i>	Angry Apple <i>Apple cider, lemon, ginger, basil</i>	Raspberry Lemonade <i>Raspberry, peach, strawberry, OJ</i>
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WATER

Saratoga Still 8	Saratoga Sparkling 8	Topo Chico 12oz 5	Saratoga Sparkling 12oz 5
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Appetizers

AN EXPERIENCE BY EMMA

Balthazar Bread Basket <i>Variety of local bread from Balthazar Bakery with fresh herbed butter, beet yogurt, spanish sobrasada</i>	8	Octopus <i>Charred octopus served with smoky paprika matchstick fries, sherry vinaigrette</i>	24
Guacamole <i>Hass avocado, cilantro, tomato, onion, served with corn tortilla chips</i>	12	Wagyu Lollipops <i>A5 japanese wagyu beef lollipops, Tom Chung sauce</i>	30
Zucchini Carpaccio <i>Thinly sliced zucchini, EVOO, roasted pine nuts, freshly shaved parmesan, black pepper, sea salt</i>	12	Piquillo Peppers <i>Piquillo peppers stuffed with shrimp, and topped with squid ink</i>	20
Mac <i>Creamy mac and cheese, chicken confit, chicken fat spiced panko breadcrumbs</i>	12	Harissa Lamb Hummus <i>Harissa marinated leg of lamb, lime infused hummus, fennel pollen, pine nuts, thyme, smoked paprika</i>	16
Empanadas Argentinas CHOICE OF 3		12	
<i>Hand cut petit tenderloin Spinach, béchamel sauce, manchego cheese</i>		<i>Smoked ham, parmigiano & mozzarella cheese Creamy corn & caramelized onion</i>	

SALADS

Green <i>Mixed greens, cherry tomato, pistachio crusted goat cheese, parmigiano, apple vinaigrette</i>	12
Caesar <i>Baby kale, shaved parmigiano, herb croutons, Caesar dressing</i>	12
Arugula <i>Arugula, cherry tomato, julienne carrots, cabbage, cashew, cilantro, lemon vinaigrette</i>	15

Add Steak	10
Add Chicken	7
Add Salmon	10
Add Shrimp	12