

# Main Courses

BRUNCH & LUNCH

Chipotle Shrimp Omelette 13  
*Shrimp, avocado, chipotle aioli*

Migas 12  
*Scrambled eggs, tomato, onion, cilantro, and jalapeno, served with bread*

Steak & Egg Skirt Steak 18  
*Served with Provençal cheese fries*

Eggs Benedict 14  
*Two poached eggs, toasted english muffin:*  
**Argentine chorizo**  
**Lox**  
**A5 Japanese Wagyu**

Choripan 12  
*Chorizo sandwiches, chimichurri emulsion, lettuce and tomato*

Avocado Toast 12  
*Bacon, evoo, any style of egg, bread*

Salmon Toast 12  
*Lox, smoked greek yogurt, pickled cucumber*

Sides 9

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

Breakfast Burger 16  
*8oz sirloin burger, egg, swiss cheese, arugula & tomato, chipotle aioli, brioche bun*

Banana Pancakes 13  
*Pancakes, with bananas, shaved lemon, vermont maple syrup, dulce de leche, chocolate, coffe & cognac sauce*

French Toast 14  
*Flan battered french toast, vermont maple syrup & strawberries*

Chicken Panini 13  
*Chicken breast, swiss cheese, avocado & chimichurri emulsion*

Prosciutto Panini 14  
*Prosciutto, brie cheese, quince & fig jam arugula*

Portobello Panini 14  
*Caramelized onions, red pepper, arugula, and sun dried tomato pesto*

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.

**EM  
MA**  
AT CAP'S ON MAIN

IG. @MEETMEATEMMA

# Wines

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

GLASS

## White By The Glass

*Torrentés, Colomé, Argentina 2023* 13/48  
*Chardonnay, Rickshaw, California 2021* 13/52  
*Pinot Grigio, Barone Fini, Sudtirolo Alto Adige, Italy 2022* 13/52  
*Sauvignon Blanc, Marlborough, Mochua, New Zealand 2022* 14/56

## Red By The Glass

*Malbec Séptima, Argentina 2022* 13/52  
*Rioja, Marques de Caceres, Spain 2019* 14/56  
*Bordeaux, Superieur, France 2020* 14/56  
*Pinot Noir, Cru, Santa Lucia Highlands, California 2021* 14/60  
*Cabernet Sauvignon, St Huberts, The Stag Paso Robles, California 2021* 15/64

## Rosé By The Glass

*Cotes de Provence, Maison Saleya, France 2021* 13/52

## Sparkling By The Glass

*Avissi, Prosecco, Veneto Italy NV* 13/52  
*Alta Vista, Brut Rosé, Mendoza Argentina NV* 15/59

BOTTLE

## Red By The Bottle

*Langhe Nebbiolo DOC, Michele Chiarlo, Il Principe, Italy 2020* 70  
*Chianti Classico Brolio, Barone Ricasoli, Italy 2019* 70  
*Saint-Juien, Château la Briane, France 2016* 72  
*Privada Red blend, Bodega Norton, Mendoza, Argentina 2021* 74  
*Malbec Poligonos Del Valle de uco, Zuccardi, Argentina 2020* 75  
*Cabernet, Finca Decero, The owl & The Dust Devil, Agrelo Argentina 2018* 80  
*Chateaufeuf-du-Pape, Appellation, Famile Perrin, France 2021* 90  
*Cabernet Sauvignon Napa Valley, Stag's Leap Winery, California 2020* 115  
*Malbec Voyage, Schooner, Mendoza, Argentina 2011* 140  
*Le Defese, Tenuta San Guido, Italy 2021* 160  
*Chateaufeuf-du-Pape, Chateau la Nerthe, France 2017* 200

## White By The Bottle

*Torrentés, Blanco Dulce de Corte Salta, Bodega Amalaya, Argentina 2021* 60  
*Chardonnay Zuccardi, Valle de Uco, Argentina 2018* 70  
*Albarinho, Risas Baixas, Terras Gauda, Spain* 72  
*Riesling Potter Valley, Château Montelena, France 2021* 74  
*Sancere, Appellation, France 2022* 76  
*Chardonnay Sonoma Coast, Flowers Vineyard, California 2022* 120

## Rosé By The Bottle

*Malbec Rosé Valle De Uco, Crios, 2022 Argentina* 60

CHAMPAGNE BY THE BOTTLE

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

DESSERT WINE BY THE GLASS

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

SPECIAL SANGRIA  
*White & Red*  
18

BEER

*Ask about our weekly beer selection*




A 3.5% fee will be added to all CO transactions

**EM  
MA**  
AT CAP'S ON MAIN

IG. @MEETMEATEMMA

# Signature Cocktails

## BEVERAGES

	Mimosa or Bellini <i>Prosecco and fresh OJ or Prosecco and peach purée</i>	9
	The Last Shogun <i>Roku gin, mezcal rinse, maraschino cherry liqueur, dry vermouth, citric acid, basil &amp; habanero (Something new)</i>	16
	A Bleeding Heart <i>Redemption bourbon, amaro, lemon juice, beet &amp; pomegranate shrub, aquafaba (Elevated whisky sour)</i>	16
	An Italian In Rio <i>Leblon cachaça, Aperol, lime, pineapple &amp; bell pepper (Combination of a daiquiri &amp; 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 &amp; 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 &amp; cilantro (Flavorful &amp; 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 &amp; 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 &amp; mozzarella cheese Creamy corn &amp; 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
Cobb <i>Chicken, Argentinian sausage, bacon, eggs, tomato, croutons, greens, avocado dressing</i>	20

Add Steak	10
Add Chicken	7
Add Salmon	10
Add shrimp	12