

**LOFT
BAR
AND BI
STRO**

A CAPERS PLACE

*Let us handle your next special event.
Any Occasion, corporate, wedding, graduation, birthday parties.
And off-site catering services.
Contact: Kam 408.203.1664
kam@caperloft.com*

We invite you to visit our other restaurant:



1710 West Campbell Ave., Campbell, CA 95008 | 408.374.5777
www.caperseatanddrink.com

SMALL PLATES

Sun-Dried Tomato Roasted Garlic Soup	Cup \$5.95	Bowl \$7.95
Soup Of The Day (please ask your server for today's selection)	\$5.95	\$7.95
Carpaccio Finely pounded filet of beef with capers, chopped onion, olive oil, tarragon aioli, toastettes		\$13.95
Roasted Chicken Quesadilla Served with jack cheese, salsa fresca, sour cream		\$12.95
Teriyaki Short Rib Quesadilla served with jack cheese, salsa fresca, sour cream		\$14.95
Crispy Calamari Topped with fresh sliced jalapeno peppers, parmesan cheese, with tangy cocktail & tartar sauces		\$11.95
Tomato And Mozzarella Salad Fresh buffalo mozzarella cheese, sliced tomatoes, topped with pistachios, basil, balsamic vinaigrette		\$11.95
Marinated Fire Roasted Artichoke Olive oil, balsamic, herb marinated artichoke served with chipotle aioli		\$11.95
Prawn Avocado Cocktail Five jumbo prawns cut up bite size, cocktail sauce, avocado, tomato, lime juice, onion, cilantro		\$12.95
Panko Fried Prawn 5 butterflied and breaded prawns, served with french fries, tartar & cocktail sauce		\$14.95
Grilled Prawn Skewers 5 marinated prawns, served with a lemon-butter caper sauce		\$14.95
Sautéed Prawns 5 Scampi style prawns sautéed with garlic, cream, lemon		\$13.95
Loft Crab Cakes 2 crab cakes sautéed with a lemon-butter caper sauce		\$15.95
Tuna Sashimi black and white sesame seed crusted Ahi tuna, served with an Asian noodle salad		\$14.95
Steak Bites Grilled and cubed marinated bistro filet served with a Cabernet dipping sauce		\$15.95
Buffalo Chicken Wings Tossed in a spicy red chili sauce served with crudité and bleu cheese dressing		\$12.95
Crispy Fried Onion Strings Sweet red onion strings, lightly battered, fried golden brown, side of chipotle aioli		\$9.95
Teriyaki Beef Short Rib Boneless tender short rib served with sautéed vegetables		\$15.95
Teriyaki Shortrib Sliders Three mini sandwiches with short rib, lettuce and tomato		\$14.95
Chicken Lettuce Wraps Julienne vegetables & chicken in teriyaki sauce		\$12.95

SALADS

Add Chicken or Prawns (4) \$10.00

STARTER SALADS

Baby Spinach Salad Topped with feta cheese, red onion, olives, pepperoncini peppers and poppy seed dressing	\$8.95
Mixed Green Salad Choice of balsamic vinaigrette, bleu cheese or ranch dressing	\$7.95
Loft Wedge Salad A wedge of iceberg lettuce, chopped red onion, bacon, bleu cheese crumbles, creamy bleu cheese dressing	\$8.95
Caesar Salad Chopped hearts of romaine tossed in our house Caesar dressing with croutons and shaved asiago cheese	\$8.95
Bleu Cheese and Pear Salad Tossed greens with caramelized pecans and sherry vinaigrette	\$9.95

ENTRÉE SALADS

Chinese Chicken Salad Fried marinated chicken tenders with crisp iceberg lettuce, rice noodles, cilantro, almonds in a soy-sesame vinaigrette	\$13.95
Grilled Prawn Salad 5 prawns marinated in garlic, olive oil and balsamic vinegar grilled over chopped romaine, tossed in sherry vinaigrette, garnished with hearts of palm, olives, pepperoncini peppers and tomatoes	\$18.95
Crab Cake Salad Sautéed crab cakes over chopped hearts of romaine, a light house Caesar dressing, tomato, olive, avocado, lemon	\$19.95
Seared Ahi Tuna Salad Seared Ahi tuna served over a bed of tossed greens with black olives, tomatoes, hearts of palm, fresh mango slices, balsamic vinaigrette	\$20.95
Steak Salad Marinated bistro filet on chopped romaine tossed in a balsamic vinaigrette with artichoke hearts, tomatoes, olives, red onions and crumbled bleu cheese	\$18.95
Southwestern Salad Cajun chicken breast, mixed greens, bacon, corn, avocado, tomato, corn chips, chipotle-ranch dressing	\$15.95

LOFT'S LOW CARB ENTREES

Shaved Tri-Tip Sautéed with mushrooms and red onions served with au jus, horseradish and sliced tomatoes	\$16.95
Spicy Cajun Blackened Chicken Breast Served with steamed vegetables, sliced tomatoes and a side of papaya-jicama salsa	\$17.95
Spicy Cajun Blackened Salmon Served with sliced tomatoes, steamed vegetables and a side of papaya-jicama salsa	\$21.95

SANDWICHES & WRAPS

Served with choice of Fresh Fruit, Cole Slaw, French Fries or Side Salad

Cubano Sandwich Pork tenderloin, ham, lettuce, tomato, red onion, jack cheese and jalapenos	\$14.95
French Dip Shaved tri-tip with melted jack cheese on a soft French roll with sides of au jus and prepared horseradish sauce (with sautéed mushrooms or red onions, add \$1.00 each)	\$15.95
Angus Burger One half pound of Black Angus beef grilled and served on a sesame seed bun (Additional side options \$1 each: cheese, bacon, or sautéed mushrooms)	\$12.95
Open Face Teriyaki Beef Short Rib Tender, boneless short rib served on a sesame bun	\$14.95
Meatloaf Sandwich Homemade meatloaf on a soft roll with jack cheese, lettuce, onion and tomatoes	\$13.95
Grilled Chicken Sandwich Fresh mozzarella, sliced tomato, pesto mayo, on a soft French roll	\$13.95
Chicken Avocado Wrap Chicken, lettuce, tomatoes, avocado, ranch dressing wrapped in a flour tortilla and served with a caesar salad	\$15.95
Teriyaki Beef Short Rib Wrap Lettuce, tomato, avocado, beef short rib in a flour tortilla	\$16.95
Tri-Tip Avocado Wrap Sliced tri-tip, lettuce, tomato and avocado wrapped in a flour tortilla, served with chipotle aioli	\$15.95
Grilled Chicken Sandwich Fresh mozzarella, sliced tomato, pesto mayo, on a soft French roll	\$13.95

ENTREES

Add Chicken or (4) Prawns \$10.00 to any entrée or salad. Ask your server to add capers to any item free of charge. Split entrée charge, \$3.00

PASTA

Lasagna Beef, sausage, herbs, ricotta, mozzarella, parmesan cheeses, served with bolognese sauce	\$17.95
Linguine Santa Maria Sautéed chicken, prawns, sun dried tomatoes, parmesan cheese, artichoke hearts, capers, spinach, linguine	\$19.95
Chicken Penne Chicken, zucchini, squash, mushrooms, sun-dried tomato, penne pasta parmesan cheese tossed in a sherry wine cream sauce	\$18.95
Cajun Pesto Penne Carved blackened chicken breast served over penne pasta topped with parmesan cheese	\$18.95

VEGETARIAN

Fettucini Primavera Sautéed mushrooms, zucchini, squash, broccoli, carrots, light white wine cream sauce	\$14.95
Vegetarian Pasta Sun-dried tomato, artichoke, squash, bell peppers, mushrooms, zucchini, red onion tossed with penne, olive oil, garlic	\$16.95
Veggie Stir Fry Garlic, onions, broccoli, carrots, mushrooms, zucchini squash, bell peppers, teriyaki sauce served over rice	\$14.95
Eggplant Parmesan Breaded eggplant topped with marinara sauce, melted cheese, pasta, sauteed vegetables	\$15.95

SEAFOOD

Scampi Prawns 7 prawns sautéed in garlic, lemon, white wine butter cream sauce served with rice, sautéed vegetables	\$20.95
Panko Fried Prawns 7 butterflied fried prawns, served with fries, tartar and cocktail sauces	\$20.95
Grilled Prawn Skewers 7 marinated prawns served with a lemon-caper butter sauce, rice, sautéed vegetables	\$20.95
Crab Cakes Sautéed crab cakes, lemon caper sauce, served with rice, sautéed vegetables	\$24.95
Cajun Spice Ahi Tuna Pan-seared Cajun Ahi tuna topped with a soy glaze, served with rice, sautéed spinach, mushrooms	\$24.95
Crab Stuffed Salmon Served with lemon butter sauce, rice and sautéed vegetables	\$24.95
Pecan Panko Crusted Salmon Crusted salmon pan seared, honey Dijon mustard sauce served with rice, sautéed vegetables	\$22.95
Blackened Salmon Crusted salmon coated in blackening seasonings, served with rice, sautéed vegetables	\$22.95

MEAT

Braised Lamb Shanks Two shanks slow cooked with garlic and herbs in a sweet mint-rosemary port sauce served with garlic mashed potatoes, sautéed vegetables (one shank \$18.95)	\$28.95
Panko Pork Piccata Panko crusted pork tenderloin, lemon butter caper sauce, rice and sauteed vegetables	\$18.95
Blackberry Pork Medallions Pan seared medallions of pork tenderloin, blackberry sauce, served with mashed potatoes & sautéed vegetables	\$18.95
Panko Crusted Chicken Breast Boneless skinless breast coated in Japanese bread crumbs topped with honey mustard sauce served with mashed potatoes, sautéed vegetables	\$18.95
Chicken and Prawn Picatta Boneless skinless breast of chicken, 3 prawns, picatta sauce, rice, served with sautéed vegetables	\$21.95
Chicken Marsala Grilled chicken topped with a creamy marsala wine sauce served with rice, sautéed vegetables	\$18.95
Blackened Chicken Boneless skinless breast coated in blacking seasonings, served with rice, sautéed vegetables	\$18.95
Chicken Parmesan Panko-crusted breast of chicken flash fried then baked, topped with marinara sauce and melted jack cheese, served with garlic mashed potatoes, sautéed vegetables	\$18.95
Loft Meatloaf Homemade with celery, onion, mustard, bacon, Swiss cheese and smoked ham topped with a wild mushroom demi-glace, garlic mashed potatoes, sautéed vegetables	\$17.95
Grilled Bistro Filet Topped with demi-glace, spicy papaya-jicama salsa served with mashed potatoes, sautéed vegetables	\$21.95
Teriyaki Beef Short Ribs Braised, boneless tender short ribs served with garlic mashed potatoes, sautéed vegetables	\$23.95
Grilled Filet Mignon Served with a side of cabernet dipping sauce, garlic mashed potatoes, sautéed vegetables	\$36.95

LOFT LIBATIONS

SPEAK EASY

Bulleit bourbon, with a hint of chocolate & vanilla

MOSCOW MULE

Smirnoff Vodka, Fever Tree ginger beer, lime

OLD FASHIONED

Bulleit Bourbon, orange & cherry bitters

LEMON THYME DROP

Shaken with a house infused thyme syrup

HENDRICKS CUCUMBER GIMLET

Hendricks Gin, Elderflower liquor, cucumber, lime

CANTON COCKTAIL

Tanqueray, citrus, ginger, bitters

PEAR GINGER MARTINI

Pear vodka, Canton ginger liquor

LYCHEE MARTINI

House infused Lychee vodka, passion fruit, pineapple juice

LOFT MARGARITA

Silver tequila, organic agave nectar, lime

PINEAPPLE COCONUT MOJITO

Cruzan rum, mint, citrus

LOFT HURRICANE

Aged rum, Dark rum, passion fruit punch

SPICED CUCUMBER MARGARITA

House infused jalapeno tequila, agave, cucumber, lime

SPIRIT FREE

Sparkling Cherry Limeade
Strawberry or Cherry Lemonade
Virgin Mojito

(original, strawberry, blackberry or mango)

Blackberry or Mango Iced Tea
Mango Soda

TAP BEER

Guinness
Stella Artois
Blue Moon
Lagunitas IPA
Bud Light
Sierra Nevada

BOTTLED BEER

Angry Orchard Apple Cider
Wyders Pear Cider
Drake's IPA
Budweiser
Modelo
Corona
Coors Light
Heineken



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LOFT BAR & DIBISTRO

Available for banquets, catering, corporate & special events up to 250 people.

LOFT WINES

BY THE GLASS

WHITE		RED	
CHARDONNAY		CABERNET	
House Chardonnay	8	House Cabernet	8
Ferrari Carano	13	Hess-CA	10
Franciscan-Napa	10	Justin-Paso Robles	15
SAUVIGNON BLANC		MERLOT	
Joel Gott-CA	10	House Merlot	8
PINOT GRIGIO		Sterling-Central Coast	10
Estancia-CA	10	PINOT NOIR	
RIESLING		House Pinot Noit	8
Saint M- Germany	10	A by Acacia-CA	10
WHITE ZINFANDEL		Angeline Reserve	13
Beringer-CA	8	ZINFANDEL	
		Rosenblum-Sonoma	10

BY THE BOTTLE

WHITE		RED	
Loft House White	28	Loft House Red	28
CHARDONNAY		CABERNET	
A by Acacia-CA	37	Justin-Paso Robles	54
Cuvaison-Carneros	52	Hess-CA	38
Franciscan-Napa	38	Beringer-Knights Valley	52
Starmont Merryvale-Napa	48	Franciscan-Napa	48
Ferrari Carano	50	Frogs Leap Cab	68
Talbott-Sleepy Hollow	62	Liberty School-Paso Robles	36
SAUVIGNON BLANC		Provenance- Napa	66
Joel Gott-CA	38	Beauregard Ranch Estate	66
Frogs Leap Sauvignon Blanc	45	Stags Leap Artemis	85
Markham-Napa	40	Jordan-Alexander Valley	90
		Silver Oak-Alexander Valley	100
PINOT GRIGIO		MERLOT	
Estancia-CA	35	Markham-Napa	40
		Coppola-CA	40
RIESLING		Blackstone-CA	36
Chateau St. Michelle-Washington	35	Sterling-Central Coast	38
WHITE BLENDS		PINOT NOIR	
Conundrum	50	A by Acacia-CA	37
		Artesa-Carneros	48
WHITE ZINFANDEL		De Loach-Russian River	55
Beringer-CA	28	Angeline Reserve	48
		Le Crema	50
CHAMPAGNE/SPARKLING		ZINFANDEL	
Mumm - Napa	SPLIT 12	7 Deadly Zin-Lodi	38
Mumm-Cuvee M	BOTTLE 42	Rosenblum-Sonoma	38
Mionetto Prosecco Brut	SPLIT 11	Ridge-Three Valley	52
Schramsberg Blanc de Blanc	70	CLARET	
Moet & Chandon-Brut Imperial	80	Coppola-CA	42
Veuve Clicquot	90	PETIT SYRAH	
Dom Perignon-2002	225	Stag's Leap-Napa	64
		SANGIOVESE	
		Beauregard 'The Lost Weekend'	48