



Happy New Year! - 2018



APPETIZERS

SUN-DRIED TOMATO-ROASTED GARLIC SOUP

cup: \$7.95

CARPACCIO

finely pounded filet of beef with capers, chopped onion, garlic-olive oil, mustard-lemon aioli and toastettes: **\$14.95**

CRISPY CALAMARI

tender deep-fried squid with sliced jalapeno peppers, served with tangy cocktail and tartar sauces: **\$14.95**

PRAWN COCKTAIL

five jumbo prawns cut up bite size and served with cocktail sauce
avocado, tomato, lime juice, onion and cilantro: **\$14.95**

TOMATO AND MOZZARELLA SALAD

fresh buffalo mozzarella cheese, sliced tomatoes, topped with pistachio-basil dressing: **\$13.95**

SAUTEED PRAWNS

scampi style tiger prawns sautéed with garlic, cream and lemon: **\$14.95**

SALADS

CAPER'S WEDGE SALAD

iceberg lettuce, chopped onion, crumbled bacon, creamy bleu cheese dressing: **\$10.95**

CAESAR SALAD

chopped romaine hearts tossed in our Caesar dressing, with homemade croutons and shaved asiago cheese: **\$11.95**



ENTREES

VEGETARIAN PASTA

sun-dried tomato, artichoke, squash, bell peppers, mushrooms,
zucchini and red onion tossed with penne pasta, olive oil and garlic: **\$24.95**

LINGUINE SANTA MARIA

mediterranean flavors, sautéed chicken, prawns, sundried tomatoes, artichoke hearts, capers, spinach, linguine: **\$32.95**

CHICKEN PENNE

penne pasta with grilled chicken, zucchini, squash, mushrooms, sun-dried tomato, in a sherry wine cream sauce: **\$27.95**

CHICKEN AND PRAWN PICATTA

boneless skinless breast of chicken topped with 3 prawns and picatta sauce served with rice and seasonal vegetables: **\$29.95**

SCAMPI PRAWNS

tiger prawns sautéed in a garlic white wine-butter cream sauce, served with basmati rice and seasonal vegetables: **\$33.95**
[also available over fettuccine pasta!]

CAJUN SPICE AHI TUNA

pan-seared Cajun Ahi Tuna topped with a soy glaze, served with rice, sautéed spinach and mushrooms: **\$33.95**

BAKED SALMON

topped with a caper lemon butter sauce with basmati rice and seasonal vegetables: **\$32.95**

TERIYAKI BEEF SHORT RIBS

braised, boneless tender short ribs served with garlic mashed potatoes and sautéed vegetables: **\$32.95**

BRAISED LAMB SHANKS

two shanks slow cooked with garlic and herbs in a sweet mint rosemary port wine sauce: **\$32.95**

GRILLED FILET MIGNON

served with a side of Cabernet dipping sauce, garlic mashed potatoes and seasonal vegetables: **\$38.95**

SURF & TURF - GRILLED FILET MIGNON SERVED WITH TWO LARGE PRAWNS

served with a brandy peppercorn sauce along with a scampi sauce for the prawns
served with seasonal vegetables and garlic mashed potatoes: **\$44.95**

DESSERTS

CRÈME BRULEE: \$10.95

TIRAMISU: \$10.95

CHOCOLATE CAKE: \$10.95



MINIMUM FOOD CHARGE \$25 PER PERSON

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

LOFT
BARA
NDBI
STRO

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

LOFT WINES

BY THE GLASS

WHITE

CHARDONNAY

House Chardonnay 8
Ferrari Carano 14
Franciscan-Napa 11

SAUVIGNON BLANC

Joel Gott - CA 10

PINOT GRIGIO

Estancia - CA 10

RIESLING

Saint M - Germany 10

WHITE ZINFANDEL

Beringer - CA 8

RED

CABERNET

House Cabernet 8
Hess - CA 11
Justin - Paso Robles 17

MERLOT

House Merlot 8
Sterling - Central Coast 10

PINOT NOIR

House Pinot Noir 8
A by Acacia - C 10
Angeline Reserve 13

ZINFANDEL

Rosenblum - Sonoma 10

BY THE BOTTLE

WHITE

Loft House White 30

CHARDONNAY

A by Acacia - CA 42
Cuvaision-Carneros 57
Franciscan - Napa 43
Starmont Merryvale - Napa 53
Ferrari Carano 55
Talbot - Sleepy Hollow 67

SAUVIGNON BLANC

Joel Gott - CA 43
Frogs Leap Sauvignon Blanc 50
Markham - Napa 45

PINOT GRIGIO

Estancia - CA 40

RIESLING

Chateau St. Michelle - Washington 40

WHITE BLENDS

Conundrum 55

WHITE ZINFANDEL

Beringer - CA 33

CHAMPAGNE/SPARKLING

Mumm - Napa SPLIT 14
Mumm - Cuvee M BOTTLE 48
Mionetto Prosecco Brut SPLIT 14
Schramsberg Blanc de Blanc 75
Moet & Chandon - Brut Imperial 85
Veuve Clicquot 95
Dom Perignon - 2002 230

RED

Loft House Red 30

CABERNET

Justin - Paso Robles 55
Hess - CA 43
Beringer - Knights Valley 57
Franciscan - Napa 53
Frogs Leap Cab 73
Liberty School - Paso Robles 41
Provenance - Napa 71
Beauregard Ranch Estate 71
Stags Leap Artemis 95
Jordan - Alexander Valley 95
Silver Oak - Alexander Valley 105

MERLOT

Markham - Napa 30
Coppola - CA 45
Blackstone - CA 41
Sterling - Central Coast 43

PINOT NOIR

Loft House 35
A by Acacia - CA 42
Artesa - Carneros 53
De Loach - Russian River 60
Angeline Reserve 53
Le Crema 55

ZINFANDEL

7 Deadly Zin - Lodi 43
Rosenblum - Sonoma 43
Ridge - Three Valley 55

CLARET

Coppola - CA 47

PETIT SYRAH

Stag's Leap - Napa 69

SANGIOVESE

Beauregard 'The Lost Weekend' 53

CAPERS
EAT & DRINK

We invite you to visit our other restaurant:
1710 West Campbell Ave, Campbell, CA 95008
408-374-5777 www.caperseatanddrink.com