

LUNCH MENU

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		13.95
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
Grilled Prawn Skewers 6 marinated prawns, served with a lemon-butter caper sauce		14.95
Panko Fried Prawn 5 butterflied and breaded prawns, served with french fries, tartar & cocktail sauce		14.95
Tuna Sashimi black and white sesame seed crusted Ahi tuna, served with an Asian noodle salad		14.95
Loft Crab Cakes 2 crab cakes sautéed with a lemon-butter caper sauce		15.95
Steak Bites Grilled and cubed marinated bistro filet, served with a Cabernet dipping sauce		14.95
Teriyaki Beef Short Rib Boneless tender short rib served with sautéed veggies		13.95
Teriyaki Shortrib Sliders Three mini sandwiches with short rib, lettuce and tomato		13.95
Chicken Lettuce Wraps Julienne vegetables & chicken in teriyaki sauce		12.95

SALADS

Add Chicken or Prawns (4) \$8.00 Bistro Filet \$10.00

STARTER SALADS

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
Baby Spinach Salad Topped with feta cheese, red onion, olives, pepperoncini peppers and poppy seed dressing	8.95

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 and tomatoes	15.95
Crab Cake Salad Sautéed crab cakes over chopped hearts of romaine, a light house Caesar dressing, tomato, olive, avocado, lemon	15.95
Grilled Bistro Filet Salad Marinated bistro filet on chopped romaine tossed in a balsamic vinaigrette with artichoke hearts, tomatoes, olives, red onions and crumbled bleu cheese	15.95
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	15.95
Spicy Cajun Blackened Chicken Breast Served with steamed vegetables, sliced tomatoes and a side of papaya-jicama salsa	14.95
Spicy Cajun Blackened Salmon Served with sliced tomatoes, steamed vegetables and a side of papaya-jicama salsa	19.95

SANDWICHES & WRAPS

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)	14.95
Philly Cheese Steak Sandwich Chicken or beef tri-tip, red and green bell peppers, red onions, melted Jack cheese served on a soft french roll	13.95
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	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 in a flour tortilla, and served with a caesar salad	14.95
Tri-Tip Avocado Wrap Sliced tri-tip, lettuce, tomato, avocado wrapped in a flour tortilla, served with chipotle aioli	14.95
Prawn Avocado Wrap Prawns, lettuce, tomato and avocado wrapped in a flour tortilla, served with lemon aioli	14.95

ENTREES

Vegetarian

Fettucini Primavera Sautéed mushrooms, zucchini, squash, broccoli, carrots, light white wine cream sauce	14.95
Veggie Stir Fry Garlic, onions, broccoli, carrots, mushrooms, zucchini squash, bell peppers, teriyaki sauce served over rice	12.95
Eggplant Parmesan Breaded eggplant topped with marinara sauce, melted cheese, pasta, sauteed veggies	13.95

Lasagna Beef, sausage, herbs, ricotta, mozzarella, parmesan cheeses, served with bolognese sauce	14.95
Chicken Penne Chicken, zucchini, squash, mushrooms, sun-dried tomato & penne pasta tossed in a sherry wine cream sauce	14.95
Braised Lamb Shank with garlic, herbs in a sweet mint-rosemary port sauce served with garlic mashed potatoes, sautéed veggies	15.95
Panko Crusted Chicken Breast Skinless breast, Japanese bread crumbs, honey mustard sauce, mashed potatoes, sautéed veggies	14.95
Chicken Marsala Grilled chicken topped with a creamy marsala wine sauce served with rice, sautéed veggies	14.95
Chicken Parmesan Panko-crusted breast of chicken flash fried then baked, topped with marinara sauce, melted jack cheese, garlic mashed potatoes, sautéed veggies	14.95
Loft Meatloaf Homemade with celery, onion, mustard, bacon, Swiss cheese and smoked ham topped with wild mushroom demi-glace, garlic mashed potatoes, sautéed veggies	14.95
Grilled Bistro Filet Topped with demi-glace, spicy papaya-jicama salsa served with scalloped or mashed potatoes, sautéed vegetables	17.95

18% gratuity suggested on all parties of eight or more.

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

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



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

LOFT BAR NDBI STRO

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
PINOT GRIGIO		Silver Oak-Alexander Valley	100
Estancia-CA	35	MERLOT	
RIESLING		Markham-Napa	40
Chateau St. Michelle-Washington	35	Coppola-CA	40
WHITE BLENDS		Blackstone-CA	36
Conundrum	50	Sterling-Central Coast	38
WHITE ZINFANDEL		PINOT NOIR	
Beringer-CA	28	A by Acacia-CA	37
CHAMPAGNE/SPARKLING		Artesa-Carneros	48
Mumm - Napa	SPLIT 12	De Loach-Russian River	55
Mumm-Cuvee M	BOTTLE 42	Angeline Reserve	48
Mionetto Prosecco Brut	SPLIT 11	Le Crema	50
Schramsberg Blanc de Blanc	70	ZINFANDEL	
Moet & Chandon-Brut Imperial	80	7 Deadly Zin-Lodi	38
Veuve Clicquot	90	Rosenblum-Sonoma	38
Dom Perignon-2002	225	Ridge-Three Valley	52
		CLARET	
		Coppola-CA	42
		PETIT SYRAH	
		Stag's Leap-Napa	64
		SANGIOVESE	
		Beauregard 'The Lost Weekend'	48