

**GF** indicates Gluten Free

**V** indicates Vegan



**A CAPERS PLACE**

## SMALL PLATES

	Cup \$5	Bowl \$7
<b>Sun-Dried Tomato Roasted Garlic Soup</b>		\$7
<b>Soup Of The Day</b> (please ask your server for today's selection)	\$5	\$7
<b>Carpaccio</b> Finely pounded filet of beef with capers, chopped onion, olive oil, tarragon aioli, toastettes		\$15
<b>Roasted Chicken Quesadilla</b> Served with jack cheese, salsa fresca, sour cream		\$13
<b>Crispy Calamari</b> Topped with fresh sliced jalapeno peppers, parmesan cheese, with tangy cocktail & tartar sauce		\$12
<b>Fish &amp; Chips</b> 2 piece Beer battered cod deep fried served with fries, cocktail & tartar sauce		\$14
<b>GF Tomato And Mozzarella Salad</b> Fresh buffalo mozzarella cheese, sliced tomatoes, topped with pistachios, basil, balsamic vinaigrette		\$12
<b>GF Chilled Prawn Cocktail</b> 5 chilled prawns, cocktail sauce		\$14
<b>GF Grilled Prawn Skewers</b> 5 marinated prawns, served with a lemon-butter caper sauce		\$14
<b>GF Scampi Prawns</b> 5 Scampi style prawns sautéed with garlic, butter cream, lemon sauce		\$14
<b>Loft Crab Cakes</b> 2 crab cakes sautéed with a lemon-butter caper sauce		\$15
<b>GF Tuna Sashimi</b> black and white sesame seed crusted Ahi tuna seared, served with an Asian noodle salad		\$14
<b>Steak Bites</b> Grilled and cubed marinated bistro filet served with a Cabernet dipping sauce		\$15
<b>GF Buffalo Chicken Wings</b> Tossed in a spicy garlic chili sauce served with crudité and bleu cheese dressing		\$12
<b>Crispy Fried Onion Strings</b> Sweet red onion strings, lightly battered, fried golden brown, side of chipotle aioli		\$8
<b>GF Teriyaki Beef Short Rib</b> Boneless tender short rib served with sautéed vegetables		\$15
<b>GF Chicken Lettuce Wraps</b> Julienne vegetables & chicken in teriyaki sauce		\$11
<b>Cajun Tuna Taco</b> two tacos with blackened Ahi tuna, avocado, cilantro, sweet chili sauce, siracha ailoli		\$13
<b>Carnitas Taco</b> two pork carnitas soft tacos served with salsa fresco and beans		\$12

## SALADS

Add Chicken or Prawns (4) \$8.00

### STARTER SALADS

<b>GF Baby Spinach Salad</b> Hard boiled eggs, herb vinaigrette, grilled onions and cherry tomatoes		\$9
<b>Mixed Green</b> Choice of balsamic vinaigrette, bleu cheese or ranch dressing		\$8
<b>GF Loft Wedge Salad</b> A wedge of iceberg lettuce, chopped red onion, bacon, bleu cheese crumbles, creamy bleu cheese dressing		\$9
<b>Caesar Salad</b> Chopped hearts of romaine tossed in our house Caesar dressing with croutons and shaved asiago cheese		\$8
<b>Bleu Cheese and Pear Salad</b> Tossed greens with caramelized pecans and sherry vinaigrette		\$9

### ENTRÉE SALADS

<b>Chinese Chicken Salad</b> Fried marinated chicken tenders with crisp iceberg lettuce, rice noodles, cilantro, almonds in a soy-sesame vinaigrette		\$14
<b>GF Grilled Prawn Salad</b> 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		\$17
<b>Crab Cake Salad</b> Sautéed crab cakes over chopped hearts of romaine, a light house Caesar dressing, tomato, olive, avocado, lemon		\$18
<b>GF Seared Ahi Tuna Salad</b> Seared Ahi tuna served over a bed of tossed greens with black olives, tomatoes, hearts of palm, fresh mango slices, balsamic vinaigrette		\$19
<b>GF Steak Salad</b> Marinated bistro filet on chopped romaine tossed in a balsamic vinaigrette with artichoke hearts, tomatoes, olives, red onions and crumbled bleu cheese		\$19
<b>Southwestern Salad</b> Cajun chicken breast, mixed greens, bacon, corn, avocado, tomato, corn chips, chipotle-ranch dressing		\$16

## SANDWICHES & WRAPS Served with choice of Fresh Fruit, Cole Slaw, French Fries or Side Salad

<b>BBQ Pulled Pork Sandwich</b> Slow roaster pork shoulder, BBQ sauce		\$14
<b>French Dip</b> Shaved tri-tip with melted jack cheese on a soft French roll with sides of au jus and prepared horseradish cream sauce (with sautéed mushrooms or red onions, add \$1.00 each)		\$16
<b>Angus Burger</b> 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. Add fried egg \$2)		\$13
<b>Grilled Chicken Sandwich</b> caramelized bacon barbecue sauce, lettuce, tomato, swiss cheese served on a ciabatta roll		\$14
<b>Chicken Avocado Wrap</b> Chicken, lettuce, tomatoes, avocado, ranch dressing wrapped in a flour tortilla		\$14

**ENTREES** Add Chicken or (4) Prawns \$8.00 to any entrée or salad. Ask your server to add capers to any item free of charge. Split entrée charge, \$3.00

## PASTA

<b>Lasagna</b> Beef, sausage, herbs, ricotta, mozzarella, parmesan cheeses, served with bolognese sauce		\$16
<b>Linguine Santa Maria</b> Sautéed chicken, prawns, sun dried tomatoes, parmesan cheese, artichoke hearts, capers, spinach, linguine		\$20
<b>Chicken Penne</b> Chicken, zucchini, squash, mushrooms, sun-dried tomato, penne pasta parmesan cheese tossed in a sherry wine cream sauce		\$17
<b>Linguine Prawn Pomodoro</b> 7 grilled prawns served over linguine pomodoro		\$18
<b>Eggplant Parmesan</b> Breaded eggplant topped with marinara sauce, melted cheese, pasta, sauteed vegetables		\$15

## VEGETARIAN

<b>GF/V Veggie Stir Fry</b> Garlic, onions, broccoli, carrots, mushrooms, zucchini squash, bell peppers, teriyaki sauce served over rice		\$15
<b>V Vegetarian Pasta</b> Sun-dried tomato, artichoke, squash, bell peppers, mushrooms, zucchini, red onion tossed with penne, olive oil, garlic, white wine & marinera		\$15

## SEAFOOD

<b>GF Scampi Prawns</b> 7 prawns sautéed in garlic, lemon, white wine butter cream sauce served with rice, sautéed vegetables		\$20
<b>Fish &amp; Chips</b> 3 piece Beer battered cod deep fried served with fries, cocktail & tartar sauce		\$17
<b>GF Grilled Prawn Skewers</b> 7 marinated prawns served with a lemon-caper butter sauce, rice, sautéed vegetables		\$19
<b>Crab Cakes</b> Sautéed crab cakes, lemon caper sauce, served with rice, sautéed vegetables		\$20
<b>GF Cajun Spice Ahi Tuna</b> Pan-seared Cajun Ahi tuna topped with a soy glaze, served with rice, sautéed spinach, mushrooms		\$21
<b>Crab Stuffed Salmon</b> Served with lemon butter sauce, rice and sautéed vegetables		\$23
<b>Blackened Salmon</b> Crusted salmon coated in blackening seasonings, served with rice, sautéed vegetables		\$20

## MEAT

<b>Braised Lamb Shank</b> one shank slow cooked with garlic and herbs in a sweet mint-rosemary port sauce served with garlic mashed potatoes, sautéed vegetables		\$20
<b>GF Chicken and Prawn Picatta</b> Boneless skinless breast of chicken, 3 prawns, picatta sauce, rice, served with sautéed vegetables		\$20
<b>GF Chicken Marsala</b> Grilled chicken topped with a creamy marsala wine sauce served with rice, sautéed vegetables		\$18
<b>GF Blackened Chicken</b> Boneless skinless breast coated in blackening seasonings, served with rice, sautéed vegetables		\$18
<b>Chicken Parmesan</b> Panko-crusted breast of chicken flash fried then baked, topped with marinara sauce and melted jack cheese, served with garlic mashed potatoes, sautéed vegetables		\$19
<b>Loft Meatloaf</b> Homemade with celery, onion, mustard, bacon, Swiss cheese and smoked ham topped with a wild mushroom demi-glace, garlic mashed potatoes, sautéed vegetables		\$17
<b>Shave Tri-Tip</b> Sautéed mushrooms and onions served with au jus horseradish and sliced tomato		\$17
<b>Grilled Bistro Filet</b> Topped with demi-glace, spicy papaya-jicama salsa served with mashed potatoes, sautéed vegetables		\$22
<b>GF Teriyaki Beef Short Ribs</b> Braised, boneless tender short ribs served with garlic mashed potatoes, sautéed vegetables		\$24
<b>Grilled Filet Mignon</b> Served with a side of cabernet dipping sauce, garlic mashed potatoes, sautéed vegetables		\$34

\*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food borne illness, especially if you have certain medical conditions.

## 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

### SEASONAL TAP BEER

*Subject to Change*

Guinness  
Stella Artois  
Blue Moon  
Lagunitas IPA  
Bud Light  
Sierra Nevada

### SEASONAL BOTTLED BEER

Angry Orchard Apple Cider  
Wyders Pear Cider  
Drake's IPA  
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](http://www.caperseatanddrink.com)

## LOFT WINES

### BY THE GLASS

WHITE		RED	
<b>CHARDONNAY</b>		<b>CABERNET</b>	
House Chardonnay	8	House Cabernet	8
Ferrari Carano	14	Robert Hall-Paso Robles	12
Franciscan-Napa	11	Justin-Paso Robles	17
<b>SAUVIGNON BLANC</b>		<b>MERLOT</b>	
Joel Gott-CA	10	House Merlot	8
<b>PINOT GRIGIO</b>		Sterling-Central Coast	10
Estancia-CA	10	<b>PINOT NOIR</b>	
<b>RIESLING</b>		House Pinot Noit	8
Saint M- Germany	10	A by Acacia-CA	10
<b>WHITE ZINFANDEL</b>		Angeline Reserve	13
Beringer-CA	8	<b>ZINFANDEL</b>	
		Rosenblum-Sonoma	10

### BY THE BOTTLE

WHITE		RED	
Loft House White	28	Loft House Red	28
<b>CHARDONNAY</b>		<b>CABERNET</b>	
A by Acacia-CA	42	Justin-Paso Robles	59
Cuvaison-Carneros	57	Hess-CA	43
Franciscan-Napa	43	Beringer-Knights Valley	57
Starmont	44	Franciscan-Napa	53
Ferrari Carano	55	Robert Hall	46
<b>SAUVIGNON BLANC</b>		Liberty School-Paso Robles	41
Joel Gott-CA	43	Provenance- Napa	71
Markham-Napa	45	Stags Leap Artemis	95
<b>PINOT GRIGIO</b>		Jordan-Alexander Valley	95
Estancia-CA	40	Silver Oak-Alexander Valley	105
<b>RIESLING</b>		<b>MERLOT</b>	
Chateau St. Michelle-Washington	40	Loft House	28
<b>WHITE BLENDS</b>		Markham-Napa	45
Conundrum	55	Coppola-CA	45
<b>WHITE ZINFANDEL</b>		Blackstone-CA	41
Beringer-CA	33	Sterling-Central Coast	43
<b>CHAMPAGNE/SPARKLING</b>		<b>PINOT NOIR</b>	
House	SPLIT 8	Loft House	35
House	BOTTLE 28	A by Acacia-CA	42
Mumm - Napa	SPLIT 14	Artesa-Carneros	53
Mumm-Cuvee M	BOTTLE 48	De Loach-Russian River	60
Mionetto Prosecco Brut	SPLIT 14	Angeline Reserve	53
Schramsberg Blanc de Blanc	75	Le Crema	55
Moet & Chandon-Brut Imperial	85	<b>ZINFANDEL</b>	
Veuve Clicquot	95	7 Deadly Zin-Lodi	43
Dom Perignon-2002	230	Rosenblum-Sonoma	43
		Ridge-Three Valley	57
		<b>CLARET</b>	
		Coppola-CA	47
		<b>PETIT SYRAH</b>	
		Stag's Leap-Napa	69

Available for private events, catering, corporate, weddings, from 25 up to 250 people.

