

**LOFT  
BAR  
AND BI  
STRO**

**A CAPERS PLACE**

*Let us handle your next special event.  
Ask your server about our banquet  
and off-site catering services.*

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)



## APPETIZERS/SMALL PLATES

|   |            |             |
|---|------------|-------------|
| <b>Sun-Dried Tomato Garlic Soup</b>   | Cup \$4.95 | Bowl \$5.95 |
| <b>Soup Of The Day</b> (please ask your server for today's selection)   | \$4.95     | \$6.95      |
| <b>Carpaccio</b> Finely pounded filet of beef with capers, chopped onion, olive oil, tarragon aioli and toastettes  |            | \$11.95     |
| <b>Roasted Chicken Quesadilla</b> served with jack cheese, salsa fresca, and sour cream   |            | \$10.95     |
| <b>Crispy Calamari</b> Tender deep fried squid with fresh sliced jalapeno peppers served with tangy cocktail and tartar sauces                                |            | \$9.95      |
| <b>Tomato And Mozzarella Salad</b> Fresh buffalo mozzarella cheese and sliced tomatoes topped with pistachios and basil-balsamic vinaigrette                  |            | \$9.95      |
| <b>Marinated Fire Roasted Artichoke</b> Olive oil, balsamic and herb marinated artichoke served with chipotle aioli   |            | \$9.95      |
| <b>Prawn Avocado Cocktail</b> Five jumbo prawns cut up bite size and served with cocktail sauce, avocado, tomato, lime juice, onion and cilantro              |            | \$11.95     |
| <b>Smoked Salmon</b> Red onion, capers, crostinis, chopped hard-boiled eggs, honey and Dijon mustard  |            | \$11.95     |
| <b>Tuna Sashimi</b> Black and white Sesame seed crusted Ahi Tuna, served with Asian noodle salad  |            | \$12.95     |
| <b>Grilled Prawn Skewers</b> 6 marinated prawns, served with a lemon-butter caper sauce   |            | \$11.95     |
| <b>Sautéed Prawns</b> Scampi style tiger prawns sautéed with garlic, cream and lemon  |            | \$11.95     |
| <b>Loft Crab Cakes</b> 2 crab cakes sautéed with lemon-butter caper sauce   |            | \$12.95     |
| <b>Steak Bites</b> Grilled and cubed marinated flank steak served with a cabernet dipping sauce   |            | \$12.95     |
| <b>Buffalo Chicken Wings</b> Tossed in a spicy red chili sauce served with crudité and bleu cheese dressing   |            | \$10.95     |
| <b>Crispy Fried Onion Strings</b> Sweet red onion strings, lightly battered and fried to a golden brown and served with a side of chipotle aioli              |            | \$8.95      |
| <b>Popcorn Chicken</b> Tempura battered chicken breast bites, deep fried and served with chipotle aioli   |            | \$10.95     |
| <b>Teriyaki Beef Short Rib</b> Boneless tender short rib served with sauteed vegetables   |            | \$10.95     |
| <b>Beef Sliders</b> Three mini grilled Black Angus beef patties served with lettuce, mayo and tomato  |            | \$10.95     |
| <b>Chicken Breast Sliders</b> Three mini sandwiches with chicken, tomato, lettuce and avocado   |            | \$11.95     |
| <b>Turkey Avocado Sliders</b> Three mini sandwiches with turkey breast, tomato and lettuce  |            | \$11.95     |
| <b>BBQ Chicken Sliders</b> Roasted boneless, skinless chicken breast sliced, tossed with Capers barbecue sauce and sautéed red onions (three mini sandwiches) |            | \$10.95     |

## SALADS

Add Chicken \$6.00 Prawns (4) or Salmon \$7.00 Flank Steak \$8.00

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|--|---------|
| <b>Mixed Green Salad</b> Choice of balsamic vinaigrette, bleu cheese or ranch dressing   | \$6.95  |
| <b>Loft Wedge Salad</b> A wedge of iceberg lettuce, chopped red onion, bacon and bleu cheese crumbles topped with a creamy bleu cheese dressing  | \$7.95  |
| <b>Caesar Salad</b> Chopped hearts of romaine tossed in our house Caesar dressing with croutons and shaved asiago cheese   | \$7.95  |
| <b>Bleu Cheese and Pear Salad</b> Tossed greens with caramelized pecans and sherry vinaigrette   | \$8.95  |
| <b>Baby Spinach Salad</b> Topped with feta cheese, red onion, olives and poppy seed dressing   | \$7.95  |
| <b>Chinese Chicken Salad</b> Fried marinated chicken tenders with crisp iceberg lettuce rice noodles, cilantro and almonds in a soy-sesame vinaigrette   | \$12.95 |
| <b>Chilled Poached Salmon Salad</b> Tossed greens with balsamic vinaigrette, avocado, tomato and lemon yogurt dill sauce drizzled over a white wine poached and chilled filet of salmon                  | \$17.95 |
| <b>Grilled Prawn Salad</b> Tiger 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 | \$16.95 |
| <b>Crab Cake Salad</b> Sautéed crab cakes over chopped hearts of romaine, a light house Caesar dressing, tomato, olive, avocado, lemon   | \$18.95 |
| <b>Seared Ahi Tuna Salad</b> Seared Ahi tuna served over a bed of tossed greens with black olives, tomatoes, hearts of palm and fresh mango slices, served with a balsamic vinaigrette                   | \$19.95 |
| <b>Grilled Flank Steak Salad</b> Marinated flank steak on chopped romaine tossed in a balsamic vinaigrette with artichoke hearts, tomatoes, olives, red onions and crumbled bleu cheese                  | \$17.95 |



## SANDWICHES

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

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| <b>French Dip</b> 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) | \$12.95 |
| <b>Philly Cheesesteak Sandwich</b> Chicken or beef tri-tip, red and green bell peppers, red onions, melted jack cheese served on a soft French roll  | \$12.95 |
| <b>Angus Burger</b> One half pound of Black Angus beef grilled and served on a sesame seed bun (with cheese, bacon, or sautéed mushrooms, add \$1.00 each)                                 | \$10.95 |
| <b>Open Face Teriyaki Beef Short Rib</b> Tender, boneless short rib served on a sesame bun   | \$11.95 |
| <b>Meatloaf Sandwich</b> Homemade meatloaf on a soft roll with jack cheese, lettuce, onion and tomatoes  | \$12.95 |
| <b>Grilled Vegetable Sandwich</b> Portobello mushroom, eggplant, roasted red pepper, mozzarella cheese and sun-dried tomato pesto on a soft French roll                                    | \$11.95 |
| <b>Grilled Chicken Sandwich</b> Topped with sautéed onions and sun-dried tomato with Monterey Jack and whole grain mustard on a soft French roll   | \$12.95 |
| <b>Roast Turkey Sandwich</b> Served hot with cranberry chutney, avocado and Monterey jack cheese   | \$12.95 |
| <b>Chicken Avocado Wrap</b> Chicken, lettuce, tomatoes, avocado, ranch dressing wrapped in a flour tortilla, and served with a Caesar Salad  | \$14.95 |
| <b>Tri-Tip Avocado Wrap</b> Sliced tri-tip, lettuce, tomato and avocado wrapped in a flour tortilla, served with chipotle aioli  | \$14.95 |
| <b>Prawn Avocado Wrap</b> prawns, lettuce, tomato and avocado wrapped in a flour tortilla, served with lemon aioli   | \$14.95 |

## ENTREES

|  |                     |
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| <b>Grilled Pork Tenderloin</b> Pork tenderloin marinated in red wine, coated with herbed bread crumbs, served sliced with whole-grain mustard demi-glace, garlic mashed potatoes, mixed vegetables | \$18.95             |
| <b>Vegetarian Pasta</b> Sun-dried tomato, artichoke, squash, bell peppers, mushrooms, zucchini and red onion tossed with penne pasta, olive oil and garlic   | \$15.95             |
| <b>Lasagna</b> Beef, sausage, herbs, ricotta, mozzarella, parmesan cheeses. Served with bolognese sauce  | \$14.95             |
| <b>Panko Crusted Chicken Breast</b> A boneless skinless breast coated in Japanese bread crumbs topped with honey mustard sauce served with garlic mashed potatoes and seasonal vegetables          | \$17.95             |
| <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 and seasonal vegetables      | \$17.95             |
| <b>Chicken Marsala</b> Grilled chicken topped with a creamy marsala wine sauce served with rice and mixed vegetables   | \$17.95             |
| <b>Chicken Penne</b> Chicken, zucchini, squash, mushrooms, sun-dried tomato and Penne pasta tossed in a sherry wine cream sauce  | \$16.95             |
| <b>Chicken and Prawn Picatta</b> Boneless skinless breast of chicken topped with 3 prawns and picatta sauce served with rice and vegetables  | \$19.95             |
| <b>Smoked Salmon Rotini</b> Smoked salmon, asparagus, red onion, white wine, shallots, garlic, fresh dill, light pesto cream sauce, rotini   | \$18.95             |
| <b>Fresh Fish of the Day</b>   | <b>MARKET PRICE</b> |
| <b>Scampi Prawns</b> Tiger prawns sautéed in a garlic white wine butter cream sauce served with rice and seasonal vegetables   | \$18.95             |
| <b>Grilled Prawn Skewers</b> 9 marinated prawns served with a lemon-caper butter sauce, basmati rice and seasonal vegetables   | \$18.95             |
| <b>Crab Cakes</b> Sautéed crab cakes, lemon caper sauce, served with rice and mixed vegetables   | \$22.95             |
| <b>Cajun Spice Ahi Tuna</b> Pan-seared Cajun Ahi Tuna topped with a soy glaze, served with rice, sautéed spinach and mushrooms   | \$23.95             |
| <b>Grilled Salmon Pesto</b> Crusted salmon served with rice and seasonal vegetables  | \$18.95             |
| <b>Capers Meatloaf</b> Homemade with celery, onion, mustard, bacon, Swiss cheese and smoked ham topped with a wild mushroom demi-glace, served with garlic mashed potatoes and seasonal vegetables | \$15.95             |
| <b>Braised Lamb Shanks</b> Two shanks slow cooked with garlic and herbs in a sweet mint-rosemary port sauce served with garlic mashed potatoes and seasonal vegetables (one shank \$15.95)         | \$19.95             |
| <b>Grilled Marinated Flank Steak</b> Topped with demi-glace and a spicy papaya-jicama salsa served with mashed potatoes and seasonal vegetables  | \$19.95             |
| <b>Teriyaki Beef Short Ribs</b> , braised, boneless tender short ribs served with garlic mashed potatoes and sauteed vegetables  | \$19.95             |
| <b>Grilled Filet Mignon</b> Served with a side of Cabernet dipping sauce, garlic mashed potatoes and seasonal vegetables   | \$28.95             |

## LOFT'S LOW CARB ENTREES

|   |         |
|---|---------|
| <b>Shaved Tri-Tip</b> Sautéed with mushrooms and red onions served with au jus and prepared horseradish and sliced tomatoes   | \$14.95 |
| <b>Spicy Cajun Blackened Chicken Breast</b> Served with steamed vegetables, sliced tomatoes and a side of papaya-jicama salsa | \$16.95 |
| <b>Spicy Cajun Blackened Salmon</b> Served with sliced tomatoes, steamed vegetables and a side of papaya-jicama salsa         | \$17.95 |

Add Chicken or four Prawns \$6.00 to any entrée or salad. Split entrée charge, \$3.00 . Ask your server to add capers to any item free of charge.  
18% gratuity on all parties of eight or more. Loft Bar and Bistro is available for banquets and catering for any occasion, up to 250 people.  
Visit us at [www.loftbarandbistro.com](http://www.loftbarandbistro.com)



Available for banquets, catering, corporate & special events up to 300 people.

## LOFT LIBATIONS

### SPEAK EASY MARTINI

Bulleit Bourbon, Cruzan Vanilla rum with a hint of chocolate liquor

### SPICED CUCUMBER MARGARITA

Cuervo cucumber infused tequila shaken with a jalapeno & lime juice

### GINGER MELON MARTINI

Smirnoff Melon, Canton ginger liquor, sweet & sour

### MANGO MARTINI

Smirnoff, Cruzan Mango rum, mango, fresh lemon, sweet & sour

### LYCHEE MARTINI

Lychee infused vodka, Malibu Passion Fruit, pineapple juice

### THE GREAT WHITE

Cruzan Guava rum, Blue Curacao, mango, pineapple juice

### MOCHATINI

Van Gogh espresso vodka w/caffeine, Smirnoff Vanilla, Crème de Cocoa & cream

### LOFT HURRICANE

Cruzan Light rum, Myers's Dark rum, passion fruit syrup, fruit juice

### CAPERS MAI TAI

Cruzan Light rum, Myers's Dark rum, orgeat, fruit juice

### TRIPLE MELON COOLER

Smirnoff Melon, Malibu Melon, Midori, fresh lemon & lime with Sprite

### CAIPIRINHA

Leblon Cachaca, lime juice, simple syrup

### STRAWBERRY BUBBLE MINT

Three olives bubble gum, mint, strawberry puree

### PINEAPPLE COCONUT MOJITO

Cruzan Pineapple & Coconut rum, mint, fresh lime juice, soda water

### MANGO MOJITO

Cruzan Mango rum, mint, fresh lime juice, soda water

### WASHINGTON APPLE

Crown Royal, Apple Pucker, cranberry juice

### SPIRIT FREE

Cherry Limeade  
Strawberry Lemonade  
Virgin Mojito (original, blackberry or mango)  
Blackberry Soda  
Mango Soda  
Seasonal Soda

### BEER ON TAP

Guinness, Sierra Nevada, Blue Moon, Widmer Hefeweizen, Stella Artois, Bud Light

### BOTTLED BEER

Newcastle, Fat Tire, Dos XX, Heineken, Corona, Amstel Light, Coors Light, Wyders Pear Cider

## LOFT WINES

### BY THE GLASS

#### WHITE

#### CHARDONNAY

Loft House White 7  
A by Acacia-CA 10  
St. Francis-Sonoma 10

#### SAUVIGNON BLANC

Joel Gott-CA 10

#### PINOT GRIGIO

Estancia-CA 10

#### RIESLING

Saint M- Germany 10

#### WHITE ZINFANDEL

Beringer-CA 7

#### RED

#### CABERNET

Loft House Red 7  
Hess-CA 10

#### MERLOT

Sterling-Napa 10

#### PINOT NOIR

A by Acacia-CA 10

#### ZINFANDEL

7 Deadly - Lodi 10

### BY THE BOTTLE

#### WHITE

#### CHARDONNAY

Loft House White 26  
A by Acacia-CA 47  
7 Heavenly-Lodi 38  
Cuvaison-Carneros 40  
Dehlinger-Russian River 75  
Franciscan-Napa 45  
Merryvale-Napa 48  
St. Francis-Sonoma 38  
Edna Valley-SLO 1/2 BOTTLE 34

#### SAUVIGNON BLANC

Joel Gott-CA 38  
Markham-Napa 36  
Frogs Leap-Rutherford 45

#### PINOT GRIGIO

Estancia-CA 36

#### RIESLING

Saint M- Germany 36

#### WHITE ZINFANDEL

Beringer-CA 26

#### CHAMPAGNE/SPARKLING

Chandon SPLIT 12  
Mumm Napa Cuvee M 48  
Moet & Chandon-White Star 70  
Veuve Clicquot 90  
Dom Perignon-2000 160  
Veuve Clicquot 1/2 BOTTLE 42

#### RED

#### CABERNET

Loft House Red 26  
BR Cohn-Sonoma 44  
Hess-CA 45  
Beringer-Knights Valley 46  
Franciscan-Napa 47  
Frogs Leap-Napa 68  
Chimney Rock-Napa 75  
Jordan-Alexander Valley 80  
Silver Oak-Alexander Valley 100  
Merryvale-Napa 1/2 BOTTLE 32

#### MERLOT

Markham-Napa 38  
Coppola-CA 37  
Blackstone-CA 42  
Provenance-Napa 47  
Sterling-Napa 38

#### PINOT NOIR

A by Acacia-CA 38  
Artesa-Carneros 46  
Moshin-Sonoma 48  
De Loach-Russian River 57  
Paraiso-Monterey 1/2 BOTTLE 32

#### ZINFANDEL

7 Deadly Zin-Lodi 38  
Rosenblum-North Coast 35  
Ridge-Three Valley 45

#### CLARET

Coppola-CA 35

#### PETIT SYRAH

Stag's Leap-Napa 68



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