

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 Tender deep fried squid with fresh sliced jalapeno peppers served with tangy cocktail and 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	
Grilled Scallop Skewers Served with lemon-butter sauce	14.95	
Loft Crab Cakes 2 crab cakes sautéed with a lemon-butter caper sauce	15.95	
Steak Bites Grilled and cubed marinated flank steak served with a Cabernet dipping sauce	14.95	
Teriyaki Beef Short Rib Boneless tender short rib served with sautéed veggies	13.95	
Beef Sliders Three mini grilled Black Angus beef patties served with lettuce, mayo, tomato & onion strings	13.95	
Chicken Breast Sliders Three mini sandwiches with chicken, tomato, lettuce, avocado & onion strings	13.95	
Turkey Avocado Sliders Three mini sandwiches with turkey breast, tomato, lettuce	13.95	
BBQ Chicken Sliders Three mini sandwiches boneless chicken breast, with BBQ sauce, sautéed red onions, & onion strings	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	10.95	

SALADS

Add Chicken or Prawns (4) \$8.00 Flank Steak \$9.00 or Salmon \$10.00

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 and poppy seed dressing	8.95
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 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	15.95
Crab Cake Salad Sautéed crab cakes over chopped hearts of romaine, a light house Caesar dressing, tomato, olive, avocado, lemon	14.95
Grilled Flank Steak Salad Marinated flank steak on chopped romaine tossed in a balsamic vinaigrette with artichoke hearts, tomatoes, olives, red onions and crumbled bleu cheese	14.95
Southwestern Salad Cajun chicken breast, mixed greens, bacon, corn, avocado, tomato, corn chips, chipotle-ranch dressing	14.95

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	17.95
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	12.95
Turkey Dip Shaved turkey, melted jack cheese on a soft French roll with sides of au jus, prepared horseradish sauce	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
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 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, sautéed veggies	13.95
Lasagna Beef, sausage, herbs, ricotta, mozzarella, parmesan cheeses, served with bolognese sauce	13.95
Baked Lamb Penne Lamb shanks cut bite size, carrots, celery, onion, red wine demi glace, parmesan & mozzarella cheeses	12.95
Chicken Penne Chicken, zucchini, squash, mushrooms, sun-dried tomato & penne pasta tossed in a sherry wine cream sauce	14.95
Chicken & Broccoli Rotini Sautéed bites of chicken breast, olive oil, slivered garlic, parmesan, tossed with broccoli, spinach, rotini	14.95
Braised Lamb Shank with garlic, herbs in a sweet mint-rosemary port sauce served with garlic mashed potatoes, sautéed veggies	13.95
Panko Crusted Chicken Breast Skinless breast, Japanese bread crumbs, honey mustard sauce, mashed potatoes, sautéed veggies	13.95
Chicken Marsala Grilled chicken topped with a creamy marsala wine sauce served with rice, sautéed veggies	13.95
Chicken Parmesan Panko-crusted breast of chicken flash fried then baked, topped with marinara sauce, melted jack cheese, garlic mashed potatoes, sautéed veggies	13.95
Capers Meatloaf Homemade with celery, onion, mustard, bacon, Swiss cheese and smoked ham topped with wild mushroom demi-glace,	14.95
garlic mashed potatoes, sautéed veggies	

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

LOFT LIBATIONS

SPEAK EASY
Bulleit bourbon, with a hint
of chocolate, orange, vanilla

BARREL ROLL
Johnny Walker Red, Drambuie, Luxardo

OLD FASHIONED
Bulleit Rye, simple syrup, bitters, lemon peel

LEMON THYME DROP
Shaken with a house infused thyme syrup

SASSPARILLA
Root, Tuaca, Guinness

CANTON COCKTAIL
Tanqueray, citrus, ginger, bitters

PEAR GINGER
Grey Goose, Pear, canton, lemon

LYCHEE MARTINI
Lychee, passion fruit, pineapple juice

THE GREAT WHITE
151, Cruzan Guava rum, passion fruit

PINEAPPLE COCONUT MOJITO
Cruzan rum, mint, citrus

LOFT HURRICANE
Aged rum, Dark rum, passion fruit punch

STRAWBERRY BUBBLE MINT
Over crushed ice

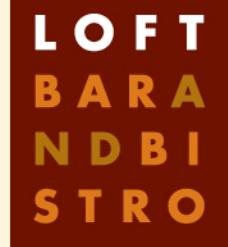
SPIRIT FREE
Lemon Thyme Cooler
Cherry Limeade
Strawberry Lemonade
Virgin Mojito (original, blackberry or mango)
Blackberry Tea
Mango Soda

TAP BEER
Guinness
Stella Artois

Ask your server for additional beers on tap

BOTTLED BEER
Lagunitas IPA
Angry Orchard Apple Cider
Wyders Pear Cider
Budweiser
Bud Light
Corona
Coors Light
Heineken

Ask your server for additional choices.



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

LOFT WINES

BY THE GLASS

	WHITE	RED
CHARDONNAY	Loft House White 8	Loft House Red 8
Ferrari Carano	13	CABERNET
Franciscan-Napa	10	Hess-CA
SAUVIGNON BLANC	Joel Gott-CA 10	Justin-Paso Robles 14
Estancia-CA	10	MERLOT
RIESLING	Saint M-Germany 10	Sterling-Central Coast 10
WHITE ZINFANDEL	Beringer-CA 8	PINOT NOIR
		A by Acacia-CA 10
		Paraiso-Monterey 12
		ZINFANDEL
		Rosenblum-Sonoma 10

BY THE BOTTLE

	WHITE	RED
CHARDONNAY	Loft House White 28	Loft House Red 28
A by Acacia-CA	37	CABERNET
Benzinger-Carneros	32	Justin-Paso Robles 54
Cuvalion-Carneros	40	Hess-CA 38
Franciscan-Napa	45	Beringer-Knights Valley 45
Starmont Merryvale-Napa	48	Franciscan-Napa 44
Ferrari Carano	52	Liberty School-Paso Robles 36
Talbott-Sleepy Hollow	62	Starmont Merryvale-Napa 45
SAUVIGNON BLANC	Joel Gott-CA 38	Frogs Leap-Napa 68
Markham-Napa	40	Chimney Rock-Napa 80
Frogs Leap-Rutherford	45	Jordan-Alexander Valley 90
PINOT GRIGIO	Estancia-CA 35	Silver Oak-Alexander Valley 100
RIESLING	Chateau St. Michelle-Washington 35	MERLOT
WHITE ZINFANDEL	Beringer-CA 26	Markham-Napa 40
		Coppola-CA 40
		Blackstone-CA 36
		Provenance-Napa 44
		Sterling-Central Coast 38
		PINOT NOIR
		A by Acacia-CA 37
		Artesa-Carneros 48
		De Loach-Russian River 45
		Paraiso-Monterey 45
		Le Crema 50
CHAMPAGNE/SPARKLING	Mumm - Napa SPLIT 12	ZINFANDEL
Mumm-Cuvee M	BOTTLE 42	7 Deadly Zin-Lodi 38
Mionetto Prosecco Brut	SPLIT 11	Rosenblum-Sonoma 38
Moet & Chandon-White Star	70	Ridge-Three Valley 50
Veuve Clicquot	70	CLARET
Dom Perignon-2002	160	Coppola-CA 40
		PETIT SYRAH
		Stag's Leap-Napa 64



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 \$4.95	Bowl \$6.95
Soup Of The Day (please ask your server for today's selection)	\$4.95	\$6.95
Carpaccio Finely pounded filet of beef with capers, chopped onion, olive oil, tarragon aioli, toastettes		\$12.95
Roasted Chicken Quesadilla Served with jack cheese, salsa fresca, sour cream		\$11.95
Teriyaki Short Rib Quesadilla served with jack cheese, salsa fresca, sour cream		\$12.95
Crispy Calamari Tender deep fried squid with fresh sliced jalapeno peppers served with tangy cocktail and tartar sauces	\$10.95	
Tomato And Mozzarella Salad Fresh buffalo mozzarella cheese, sliced tomatoes, topped with pistachios, basil, balsamic vinaigrette	\$10.95	
Marinated Fire Roasted Artichoke Olive oil, balsamic, herb marinated artichoke served with chipotle aioli	\$10.95	
Prawn Avocado Cocktail Five jumbo prawns cut up bite size, cocktail sauce, avocado, tomato, lime juice, onion, cilantro	\$11.95	
Smoked Salmon Red onion, capers, crostinis, chopped hard-boiled eggs, honey, Dijon mustard		\$12.95
Tuna Sashimi Black and white sesame seed crusted Ahi tuna, served with Asian noodle salad		\$13.95
Grilled Prawn Skewers 6 marinated prawns, served with a lemon-butter caper sauce		\$13.95
Grilled Scallop Skewers Served with lemon-butter sauce		\$13.95
Sautéed Prawns Scampi style tiger prawns sautéed with garlic, cream, lemon		\$12.95
Pan-Seared Scallops Scampi style, lemon, garlic, white wine, cream		\$13.95
Loft Crab Cakes 2 crab cakes sautéed with a lemon-butter caper sauce		\$14.95
Steak Bites Grilled and cubed marinated flank steak served with a Cabernet dipping sauce		\$13.95
Buffalo Chicken Wings Tossed in a spicy red chili sauce served with crudité and bleu cheese dressing		\$11.95
Crispy Fried Onion Strings Sweet red onion strings, lightly battered, fried golden brown, side of chipotle aioli		\$8.95
Popcorn Chicken Tempura battered chicken breast bites, fried and served with chipotle aioli		\$11.95
Teriyaki Beef Short Rib Boneless tender short rib served with sautéed vegetables		\$12.95
Beef Sliders Three mini grilled Black Angus beef patties served with lettuce, mayo, tomato & onion strings		\$12.95
Chicken Breast Sliders Three mini sandwiches with chicken, tomato, lettuce, avocado & onion strings		\$12.95
Turkey Avocado Sliders Three mini sandwiches with turkey breast, tomato, lettuce		\$12.95
BBQ Chicken Sliders Three mini sandwiches boneless chicken breast, with BBQ sauce, sautéed red onions & onion strings		\$12.95
Teriyaki Shortrib Sliders Three mini sandwiches with short rib, lettuce and tomato		\$12.95
Chicken Lettuce Wraps Julienne vegetables & chicken in teriyaki sauce		\$9.95

SALADS

Add Chicken or Prawns (4) \$8.00 Flank Steak \$9.00 or Salmon \$10.00

Mixed Green Salad Choice of balsamic vinaigrette, bleu cheese or ranch dressing	\$6.95
Loft Wedge Salad A wedge of iceberg lettuce, chopped red onion, bacon, bleu cheese crumbles, creamy bleu cheese dressing	\$7.95
Caesar Salad Chopped hearts of romaine tossed in our house Caesar dressing with croutons and shaved asiago cheese	\$7.95
Bleu Cheese and Pear Salad Tossed greens with caramelized pecans and sherry vinaigrette	\$8.95
Baby Spinach Salad Topped with feta cheese, red onion, olives and poppy seed dressing	\$7.95
Chinese Chicken Salad Fried marinated chicken tenders with crisp iceberg lettuce, rice noodles, cilantro, almonds in a soy-sesame vinaigrette	\$12.95
Chilled Poached Salmon Salad Tossed greens with balsamic vinaigrette, avocado, tomato, lemon yogurt dill sauce drizzled over a white wine poached and chilled filet of salmon	\$18.95
Grilled Prawn Salad 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	\$17.95
Grilled Scallop Salad Scallops marinated in garlic, olive oil and balsamic vinegar grilled over chopped romaine, tossed in sherry vinaigrette, garnished with hearts of palm, olives and tomatoes	\$19.95
Crab Cake Salad Sautéed crab cakes over chopped hearts of romaine, a light house Caesar dressing, tomato, olive, avocado, lemon	\$18.95
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	\$19.95
Grilled Flank Steak Salad Marinated flank steak on chopped romaine tossed in a balsamic vinaigrette with artichoke hearts, tomatoes, olives, red onions and crumbled bleu cheese	\$17.95
Southwestern Salad Cajun chicken breast, mixed greens, bacon, corn, avocado, tomato, corn chips, chipotle-ranch dressing	\$14.95

LOFT'S LOW CARB ENTREES

Shaved Tri-Tip Sautéed with mushrooms and red onions served with au jus, horseradish and sliced tomatoes	\$14.95
Spicy Cajun Blackened Chicken Breast Served with steamed vegetables, sliced tomatoes and a side of papaya-jicama salsa	\$16.95
Spicy Cajun Blackened Salmon Served with sliced tomatoes, steamed vegetables and a side of papaya-jicama salsa	\$18.95

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	\$11.95
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)	\$13.95
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	\$12.95
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)	\$11.95
Open Face Teriyaki Beef Short Rib	Tender, boneless short rib served on a sesame bun	\$12.95
Meatloaf Sandwich	Homemade meatloaf on a soft roll with jack cheese, lettuce, onion and tomatoes	\$12.95
Grilled Chicken Sandwich	Topped with sautéed onions and sun-dried tomato with jack cheese, whole grain mustard on a soft French roll	\$12.95
Roast Turkey Sandwich	Served hot with cranberry chutney, avocado and jack cheese	\$12.95
Chicken Avocado Wrap	Chicken, lettuce, tomatoes, avocado, ranch dressing wrapped in a flour tortilla, and served with a caesar salad	\$14.95
Tri-Tip Avocado Wrap	Sliced tri-tip, lettuce, tomato and 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

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		
Lasagna	Beef, sausage, herbs, ricotta, mozzarella, parmesan cheeses, served with bolognese sauce	\$14.95
Baked Lamb Penne	Lamb shanks cut into bite size, carrots, celery, onion, red wine demi glace, topped with parmesan and mozzarella cheeses, oven baked	\$16.95
Linguine Santa Maria	Mediterranean flavors, sautéed chicken, prawns, sun dried tomatoes, artichokes hearts, capers, spinach, linguine	\$16.95
Chicken Penne	Chicken, zucchini, squash, mushrooms, sun-dried tomato and penne pasta tossed in a sherry wine cream sauce	\$16.95
Chicken & Broccoli Rotini	Sautéed bites of chicken breast, olive oil, slivered garlic, parmesan, tossed with broccoli, spinach, rotini	\$15.95
Smoked Salmon Rotini	Smoked salmon, asparagus, red onion, white wine, shallots, garlic, fresh dill, light pesto cream sauce, rotini	\$18.95

VEGETARIAN

Linguine Pomodoro	Tomato, olive oil, garlic, fresh basil, linguine	\$12.95
Fettucini Primavera	Sautéed mushrooms, zucchini, squash, broccoli, carrots, light white wine sauce	\$13.95
Vegetarian Pasta	Sun-dried tomato, artichoke, squash, bell peppers, mushrooms, zucchini, red onion tossed with penne, olive oil, garlic	\$15.95
Veggie Stir Fry	Garlic, onions, broccoli, carrots, mushrooms, zucchini squash, bell peppers, teriyaki sauce served over rice	\$13.95
Veggie Sliders	3 mini sandwiches with fresh mozzarella, tomato slices, lightly marinated with herbs, served on a warm toasted sesame seed bun with balsamic vinaigrette	\$11.95
Eggplant Parmesan	Breaded eggplant topped with marinara sauce, melted cheese, pasta, sautéed vegetables	\$14.95

SEAFOOD

		MARKET PRICE
Scampi Prawns	Tiger prawns sautéed in garlic, lemon, white wine butter cream sauce served with rice, sautéed vegetables	\$19.95
Scampi Scallops	Sautéed scallops, lemon, white wine, garlic cream sauce, rice, sautéed vegetables	\$21.95
Grilled Prawn Skewers	9 marinated prawns served with a lemon-caper butter sauce, rice, sautéed vegetables	\$19.95
Grilled Scallop Skewers	scallops served with a lemon-caper butter sauce, rice, sautéed vegetables	\$21.95
Crab Cakes	Sautéed crab cakes, lemon caper sauce, served with rice, sautéed vegetables	\$23.95
Cajun Spice Ahi Tuna	Pan-seared Cajun Ahi tuna topped with a soy glaze, served with rice, sautéed spinach, mushrooms	\$23.95
Grilled Salmon Pesto	Crusted salmon served with rice, sautéed vegetables	\$19.95
Pecan Panko Crusted Salmon	Crusted salmon pan seared, honey Dijon mustard sauce served with rice, sautéed vegetables	\$19.95
Blackened Salmon	Crusted salmon coated in blackening seasonings, served with rice, sautéed vegetables	\$19.95

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	\$19.95 (one shank \$15.95)
Pork Picatta	Pan seared medallions of pork tenderloin, capers, white wine, butter, served with mashed potatoes & sautéed vegetables	\$16.95
Grilled Pork Tenderloin	Marinated in red wine, coated with herbed bread crumbs, served sliced with whole grain mustard demi-glace, garlic mashed potatoes, sautéed vegetables	\$17.95
Panko Crusted Chicken Breast	Boneless skinless breast coated in Japanese bread crumbs topped with honey mustard sauce served with mashed potatoes, sautéed vegetables	\$17.95
Chicken and Prawn Picatta	Boneless skinless breast of chicken, 3 prawns, picatta sauce, rice, served with sautéed vegetables	\$19.95
Chicken Marsala	Grilled chicken topped with a creamy marsala wine sauce served with rice, sautéed vegetables	\$17.95
Blackened Chicken	Boneless skinless breast coated in blackening seasonings, served with rice, sautéed vegetables	\$17.95
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	\$17.95
Capers Meatloaf	Homemade with celery, onion, mustard, bacon, Swiss cheese and smoked ham topped with a wild mushroom demi-glace, garlic mashed potatoes, sautéed vegetables	\$15.95
Grilled Marinated Flank Steak	Topped with demi-glace, spicy papaya-jicama salsa served with mashed potatoes, sautéed vegetables	\$19.95
Teriyaki Beef Short Ribs	Braised, boneless tender short ribs served with garlic mashed potatoes, sautéed vegetables	\$19.95
Grilled Filet Mignon	Served with a side of cabernet dipping sauce, garlic mashed potatoes, sautéed vegetables	\$28.95

18% gratuity on all parties of eight or more.

LOFT LIBATIONS

LOFT BARA ND BI STRO

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

LOFT WINES

SPEAK EASY

Bullet bourbon, with a hint of chocolate & vanilla

BARREL ROLL

Premium scotch, Drambuie, Luxardo

SASSPARILLA

Root, Tuaca, Guinness

CRUSTA

Pomegranate, Luxardo, bitters

CANTON COCKTAIL

Tanqueray, ginger, bitters

LYCHEE MARTINI

Lychee, passion fruit, pineapple juice

SPICED CUCUMBER MARGARITA

Shaken with jalapeno & cucumber

THE GREAT WHITE

151, Cruzan Guava rum, passion fruit

PINEAPPLE COCONUT MOJITO

Cruzan rum, mint, citrus

LOFT HURRICANE

Aged rum, Dark rum, passion fruit punch

CAPERS MAI TAI

Capers version

STRAWBERRY BUBBLE MINT

Over crushed ice

SPIRIT FREE

Cherry Limeade

Strawberry Lemonade

Virgin Mojito (original, blackberry or mango)

Blackberry Tea

Mango Soda

BEER ON TAP

Guinness

Sierra Nevada

Blue Moon

Widmer Hefeweizen

Stella Artois

Bud Light

BOTTLED BEER

Lagunitas IPA

Newcastle

Heineken

Corona

Coors Light

Wyders Pear Cider

BY THE GLASS

	WHITE	RED	
Loft House White	8	Loft House Red	8
CHARDONNAY		CABERNET	
Benzinger-Carneros	10	Hess-CA	10
Franciscan-Napa	10	Liberty School-Paso Robles	10
SAUVIGNON BLANC		MERLOT	
Joel Gott-CA	9	Sterling-Central Coast	10
PINOT GRIGIO		PINOT NOIR	
Estancia-CA	9	A by Acacia-CA	10
RIESLING		Paraiso-Monterey	12
Saint M-Germany	9	ZINFANDEL	
WHITE ZINFANDEL		Rosenblum-Sonoma	10
Beringer-CA	7		

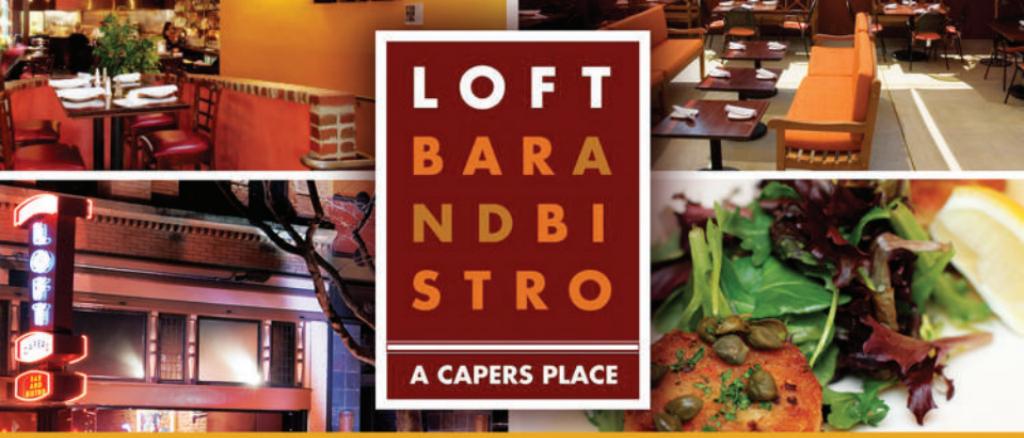
BY THE BOTTLE

	WHITE	RED	
Loft House White	26	Loft House Red	26
CHARDONNAY		CABERNET	
A by Acacia-CA	32	BR Cohn-Sonoma	35
Edna Valley -SLO	36	Hess-CA	34
Benzinger-Carneros	32	Beringer-Knights Valley	36
Cuavison-Carneros	40	Franciscan-Napa	36
Franciscan-Napa	32	Liberty School-Paso Robles	34
Starmont Merryvale-Napa	32	Frogs Leap-Napa	68
SAUVIGNON BLANC		Chimney Rock-Napa	75
Joel Gott-CA	30	Jordan-Alexander Valley	80
Markham-Napa	30	Silver Oak-Alexander Valley	90
Frogs Leap-Rutherford	32	Starmont Merryvale-Napa	48
PINOT GRIGIO		MERLOT	
Estancia-CA	30	Markham-Napa	30
RIESLING		Coppola-CA	32
Chateau St. Michelle-Washington	30	Blackstone-CA	34
WHITE ZINFANDEL		Provenance-Napa	44
Beringer-CA	24	Sterling-Central Coast	34
PINOT NOIR		PINOT NOIR	
A by Acacia-CA		A by Acacia-CA	34
Artesa-Carneros		Artesa-Carneros	36
De Loach-Russian River		De Loach-Russian River	40
Paraiso-Monterey		Paraiso-Monterey	40
ZINFANDEL		ZINFANDEL	
7 Deadly Zin-Lodi		7 Deadly Zin-Lodi	28
Rosenblum-Sonoma		Rosenblum-Sonoma	34
Ridge-Three Valley		Ridge-Three Valley	45
CLARET		CLARET	
Coppola-CA		Coppola-CA	34
PETIT SYRAH		PETIT SYRAH	
Stag's Leap-Napa		Stag's Leap-Napa	64
CHAMPAGNE/SPARKLING			
Mumm Cuvee M- Napa	SPLIT 12		
	BOTTLE 42		
Moet & Chandon-White Star	70		
Veuve Clicquot	70		
Dom Perignon-2002	160		

Ask your server for additional choices.



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

A CAPERS PLACE

kids menu

All kids meals are \$5.95

—

Spaghetti

Spaghetti and meatballs with marinara sauce

Wheels

Pasta wheels in a butter cream sauce

Nuggets

Chicken nuggets with french fries

Dogs

mini corn dogs with french fries

Mac 'N' Cheese

Macaroni noodles in a creamy cheese sauce



LOFT
BARA
NDBI
STRO

HAPPY HOUR MENU

SEVEN DAYS A WEEK 3P TO 7P (BAR AREAS ONLY)

DRAFT BEERS, GLASS OF HOUSE WHITE OR RED WINES, WELL DRINKS \$4.50

Roasted Chicken Quesadilla	served with jack cheese, salsa fresca , sour cream	\$9
Crispy Calamari	tender deep-fried squid,fresh sliced jalapeno peppers, tangy cocktail and tarter sauce	\$9
Tomato and Mozzarella Salad	fresh mozzarella cheese, slices of tomato, Pistachios, and balsamic vinaigrette	\$9
Crispy Fried Onion Strings	sweet red onions,lightly battered and fried chipotle aioli	\$7
Wedge Salad	wedge of iceberg lettuce,c hopped red onion, bacon, Blue cheese crumbles, creamy blue cheese dressing	\$7
1/2 Order Chinese Chicken Salad	fried marinated chicken tenders, crisp iceberg lettuce, rice noodles, cilantro, almonds, soy-sesame vinaigrette	\$7
Angus Burger	one half-pound certified Angus beef grilled,sesame seed bun (cheese, sautéed mushroom, or bacon add \$1.00)	\$9.5



SUNDAY BRUNCH MENU

The following items are served in addition to the full lunch menu.

Available from 9:30 until 1:30

Build Your Own Omelet \$13.95

a delicious three egg omelet served with your choice of any three items: cheddar cheese, Jack cheese, Pepper Jack cheese, Swiss cheese, mushrooms, peppers, onions, artichoke hearts, olives, spinach, ham, bacon

New York Steak and Eggs \$18.95

8oz. New York strip loin steak, grilled, served with eggs, cooked to order

Traditional Scramble \$13.95

a generous portion of eggs scrambled with scallions and spinach, served with toast and your choice of bacon or sausage

Mexican Scramble \$14.95

a generous portion eggs scrambled with chorizo, onions, bell peppers, served with corn tortillas and a side of jalapenos

Sausage Scramble \$14.95

a generous portion of eggs scrambled with sausage, bell peppers, onions, tomatoes and mushrooms

Eggs and Company \$12.95

three eggs, bacon, ham or sausage, served with toast

French Toast \$13.95

two slices of French toast served with scrambled eggs and bacon

Eggs Benedict \$14.95

toasted English muffins topped with Canadian bacon, two poached eggs and served with Hollandaise Sauce

Crab Cake Benedict \$19.95

toasted English muffins topped with crab cakes, poached eggs, hollandaise sauce

Breakfast Burrito \$14.95

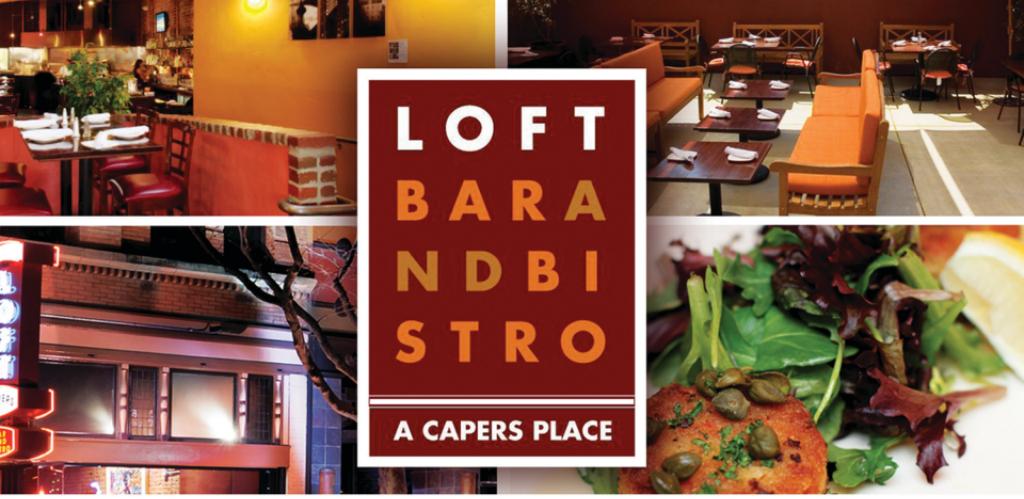
scrambled eggs with ham, bell peppers and salsa fresca

**LET US HANDLE YOUR NEXT SPECIAL EVENT
ASK YOUR SERVER ABOUT OUR BANQUET AND OFF-SITE CATERING SERVICES**

WHEN YOU'RE DOWNTOWN, WE INVITE YOU TO VISIT



90 S. SECOND STREET. SAN JOSE, CA 95113 408-291-0677



LOFT BARA NDBI STRO

A CAPERS PLACE

dessert menu

All desserts \$7.95

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White Chocolate Creme brulee

Hot fudge chocolate cake

Fresh berries with Gran Marnier sabayon Additional \$1

Loft Cheesecake

Tiramisu

Chocolate Mousse

Strawberry Shortcake