

CAPERS

EAT & DRINK

*Let us handle your next special event
Ask your server about our banquet and off-site catering services
Contact: Kam Razavi 408.203.1664 | kam@capersloft.com
Serving Brunch 9 am Friday, Saturday & Sunday's*



When You're Downtown, We Invite You To Visit
Loft Bar And Bistro
90 South Second Street, San Jose
www.loftbarandbistro.com

CAPERS Eat & Drink 1710 W. Campbell Ave., Campbell, CA 95008 408-374-5777
www.caperseatanddrink.com

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	\$14.95
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
Marinated Fire Roasted Artichoke Olive oil, balsamic, herb marinated artichoke served with chipotle aioli	\$11.95
Prawn Avocado Cocktail Five jumbo prawns cut up bite size, cocktail sauce, avocado, tomato, lime juice, onion, cilantro	\$12.95
Panko Fried Prawn 5 butterflied and breaded prawns, served with french fries, tartar & cocktail sauce	\$14.95
Grilled Prawn Skewers 5 marinated prawns, served with a lemon-butter caper sauce	\$14.95
Sautéed Prawns 5 Scampi style prawns sautéed with garlic, cream, lemon	\$13.95
Crab Cakes 2 crab cakes sautéed with a lemon-butter caper sauce	\$15.95
Tuna Sashimi black and white sesame seed crusted Ahi tuna, served with an Asian noodle salad	\$14.95
Steak Bites Grilled and cubed marinated bistro filet served with a Cabernet dipping sauce	\$15.95
Buffalo Chicken Wings Tossed in a spicy red chili sauce served with crudité and bleu cheese dressing	\$12.95
Crispy Fried Onion Strings Sweet red onion strings, lightly battered, fried golden brown, side of chipotle aioli	\$9.95
Teriyaki Beef Short Rib Boneless tender short rib served with sautéed vegetables	\$15.95
Teriyaki Shortrib Sliders Three mini sandwiches with short rib, lettuce and tomato	\$14.95
Chicken Lettuce Wraps Julienne vegetables & chicken in teriyaki sauce	\$12.95

SALADS

Add Chicken or Prawns (4) \$10.00

STARTER SALADS

Baby Spinach Salad Topped with feta cheese, red onion, olives, pepperoncini peppers & poppy seed dressing	\$8.95
Mixed Green Salad Choice of balsamic vinaigrette, bleu cheese or ranch dressing	\$7.95
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

ENTRÉE SALADS

Chinese Chicken Salad Fried marinated chicken tenders with crisp iceberg lettuce, rice noodles, cilantro, almonds in a soy-sesame vinaigrette	\$14.95
Grilled Prawn Salad Prawns marinated in garlic, olive oil & balsamic vinegar grilled over chopped romaine, tossed in sherry vinaigrette, garnished with hearts of palm, olives, pepperoncini peppers and tomatoes	\$18.95
Crab Cake Salad Sautéed crab cakes over chopped hearts of romaine, a light house Caesar dressing, tomato, olive, avocado, lemon	\$19.95
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	\$20.95
Steak Salad Marinated bistro filet on chopped romaine tossed in a balsamic vinaigrette with artichoke hearts, tomatoes, olives, red onions and crumbled bleu cheese	\$18.95
Southwestern Salad Cajun chicken breast, mixed greens, bacon, corn, avocado, tomato, corn chips, chipotle-ranch dressing	\$15.95

CAPERS LOW CARB ENTREES

Shaved Tri-Tip Sautéed with mushrooms and red onions served with au jus, horseradish and sliced tomatoes	\$16.95
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	\$21.95

SPLIT CHARGE FOR ENTRÉE: \$3.00. 18% GRATUITY SUGGESTED ON ALL PARTIES OF EIGHT OR MORE.
ASK YOUR SERVER TO ADD CAPERS TO ANY ITEM FREE OF CHARGE

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	\$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)	\$15.95
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	\$12.95
Meatloaf Sandwich Homemade meatloaf on a soft roll with marinara sauce, jack cheese, lettuce, onion and tomatoes	\$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 wrapped in a flour tortilla	\$15.95
Teriyaki Beef Short Rib Wrap Lettuce, tomato, avocado, beef short rib in a flour tortilla	\$16.95
Tri-Tip Avocado Wrap Sliced tri-tip, lettuce, tomato and avocado wrapped in a flour tortilla, served with chipotle aioli	\$15.95

ENTREES

Add Chicken or (4) Prawns \$10.00 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	\$17.95
Linguine Santa Maria Sautéed chicken, prawns, sun dried tomatoes, parmesan cheese, artichoke hearts, capers, spinach, linguine	\$19.95
Chicken Penne Chicken, zucchini, squash, mushrooms, sun-dried tomato, penne pasta parmesan cheese tossed in a sherry wine cream sauce	\$18.95
Cajun Pesto Penne Carved blackened chicken breast served over penne pasta topped with parmesan cheese	\$18.95

VEGETARIAN	
Fettucini Primavera Sautéed mushrooms, zucchini, squash, broccoli, carrots, light white wine cream sauce	\$14.95
Vegetarian Pasta Sun-dried tomato, artichoke, squash, bell peppers, mushrooms, zucchini, red onion tossed with penne, olive oil, garlic	\$16.95
Veggie Stir Fry Garlic, onions, broccoli, carrots, mushrooms, zucchini squash, bell peppers, teriyaki sauce served over rice	\$14.95
Eggplant Parmesan Breaded eggplant topped with marinara sauce, melted cheese, pasta, sauteed vegetables	\$15.95

SEAFOOD	
Scampi Prawns 7 prawns sautéed in garlic, lemon, white wine butter cream sauce served with rice, sautéed vegetables	\$20.95
Panko Fried Prawns 7 butterflied fried prawns, served with fries, tartar and cocktail sauces	\$20.95
Grilled Prawn Skewers 7 marinated prawns served with a lemon-caper butter sauce, rice, sautéed vegetables	\$20.95
Baked Orange Roughy fresh fillet baked in white wine lemon-butter, served with rice and seasonal vegetables and topped with an lemon caper sauce	\$22.95
Crab Cakes Sautéed crab cakes, lemon caper sauce, served with rice, sautéed vegetables	\$24.95
Cajun Spice Ahi Tuna Pan-seared Cajun Ahi tuna topped with a soy glaze, served with rice, sautéed spinach, mushrooms	\$24.95
Crab Stuffed Salmon Served with lemon butter sauce, rice and sautéed vegetables	\$24.95
Pecan Panko Crusted Salmon Crusted salmon pan seared, honey Dijon mustard sauce served with rice, sautéed vegetables	\$22.95
Blackened Salmon Crusted salmon coated in blackening seasonings, served with rice, sautéed vegetables	\$22.95
Grilled Atlantic Salmon served over sautéed spinach with a tarragon port wine sauce and tomato caper salsa, topped with pickled cucumbers, served with a side of vegetables and basmati rice	\$22.95

MEAT	
Braised Lamb Shanks Two shanks slow cooked with garlic and herbs in a sweet mint-rosemary port sauce served with choice of roasted garlic mashed potatoes or scalloped potatoes, sautéed vegetables (one shank \$18.95)	\$28.95
Marinated Stir Fry choice of beef, or chicken served over basmati rice, celery, onion, carrots, zucchinis, bell peppers in a soy teriyaki sauce (substitute prawns \$20.95) (with a combination of any two 22.95)	\$19.95
Panko Pork Piccata Panko crusted pork tenderloin, lemon butter caper sauce, rice and sauteed vegetables	\$18.95
Blackberry Pork Medallions Pan seared medallions of pork tenderloin, blackberry sauce, served with mashed potatoes & sautéed vegetables	\$18.95
Baby Back Ribs smothered with capers homemade barbeque sauce, choice of roasted garlic mashed potatoes or scalloped potatoes. half slab:	\$19.95
Panko Crusted Chicken Breast Boneless skinless breast coated in Japanese bread crumbs topped with honey mustard sauce served with choice of roasted garlic mashed potatoes or scalloped potatoes, sautéed vegetables	\$18.95
Chicken and Prawn Picatta Boneless skinless breast of chicken, 3 prawns, picatta sauce, rice, served with sautéed vegetables	\$21.95
Chicken Marsala Grilled chicken topped with a creamy marsala wine sauce served with rice, sautéed vegetables	\$18.95
Blackened Chicken Boneless skinless breast coated in blacking seasonings, served with rice, sautéed vegetables	\$18.95
Chicken Parmesan Panko-crusted breast of chicken flash fried then baked, topped with marinara sauce and melted jack cheese, served with choice of roasted garlic mashed potatoes or scalloped potatoes, sautéed vegetables	\$18.95
Capers Meatloaf Homemade with celery, onion, mustard, bacon, Swiss cheese and smoked ham topped with a wild mushroom demi-glace, served with choice of roasted garlic mashed potatoes or scalloped potatoes, sautéed vegetables	\$17.95
Grilled Bistro Filet Topped with demi-glace, spicy papaya-jicama salsa served with scalloped or mashed potatoes, sautéed vegetables	\$21.95
Teriyaki Beef Short Ribs Braised, boneless tender short ribs served with scalloped or garlic mashed potatoes, sautéed vegetables	\$23.95
Grilled Filet Mignon Served with a side of cabernet dipping sauce, scalloped or garlic mashed potatoes, sautéed vegetables	\$36.95

LIBATIONS

MOSCOW MULE

Smirnoff Vodka,
Fever Tree ginger beer, lime

SPEAK EASY

Premium bourbon, with a hint
of chocolate & vanilla

BARREL ROLL

Premium & honey scotch,
maraschino

CANTON COCKTAIL

Premium gin, ginger, bitters

CAPERS HURRICANE

Aged rum, Dark rum,
passion fruit punch

CAPERS MAI TAI

Capers version

CAPERS MOJITO

PINEAPPLE COCONUT MOJITO

Pineapple rum, mint, citrus

BERMUDA TRIANGLE

Vodka, peach, banana &
almond spirits, orange, pineapple
& cranberry juices
Try not to get lost!

CAPERS COOLER

Spiced rum, orange, grenadine

SEXY ALLIGATOR

Vodka, melon, citrus
with a sink of raspberry

RASPBERRY VELVET

Vodka, raspberry, citrus

BOCCE BALL

Vodka, almond, melon,
pineapple, orange

RUSSIAN RIVIERA

Vodka, peach, orange

HOUSE MARGARITA

Premium tequila, citrus

MELON MARGARITA

Premium tequila, melon, citrus

CAPERS COSMO

Capers version

LEMON DROP

Capers version

CAPERS CLASSIC MARTINI

Vodka or gin?
Olive or lemon twist?

BY THE GLASS

WHITE

CHARDONNAY

Capers House White 8
Ferrari Carano 13
La Crema 12

SAUVIGNON BLANC

Joel Gott-CA 10

PINOT GRIGIO

Estancia-CA 10

RIESLING

Chateau St. Michelle-Washington 10

WHITE ZINFANDEL

Beringer-CA 8

RED

CABERNET

Capers House Red 8
Hess-CA 10
Justin-Paso Robles 15

MERLOT

Capers House Merlot 8
Sterling-Napa 10

PINOT NOIR

Capers House 8
Angeline Reserve 13

ZINFANDEL

7 Deadly - Lodi 10

BY THE BOTTLE

WHITE

CHARDONNAY

Capers House White 24
A by Acacia-CA 37
Benzinger-Carneros 32
Franciscan-Napa 45
Merryvale-Napa 48
La Crema 45
Ferrari Carano 52
Talbot-Sleepy Hollow 62

SAUVIGNON BLANC

Joel Gott-CA 38
Markham-Napa 40
Frogs Leap-Rutherford 45

PINOT GRIGIO

Estancia-CA 35

RIESLING

Chateau St. Michelle-Washington 35

WHITE ZINFANDEL

Beringer-CA 26

CHAMPAGNE/SPARKLING

Mums SPLIT 12
Mionetto Prosecco Brut SPLIT 11
Mumm Napa Cuvee M 44
Moet & Chandon-White Star 60
Schramsberg Blanc de Blanc 70
Veuve Clicquot 75
Veuve Clicquot 1/2 BOTTLE 42
Dom Perignon-2002 225

RED

CABERNET

Capers House Red 24
Justin-Paso Robles 54
Hess-CA 38
Beringer-Knights Valley 45
Franciscan-Napa 44
Liberty School-Paso Robles 36
Frogs Leap-Napa 68
Jordan-Alexander Valley 90
Silver Oak-Alexander Valley 100

MERLOT

Capers House 24
Sterling-Napa 38
Markham-Napa 40
Coppola-CA 40

PINOT NOIR

Capers House 24
Estancia 38
La Crema 50
Artesa-Carneros 48
Angeline 48

ZINFANDEL

7 Deadly Zin-Lodi 38
Ridge-Three Valley 50
Rosenblum-North Coast 38

CLARET

Coppola-CA 40

PETIT SYRAH

Stag's Leap-Napa 64

LOFT
BAR
AND BI
STRO

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