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
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

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 ENTREÉ: $3.00. 18% GRATUITY SUGGESTED ON ALL PARTIES OF EIGHT OR MORE.
ASK YOUR SERVER TO ADD CAPERS TO ANY ITEM FREE OF CHARGE
**Cubano Sandwich** Pork tenderloin, ham, lettuce, tomato, red onion, jack cheese and jalapeños $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 $12.95

(Additional side options $1 each: cheese, bacon, or sautéed mushrooms)

**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

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**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**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Lasagna</td>
<td>$17.95</td>
</tr>
<tr>
<td>Linguine Santa Maria</td>
<td>$19.95</td>
</tr>
<tr>
<td>Chicken Penne</td>
<td>$18.95</td>
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<tr>
<td>Cajun Pesto Penne</td>
<td>$18.95</td>
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**VEGETARIAN**

<table>
<thead>
<tr>
<th>Item</th>
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</thead>
<tbody>
<tr>
<td>Fettucini Primavera</td>
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<tr>
<td>Vegetarian Pasta</td>
<td>$16.95</td>
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<tr>
<td>Veggie Stir Fry</td>
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</tr>
<tr>
<td>Eggplant Parmesan</td>
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**SEAFOOD**

<table>
<thead>
<tr>
<th>Item</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Scampi Prawns</td>
<td>$20.95</td>
</tr>
<tr>
<td>Panko Fried Prawns</td>
<td>$20.95</td>
</tr>
<tr>
<td>Grilled Prawn Skewers</td>
<td>$20.95</td>
</tr>
<tr>
<td>Baked Orange Roughy</td>
<td>$22.95</td>
</tr>
<tr>
<td>Crab Cakes</td>
<td>$24.95</td>
</tr>
<tr>
<td>Cajun Spice Ahi Tuna</td>
<td>$24.95</td>
</tr>
<tr>
<td>Craw Crab Stuffed</td>
<td>$24.95</td>
</tr>
<tr>
<td>Pecan Panko Crusted</td>
<td>$22.95</td>
</tr>
<tr>
<td>Blackened Salmon</td>
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<tr>
<td>Grilled Atlantic Salmon</td>
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</table>

**MEAT**

<table>
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<tr>
<th>Item</th>
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<tbody>
<tr>
<td>Braised Lamb Shanks</td>
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</tr>
<tr>
<td>Marinated Stir Fry</td>
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<tr>
<td>Panko Pork Piccata</td>
<td>$18.95</td>
</tr>
<tr>
<td>Blackened Chicken</td>
<td>$18.95</td>
</tr>
<tr>
<td>Blackened Pork Medallions</td>
<td>$18.95</td>
</tr>
<tr>
<td>Baby Back Ribs</td>
<td>$19.95</td>
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</tbody>
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**Breaded Chicken Breast** Boneless skinless breast coated in Japanese bread crumbs topped with honey mustard sauce

**Chicken and Prawn Piccata** Boneless skinless breast of chicken, 3 prawns, piccata sauce, rice, served with sautéed vegetables

**Chicken Marsala** Grilled chicken topped with a creamy marsala wine sauce served with rice, sautéed vegetables

**Blackened Chicken** Boneless skinless breast coated in blackening seasonings, served with rice, sautéed vegetables

**Chicken Parmesan** Boneless boneless 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

**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

**Grilled Bistro Filet** Topped with demi-glace, spicy papaya-jicama salsa served with scalloped or mashed potatoes, sautéed vegetables

**Teriyaki Beef Short Ribs** Braised, boneless tender short ribs served with scalloped or garlic mashed potatoes, sautéed vegetables

**Grilled Filet Mignon** Served with a side of cabernet dipping sauce, scalloped or garlic mashed potatoes, sautéed vegetables

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## 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 GLASS

### WHITE

#### CHARDONNAY
- Capers House White: 8
- A by Acacia-CA: 37
- Benzinger-Carneros: 32
- Franciscan-Napa: 45
- Merryvale-Napa: 48
- La Crema: 45
- Ferrari Carano: 52
- Talbott-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: 24

### 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

## 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
- Talbott-Sleepy Hollow: 62

#### SAUVIGNON BLANC
- Joel Gott-CA: 38
- Markham-Napa: 40
- Frogs Leap-Rutherford: 45

#### RIESLING
- Chateau St. Michelle-Washington: 35

#### WHITE ZINFANDEL
- Beringer-CA: 26

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

## Specials

- **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 rum, mint, citrus
- **BERMUDA TRIANGLE**: Vodka, peach, banana & almond spirits, orange, pineapple & cranberry juices
- **PINEAPPLE COCONUT MOJITO**: Pineapple rum, mint, citrus
- **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?