

# LUNCH MENU

## SMALL PLATES

<b>Sun-Dried Tomato Roasted Garlic Soup</b>	Cup 6.95	Bowl 7.95
<b>Soup Of The Day</b> (please ask your server for today's selection)	6.95	7.95
<b>Carpaccio</b> Finely pounded filet of beef with capers, chopped onion, olive oil, tarragon aioli, toastettes		14.95
<b>Roasted Chicken Quesadilla</b> Served with jack cheese, salsa fresca, sour cream		13.95
<b>Teriyaki Short Rib Quesadilla</b> served with jack cheese, salsa fresca, sour cream		14.95
<b>Crispy Calamari</b> Topped with fresh sliced jalapeno peppers, parmesan cheese, with tangy cocktail & tartar sauces		12.95
<b>Tomato And Mozzarella Salad</b> Fresh buffalo mozzarella cheese, sliced tomatoes, topped with pistachios, basil, balsamic vinaigrette		12.95
<b>Grilled Prawn Skewers</b> 6 marinated prawns, served with a lemon-butter caper sauce		15.95
<b>Panko Fried Prawn</b> 5 butterflied and breaded prawns, served with french fries, tartar & cocktail sauce		15.95
<b>Caper Crab Cakes</b> 2 crab cakes sautéed with a lemon-butter caper sauce		16.95
<b>Tuna Sashimi</b> black and white sesame seed crusted Ahi tuna, served with an Asian noodle salad		15.95
<b>Steak Bites</b> Grilled and cubed marinated bistro filet, served with a Cabernet dipping sauce		15.95
<b>Teriyaki Beef Short Rib</b> Boneless tender short rib served with sautéed veggies		14.95
<b>Teriyaki Shortrib Sliders</b> Three mini sandwiches with short rib, lettuce and tomato		14.95
<b>Chicken Lettuce Wraps</b> Julienne vegetables & chicken in teriyaki sauce		13.95

## SALADS

Add Chicken or Prawns (4) \$9.00 Bistro Filet \$11.00

### STARTER SALADS

<b>Mixed Green Salad</b> Choice of balsamic vinaigrette, bleu cheese or ranch dressing	8.95
<b>Capers Wedge Salad</b> A wedge of iceberg lettuce, chopped red onion, bacon, bleu cheese crumbles, creamy bleu cheese dressing	9.95
<b>Caesar Salad</b> Chopped hearts of romaine tossed in our house Caesar dressing with croutons and shaved asiago cheese	9.95
<b>Bleu Cheese and Pear Salad</b> Tossed greens with caramelized pecans and sherry vinaigrette	10.95
<b>Baby Spinach Salad</b> Topped with feta cheese, red onion, olives, pepperoncini peppers and poppy seed dressing	9.95

### ENTRÉE SALADS

<b>Chinese Chicken Salad</b> Fried marinated chicken tenders with crisp iceberg lettuce, rice noodles, cilantro, almonds in a soy-sesame vinaigrette	14.95
<b>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	16.95
<b>Crab Cake Salad</b> Sautéed crab cakes over chopped hearts of romaine, a light house Caesar dressing, tomato, olive, avocado, lemon	16.95
<b>Grilled Bistro Filet Salad</b> Marinated bistro filet on chopped romaine tossed in a balsamic vinaigrette with artichoke hearts, tomatoes, olives, red onions and crumbled bleu cheese	16.95
<b>Southwestern Salad</b> Cajun chicken breast, mixed greens, bacon, corn, avocado, tomato, corn chips, chipotle-ranch dressing	16.95

## CAPERS LOW CARB ENTREES

<b>Shaved Tri-Tip</b> Sautéed with mushrooms and red onions served with au jus, horseradish and sliced tomatoes	16.95
<b>Spicy Cajun Blackened Chicken Breast</b> Served with steamed vegetables, sliced tomatoes and a side of papaya-jicama salsa	15.95
<b>Spicy Cajun Blackened Salmon</b> Served with sliced tomatoes, steamed vegetables and a side of papaya-jicama salsa	20.95

## SANDWICHES & WRAPS

<b>Cubano Sandwich</b> Pork tenderloin, ham, lettuce, tomato, red onion, jack cheese and jalapenos	15.95
<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)	15.95
<b>Philly Cheese Steak Sandwich</b> Chicken or beef tri-tip, red and green bell peppers, red onions, melted Jack cheese served on a soft french roll	14.95
<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)	13.95
<b>Open Face Teriyaki Beef Short Rib</b> Tender, boneless short rib served on a sesame bun	14.95
<b>Grilled Chicken Sandwich</b> Fresh mozzarella, sliced tomato, pesto mayo, on a soft French roll	14.95
<b>Chicken Avocado Wrap</b> Chicken, lettuce, tomatoes, avocado, ranch dressing in a flour tortilla, and served with a caesar salad	15.95
<b>Tri-Tip Avocado Wrap</b> Sliced tri-tip, lettuce, tomato, avocado wrapped in a flour tortilla, served with chipotle aioli	15.95
<b>Prawn Avocado Wrap</b> Prawns, lettuce, tomato and avocado wrapped in a flour tortilla, served with lemon aioli	15.95

## ENTREES

### Vegetarian

<b>Fettucini Primavera</b> Sautéed mushrooms, zucchini, squash, broccoli, carrots, light white wine cream sauce	15.95
<b>Veggie Stir Fry</b> Garlic, onions, broccoli, carrots, mushrooms, zucchini squash, bell peppers, teriyaki sauce served over rice	13.95
<b>Eggplant Parmesan</b> Breaded eggplant topped with marinara sauce, melted cheese, pasta, sauteed veggies	14.95

<b>Lasagna</b> Beef, sausage, herbs, ricotta, mozzarella, parmesan cheeses, served with bolognese sauce	15.95
<b>Chicken Penne</b> Chicken, zucchini, squash, mushrooms, sun-dried tomato & penne pasta tossed in a sherry wine cream sauce	15.95
<b>Braised Lamb Shank</b> with garlic, herbs in a sweet mint-rosemary port sauce served with garlic mashed potatoes, sautéed veggies	16.95
<b>Panko Crusted Chicken Breast</b> Skinless breast, Japanese bread crumbs, honey mustard sauce, mashed potatoes, sautéed veggies	15.95
<b>Chicken Marsala</b> Grilled chicken topped with a creamy marsala wine sauce served with rice, sautéed veggies	15.95
<b>Chicken Parmesan</b> Panko-crusted breast of chicken flash fried then baked, topped with marinara sauce, melted jack cheese, garlic mashed potatoes, sautéed veggies	15.95
<b>Capers Meatloaf</b> Homemade with celery, onion, mustard, bacon, Swiss cheese and smoked ham topped with wild mushroom demi-glace, garlic mashed potatoes, sautéed veggies	15.95
<b>Grilled Bistro Filet</b> Topped with demi-glace, spicy papaya-jicama salsa served with scalloped or mashed potatoes, sautéed vegetables	18.95

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

## 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

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AND  
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