

SMALL PLATES

Crispy Calamari \$16.95

Topped with fresh sliced jalapeño peppers, parmesan cheese, with tangy cocktail & tartar sauces

GF Grilled Prawn Skewers \$18.95

Five marinated grilled prawns, topped with lemon caper sauce

GF **Tuna Sashimi \$18.95

black and white sesame seed crusted Ahi tuna, served with an Asian noodle salad

**Steak Bites \$20.95

Grilled and cubed marinated bistro filet served with a cabernet dipping sauce

Caprese Stuffed Avocado \$12

with balsamic drizzle

GF Buffalo Chicken Wings \$16.95

Tossed in a spicy red chili sauce served with crudité and bleu cheese dressing

Lemon Garlic Cauliflower \$14

**Ahi Poki Avocado Tostada \$15

Fries \$7

Garlic Fries \$7.50

SALADS

**Caesar Salad \$11.95

Chopped hearts of romaine tossed in our house Caesar dressing, with croutons & shaved asiago cheese

Chinese Chicken Salad \$19.95

Fried marinated chicken tenders with crisp iceberg lettuce, rice noodles, cilantro, almonds, in a soy-sesame vinaigrette

GF indicates Gluten Free
V indicates Vegan

ENTRÉES

French Dip \$20.95

Shaved tri-tip with melted jack cheese on a soft French roll, with sides of au jus and prepared horseradish cream sauce
Additional side options sautéed mushrooms or red onions \$3.50 each

GF V Veggie Stir Fry \$20

Garlic, onions, broccoli, carrots, mushrooms, zucchini squash, bell peppers, teriyaki sauce, served over rice

Chicken Parmesan \$23.95

Panko-crusted breast of chicken, flash fried then baked, topped with marinara sauce and melted parmesan, served with sautéed vegetables and garlic mashed potatoes

Loft Meatloaf \$22.95

Homemade with celery, onion, mustard, bacon, Swiss cheese and smoked ham topped with a wild mushroom demi-glace, served with sautéed vegetables and garlic mashed potatoes

GF Scampi Prawns \$25.95

Seven prawns sautéed in garlic, lemon, white wine butter cream sauce, served with rice, sautéed vegetables

GF Teriyaki Beef Short Ribs \$29.95

Braised, boneless tender short ribs served with sautéed vegetables and garlic mashed potatoes

Chicken Penne \$23.95

Chicken, zucchini, squash, mushrooms, sun-dried tomatoes, penne pasta, parmesan cheese, tossed in a sherry wine cream sauce

Grilled Atlantic Salmon \$27.95

served over sautéed spinach with a tarragon port wine sauce and tomato capers salsa, topped with pickled cucumbers, served with a side of vegetables and basmati rice

GF Grilled Prawn Skewers \$25.95

Seven marinated prawns, served with a lemon-caper butter sauce, rice, sautéed vegetables

**Grilled Bistro Filet \$27.95

Topped with demi-glace, spicy papaya-jicama salsa served with sautéed vegetables garlic mashed potatoes

GF Chicken Marsala \$23.95

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

LIBATIONS

CANTON COCKTAIL

Premium gin, ginger, bitters

CLASSIC OR PINEAPPLE COCONUT MOJITO

Pineapple & Coconut rums, mint, citrus

CLASSIC OR MELON MARGARITA

Premium Tequila, Triple Sec, lime
Melon made with Midori

CLASSIC OR KENTUCKY MULE

Jim Beam bourbon, ginger beer, lime
Classic made with vodka

CLASSIC OLD FASHIONED

Jim Beam bourbon, simple syrup, orange & Angostura bitters

RASPBERRY VELVET

Vodka, raspberry, lemon

CAPERS COSMO

Capers version

LOFT LEMON DROP

Loft Bar & Bistro version

WHITE WINES

CHARDONNAY

House Chardonnay 9
Ferrari Carano 15

SAUVIGNON BLANC

Markham - Napa 14

PINOT GRIS

Josh 13

ROSE

Meiomi 13

CHAMPAGNE/SPARKLING

Chandon - Napa SPLIT 16
Mionetto Prosecco Brut SPLIT 14
Mumm-Cuvee M BOTTLE 75
Veuve Clicquot 130

RED WINES

CABERNET SAUVIGNON

House Cabernet 9
Imagery 15

MERLOT

House Merlot 9

PINOT NOIR

House Pinot Noir 9
Meiomi 16

ZINFANDEL

7 Deadly -Lodi 1

Available for Catering & Private Events
Contact: kam@capersloft.com
408.203.1664

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