

**LOFT***Bar & Bistro*

## Appetizers

**Crispy Calamari \$14.95**

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

**GF Grilled Prawn Skewers \$16.95**

Five marinated grilled prawns, topped with lemon caper sauce

**GF \*\*Tuna Sashimi \$16.95**

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

**\*\*Steak Bites \$18.95**

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

**Caprese Stuffed Avocado \$10**

with balsamic drizzle

**GF Buffalo Chicken Wings \$14.95**

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

**Short Rib Quesadilla \$14.95****Lemon Garlic Cauliflower \$12****\*\*Ahi Poki Avocado Tostada \$13****Fries \$5****Garlic Fries \$5.50**

## SALADS

**\*\*Caesar Salad \$9.95**

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

**Chinese Chicken Salad \$15.95**

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

**GF indicates Gluten Free**  
**V indicates Vegan**

**GF V Veggie Stir Fry \$18**

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

**GF Scampi Prawns \$23.95**

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

**GF Teriyaki Beef Short Ribs \$27.95**

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

**GF Grilled Prawn Skewers \$23.95**

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

**Chicken Penne \$21.95**

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

**GF Chicken and Prawn Picatta \$23.95**

Boneless skinless breast of chicken, 3 prawns, picatta sauce, rice, served with sautéed vegetables

**Prawns and Avocado Toast \$18**

Grilled prawns with avocado, pesto & Pico De Gallo

**Grilled Atlantic Salmon \$23.95**

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. Make it stuffed w/ crab \$28.95

**French Dip \$18.95**

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*

**\*\*Grilled Bistro Filet \$23.95**

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

**Loft Wrap: Chicken -or- TriTip \$15.95**

Loft's signature salad wrap, served with Fries

**\*\*Angus Burger \$15.95**

One half pound of Black Angus beef, grilled and served on a sesame seed bun - Additional side options \$2.50 each - cheese, bacon, or sautéed mushrooms

**Spicy Chicken Sandwich \$15.95**

Breaded and fried chicken with sriracha sauce, pickles and slaw on a sesame seed bun.

## 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

**FRENCH 75**

Vodka, lemon juice, sparkling wine

## 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*

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\*\*Denotes menu items that are raw, not fully cooked, contain raw ingredients or are cooked to order. Consuming raw or undercooked meats, fish, seafood, poultry or eggs may raise your risk of food borne illness, especially if you have certain medical conditions.