



THE CAPE

APPETIZERS

ASPARAGUS SOUP 8

Goat Cheese Foam, Basil Oil, Kalamata Olives, Asparagus

CAPE POPCORN 8

Sea Salt, Peri-Peri, Parmesan
Add Biltong \$4

SPICY TUNA SUSHI ROLL* 18

Chili Sriracha Sauce, Avocado, Sesame

SHRIMP TEMPURA SUSHI ROLL 16

Peri-Peri Aioli, Ginger, Sesame, Wasabi

TUNA TATAKI* 18

Seared Tuna, Rice Paper, Avocado, Cucumber, Jalapeño, Ponzu Sauce

CRAB DIP 16

Lump Crab, Gruyere Cheese, Peppadew Relish, Pita Chips

HUMMUS 12

Peri-Peri Oil, African Spices, Cucumber Herb Salad, Olives, Garlic-Herb Pita
add crudite for 6

BILTONG* 11

South African Beef Jerky

FRITTURA MISTA 18

Lightly Breaded Halibut, Calamari, Prawns, Peri-Peri Aioli

MUSSELS 18

White Wine, Lemon, Garlic Cream, Toasted Baguette

BOBOTIE CRÊPES 16

Sweet & Savory Ground Beef Curry, Apples, Raisins, Hollandaise

OSTRICH SLIDERS* 30

Roasted Tomatoes, Arugula, Rosemary Aioli

CHARCUTERIE 32

Manchego, Brie, Mahone, Prosciutto, Sopressata Salame, Biltong
Chutney, Candied Pecans, Crackers

SALADS

ARUGULA SALAD 12

Arugula, Shaved Parmesan, Artichoke, Lemon Vinaigrette

CLASSIC CAESAR SALAD 12

Hearts of Romaine, Spiced Garbanzo Beans, Parmesan Reggiano, House Croutons, Anchovy Dressing,

SESAME KALE & GRAIN BOWL 14

Ancient Grain Quinoa, Tuscan Kale, Cucumber, Edamame, Almond Slices, Avocado, Soy Sesame Vinaigrette

SPINACH SALAD 14

Pistachio, Goat Cheese, Red Onion, Grilled Orange, Herb Buttermilk Dressing

ADDITIONS:

Prosciutto | 8

Shrimp | 12

Grilled Chicken Breast | 10

*Seared Tuna | 12

*Grilled Salmon | 14

SIDES | 8

THREE CHEESE ORECCHIETTE

CRISPY BRUSSEL SPROUTS

With Peri-Peri Ranch

SAUTÉED SPINACH

HOUSE CUT FRIES

With Lemon Aioli & Curry Ketchup

CURRY CAULIFLOWER

Crunchy Toasted Almonds

SAUCES | 2

Peri-Peri, Curry Ketchup, Lemon Aioli
Sweet Cilantro Coconut, Mint Chutney

ENTREES

CHICKEN PAILLARD 25

Arugula Salad, Kalamata Olives, Shaved Parmesan, Tomatoes, Basil Oil, South African Shiraz Balsamic

WHOLE RED SNAPPER MKT

Crispy Snapper, Pickled Pico De Gallo, Sweet Cilantro Coconut Sauce, Peri-Peri Sauce

HALIBUT* 32

Red Butter Curry Sauce, Broccolini, Coconut Rice

SCOTTISH GRILLED SALMON* 28

Marinated Olives & Peppadews, Capers, Sautéed Spinach, Quinoa, Brown Butter Sauce

PERI-PERI PRAWNS TACOS 24

Spicy Prawns, Avocado, Mango Pico De Gallo, Flour Tortillas, Peri-Peri Aioli, Coconut Rice

LAMB CHOPS* 42

Rosemary Garlic Marinated Lamb, Crispy Potatoes, Baby Carrots, Mint Chutney

BOLOGNESE 33

Ostrich Ragù, Wild Mushroom, Spinach, Manchego, Pappardelle

CHAR-GRILLED FILET MIGNON* 49

Meats By Linz 8oz Filet, Grilled Asparagus, Roasted Fingerling Potatoes, Herb Butter



HOUSE COCKTAILS

CHEEKY BEACH | 14

vodka, pisco, passion fruit, vanilla, lime, bubbles

SUNKISSED | 14

blanco tequila, curacao, strawberry, rose, lemon

LYCHEE NEGRONI | 16

lychee infused gin, blanc vermouth, cocchi americano, amaro nonino

HIGH TIDE | 15

blanco tequila, kumquat, orange, lemon, basil

SURF'S UP | 14

gin, dry vermouth, lemongrass, cucumber, serrano, chili

MAI TAI | 16

rum blend, dry curacao, lime, orgeat, molasses, caramelized pineapple

GUAVA CRUSH | 15

white rum, maraschino liqueur, guava, coconut cream, lime, nutmeg

SEE YOU SPACE COWBOY | 16

bourbon, rum, yuzu, ginger, lime, pepper

PINA COLADA | 15

rum blend, pineapple, coconut cream, lime, vanilla **frozen

CAPE COOLER | 15

vodka, coconut liqueur, mango, raspberry, lime **frozen

WINE

SPARKLING

BOSCHENDAL brut rosé, chardonnay, pinot noir, Stellenbosch, South Africa 14/50

BENGUELA COVE sauvignon blanc, Western Cape, South Africa 14/50

BILLECART-SALMON brut, chardonnay, pinot meunier, pinot noir, champagne, France 25/125

VEUVE CLICQUOT brut, champagne, France 100

VEUVE CLICQUOT brut rosé, champagne, France 150

WHITE & ROSÉ

COWHORN "organic rose", Applegate Valley, Oregon 2021 16/60

THE VALLEY pinot noir rose, Elgin, South Africa 12/45

WHISPERING ANGEL rosé, Cotes de Provence, France 65

KEN FORRESTER chenin blanc, Stellenbosch, South Africa 15/55

BABYLONSTOREN white blend, Simonsberg-Paarl, South Africa 2020 12/45

PROTEA pinot grigio, Franschhoek, South Africa 2020 12/45

YEBO chardonnay, Sonoma, California 2020 16/60

DUCKHORN chardonnay, Napa Valley, California 2018 60

JORDAN chardonnay, Russian River Valley, California 2019 75

CLOSILO sauvignon blanc, Stellenbosch, South Africa 2021 12/45

WHITE HAVEN sauvignon blanc, Marlborough, New Zealand 16/60

LES DEUX TOURS, sauvignon blanc, Loire Valley, France 2021 15/55

PAUL CLUVER riesling, Elgin, South Africa 15/55

RED

EXCELSIOR cabernet, Western Cape, South Africa 12/45

BIG FLOWER cabernet sauvignon, Stellenbosch, South Africa 2020 16/60

YEBO cabernet sauvignon, Napa Valley, California 2017 20/80

UNSHACKLED BY THE PRISONER WINE CO. cabernet sauvignon, California 2019 60

PINE RIDGE cabernet sauvignon, Napa Valley, California 2018 85

CAYMUS cabernet sauvignon, Napa Valley, California 2019 150

BABYLONSTOREN shiraz, Simonsberg Paarl, South Africa 2020 16/60

CHOCOLATE BLOCK syrah, grenache, cabernet sauvignon, Swartland, South Africa 2020 90

LIEVLAND pinotage, Stellenbosch, South Africa 2018 16/60

KANONKOP pinotage, Simonsberg-Stellenbosch, South Africa 2018 90

OAK VALLEY "sounds of silence" pinot noir, Elgin, South Africa 15/55

YEBO pinot noir, Sonoma Coast, California 2020 18/70

GOLDEN EYE pinot noir, Anderson Valley, California 2019 90

BABYLONSTOREN "milk & honey" red blend, Simonsberg Paarl, South Africa 2018 45

BOEKENHOUTSKLOOF cabernet sauvignon, Stellenbosch, South Africa 2019 145

CONSTANTIA GLEN THREE, merlot, cab, cab franc, Constantia, South Africa 2018 17/65

BEER

DRAFT BEERS

Classic City Lager 4.2% | 5

Scofflaw Basement IPA 7.5% | 7

Allagash White Witbier 5.2% | 6

BOTTLED / CANNED BEERS

Windhoek Lager 4% | 7

Guinness Irish Dry Stout 4.2% | 5

Corona Extra 4.6% | 6

Stella Artois Pilsner 4.8% | 6

Three Taverns Lord Grey Sour Ale 5% | 5

Creature Comforts Tropicalia IPA 6.6% | 7

Unibroue La Fin du Monde Belgian Tripel 9% | 8