



THE CAPE

RESTAURANT & BEACH BAR

STARTERS

CAPE POPCORN 7

Sea Salt, Peri-Peri, Parmesan

WILD MUSHROOM SOUP 12

Sherry Cream, Truffle Oil, Crispy Shiitake Mushrooms

HOUSE BILTONG 14

BAKED BRIE 18

Candied Pecans, Seasonal Berries, Spiced Honey, Toasted Crostini

CURRY CAULIFLOWER 12

Crunchy Toasted Almonds

PERI-PERI HUMMUS PLATE 16

Cucumber Herb Salad, Olives, Pita Bread
add crudite +6

BOBOTIE CREPES 18

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

SOSATIES* 20

Filet Mignon, Apricot Curry, Basmati Rice

OSTRICH SLIDERS* 34

Roasted Tomatoes, Rosemary Aioli

SEAFOOD

AHI TUNA TARTARE* 22

Avocado, Edamame, House Chips

SPICY AHI TUNA SUSHI ROLL* 22

Chili Sriracha Sauce, Avocado, Sesame

SHRIMP TEMPURA SUSHI ROLL 18

Peri-Peri Aioli, Crispy Ginger, Sesame

CRAB DIP 18

Gruyere Cheese, Peppadew Relish, House Chips

FRITTURA MISTA 18

Lightly Breaded Halibut, Squid, Shrimp

MUSSELS 19

White Wine Garlic Sauce, Baguette

SALADS

ARUGULA SALAD 12

Arugula, Shaved Parmesan, Artichoke, Lemon Vinaigrette

CLASSIC CAESAR SALAD 14

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

SESAME KALE & GRAIN BOWL 16

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

ROASTED BEET SALAD 14

Crushed Pistachios, Mixed Greens, Goat Cheese, Honey Bush Vinaigrette

ADDITIONS:

Grilled Chicken Breast | 10

Grilled Shrimp | 12

Seared Ahi Tuna* | 16

Grilled Salmon* | 16

SIDES

THREE CHEESE ORECCHIETTE | 9

GRILLED ASPARAGUS | 8

ROASTED MINI YUKON POTATOES | 7

CRISPY BRUSSELS SPROUTS | 9

FRENCH FRIES | 6

ENTREES

PERI-PERI SHRIMP TACOS 24

Avocado, Mango Pico De Gallo, Flour Tortillas, Cilantro, Coconut Rice

CRISPY FISH SANDWICH 21

Peri-Peri Tartar Sauce, Pickled Carrot & Cabbage Relish, French Fries

SMASHBURGER* 22

American Cheese, Special Sauce, Sliced Pickles, Shredded Lettuce, French Fries

TRUFFLE MUSHROOM RAVIOLI 24

Truffle Cream Sauce, Wild Mushrooms

BOLOGNESE 33

Ostrich Ragù, Wild Mushroom, Spinach, Manchego, Pappardelle

CAPERBERRY CHICKEN PICCATA 28

Chicken Milanese, Lemon Risotto, Grilled Asparagus

GRILLED SALMON VERACRUZ* 30

Casteveltrano Olives & Capers, Wild Rice, White Wine & Roasted Tomato Sauce

PAN SEARED HALIBUT* 38

Red Butter Curry Sauce, Broccolini, Coconut Rice

STEAK FRITES* 34

Hanger Steak, Mixed Greens, French Fries, Béarnaise Sauce

LAMB CHOPS* 48

Rosemary Garlic Marinated Lamb, Crispy Brussels Sprouts, Roasted Mini Yukon Potatoes

We kindly ask that all orders be made as described on our menu,
as we are unable to accommodate substitutions at this time.

*CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS

A 20% gratuity charge will be added to split checks for large parties of 5 or more. A 20% automatic gratuity will be added to all rooftop tabs.

HOUSE COCKTAILS

SKI PATROL | 16

belvedere vodka, curaçao, white cranberry, lime

MOUNTAIN MARGARITA | 17

volcan blanco, pomegranate, agave, cloves, allspice, lime, hibiscus salt

BLACK DIAMOND* | 16

reposado tequila, walnut liqueur, montenegro, tonka syrup, egg white, citrus

APRÈS SPRITZ | 15

vodka, pisco, passionfruit, vanilla, lime, bubbles

CAMPFIRE OLD FASHIONED | 18

rye-blend, vanilla, toasted marshmallow

SNOWCAP | 15

strawberry infused gin, aloe liqueur, pink peppercorn, club soda

CHALET COWBOY | 17

woodinville bourbon, rum, yuzu, ginger, lime, pepper

FROZEN ESPRESSO MARTINI | 17

vodka, espresso, amarula cream, borghetti espresso liqueur

MINT BLIZZARD* | 17

rye, cognac, menthe de pastille, crème de cacao, milk & cream, eggs, demerara sugar

WINE

SPARKLING

BOSCHENDAL brut rosé, chardonnay, pinot noir, stellenbosch, south africa 15/75

KRONE brut, chardonnay, pinot noir, western cape, south africa 16/80

VEUVE CLICQUOT brut, champagne, france 25/125

VEUVE CLICQUOT brut rosé, champagne, france 185

WHITE & ROSÉ

BERGER grüner veltliner, lower austria, austria (1L) 14/70

WHISPERING ANGEL rosé, cotes de provence, france 65

SILVER SANDS sauvignon blanc, langeberg, south africa 14/56

WHITEHAVEN sauvignon blanc, marlborough, new zealand 16/64

CLAUDE RIFFAULT sauvignon blanc, sancerre, loire valley, france 19/76

PROTEA pinot grigio, franschhoek, south africa 12/48

BABYLONSTOREN chenin blanc, simonsberg-paarl, south africa 12/48

LAROCHE chardonnay, saint martin, chablis, burgundy, france 20/80

YEBO chardonnay, sonoma, california 16/64

JORDAN chardonnay, russian river valley, california 87

COWHORN "organic rosé", applegate valley, oregon 17/68

LA FETE rosé, provence, france 14/56

RED

MOUNT-REDON syrah, grenache, mourvèdre, rhône valley, france 16/64

CHOCOLATE BLOCK syrah, grenache, cabernet sauvignon, swartland, south africa 90

YEBO pinot noir, cienega valley, california 18/72

ESMONIN FREDERIC pinot noir, "les genévrières," bourgogne, burgundy, france 70

JOSEPH PHELPS pinot noir, freestone vineyards, sonoma, california 120

KADETTE pinotage, stellenbosch, south africa 16/64

EXCELSIOR cabernet sauvignon, robertson, south africa 12/48

LEVIATHAN cabernet sauvignon, california 20/80

REYNEKE "vinehugger", cabernet, syrah, stellenbosch, south africa 16/64

ANDELUNA 1300, malbec, mendoza, argentina 14/56

LIONS HEAD cabernet sauvignon, napa valley, california 20/80

PINE RIDGE cabernet sauvignon, napa valley, california 115

BOEKENHOUTSKLOOF cabernet sauvignon, stellenbosch, south africa 145

CAYMUS cabernet sauvignon, napa valley, california 200

BEER

DRAFT BEERS

Classic City Lager 4.2% | 8

Scofflaw Basement IPA 7.5% | 8

Allagash White Witbier 5.2% | 8

BOTTLED / CANNED BEERS

Windhoek Lager 4% | 8

Guinness Irish Dry Stout 4.2% | 7

Corona Extra 4.6% | 7

Stella Artois Pilsner 4.8% | 8

Creature Comforts Tropicalia IPA 6.6% | 8

Unibroue La Fin du Monde Belgian Tripel 9% | 8

NON-ALCOHOLIC

LAUTUS Brut Rosé 14 | 64

HEINEKEN 0.0, Zero Proof | 7

SMOKE & MIRRORS | 12

Tonka Bean, Madagascar Vanilla, Citrus, Passion Fruit, Soda

PALMER'S PARADISE | 14

Passion Fruit, Pomegranate, Orange, Lemon, Tea, Cranberry Bitters

