



THE CAPE

RESTAURANT & BEACH BAR

STARTERS

- CAPE POPCORN 7**
Sea Salt, Peri-Peri, Parmesan
- MUSHROOM SOUP 14**
Sherry Cream Foam, Truffle Oil, Crispy Shiitake Mushrooms
- YEBO BILTONG 14**
- CURRY CAULIFLOWER 12**
Crunchy Toasted Almonds
- HUMMUS PLATE 16**
Cucumber Herb Salad, Olives, Pita Bread add crudite +6
- BAKED BRIE 24**
Candied Pecans, Seasonal Berries, Spiced Honey, Sourdough
- CHICKEN SPRING ROLLS 16**
Spicy Peri Peri Sauce
- BOBOTIE CREPES 18**
Sweet & Savory Ground Beef Curry, Apples, Raisins, Hollandaise
- SOSATIES* 20**
Filet Mignon, Apricot Curry, Basmati Rice
- OSTRICH SLIDERS* 36**
Roasted Tomatoes, Rosemary Aioli

SEAFOOD

- AHI TUNA TARTARE* 24**
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 CHEESE DIP 20**
Gruyere Cheese, House Chips
- FRITTURA MISTA 18**
Lightly Breaded Halibut, Calamari, 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
- AUTUMN SALAD | 14**
Mixed Greens, Goat Cheese, Pistachios Pomegranate, Plums, Maple 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 28**
Truffle Cream Sauce, Wild Mushrooms, Herb Oil
- BOLOGNESE 38**
Ostrich & Beef Ragù, Wild Mushroom, Spinach, Parmesan Reggiano, Tagliatelle
- CAPERBERRY CHICKEN PICCATA 28**
Chicken Milanese, Lemon Risotto, Grilled Asparagus
- BLACKENED SALMON* 32**
Roasted Potatoes, Avocado Crema, Sautéed Kale, Citrus Beurre Blanc
- PAN SEARED HALIBUT* 38**
Red Butter Curry Sauce, Broccolini, Coconut Rice
- STEAK FRITES* 34**
Hanger Steak, Mixed Greens, French Fries, Au Poivre
- LAMB CHOPS* 48**
Rosemary Garlic Marinade, Crispy Brussels Sprouts, Roasted Potatoes, Garlic Tahini

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

CHEEKY BEACH | 15

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

POMEGRANATE MARGARITA | 16

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

MATCHATINI | 15

dry gin, matcha syrup, rhubarb liqueur, lemon, salt tincture, orange bitters

APPLE CIDER TIKI | 18

house rum blend, ginger, anise, orgeat, benedictine, lime **fire

PUMPKIN WHISKEY SOUR | 17

bourbon, allspice dram, pumpkin, lemon, egg meringue

BLACK FOREST OLD FASHIONED | 18

bourbon, chocolate bitters, black cherry, dark chocolate shavings

BLACKBERRY SMASH | 15

vodka, muddled blackberries, vanilla bean, cherry bitters

CAPE COWBOY | 17

woodenville bourbon, rum, yuzu, ginger, lime, pepper

ESPRESSO MARTINI | 17

vodka, espresso, amarula cream, borghetti coffee liqueur **frozen

FROZEN HORCHATA | 16

overproof rum, cinnamon, sherry, rice milk **frozen

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

SILVER SANDS sauvignon blanc, Langeberg, South Africa 14/56

FRENZY sauvignon blanc, Marlborough, New Zealand 16/64

CALVET sauvignon blanc, Les Hautes Roches, 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

PEYRASSOL "la croix" rosé, Provence, France 16/64

WHISPERING ANGEL rosé, Cotes de Provence, France 65

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

FREDERIC ESMONIN 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

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

NON-ALCOHOLIC

LAUTUS Brut Rosé 14 | 64

HEINEKEN 0.0, Zero Proof | 7

SMOKE & MIRRORS | 14

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

PALMER'S PARADISE | 14

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