



# THE CAPE

RESTAURANT & BEACH BAR

## STARTERS

### CAPE POPCORN 7

Sea Salt, Peri-Peri, Parmesan

### SEASONAL SOUP 14

### YEBO BILTONG 16

### CURRY CAULIFLOWER 12

Crunchy Toasted Almonds

### HUMMUS PLATE 16

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

### BAKED BURRATA DIP 24

Spinach, Artichokes, Parmesan, Crackers

### 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

### 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, House Croutons,  
Anchovy Dressing

### SESAME KALE & GRAIN BOWL 16

Ancient Grain Quinoa, Tuscan Kale  
Cucumber, Edamame, Toasted Almonds  
Avocado, Soy Sesame Vinaigrette

### CAPE SALAD | 14

Mixed Greens, Goat Cheese, Blackberries  
Pistachios, Honey 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

### SPINACH RAVIOLI 24

Parmesan Cream Sauce, Roasted Tomatoes, Basil Oil

### WHOLE FRIED SNAPPER MKT

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

### 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 Curry Butter Sauce, Broccolini, Coconut Rice

### STEAK FRITES 40

House Rub Hanger Steak, Mixed Greens, Herb French Fries, Chimichurri

### 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

### LYCHEE SUNSET | 15

vodka, combier, blood orange, lychee, lime

### HUGO ROYALE | 18

st. germain, vermouth, lemongrass, lemon, soda, cava

### CABO COOLER | 16

reposado tequila, mezcal, pineapple, cilantro, serrano pepper

### WATERMELON HIGH | 16

belvedere vodka, watermelon, lime, tajin, chamoy rim

### CHEEKY BEACH | 17

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

### POMEGRANATE BAY | 17

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

### OG-OF | 15

woodinville bourbon, rye, rye oleo, orange bitters, toasted orange peel

### SAFARI COWBOY | 17

bourbon, rum, yuzu, ginger, lime, pepper

### FROZEN ESPRESSO MARTINI | 17

vodka, espresso, amarula cream, mr black coffee liqueur

### STRAWBERRY FROSÉ | 17

la fete rosé, vodka, strawberry, lemon \*\*frozen

### FROZEN PINA COLADA | 17

white rum, pineapple rum, overproof rum, pineapple, coconut cream, lime, vanilla

## 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

BOUCHARD chardonnay, bourgogne, burgundy, france 18/72

YEBO chardonnay, sonoma, california 16/64

JORDAN chardonnay, russian river valley, california 87

LA FETE 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

FALSE BAY 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

ISABEL chardonnay, california 14 | 64

ISABEL cabernet sauvignon, california 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