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 17
Cucumber Herb Salad, Olives, Pita Bread
add crudité +6

BAKED BURRATA DIP 24
Spinach, Artichokes, Parmesan, Chips

CHICKEN SPRING ROLLS 16
Spicy Peri Peri Sauce

BOBOTIE CREPES 22
Sweet & Savory Ground Beef Curry
Apples, Raisins, Hollandaise

SOSATIES* 22
Filet Mignon, Apricot Sauce, Basmati Rice

OSTRICH SLIDERS* 45
Roasted Tomatoes, Rosemary Aioli, Chips

SEAFOOD

AHI TUNA TARTARE* 24
Avocado, Edamame, House Chips

SPICY AHI TUNA SUSHI ROLL* 24
Chili Sriracha Sauce, Avocado, Sesame

SHRIMP TEMPURA SUSHI ROLL 19
Peri-Peri Aioli, Crispy Ginger, Sesame

FRITTURA MISTA 24
Lightly Breaded Halibut, Calamari, Shrimp

MUSSELS 21
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 17
Ancient Grain Quinoa, Tuscan Kale
Cucumber, Edamame, Toasted Almonds
Avocado, Soy Sesame Vinaigrette

WATERMELON SALAD 14
Shaved Fennel, Cucumber, Feta
Fresh Mint, Honeybush Citrus Vinaigrette
Shiraz Balsamic

ADDITIONS:

Grilled Chicken Breast | 10

Grilled Shrimp | 12

Seared Ahi Tuna* | 16

Grilled Salmon* | 16

SIDES

THREE CHEESE ORECCHIETTE | 12

GRILLED ASPARAGUS | 8

ROASTED MINI YUKON POTATOES | 8

CRISPY BRUSSELS SPROUTS | 9

FRENCH FRIES | 8

ENTREES

PERI-PERI SHRIMP TACOS 26
Avocado, Mango Pico De Gallo, Flour Tortillas, Cilantro, Coconut Rice

CRISPY FISH SANDWICH 22
Peri-Peri Tartar Sauce, Pickled Carrot & Cabbage Relish, French Fries

SMASHBURGER* 24
American Cheese, Special Sauce, Sliced Pickles, Shredded Lettuce, French Fries

CAPE TOWN CHICKEN CURRY 30
Basmati Rice, Apricot Chutney, Toasted Coconut, Fresh Banana

SPINACH RAVIOLI 26
Parmesan Cream Sauce, Roasted Tomatoes, Basil Oil

CAPERBERRY CHICKEN PICCATA 28
Chicken Milanese, Lemon Risotto, Grilled Asparagus

BLACKENED SALMON* 34
Roasted Potatoes, Avocado Crema, Sautéed Kale, Citrus Beurre Blanc

PAN SEARED HALIBUT* 44
Red Curry Butter Sauce, Broccolini, Coconut Rice

LAMB CHOPS* 50
Rosemary Garlic Marinade, Crispy Brussels Sprouts, Roasted Potatoes, Garlic Tahini

STEAK FRITES 42
House Rub Hanger Steak, Mixed Greens, Herb French Fries, Chimichurri

**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

FLORA FIZZ | 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
BEACH HOUSE sauvignon blanc, 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
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
Classic City Lager 4.2% | 8
Scofflaw Basement IPA 7.5% | 8
Allagash White Witbier 5.2% | 8
Bravazzi Blood Orange Italian Soda 4.2% | 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

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