

ELEMENTS

LOCAL, SUSTAINABLE, LUXURY

A menu inspired by the land, sea and mountains that surround Cape Grace Hotel. Each cocktail uses an element of authentic, locally sourced produce that reflects the beauty of South Africa.

This has inspired our bar team to take you on a journey.

SEA

TIDE IS HIGH

Floral, Acidic, Sparkly

*Jorgensen's Vodka, Lychee, Salted Lime Sorbet,
Graham Beck Brut, Gold*

195

MARINE VESPER

Fresh, Citrus, Sea Air

*Jorgensen's Vodka, Jorgensen's Gin, Thyme and Lemon, Caper,
Sea Salt Spray*

185

HIGH WAVE HIGHBALL

Red Berry, Sparkly, Earthy

Bombay Sapphire Gin, Fresh Lemon, Raspberry and Rooibos, Soda

195

Non-Alcoholic Option

175

ATLANTIC MARGARITA

Fresh, Earthy, Herbaceous

Patrón Tequila, Fresh Lime, Tomato, Chili, Agave

220

LAND

CAPE TOWN NEGRONI

Bitter, Sweet, Sharp

*Jorgensen's Gin, Sour Plum Caperitif, Campari,
Cocchi Rosa Vermouth*

190

AFRICAN SUNSET

Tropical, Fresh, Herbaceous

*Bacardi Carta Blanca Rum, Passion Fruit, Mint, Tarragon,
Fresh Lime*

185

Non-Alcoholic Option

165

ROASTED & BRAAI

Rich, Aromatic, Spice

Van Ryns Brandy 12 Year Old, Coffee, Cacao

205

FYNBOS BEES KNEES

Citrus, Bright, Fresh

Bombay Sapphire Gin, Fynbos Honey, Fresh Lemon, Honeycomb

185

Non-Alcoholic Option

165

MOUNTAIN

ORCHARD

Tarte, Rich, Sweet

*Woodford Reserve Bourbon, Apple, Orange
200*

VAN HUNKS PUNCH

Tropical, Smooth, Fragrant

*Bacardi Carta Blanca Rum, Van Ryns Brandy 12 Year Old, Pineapple,
Lime, Earl Grey, Warm Spice*

175

GRAPE EXPECTATIONS

Rich, Sparklingly, Dried Fruit

*Bombay Sapphire Gin, Red Grape, De Krans Port,
Graham Beck Brut*

185

Non-Alcoholic Option

165

VIEWPOINT

Cooling, Wildflowers, Herbs

*Patrón Blanco Tequila, Elderflower, Buchu Flowers, Cocchi
Americano Vermouth, Vin de Constance*

225

CLASSIC COCKTAILS

COSMOPOLITAN

Fruity, Fresh, Blushing

Grey Goose Vodka, Triple Sec, Cranberry Juice, Lime

195

GIN MARTINI

Dry, Herbaceous

Hendriks Gin, Dry Vermouth

155

VODKA MARTINI

Dry, Herbaceous

Belvedere Vodka, Dry Vermouth

155

WHISKEY SOUR

Sour, Citrus, Warm

Johnny Walker Double black, Lime, Egg White

195

KIR ROYAL

Berry, Fruity, Sparkle

Crème de Cassis, Graham Beck Brut

150

CLASSIC MOJITO

Minty, Fresh, Citrus

Bacardi Carta Blanca Rum, Lime, Mint, Soda

175

OLD FASHION

Smoky, Tart

Woodford Reserve, Angostura Bitter

180

MINT JULEP

Minty, Fresh, Sweet

Buffalo Trace, Mint, Angostura Bitters, Sugar Syrup

165

SPIRITS

VODKA

Primitiv - 40
Belvedere - 60
Grey Goose - 80
Absolut Elyx - 70

GIN

Bombay Sapphire - 45
Jorgensen - 50
Inverroche Amber - 65
Hendricks - 60
Tanqueray 10 - 70

BRANDY & COGNAC

KWV 10YO - 45
KWV 12YO - 65
Van Ryn's 10YO - 80
Van Ryn's 12YO - 75
Martell Caractere - 60
Remy Martin VSOP - 140
Hennessy XO - 400

BEER

Castle / Castle Lite / Windhoek - 60
Heineken - 65
Devil Peak Zero - 60
Corona - 70

TEQUILA

El Jimador Reposado - 80
Patron Silver - 105
Patron Anejo - 150

LIQUEURS serves 50ml

Amarula - 110
Amaretto - 100
Tia Maria - 90
Cointreau - 60
Kahlua - 60
Drambuie - 130

WHISKEY/WHISKY

Johnny Walker Double Black - 75
Johnny Walker Blue - 390
Glenmorangie 10YO - 75
Singleton 18YO - 175
Edradour 10YO - 260
Jameson - 65
Bushmills - 45
Woodford Reserve - 60

RUM

Appleton 12YO - 95
Mount Gay - 90

SOFT DRINKS & WATER

Coca-Cola / Coca-Cola No Sugar - 45
Ginger Ale / Lemonade / Soda Water / Dry Lemon - 45
Tonic / Light Tonic / Pink Tonic - 45
Tomato Cocktail / Appletiser / Red Grapetiser - 45
Verve Still / Sparkling Water 250ml - 40
Verve Still / Sparkling Water 750ml - 75
Acqua Panna / San Pelegrino 250ml - 80
Acqua Panna / San Pelegrino 750ml - 140