



THE CAPE

RESTAURANT & BEACH BAR

STARTERS

- CAPE POPCORN 7**
Sea Salt, Peri-Peri, Parmesan
- ASPARAGUS SOUP 12**
Goat Cheese Foam, Shaved Asparagus, Kalamata Olives
- HOUSE BILTONG 14**
- 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

- JUMBO SHRIMP COCKTAIL 22**
Assorted Cocktail Sauces
- 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 CHEESE DIP 18**
Gruyere Cheese, 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
- GRILLED PEACHES & BURRATA 14**
Shaved Asparagus, Tarragon Mint Pesto, Grilled Crostini, Honeybush 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 Cilantro Coconut 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 Butter Curry Sauce, Broccolini, Coconut Rice
- STEAK FRITES* 34**
Hanger Steak, Mixed Greens, 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

WATERMELON HIGH 14

belvedere vodka, watermelon, lime, chamoy, tajin rim

FLORA FIZZ 15

bitter bianco, lemon grass, mint, st. germain, sparkling wine

CABO COOLER 15

reposado tequila, mezcal, pineapple, cilantro, serrano pepper

CHEEKY BEACH 15

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

POMEGRANATE MARGARITA 16

volcan blanco tequila, agave, cloves, allspice, lime

CAPE COWBOY 17

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

PALM ROYALE* 17

gin, strawberry, cucumber, lemon, orange bitters, egg white

SWEET TEA OLD FASHIONED 15

rye, peach tea syrup, orange bitters, grilled peaches

FROZEN ESPRESSO MARTINI 17

vodka, espresso, amarula cream, st. george nola coffee liqueur

IF YOU KNOW, YOU KNOW 18

rye blend, bonal aperitif, passionfruit syrup, mint, absinthe

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

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

COWHORN "Organic Rosé", Applegate Valley, Oregon 20/80

PEYRASSOL "La Croix" rosé, Provence, France 16/64

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

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

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