

THE

Cocktail

MENU

Elements

LOCAL | SUSTAINABLE | LUXURY

A menu inspired by the land, sea, and mountains that surround us at Cape Grace Hotel. Each cocktail uses an element of authentically local products and produce that reflect the beauty of South Africa and have inspired our bar team to take you on a liquid journey around the country exploring the different elements of it, in the form of a cocktail.



MOUNTAIN





ORCHARD

TARTE | RICH | SWEET

200

*Woodford Reserve Bourbon,
Orchard Apple, Orange*



VAN HUNKS PUNCH

TROPICAL | SMOOTH | FRAGRANT

175

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



GRAPE EXPECTATIONS

RICH | SPARKLINGLY | DRIED FRUIT

185

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

Non-Alcoholic Option 165



VIEWPOINT

COOLING | WILDFLOWERS | HERBS

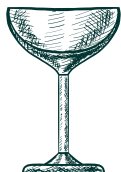
225

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



SEA





TIDE IS HIGH

FLORAL | ACIDIC | SPARKLY

195

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

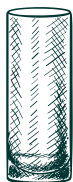


MARINE VESPER

FRESH | CITRUS | SEA AIR

185

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



HIGH WAVE HIGHBALL

RED BERRY | SPARKLY | EARTHY

195

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

Non-Alcoholic Option 175



ATLANTIC MARGARITA

FRESH | EARTHY | HERBACEOUS

220

*Patrón Tequila, Fresh Lime,
Tomato, Chili, Agave*



LAND





CAPE TOWN NEGRONI

BITTER | SWEET | SHARP

190

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



AFRICAN SUNSET

TROPICAL | FRESH | HERBACEOUS

185

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

Non-Alcoholic Option 165

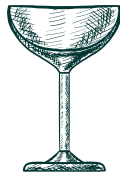


ROASTED & BRAAI

RICH | AROMATIC | SPICE

205

*Van Ryns Brandy 12,
Coffee, Cacao, Spice*



FYNBOS BEES KNEES

CITRUS | BRIGHT | FRESH

185

*Bombay Gin, Fynbos Honey,
Fresh Lemon, Honeycomb*

Non-Alcoholic Option 165

SPIRITS



VODKA

PRIMITIV	40
BELVEDERE	60
GREY GOOSE	80
ABSOLUT ELYX	70

TEQUILA

EL JIMADOR REPOSADO	80
PATRON SILVER	105
PATRON ANEJO	150

GIN

BOMBAY SAPPHIRE	45
JORGENSEN	50
INVERROCHE AMBER	65
HENDRICKS	60
TANQUERAY 10	70

LIQUEURS *Serves 50ml*

AMARULA	110
AMARETTO	100
TIA MARIA	90
COINTREAU	60
KAHLUA	60
DRAMBUIE	130

BRANDY & COGNAC

KW 10YO	45
KW 12YO	65
VAN RYN'S 10YO	80
VAN RYN'S 12YO	75
MARTELL CARACTERE	60
REMY MARTIN VSOP	140
HENNESSY XO	400

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

BEER

CASTLE / CASTLE LITE / WINDHOEK	60
HEINEKEN	65
DEVIL PEAK ZERO	60
CORONA	70

HOT BEVERAGES



HOT BEVERAGES

SINGLE ESPRESSO	45
DOUBLE ESPRESSO	55
AMERICANO	50
CAPPUCCINO	60
RED CAPPUCCINO	60
CAFFEE LATTE	65
HOT CHOCOLATE	65
TEA & HERBAL INFUSION	45
<i>Earl grey, English Breakfast, Rooibos, Green Tea, Peppermint, Chamomile</i>	
LOOSE LEAF TEA	65
<i>Cape Grace Blend, Strawberries & Kiwi, Ceylon, Lapsang Souzhong</i>	



