



What's the name all about?  
(Pronounced Riogha!)

Rioja derives from the wine region  
that lies in the Northern part of  
Spain.

Once the safe-haven from the  
Phylloxera aphid that was  
ravaging the European vineyards,  
in the 1800's.

La Rioja now produces some of the  
worlds finest foods and wines.

Enjoy the contrast of flavours &  
textures from around the world  
with our  
food & wines in a comfortable  
& rustic setting.

# Simon & Ceri

## Aperitifs & Digestives

### **Limoncello**

From an ancient Italian recipe, served frozen & wonderfully refreshing, with a kick!

R14

### **Frangelico**

Smooth hazelnut Italian liqueur

R15

### **Campari 50ml**

R22

### **Pimms 50ml**

R24

### **Kahlua, Amarula**

R14

### **Baileys, Cointreau, Drambuie, Amaretto**

R15

### **Pernod**

R22

### **Sake (Carafe, Served hot or cold)**

R35

## Local Sherry

### **Monis Full Cream**

R12

### **Monis Medium Cream**

R12

### **Monis Dry**

R12

## Imported Sherry

### **Harvey's Bristol Cream (Spanish)**

R18

## Local Ports

### **Peter Baley 2005**

R14

A well-balanced wine with ripe fruit & a lingering, sweet raisin aftertaste.

### **JP Bredell 2003**

R14

Luscious flavours of mint, mocha, anise, mulberry, lavender & Christmas pudding.

## Portuguese Port

### **Cockburn's Special Reserve**

R18

Off dry to medium sweet, the Special Reserve has a rich mellow texture, with a long satisfying finish.

## Noble Late Harvest

### **Nitida 2008**

Durbanville

Orange flambé, with thick dollops of cream, silky smooth finish.

R15

### **Cape Point Vineyards 2002**

Cape Point

This wine displays typical Botrytis character as well as marmalade on the nose. The small percentages of Chardonnay, Sauvignon Blanc & Muscat add a complexity to the wine.

R30

### **Paul Cluver 2007**

Elgin

This wine shows dried apricot, spices & honey characters on the nose. The mouth feel is full & big & very balanced with a long lingering aftertaste

R35

## Grappa

**Dalla Cia Cabernet / Merlot**

A husk spirit produced & bottled by Giorgio Dalla Cia.

**R15**

## Brandy & Cognac

<b>Klipdrift</b>	<b>R12</b>
<b>KWV 10-year-old Brandy</b>	<b>R15</b>
<b>Tokara 5-year-Old Potstill Brandy</b>	<b>R20</b>
<b>Hennessy VSOP Cognac</b>	<b>R28</b>
<b>Remy Martin Cognac</b>	<b>R28</b>
<b>Courvoisier</b>	<b>R28</b>

## Whisky

<b>Bells, Famous Grouse</b>	<b>R12</b>
<b>Southern Comfort, Jameson's, J&amp;B, Jack Daniels, Jim Beam</b>	<b>R14</b>
<b>Glen Grant (Single malt)</b>	<b>R18</b>
<b>Bushmills Black Bush</b>	<b>R18</b>
<b>Johnny Walker Black</b>	<b>R26</b>
<b>Glenfiddich (Single Malt)</b>	<b>R28</b>
<b>Laphroaig 10-year-old (Single Malt)</b>	<b>R28</b>
<b>Bowmore 17-year-old (Single Highland Malt)</b>	<b>R38</b>

## Spirits

<b>Martini Extra Dry, Martini Rosso (50ml)</b>	<b>R12</b>
<b>Gordon's Gin, Smirnoff Vodka, Bacardi, Malibu</b>	<b>R14</b>
<b>Tanqueray Gin</b>	<b>R15</b>
<b>Grey Goose Vodka</b>	<b>R26</b>
<b>Captain Morgan's Spiced Gold</b>	<b>R12</b>
<b>Captain Morgan's Dark</b>	<b>R15</b>
<b>Red Heart Rum</b>	<b>R16</b>

## Beers

<b>Castle, Black Label</b>	<b>R12</b>
<b>Amstel, Windhoek, Windhoek Light, MGD, Hansa Gold</b>	<b>R15</b>
<b>Peroni, Heineken, Pilsner Urquell</b>	<b>R15</b>
<b>Paulaner Lager</b>	<b>R22</b>
<b>Paulaner Weiss (500ml)</b>	<b>R32</b>

## Ciders

<b>Savannah Dry, Savannah Light</b>	<b>R14</b>
<b>Hunters Extra Dry</b>	<b>R14</b>
<b>Sarita</b>	<b>R14</b>

## Cool Drinks

<b>Rose's Lime, Cola Tonic, Passion Fruit</b>	<b>R3</b>
<b>Tonic Water, Ginger Ale, Soda Water, Dry Lemon (200ml)</b>	<b>R9</b>
<b>Coke, Coke Light, Sprite, Fanta Orange</b>	<b>R10</b>
<b>Tomato Cocktail</b>	<b>R10</b>
<b>Red Grapetiser, White Grapetiser, Appletiser</b>	<b>R12</b>
<b>Rock Shandy (Ginger ale, soda water &amp; lemonade with angostura bitters)</b>	<b>R18</b>

# Wines

## Sauvignon Blanc

### **Doolhof Cape Loerie 2008**

The nose on this Sauvignon Blanc has an abundance of gooseberry & green peppers. A generously flavourful palate with a lip smacking lime finish!

**R20 glass / R80 bottle**

**Wellington**

### **Tokara 'Zondernaam' 2008**

Aromas of fresh cut grass, nettles & ginger offer insight into this confident wine. The nose is complex & sophisticated. A wine made to match light tapas dishes perfectly. Screw cap.

**R110**

**Stellenbosch**

### **Cederberg 2008**

A crisp wine with green figs, hints of grass & an enticing finish. Perfect with salads & salmon.

**R135**

**Cederberg**

### **Klein Constantia 2008**

Ripe but not overly tropical, & green. The palate is at once fleshy yet taut & the addition of 15% Semillon gives the wine an added dimension of weight & age worthiness. Screw cap

**R140**

**Constantia**

### **Cape Point Vineyards Stonehaven 2008**

On the nose the wine shows an abundance of tropical fruit along with citrus & grapefruit. This all follows through to a crisp palate with a long limey finish.

**R40 glass / R155 bottle**

**Cape Point**

## Semillon

### **Nitida 2008**

Warm-hearted, crunchy honey with deep sweetish citrus, fresh green apples and pears.

**R130**

**Franschhoek**

### **Cape Point Vineyards, 2006**

The nose shows dusty, herbaceous tones with blackcurrant, limes & subtle oak. This follows onto a tight palate along with fresh acidity & ends with a bone dry finish.

**R230**

**Cape Point**

## Viognier

### **Haut Espoir 2006**

The structure of the wine is delicate; minerality is dominant on the nose, with light fruit flavours on the palate.

**R150**

**Franschhoek**

### **Elgin Vintners 2008**

Fresh upfront lime & white peach with notes of orange rind & glazed pineapple is well supported by clove oak spice. This full-bodied white wine impresses with a long mineral finish & nutty aftertaste.

**R170**

**Elgin**

## Chenin Blanc

**Quete Rest 2000**

**Douglas**

From old bush vines, this wine has a light refined style with subtle tropical fruit & abundant pear flavours, both on the nose & palate.

**R88**

## Chardonnay

### **Doolhof Unwooded 2008**

**Wellington**

Notes of pear & passion fruit on the nose with peach flavours on the palate. Perfect with seared tuna or parma ham.

**R22/R88**

### **Dalla Cia 2008**

**Stellenbosch**

A delicious, barely wooded wine, with a crisp & fragrant bouquet of lemon blossoms & dried figs. Perfect with white meats & fish dishes.

**R120 bottle**

### **Haute Cabriere 2008 (Pinot Noir/Chardonnay)**

**Franschhoek**

This chardonnay/pinot noir has elegance, richness & an enticing bouquet, which promises fruit, complexity & subtle spices.

**R135**

### **Haute Espoir 2007**

**Franschhoek**

This fine wooded wine has a golden hue & characters of limes & pears. It has a fruitier structure with a long smooth finish. Enjoy with seafood, shellfish, white meats & risottos.

**R190**

### **Waterford 2008**

**Stellenbosch**

Clear, green, straw tints. Elegant toastiness on the nose. Pure, refreshing citrus notes. Grapefruit, lime and juicy kiwi fruit on the palate. A long balanced finish.

**R185**

## Off Dry

### **Hartenberg Weisser Riesling 2007**

**Stellenbosch**

Subtly sweet pineapple & honeysuckle in the mouth, underlined by a hint of soft citrus. Perfect with spicy Thai dishes & Japanese food.

**R28 glass / R110 bottle**

### **Cederberg Bukkeraube 2007**

**Cederberg**

Semi sweet & exotic. Delicate floral aromas of fruit salads with hints of honey & dried peaches. Great with curries, spiced poultry & blue cheese.

**R130**

## Pinot Grigio

### **Santepietre 2007**

**Veneto, Italy**

Straw yellow, with copper hues. Attractive, light floral notes with hints of honey & citrus. The palate is well structured, dry & fruity, with balanced hints of peaches & crushed nuts. Perfect to drink anytime.

**R130**

## Rose

### **Pierre Jourdan Tranquille**

**Franschhoek**

The fragrant bouquet introduces a wine with a fine fruit & dry finish. The Pinot Noir is apparent in the pink hue & rich elegant flavour. Distinguished dry elegance & balance says it all. Great with chicken, fish & salad dishes.

**R24 glass / R85 bottle**

### **Waterford Rose-Mary 2008**

**Stellenbosch**

This lower in alcohol wine is made by crushing together red grape varieties, immediately after picking. The fresh spicy

## **R110 bottle**

### **Haut Espoir 2007**

The combination of Shiraz grapes & fermentation in French oak, lead to upfront strawberry flavours. The wine is full bodied & has a dry finish & lingering aftertaste.

**R130**

**Franschhoek**

## **Sparkling Wine**

### **Pierre Jourdan Brut NV**

A classic Champagne blend – 60% Chardonnay and 40% Pinot Noir. Pierre Jourdan Brut is crisp, stimulating & rewarding on the palate.

**R95 bottle (375ml)**

**Franschhoek**

### **Morgenhof Brut Reserve 2005**

60% Chardonnay, 40% Pinot Noir. Perfect as an aperitif. This Methode Cap Classique has a nose that is a combination of biscuits, granny smith apples, peaches and orange blossom flavours. The palate has a good acidity, which adds to a lot of freshness with undertones of peaches and citrus, quite full-bodied in style with a long finish.

**R150**

**Stellenbosch**

### **Colmant NV**

Pinot Noir 52%, Chardonnay 48%. A subtle pale gold colour with a very clean and elegant nose. The aroma has a gentle spicy toastiness with a lemon / yeasty perfume followed by more mature fruit. Plenty of freshness on the palate & divine as an aperitif, it also goes perfectly with oysters.

**R199**

**Franschhoek**

### **Moreson Brut Rose NV**

80% Pinotage, 20% Chardonnay. The wine has a sexy rose pink colour with flavours of freshly picked red berries. The aromas are light and yeasty with an explosion of strawberry and raspberry on the palate.

**R205**

**Franschhoek**

## **Champagne**

### **Guy Charbaut Blanc de Blancs Brut NV**

This 100% Chardonnay vintage is a blend of different best vintage white wines, with an ageing on lees of 48 months as a minimum before sediment removal. Champagnes Blanc de Blancs are a limited production because of the weak production of Chardonnay compared with other local vine varieties. A fruity wine, quite suitable for aperitif or in the beginning of a meal, with fish and sea fruits

**R330 (375ml)**

**Mareuil-sur Ay, France**

### **Guy Charbaut Brut Rose NV**

A rosé de cuvaision, meaning the grapes soak with their peels for about 36 hours in the beginning of the fermentation. The colour is adjusted by an addition of about 10% Chardonnay, that lightens the whole. The soaking technique is not common and requires quite a great skill.

**R320 (375ml)**

**Mareuil-sur Ay, France**

### **Tattinger Brut Reserve NV**

A blend of 40% Chardonnay & 60% Pinot. Golden straw yellow in colour with fine bubbles. An expressive & fruity nose that exudes aromas of peach, white flowers & vanilla pods.

**R850**

**Reims, France**

### **Moët & Chandon Brut Imperial Rose NV**

33% Chardonnay, 33% Pinot Noir, 33% Pinot Meunier. Fresh floral aromas are at the fore in this rosé. Moët & Chandon's rose champagne is pale pink colour with medium bubbles and vigorous activity.

**R1100**

**Epernay, France**

## Red Blends

### **Doolhof Cape Roan 2006**

**Wellington**

A fine blend of Shiraz (53%), Merlot (28%), Malbec (9.5%) & Cabernet (9.5%). An abundance of dark plummy fruit & nuances of smokey spiciness on the nose, which follows through on the palate. Warm & satisfying.

**R24 glass / R90 bottle**

### **Cape Point Vineyards Scarborough Red 2006**

**Cape Point**

Blend of: Cabernet Sauvignon (54%), Shiraz (46%). The blend shows an abundance of red fruit & spice, along with subtle oak undertones. Perfect with hearty winter dishes.

**R24 glass / R95 bottle**

### **Hartenberg 2005**

**Stellenbosch**

54% Cabernet Sauvignon, 26% Shiraz, 20% Merlot. Peppery & spicy with rich berry aromas & fruit flavours, this wine has style & elegance. An excellent accompaniment with grilled or roasted game fish, pizza, stews, grilled steaks.

**R98**

### **Raka Quinary 2005**

**Stanford**

This young Bordeaux blend reveals a complex nose of blackberries, spice and liquorice against a cigar box background. A deep-coloured, well balanced wine with a full mouth feel and lingering after taste.

**R150**

### **Rupert & Rothschild Classique 2007**

**Franschhoek**

A blend of 55% Cabernet Sauvignon & 45% Merlot. The wine displays a deep ruby colour with distinct cherry & mulberry flavours & subtle hints of coriander, spice & pecan nuts. Elegant and well integrated with youthful tannins & a lingering aftertaste.

**R175**

### **Springfield The Work of Time 2003**

**Robertson**

A blend of 42% Merlot, 31% Cabernet Franc, 27% Cabernet Sauvignon. 18 months of barrel maturation, followed by a further 18 months of bottle ageing, has created a superb, traditional wine that is both unfiltered & unrefined.

**R180**

### **Haut Espoir Gentle Giant 2006**

**Franschhoek**

A fine blend of Merlot; Petit Verdot; Mourvedre; Malbec; Cabernet Franc; Cabernet Sauvignon & Syrah. Warm spices dominate the nose; the palette is smooth & rich with ripe berries & crushed black pepper.

**R195**

## Merlot

### **D'Aria**

**Durbanville**

This elegant wine was matured in oak barrels for 9 months before bottling. Perfect dishes to enjoy with this merlot include venison and ostrich. Both rich in flavour, but not too overwhelming

**R110**

### **Rioja Merlot 2007**

**Franschhoek**

Our own creation here at Rioja. Hand sorted & foot stomped, by our willing staff! Matured in oak barrels for 16 months, a nice full-bodied merlot, that we think it deserves a star rating!

**R130**

### **Groote Post 2008**

**Darling**

An elegant & stylish wine, with all the characteristics one seeks in Merlot. A hint of smoked beef & mint on the nose. An

## **R40 glass / R145 bottle**

### **Morgenhof 2006**

A lovely ruby colour, the nose of this wine is full of black cherries, mulberries and spicy flavours. These flavours carry through and finishes on a lingering, rich fruit palate with a smooth aftertaste.

**R165**

**Stellenbosch**

## **Shiraz/Syrah**

### **Manley 2005**

A deep & intense red colour with complex smokey, red berry aromas & hints of liquorice. An explosion of berry fruits supported by layers of vanilla on the palate. Well-rounded tannins.

**R155**

**Tulbach**

### **Migliarina, 2005**

This wine is not your everyday find, only 5632 bottles produced by sommelier turned wine maker, Carsten Migliarina. Dark ruby red in colour, with a youthful purple rim. A touch of vanilla with cherry, liquorice & lavender on the nose. Soft, yet firm tannins with a creamy mid palate & lasting berry finish.

**R160**

**Stellenbosch**

### **Starke-Conde Syrah 2006**

Bright, intense red berry fruit aromas with hints of white pepper & anise. Palate is bold & rich with velvety tannins.

**R175**

**Stellenbosch**

### **Kevin Arnold, 2005**

Black cherry with hints of mocha on the nose. Smokey cured ham & truffle notes. Full, rich and elegant with a long finish. An excellent food wine.

**R230**

**Stellenbosch**

## **Pinotage**

### **Doolhof Signature 2006**

Impressive blackberry & plum fruits on the nose & palate with touches of earthy tones. Subtle whiffs of mocha & char from the oak are followed by a hint of vanilla. An excellent accompaniment to rich meat dishes.

**R30 glass / R120 bottle**

**Wellington**

### **Fairview 2007**

Blackberries & plums laced by spicy caramel & cappuccino flavours, a pleasant long finish with well-integrated tannins. Screw cap.

**R120**

**Paarl**

### **Moreson 2007**

Ripe, warm summer plums & cherry, hints of decadent dark chocolate & earthy coffee. The palate shows complex flavours of plum, black cherry & mocha.

**R195**

**Franschhoek**

## **Cabernet Sauvignon**

### **Tokara Zondernaam 2006**

The nose shows intense cassis, cherries & cedar with underlying hints of toasted oak & lead pencil. On the palate there is a great purity of fruit showing dense dark fruit with a hint of mocha & spice. Perfect with roasted pork.

**R140**

**Stellenbosch**

### **Nitida 2006**

Instantly recognisable mince-pie fruit, voluptuous and velvet smooth, cinnamon, cloves, currants and raisins, lightly wrapped in chocolate.

**R145**

**Durbanville**

### **Cederberg 2006**

**Cederberg**

**R180**

**Haut Espoir 2005**

A deceptively smooth palate hides enormous tannin structure. The dominant fruits are cranberries with almond notes, complexity is added with the toasty flavours imparted through sensitive oaking & barrel maturation. Perfect with red meat, roasts & pasta dishes.

**R190**

**Franschhoek**

**Pinot Noir**

**Haute Cabriere 2005**

Dark berries are back by perfectly integrated tannins. On the nose are aromas of cherries, raspberries & black pepper. Wonderful with our duck confit.

**R199**

**Franschhoek**

**Newton Johnson 2006**

They've gone all out at the Newton Johnson farm to capture pinot noir's sensuality and subtle power. This one is a beguiling wine expressing elegance and supple mouth feel.

**R230**

**Hemel en Aarde**

**Paul Cluver 7 Flags 2006**

A classic Pinot noir. The nose is intriguing – first a whiff of soft dark cherries, then hints of spice. After a while, the earthy mushroom notes come through & then, finally, the perfumed oak spices.

**R460**

**Elgin**

**International Reds**

**Montepulciano D'Abruzzo 2007**

100% Montepulciano with an intense bouquet of prune preserve.

**R95**

**Abruzzi, Italy**

**Ramón Bilbao 2004**

100% Riojan Tempranillo. Aromas of ripe wild berries (blackberries and red currant) to the nose, against a subtle background of vanilla, ground pepper and bay leaves. Hefty in the mouth, with clean aromas of smoky wood well integrated into ripe fruit. Persistent, spicy finish.

**R185**

**Rioja, Spain**

**Campo Viejo Gran Reserva, 2001**

From old aged vines of the Tempranillio, Graciano & Mazuelo variety & aged in oak barrels for 2 years, with a further 3 years in the bottle. A wine with great structure & elegance. Perfect with meat dishes.

**R390**

**Rioja, Spain**

## Reserve & Fine Wines

### **Cape Point Vineyards Isliedh 2006**

**Cape Point**

A blend of Semillon & Sauvignon Blanc. This fine wine displays a complex array of limes, minerality, tropical fruit & spice.

**R280**

### **Zevenwacht Pinotage 1998**

**Stellenbosch**

Aromas of chocolate and coffee with a combination of plums and red fruit, and background hints of cedarwood, vanilla and liquorice. The palate is generous with sweet red cherry flavours.

**R180**

### **Robert Alexander Cabernet/Shiraz 2002**

**Stellenbosch**

Maturation in French oak completes the harmony of this serious yet friendly wine. Ideal with red meats.

**R210**

### **Fairview Shiraz 1999**

**Paarl**

A harmonious blend of fruit & spice, balanced with well-integrated oak.

**R220**

### **Circumstance Merlot 2005**

**Stellenbosch**

A smooth, textured wine with fine tannins. Layered complexity that exhibits lush fruitiness, spice & exuberance with a long finish. Deep, layered ripe black berry fruit, also featuring a hint of sweet liquorice

**R220**

### **Fairview Pinotage 1998**

**Paarl**

The aromas remind one of ripe cherries & other red fruits, with background hints of tasty cedarwood, vanilla & liquorice. The palate is generous with ripe plum characteristics.

**R220**

### **CWG, Cederberg Teen Die Hoog Shiraz 2004**

**Cederberg**

A nose of roast meat with an explosion of ripe plum & spicy fynbos flavours. Matured for 15 months in new French Allier oak.

**R400**

### **Spice Route Shiraz 1998**

**Swartland**

The Spice Route has found its signature wine style in the warm rolling hills along the Cape West Coast. This superb wine has exceptionally ripe & deep flavours.

**R400**

### **Mas Nicholas Cabernet / Shiraz 2000**

**Stellenbosch**

A blend of 56% Shiraz & 44% Cabernet. This prestigious wine has been vinified & bottled in a traditional way & matured in French oak barrels for 14 months.

**R420**

### **Landskroon Cabernet Sauvignon 1999**

**Paarl**

A rich & full-bodied wine with a delicious flavour of berry fruits supported by a touch of spice gained from maging in new

**R450**

**Warwick Cabernet Sauvignon 1999**

**Stellenbosch**

Aged for 16 months in French oak barrels, this wine has a deep ruby colour. A full bodied & balanced wine, with a spicy edge to the cassis and berry fruit flavours. Substantial palate with firm, spicy tannins.

**R450**

**Meerlust Rubicon**

**Stellenbosch**

One of South Africa's most famous and revered Bordeaux style reds. The nose has notes of red earth, tobacco, leather and cassis with a distinct hint of minerality. On the palate the wine has intense flavours of red fruit, smokey meat and spices. The tannins are soft and rounded, adding to the sweetness and complexity of the wine.

**1995**

**R650**

**2003**

**R400**

**Meerlust Merlot 1995**

**Stellenbosch**

The wine has a very rich ruby colour. The nose is typically ripe Merlot, with black and red fruits combined with a rich spiciness and cedar wood perfume. The palate is rich mouth filling, supple and succulent.

**R550**

**Simonsig Frans Malan Reserve 1996**

**Paarl**

The way this wine was blended ensures that it has the typical strawberry flavours of pinotage combined with the intense flavours of cabernet. A subtle wood maturation of 12 months in oak, gives this wine a smooth mouth feel and the drier tannins of the Cabernet gives it a long lasting finish.

**R400**

**Ernie Els 2004**

**Stellenbosch**

Cabernet Sauvignon, Merlot, Malbec, Cab Franc & Petit Verdot. A combination of red current, cassis and plum fruits supported by violets, black olives & hints of vanilla & spice. The fruit from the aroma follows through unto the delightful palate, supported by a soft mineral feel with hints of oak & backed by a seamless tannin structure. An elegant wine that offers great middle palate complexity, with a long spicy finish.

**R850**

**Waterford The Gem 2004**

**Stellenbosch**

Cabernet (58%), Shiraz (12%), Malbec (7%), Merlot (7%), Barbera (3%), Mouvedre (11%), Sangiovese (2%), make up this blend with strong lead pencil & cassis notes backed by cedar & spice aromas. A long refreshing finish, which is classically dry.

**R950**

**Chateau Lynch Bages**

**Pauillac, France**

**1986**

**R3000**

**1990**

**R2400**

**Chateau Pichon-Longueville Comtesse de Lalande, 1994**

**Pauillac, France**

**R3900**

**Chateau Montrose 1996**

**Saint-Estephe, France**

**R2400**

**Rutherford Hill Cabernet Sauvignon 2000**

**Napa Valley, USA**

**R1100**

**Opus One 1998**

**Napa Valley, USA  
R2900**

**Sassicaia 1997**

**Bolgheri, Italy  
R3000**

**Castello Banfi, Brunello di Montalcino 1994**

**Montalcino, Italy  
R2800**

## **COCKTAILS**

### **CAIPIRINHA**

Extremely refreshing. White rum, crushed fresh limes & sugar. Need we say more....

**R32**

### **BLOODY MARY**

Smirnoff Red Vodka, tomato cocktail, lemon wedges & celery

**R32**

### **COSMOPOLITAN**

Smirnoff Red Vodka, triple sec, cranberry & fresh limes  
strained into a chilled martini glass & garnished with an orange twist

**R32**

### **MARGARITA**

A classic Mexican cocktail with Sauza Tequila, triple sec & lime juice.  
Served shaken up on the rocks or blended frozen & garnished with lime wedge and a salt rim

**R35**

### **MOJITO**

A tall refreshing drink. The flavours of the fresh mint, Bacardi, crushed limes,  
sugar & soda water with crushed ice

**R32**

### **GIN MARTINI**

The world's favourite gin cocktail.  
Tanqueray Gin & Vermouth shaken over ice & poured into a classic martini glass

**R32**

### **VODKATINI**

Rules are meant to be broken...enjoy a Vodkatini.  
Smirnoff Red Vodka flavoured with a dash of Vermouth

**R32**

### **DOUBLE CHOC MARTINI**

Chocolate heaven. A perfect alternative to dessert.  
Smirnoff Red Vodka, Baileys Irish Cream Liqueur & chocolate shavings

**R38**

### **KIR ROYALE**

Bubbles, sugar cube & Crème de Cassis

**R35**

## WHISKEY SOURS

Whiskey shaken with fresh lemon juice,  
angostura bitters & sugar syrup

**R35**

## PINA COLADA

A true classic, Captain Morgan Spiced Gold  
rum blended with pineapple juice, coconut milk & ice, garnished with pineapple

**R35**

## COCKTAILS

### STRAWBERRY DAQUIRI

A drink of Cuban origin, strawberries blended with rum, ice & add a dash of lime

**R35**

### FRUIT SMOOTHIE

Berries, Banana, Orange, Mango, Blended with Ice & topped with Grenadine (NON ALCOHOLIC)

**R24**

### BLACK RUSSIAN

Vodka, Kahlua & Ice **R28** (Make it a tall Russian and top up with coke!) **R34**

### WHITE RUSSIAN

Vodka, Kalua, Cream & Ice

**R32**

### BLUE HAWAIIAN

Malibu, Blue Bols, Pineapple Juice & Sprite. Served in a tall glass over ice

**R38**

### MUDSLIDE

Vanilla ice cream, Amaretto, Baileys & milk all blended together with chocolate sauce  
& served in a tall glass

**R40**

### LONG ISLAND ICE TEA

A beverage with a charming title, the five white spirits shaken with fresh lemon juice,  
strained over ice and charged with cola

**R48**

## SHOOTERS

Sauza Tequila Gold	<b>R15</b>
Jagermeister	<b>R15</b>
Black Sambucca	<b>R14</b>
Melon Schnapps	<b>R15</b>
Peach Schnapps	<b>R15</b>
Apple Sours	<b>R12</b>

### SPRINGBOK

½ Peppermint liqueur ½ Amarula Cream	<b>R15</b>
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### BOMB REACTOR

Vodka Shot Dropped into Redbull **R22**

### **JAGERBOMB**

Jagermeister dropped into Red bull **R22**

### **SAMBUCCA SHOOTER**

½ Jagermeister ½ Sambucca **R15**

### **XRAY**

Kahlua, Baileys, Frangelico & Milk **R18**