

BURGER & LOBSTER

CAPE TOWN

#burgerlobstersa

BAR SNACKS _____ R109

Mixed nuts, pimento olives and grass fed beef biltong board.

APERITIF COCKTAILS

WOLF OF BREE STREET _____ R79

Monkey Shoulder blended Malt shaken with Ardbeg Islay Malt, lemon, gooseberry jam and bitters. Served on the rocks.

241 BRAMBLIN ABOUT TOWN _____ R79

Hendrick's Gin and fresh lemon, shaken over crushed ice and drizzled with Crème de Mûre.

THE DIRTY GHERKIN _____ R59

Finlandia Vodka infused with cumin and peppercorns, stirred with dry vermouth and pickle juice until chilled. Served with a crunchy pickled gherkin.

BURGER COCKTAILS

BACON & MAPLE OLD FASHIONED _____ R85

Woodford Reserve Bourbon infused with bacon and stirred with maple syrup and bitters. Served with a bacon crisp.

241 CHICITO BREW _____ R69

El Jimador Reposado Tequila shaken with fresh mint, coconut cream, sugar syrup and fresh lime.

241 MOST BEAUTIFUL VIEW _____ R79

Lime leaf infused Belvedere Vodka shaken with fresh raspberry purée, apple juice, orgeat and lime juice cellulose. Served tall over ice.

241 CONEY ISLAND _____ R79

Bombay Sapphire Gin and sweet vermouth shaken with apricot jam, passion fruit and lime. Topped with coconut lime foam.

MANGO GROOVE _____ R79

Butter washed Pyrat Rum shaken with Belvedere grapefruit, fresh mango juice, coconut cream, orgeat and lime juice. Poured over crushed ice and topped with raspberry purée.

241 2 FOR 1 HAPPY HOUR!

4pm to 7pm every day. Selection of draught beers, wine by the glass and selected signature cocktails.

LOBSTER COCKTAILS

241 EXOTIC MARIGOLD _____ R79

Hendricks Gin dry shaken with grapefruit syrup, smoked chamomile cellulose, grapefruit juice and fresh lime. Poured over ice and topped with tonic water.

241 HAWAII 5.0 _____ R79

Bacardi Carta Blanca, Pyrat Rum and litchi liqueur shaken with mango purée, guava juice and B&L house made orgeat.

THE GREEK _____ R69

Grey Goose Vodka and Ouzo churned with pineapple, mint and honey. Served tropical and tall.

241 CUCUMBER & DILL MARTINI _____ R69

Bombay Sapphire Gin shaken with Caperitif, muddled cucumber and dill syrup. Served straight up and ice-cold.

241 THE MEXICAN _____ R75

El Jimador Reposado Tequila takes a twist on the classic margarita, shaken with Patron Citronge, lime juice, ginger syrup, rose water and jalapeno infused oil. Served rimmed with Himalayan salt.

DIGESTIF COCKTAILS

241 DICKIE B _____ R69

Nardini Grappa shaken with Crème de Cacao, vanilla syrup and freshly pressed espresso. Served cold and frothy.

THE DUDEMEISTER 2.0 _____ R79

Patron XO Cafe classically mixed with Chambord Liqueur, Malibu, Illy espresso and layered with a light apple infused cream and sesame seeds.



BURGER & LOBSTER

CAPE TOWN

#burgerlobstersa

WE OFFER HALF AND HALF ON OUR MENU ITEMS
- PLEASE ASK YOUR WAITER WHEN ORDERING

ALL MAINS ARE SERVED WITH
FRENCH FRIES AND SALAD.

THE B&L BURGER - R139/R155

180g or 250g steak beef burger
with streaky maple bacon and cheese,
served on a warm, toasted brioche bun.

THE LOBSTER ROLL - R195

Lobster tail dressed in a light Japanese
mayonnaise. Served in a warm, toasted
New England style brioche roll.

UPGRADE TO THE BIG BOY LOBSTER ROLL _ R299

THE WHOLE LOBSTER - SQ

Whole South African/Maine lobster steamed
or
steamed and finished on the grill.
Served with plain or lemon and garlic butter.

For prices and availability, check out our
"Catch of the Day" board or ask your waiter.

UPGRADE TO SWEET POTATO FRIES _____ R15

UPGRADE TO BLACK TRUFFLE AND
PARMESAN CHEESE FRIES _____ R29

Vegetarian options available.
Please ask your waiter for daily specials.

WHITE

Almenkerk Sauvignon Blanc _____	R344/R75
Steenberg Sauvignon Blanc _____	R346/R79
Iona Sophie Sauvignon Blanc _____	R232/R58
²⁴¹ Brampton unoaked Chardonnay _____	R195/R45
²⁴¹ Brampton Sauvignon Blanc _____	R195/R45
Marianne Estate Sauvignon Blanc (oaked) _____	R427/R98
The Anchorman Chenin Blanc _____	R362
Nederburg Ingenuity White Blend _____	R499
Plaisir de Merle Chardonnay _____	R288/R69
The Mentors Chenin Blanc _____	R390/R89

BAR BITES MENU AVAILABLE

4pm to 7pm every day. Bar and High-tables only.

#UNDER39RAND

ROSÉ/BLUSH

Steenberg Rosé _____	R226
²⁴¹ Graham Beck Gorgeous Rosé _____	R192/R48
Iona Sophie le Rosé _____	R219/R54
Boschendal Chardonnay Pinot Noir _____	R276

RED

²⁴¹ Brampton Old Vine Red _____	R174/R46
Bellingham Homestead Pinotage _____	R209/R54
Marianne Estate Cabernet Sauvignon _____	R546
The Brewmaster Bordeaux Blend _____	R395
Waterkloof Seriously Cool Cinsault _____	R330/R84
²⁴¹ Linton Park Shiraz _____	R256/R64
Idiom SMV (Shiraz, Mourvedre, Viognier) _____	R566
Steenberg Merlot _____	R449
Abalone Pinotage/Merlot _____	R260/R64
The Mentors Petit Verdot _____	R499/R98

BUBBLY

Moët & Chandon _____	R1250
Veuve Clicquot _____	R1350
Dom Pérignon Blanc _____	R3700
Boschendal Brut _____	R389/R85
²⁴¹ Graham Beck Brut _____	R379/R85
²⁴¹ Graham Beck Brut Rosé NV _____	R379/R85
Moët & Chandon Rosé _____	R1450
Veuve Clicquot Rosé _____	R1640
Martini Prosecco _____	R350/R85

BOTTLED BEER

	1.5L	500ml	340ml
Sol _____	R45	R200	
Amstel _____	R30		
Amstel Light _____	R30		
Becks Blue Non-alcoholic _____	R40		
Redrock Storm Rider Pilsner _____	R44		

BEER ON TAP

	1.5L Pitcher	500ml	340ml
Redrock Rusty Trigger Lager _____	R140	R49	R34
Redrock Bad Moon Crystal Weiss _____	R140	R49	R34
Redrock Nine Inch Ale _____	R140	R49	R34
Heineken _____	R140	R49	R34



DID YOU KNOW? THE SOUTH AFRICAN LOBSTER DOES NOT HAVE CLAWS LIKE THEIR OVERSEAS COUSINS, BUT THEIR MEAT IS SWEETER.

Please inform your server of any food allergies or requirements. 10% gratuity will be added to all parties of 8 or more.