

# BURGER & LOBSTER

CAPE TOWN

#burgerlobstersa

## BAR SNACKS \_\_\_\_\_ R109

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

## APERITIF COCKTAILS

### TOUCH OF PINK \_\_\_\_\_ R89

El Jimador Reposado Tequila shaken with seasonal avocado puree, fresh raspberries and a home-made buttered pistachio.

### A DROP OF DALU \_\_\_\_\_ R69

Hendrick's Gin, shaken with fresh basil, lime, gomme syrup, Martini Bianco and home-made peach puree.

### 241 BRAMBLIN ABOUT TOWN \_\_\_\_\_ R79

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

## 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 CONEY ISLAND \_\_\_\_\_ R85

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

### LUCKY PUNCH \_\_\_\_\_ R69

A home-made B&L Rum mix shaken with orgeat syrup, fresh pineapple, orange, ginger, honey, lime, jasmine and bitters.

### 241 MOST BEAUTIFUL VIEW \_\_\_\_\_ R89

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

### THE BULL \_\_\_\_\_ R89

Gentleman Jack shaken with a home-made apricot jam, organic honey, fresh pink grapefruit and summer lemons.

### THE BOEREWORS CURTAIN \_\_\_\_\_ R89

KWV 10 year shaken with lime juice, home-made cola syrup and braai spice reduction charged with soda water served with droëwors and rimmed with biltong spice.

## 241 2 FOR 1 SOCIAL HOUR!

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

## LOBSTER COCKTAILS

### 241 CUCUMBER & DILL MARTINI \_\_\_\_\_ R79

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

### 241 EXOTIC MARIGOLD \_\_\_\_\_ R79

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

### HAWAII 5.0 \_\_\_\_\_ R89

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

### 241 THE MEXICAN \_\_\_\_\_ R79

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.

### TROPICAL DAQUIRI \_\_\_\_\_ R75

Bacardi Carta Oro Rum shaken with spiced banana puree, fresh pineapple, jasmine and a squeeze of lime juice.

### SUNSHINE SPRITZ \_\_\_\_\_ R179 (2 ppl to share)/R99

Aperol mixed with strawberry shrub, pink grapefruit, fresh passionfruit and a touch of lime charged with Graham Beck Brut.

## SOFT SHELL COCKTAILS

### 241 COOL BREEZE \_\_\_\_\_ R65

Home-made apricot puree shaken with apple juice, touch of lime and fresh mint.

### 241 STRAWBERRY COOLER \_\_\_\_\_ R65

Jasmine tea syrup and fresh grapefruit shaken with strawberry shrub and lime juice, charged with Schweppes soda.

### TEETOTALLER'S PUNCH \_\_\_\_\_ R65

Passion fruit puree and fresh ginger shaken up with organic honey syrup, pineapple juice, orange juice and fresh lime.

**ALL MAINS ARE SERVED WITH FRENCH FRIES AND SALAD.**

We offer half and half on our menu items.

**THE B&L BURGER - R139/R159**

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

**SWOP YOUR BUN FOR FRESH ICEBERG LETTUCE**

**THE LOBSTER ROLL - R199**

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** \_ R100  
Same roll, double the lobster meat.

**THE WHOLE LOBSTER - SQ**

Whole South African/International Lobster steamed or steamed and finished on the grill. Served with lemon and garlic butter.

**UPGRADE TO SWEET POTATO FRIES** \_\_\_\_\_ R15

**UPGRADE TO MAPLE BACON AND CHEESE FRIES** \_\_\_\_\_ R19

**UPGRADE TO BLACK TRUFFLE AND PARMESAN CHEESE FRIES** \_\_\_\_\_ R29

**LETTUCE CELEBRATE!**

Vegetarian and Vegan options available.

**MONSTER SHAKES**

- Nutella and salted pretzel \_\_\_\_\_ R75
- Peanut butter and chocolate brownie \_\_\_\_\_ R69
- Oreo cheesecake \_\_\_\_\_ R79
- Ferrero Rocher and Nutella \_\_\_\_\_ R89
- Salted caramel and pretzel \_\_\_\_\_ R69
- Peppermint crisp and white chocolate \_\_\_\_\_ R79

**WHITE**

- 241 Muratie Laurens Campher Blended White\_ R293/R75
- 241 Brampton Sauvignon Blanc \_\_\_\_\_ R168/R49
- Cederberg Sauvignon Blanc \_\_\_\_\_ R278/R69
- Steenberg Sauvignon Blanc \_\_\_\_\_ R325/R81
- The Berrio Sauvignon/Semillon \_\_\_\_\_ R288/R72
- Fleur du Cap Unfiltered Sauvignon Blanc \_ R342/R85
- Laborie Chenin Blanc \_\_\_\_\_ R160/R39
- The Anchorman Chenin Blanc \_\_\_\_\_ R317
- The Mentors Chenin Blanc \_\_\_\_\_ R298/R79
- Boschendal Elgin Chardonnay \_\_\_\_\_ R695
- 241 Brampton Unoaked Chardonnay \_\_\_\_\_ R168/R49
- Cluster Series Chardonnay \_\_\_\_\_
- by Arco Laarman \_\_\_\_\_ R329/R82

**BAR BITES MENU AVAILABLE**

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

**#UNDER39RAND**

**ROSÉ/BLUSH**

- Steenberg Rosé \_\_\_\_\_ R207
- 241 Allesverloren Tinta Barocca Rosé \_\_\_\_\_ R210/R53
- Peter Falke Blanc de Noir \_\_\_\_\_ R256

**RED**

- 241 Brampton Old Vine Red \_\_\_\_\_ R178/R50
- Dalla Cia Teano \_\_\_\_\_ R1395
- Flagstone Dragon Tree Cape Blend \_\_\_\_\_ R238/R58
- Idiom SMV \_\_\_\_\_ R448
- Saronsberg Seismic Rooi \_\_\_\_\_ R320
- The Brewmaster Bordeaux Blend \_\_\_\_\_ R375
- The Mentors Orchestra \_\_\_\_\_ R495/R125
- Cederberg Cabernet Sauvignon \_\_\_\_\_ R429
- Zevenwacht Cabernet Sauvignon \_\_\_\_\_ R239/R60
- Steenberg Cabernet/Shiraz \_\_\_\_\_ R310
- Fleur du Cap Shiraz \_\_\_\_\_ R227/R59
- Steenberg Merlot \_\_\_\_\_ R441
- Laborie Merlot \_\_\_\_\_ R232/R58
- 241 Abalone Pinotage/Merlot \_\_\_\_\_ R231/R57
- 241 Bellingham Homestead Pinotage \_\_\_\_\_ R210/R59
- Doolhof Single Vineyard Malbec \_\_\_\_\_ R420
- Migliarina Grenache \_\_\_\_\_ R360

**BUBBLY**

- Boschendal Brut MCC \_\_\_\_\_ R399/R99
- Dom Perignon Blanc \_\_\_\_\_ R3700
- 241 Graham Beck Brut \_\_\_\_\_ R399/R99
- 241 Graham Beck Brut Rosé \_\_\_\_\_ R399/R99
- Gorgeous Sparkling \_\_\_\_\_ R375/R95
- Martini Prosecco \_\_\_\_\_ R350/R85
- Moet & Chandon \_\_\_\_\_ R1250
- Moet & Chandon Rosé \_\_\_\_\_ R1450
- Veuve Clicquot \_\_\_\_\_ R1350
- Veuve Clicquot Rosé \_\_\_\_\_ R1640

**BOTTLED BEER**

- |                                   |     |            |
|-----------------------------------|-----|------------|
|                                   |     | Bucket (5) |
| Sol _____                         | R45 | R200       |
| Amstel _____                      | R30 |            |
| Amstel Light _____                | R30 |            |
| Bavaria 0.0% Non-alcoholic _____  | R40 |            |
| Redrock Storm Rider Pilsner _____ | R44 |            |

**241 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.