

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 - R149/R165

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

Peanut butter and chocolate brownie _____ R69
Oreo cheesecake _____ R79
Ferrero Rocher and Nutella _____ R89
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
²⁴¹ 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

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

BEER ON TAP

	1.5L Pitcher	500ml	340ml
²⁴¹ 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.