

BURGER & LOBSTER

CAPE TOWN

BAR SNACKS _____ R119

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

APERITIF COCKTAILS

²⁴¹ JAVA JUICE _____ R84

Bombay Sapphire Gin muddled with fresh ginger, ripe strawberries and fresh mint then shaken with lime and ginger syrup.

²⁴¹ A DROP OF DALU _____ R84

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

²⁴¹ BREAKFAST FOR DINNER _____ R90

Belvedere Vodka, trip sec, home-made marmalade, grapefruit, sage & buttered toast, fresh lemon juice and cellulose.

BURGER COCKTAILS

BACON & MAPLE OLD FASHIONED _____ R90

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

²⁴¹ CONEY ISLAND _____ R90

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

²⁴¹ MOST BEAUTIFUL VIEW _____ R94

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

²⁴¹ CUBAN CHULO _____ R84

Bacardi 8 rum stirred with Grand Marnier, bitters, elderflower syrup and Fernet Branca Menta - Arty's Legacy!

²⁴¹ THE WATERMELON _____ R90

Southern Comfort Black, Amaretto, Cointreau, orange juice and Grenadine.

²⁴¹ 2 FOR 1 SOCIAL HOUR!

4pm to 7pm every day. Selection of draught beers, wine by the glass and selected signature cocktails. Not valid on First Thursday. Terms and conditions apply - No banking, no sharing.

LOBSTER COCKTAILS

CUCUMBER & DILL MARTINI _____ R84

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

²⁴¹ EXOTIC MARIGOLD _____ R84

Hendrick's Gin shaken with grapefruit syrup, smoked chamomile cellulose, grapefruit juice and fresh lime. Poured over ice and topped with Schweppes Tonic Water.

HAWAII 5.0 _____ R94

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

²⁴¹ THE MEXICAN _____ R84

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.

²⁴¹ TROPICAL DAQUIRI _____ R84

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

SUNSHINE SPRITZ _____ R184 (2 ppl to share)/R104

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 _____ R74

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

²⁴¹ STRAWBERRY COOLER _____ R74

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

TEETOTALLER'S PUNCH _____ R74

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

BAR BITES MENU AVAILABLE

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

#UNDER50RAND

Tag us on social media

#BURGERLOBSTERSA

ALL MAINS ARE SERVED WITH FRENCH FRIES AND SALAD.

We offer half and half on our menu items.

THE B&L BURGER - R159/R179

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 - R209

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 Lobster steamed or steamed and finished on the grill. Served with lemon and garlic butter.

UPGRADE TO SWEET POTATO FRIES _____ R25

UPGRADE TO MAPLE BACON AND CHEESE FRIES _____ R25

UPGRADE TO BLACK TRUFFLE AND PARMESAN CHEESE FRIES _____ R29

LETTUCE CELEBRATE!

Vegetarian and Vegan options available.

MONSTER SHAKES

- Peanut butter and chocolate brownie _____ R89
- Oreo cheesecake _____ R89
- Ferrero Rocher and Nutella _____ R89
- Peppermint crisp and white chocolate _____ R89
- Salted caramel and Lindt chocolate _____ R89

WHITE

- ²⁴¹ Brampton Sauvignon Blanc _____ R168/R49
- Cederberg Sauvignon Blanc _____ R278/R69
- ²⁴¹ Steenberg Sauvignon Blanc _____ R325/R81
- 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
- Groote Post SeaSalter Sauvignon Blanc _____ R309/R77
- Durbanville Hills The Cape Mist Sauvignon Blanc _____ R365/R90
- De Wetshof The Site Chardonnay _____ R530
- Quoin Rock Namysto Sauvignon/Semillon _____ R285/R82
- Idiom Viognier _____ R388/R97

LUNCH IN A HURRY?

R99 Cheese Burger with chips and a soft drink.

Mondays to Fridays, 12 — 3pm. If we take longer than 30 minutes, it's on us! **#LUNCHIN30MINUTES**

No take-aways. Terms and conditions apply. 30 minutes from order on POS to table.

ROSÉ/BLUSH

- ²⁴¹ Steenberg Rosé _____ R207/R53
- ²⁴¹ Allesverloren Tinta Barocca Rosé _____ R210/R53
- Peter Falke Blanc de Noir _____ R256
- De Grendel Rosé _____ R194/R50

RED

- ²⁴¹ Brampton Old Vine Red _____ R178/R50
- Dalla Cia Teano _____ R1395
- Flagstone Dragon Tree Cape Blend _____ R238/R58
- Idiom SMV _____ R448
- The Brewmaster Bordeaux Blend _____ R375
- The Mentors Orchestra _____ R495/R125
- Cederberg Cabernet Sauvignon _____ R429
- ²⁴¹ Steenberg Cabernet/Shiraz _____ R310/R77
- Fleur du Cap Shiraz _____ R227/R59
- Steenberg Merlot _____ R441
- Laborie Merlot _____ R232/R58
- ²⁴¹ Bellingham Homestead Pinotage _____ R210/R59
- Cavalli Colt Cabernet Sauvignon _____ R363
- Idiom Cape Blend _____ R649
- Mont Blois Single Vineyard Tarentaalsdraai Pinotage _____ R595
- Ernie Els Proprietors Blend _____ R635
- Ernie Els Cabernet Sauvignon _____ R439/R110
- Quoin Rock Namysto Shiraz/Cabernet _____ R344/R99
- Arendsig Inspirational Batch Grenache _____ R395
- Groote Post Darling Hills Shiraz _____ R295
- Diemersdal Private Collection _____ R438

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
- ²⁴¹ Martini Prosecco _____ R350/R85
- Moet & Chandon _____ R1250
- Moet & Chandon Rosé _____ R1450
- Veuve Clicquot _____ R1350
- Veuve Clicquot Rosé _____ R1640
- Pongracz Noble Nectar _____ R388/R97

BOTTLED BEER

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

BEER ON TAP

- | | 1.5L Pitcher | 500ml | 340ml |
|--|--------------|-------|-------|
| ²⁴¹ Redrock Rusty Trigger Lager _____ | R140 | R49 | R34 |
| Redrock Easy IPA _____ | R140 | R49 | R34 |
| Redrock Nine Inch Ale _____ | R140 | R49 | R34 |
| Heineken _____ | R140 | R49 | R34 |