Aperitif



YOUR NEIGHBOURHOOD BAR

CLASSIC APERITIFS

Negroni

SHORT – BITTER – SWEET

Malachite Gin, Campari & sweet vermouth - 130

Classic Martini

STRONG – DRY – CLASSIC

Albatross Vodka or Malachite Gin, dry vermouth served with your choice of an olive or lemon twist. Ask your waiter about a Pintxotini. - 135

Espresso Martini

BOLD – SMOOTH – BITTERSWEET

A double espresso of coffee, Albatross vodka & San Basille Coffee Liqueur, shaken on ice - 145
Can't commit to a whole Espresso Martini? Order our mini Espresso Martinis, they come as five mini martinis, perfect for a group - 120

Old Fashioned

STRONG – COMPLEX – SOPHISTICATED

Woodford Reserve Bourbon Whiskey, brown sugar & bitters - 130

Margarita

ZESTY – SHORT – STRONG

El Jimador Tequila, Triple Sec & fresh lime - 125
Swap el Jimador for Tecán or Espolon - 155
Swap Triple Sec for Cointreau or San Basile Triple Sec - 155

12% service charge will apply to tables of 6 or more

CLASSIC APERITIFS

Sours

SOUR – BITTER – SMOOTH

Your choice of Monkey Shoulder Scotch Whiskey, Karo Brandy or Amaretto, served on ice with a squeeze of lemon and a dash of bitters - 130

Sbagliato

BUBBLY – SWEET – BITTER

Campari & sweet vermouth topped with Prosecco - 138

Classic Caipirinha

REFRESHING – STRONG – SWEET

Fresh lime muddled with brown sugar, topped with Canabella Cachaça Gold served over ice - 130

Side Car

CLASSIC – ZESTY – STRONG

Hennessy VS, Cointreau & fresh lemon & orange juice, shaken on ice - 155

APERITIF UNICI

Golden Pineapple Margarita

SPICY – FRUITY – EARTHY

Turmeric infused-tequila, pineapple purée, fresh lime & black pepper - 135

Club Aperitif

SHORT – SMOOTH – FRUITY

Whitley Neil Blackberry Gin, lemon, lavender syrup & blueberries - 130

Cucumber Gimlet

FRESH – ZESTY – LIGHT

Cucumber-infused gin, homemade lemon cordial & lime - 120

Royal Margarita

FRUITY – SOUR – STRONG

Herradura Reposado, triple sec, strawberry purée,
squeeze of lime & topped with MCC - 160

Caffé Grappa

NUTTY - BOLD - COFFEE

Succo Marcio Grappa, Amaretto, single espresso & cellulose - 145

Artichoke Giuseppe

LIGHT - ZESTY - SMOOTH

San Basile Artichoke Amaro, vermouth rosso & fresh lemon juice.
Zested with an orange peel & garnished with a Spanish olive. - 115
Tip: A bowl of Spanish olives pairs perfectly with this drink

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Elderflower Sour

FLORAL - THYME - SWEET

Tanqueray London Dry, San Basil Elderflower liqueur &
fresh lemon juice, garnished with a sprig of fresh thyme - 130

Aperitif Thyme

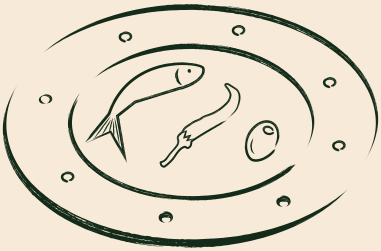
THYME - CITRUS - CRISP

Thyme-infused San Basille Triple Sec, dry gin, fresh lemon, zested with
an orange slice & garnished with a sprig of fresh thyme - 135

Affumicato

SMOKEY - CITRUS - BITTERSWEET

San Basile Abadia 54, White Duck Smoked, triple sec, fresh lime
& simple syrup. Garnished with a candied cherry - 135



APERITIF SPRITZERS

Aperitif Spritz

FRESH – HERBAL – LIGHT

Whitley Neil cucumber gin, elderflower liqueur,
squeeze of lime & topped with MCC - 125

Aperol Spritz

REFRESHING – LIGHT – DRY

Aperol, blanc de noir MCC & soda water - 135

Campari Soda

BITTER – REFRESHING – SPRITZ

Campari, soda, a squeeze of lime or orange & a Spanish olive - 95

Limoncello Spritz

ZESTY – SWEET – DRY

Fia & So Limoncello, Edie's homemade lemonade, MCC & soda water - 125

Dirty Lemonade

ZESTY – SWEET – DRY

El Jimador reposado & Edie's homemade lemonade, served on ice
and topped with soda water - 110

Mandarinetto Spritz

NAARTJIE - REFRESHING - LIGHT

Fia & So Mandarinetto Liqueur, prosecco & soda water - 125

NON-ALCOHOLIC APERITIFS

Berry Lavender Spritz

FRUITY – DRY – FLORAL

Crushed blueberries, lavender syrup, a dash of homemade lemon cordial, topped with soda water - 90

Blood Orange Bitter-Sweet

HERBAL – BITTER – COMPLEX

Aperitif vermouth, fresh strawberry purée, a squeeze of lemon and a dash of soda water - 90

Spicy Cucumber Spritz

FRESH – SPICY – LIGHT

Fresh cucumber juice, fresh lime, hot honey & soda water - 90

Pineapple & Thyme Spritz

FRESH – HERBAL – SWEET

Fresh pineapple purée, elderflower syrup, Edie's lemonade & soda water - 90

Non-Alc Aperitif Spritz

FLORAL – LIGHT – REFRESHING

Fresh cucumber juice, elderflower syrup, a squeeze of lime juice & topped with soda water - 90

BEERS

CBC Lager on tap *- 65*

CBC Pale Ale on tap *- 68*

Saggy Stone Brut IPA *- 68*

Devils Peak Lite Lager *- 46*

CBC Pilsner *- 52*

Devils Peak Hero (non-alc) *- 46*

SOFT DRINKS

Still & sparkling water 750ml *- 40*

Valpre still & sparkling water 750ml *- 50*

San Pellegrino Sparkling Water 750ml *- 84*

Coca-Cola or Coke Zero *- 36*

Tonic water or Soda water *- 32*

Homemade Lemonade *- 48*

Kombucha (assorted ask your waiter) *- 55*

San Pellegrino (Blood Orange & Pomegranate) *- 48*

WINES

	Glass (150ml)	Carafe (300ml)	Bottle
Light & Aromatic White			
Dawn Patrol Chenin	68	130	250
Idiom Blanko di Stellenbosch	85	165	320
Catherine Marshall Sauvignon Blanc	95	185	360
Spioenkop 1990 ‘Queen Manthatisi’ Blend	95	185	360
Catherine Marshall Jono’s Wave Chenin			360
Medium - Full White			
Nativo ‘The Bees’ Viognier	90	180	350
Nevel White Blend	105	205	400
Kruger Family Wines Sans Chene Chardonnay	105	205	400
Julien Schaal Mountain Vineyards Chardonnay			425
Lourens Family Lindi Carien White Blend			575
Rosé & Skin Contact			
Dawn Patrol Rosé	68	130	250
Van Loggerenberg ‘Break a Leg’ Cinsault Blanc de Noir	95	185	360
Craven Pinot Gris			450
Secateurs Riviera			500
Fun & Funky			
Papagaai Red Blend	90	175	340
Intellego The Pink Moustache Red Blend	95	185	360
Natvio Flora			540
Intellego Sybille Pet Nat			540

WINES

	Glass (150ml)	Carafe (300ml)	Bottle
Light Red			
Dawn Patrol Syrah	68	130	250
Wightman & Sons Different Box of Frogs Carignan	80	155	300
Trizanne 'TSW' Cinsault	90	180	350
The False Widow Pinotage			360
FINN Red Blend			425
Bardolino DOC (Italian)			465
Medium - Full Red			
Dolhof Malbec Merlot	72	135	265
Break a Leg Merlot	97	190	370
Alex Macfarlane Red Blend			380
Thorne & Daughters 'Copper Pot' Pinot Noir			425
Luddite 'Saboteur Red' Crown			630
Bubbly			
Rosalia Prosecco Extra Dry	100		575
Saltare Brut Nature Cap Classique	105		600
Kruger Family Wines Brut Rosé Cap Classique	105		600
Colmant Brut Cap Classique			750
Champagne Drappier Carte d'Or Brut NV			1, 690
Veuve Clicquot Yellow Label Champagne			1, 775

SNACKS

Lightly salted potato crisps - *35*

Imported Spanish Olives - *85*

Gilda Tapa - *95*

Charcuterie for two - *355*

Wine Gums - *40*

Real wine gums made with our house wine

APERITIF'S ESPRESSO BAR

Espresso - *36*

Americano - *40*

Cortado - *42*

Cappuccino - *44*

Hot Chocolate - *48*

Pot of tea (Rooibos, or Ceylon) - *40*

SANDOS

Made fresh to order with dough that has proofed for at least 78 hours.
Trust us, it's more than just your average sandwich.

Amalfi (v)
Filone mozzarella, tomato, fresh basil & a drizzle of olive oil - 75
Add Proscuitto +55

San Marco (v)
Oven roasted spicy aubergine, cream of truffle & fresh tomato - 95
Add Proscuitto +55

Firenze
Cremezola, chorizo, hot honey & fresh tomato - 125

Como
Mortadella, cream of pistachio, filone mozzarella & chopped pistachios - 120
Swap out filone for burrata +55

Cinque Terra
Prosciutto, semi-aged pecorino cheese, cream of truffle & rocket - 150

Sicily (v)
Roasted cherry tomatoes, basil pesto, roasted aubergine & rocket - 85
Add filone mozzarella +40

Napoli
Salami Napoli, stracciatella, rocket, cracked black pepper,
basil pesto & a sprinkle of Maldon salt - 140

SANDOS

Portobello Sando (v)

Portobello mushrooms roasted with thyme & garlic, oven-roasted cherry tomatoes, rocket, a sprinkle of Maldon salt & parmesan. Option to make it vegan by removing the parmesan - 105

Lamb Sando

Slow roast lamb, lemon preserve & tzatziki, served with fresh chili on the side - 155

The Steak Sando

Frankie Fenner rump steak cooked in butter, garlic & thyme, served with roasted cherry tomatoes, rocket, parmesan, homemade aioli & fresh chimmichuri - 145

The Bourdain Sando

Fried mortadella, provolone cheese, homemade aioli & Dijon mustard - 145

SALADS

Burrata Caprese Salad

Exotic heirloom tomatoes, burrata, fresh basil & a drizzle of olive oil - 175

Beef Tagliata

Thinly sliced rump steak served on a bed of rocket, with parmesan shavings, a sprinkle of maldon salt, black pepper & a drizzle of olive oil. Served cold - 165

BREE STREET



CAPE TOWN