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**35 BUITENGRACHT | CAPE TOWN | SOUTH AFRICA**

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# TRAPEZARIA

*(Trap-e-zaria)*

Trapezaria (noun:dining room) is the heart and soul of The Athletic Club & Social, serving traditional Greek food in a modern setting. The dining room is where we go to pause, connect and celebrate life! We believe that good company makes a meal taste even better and we urge you: to share. Place the food in the middle and enjoy your meal family style, as you would in your own dining room at home.

Yammas.

## TO BEGIN - MEZE

### BREAD BASKET & OLIVES

25

### WARM PITA BREAD

20 each

### DIPS

TZATZIKI (*greek yoghurt & cucumber*)

TRADITIONAL HUMMUS (*chickpea*)

RED PEPPER HUMMUS (*fire roasted red pepper & chickpea*)

KOUKOFAVA (*yellow split pea*)

MELITZANOSALATA (*smoky aubergine*)

40 each

### MARINATED OLIVES

20

### HOUSE-MADE PICKLES

20

### SPANAKOPITA

*Spinach & Feta phyllo parcels*

35

### DOLMADES

*portion of three*

60

### VEGETARIAN MEZZE PLATTER FOR TWO

*Lavash, dolmades, spanakopita, marinated olives  
& choice of two dips*

165

*Add Salame Rustico*

*Italian cured salami smoked and aged with red wine*

55

## SALADS

### FIRE ROASTED BABY GEM LETTUCE

*Parmesan, capers, lemon vinaigrette*

90

*Add white anchovy*

15

### FATTOUSH SALAD

*Finely chopped tomato, cucumber, olive, spring onion, parsley,  
mint, tabini vinaigrette & crispy pita*

95

### CYPRIOI GARDEN SALAD

*Tomato, cucumber, spring onion, parsley, mint, radish, feta,  
crispy pita & pomegranate molasses dressing*

110

# TO SHARE

## SMALL PLATES

### COURGETTE KEFTEDES

*Mint, lemon, parmesan fritters*  
90

### ✓ CHARRED BROCCOLINI | HOUSE-MADE LABNEH

*Romesco, lavash*  
95

### ✓ CHICKPEA REVITHIA

*Smoked peppers, tahini, Greek yoghurt, mint, za'atar*  
105

### ✓ SPELT, SLOW ROAST TOMATOES, RICOTTA

*Spanish green olives, tomato & chili dressing,  
basil, Italian parsley*  
105

### CHARGRILLED HALLOUMI

*Honey, apricots*  
80

### PAN FRIED CALAMARI

*Black olives, paprika, lemon*  
100

### DEEP FRIED SARDINES

*Harissa Aioli*  
90

### GRILLED OCTOPUS

*Smoked paprika, olive oil, lemon juice*  
130

### SPICED BEEF KEFTEDES

*Homemade pita bread, tzatziki sauce & pickled onion*  
120

✓ **vegan option available**

# MAINS

## VEGETARIAN

### CHARRED AUBERGINE

*Yeastèd cauliflower purée, shaved almonds, crisp sweet potato,  
fresh basil & mint, basil oil & fennel vinaigrette*

120

### TAHINI CAULIFLOWER

*Baharat spice, herby lemon dressing,  
hummus, almonds*

130

### AUBERGINE PARMIGIANA

*Baked aubergine, potato slices, tomato, oregano & Parmesan  
cheese*

130

## MEAT & FISH

SUSTAINABLY & ETHICALLY SOURCED

### GRILLED LINEFISH

*Puy lentils & sauteèd spinach,  
onion caper relish*

220

### OCTOPUS

*Red wine, baked baby potatoes,  
chili aioli, olive croutons*

240

### COAL ROASTED CHICKEN THIGHS

*Coal roasted on the rotisserie then oven baked served with  
Cypriot lemon oregano potatoes*

185

### GRASS FED AGED BEEF FILLET

*Roasted sweet potato,  
charred broccolini & red wine jus*

260

### KLEFTIKO

*Slow braised lamb shoulder with oregano potatoes*

220

# DESSERT

## BAKLAVA CIGARS

*Phyllo pastry cigars, pistachio, spiced syrup*  
80

## BAKED CHEESECAKE

*Mixed berry compote*  
70

## ARTISANAL HOUSE-MADE VEGAN ICE CREAM

70

## WARM CHOCOLATE CARDAMOM CAKE

*Gluten free*  
70

## LEMON POLENTA CAKE

*Homemade vanilla pod ice cream*  
70

*All Drinks Subject to Availability*

# COCKTAILS

Wifi: The Athletic  
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# CLASSIC COCKTAILS

## ACS NEGRONI

*Inverroche Classic Gin, Campari, Cinzano Rosso, orange zest*  
90

## CLASSIC MANHATTAN

*Woodford Reserve, sweet vermouth, Angostura bitters,  
maraschino cherry*  
105

## CLOVER CLUB

*Inverroche Classic Gin, raspberry, cellulose, lemon juice*  
90

## CLASSIC DAIQUIRI

*Havana Club 3, lime juice, sweetness*  
80

## CLASSIC MARGARITA

*Espolòn Blanco, Cointreau, lime juice, dried lime, salt*  
95

## APEROL SPRITZ

*Aperol, Colmant Brut MCC, soda water*  
100

## EL DIABLO

*Altos Reposado, lime juice, wild berries, ginger beer,  
dehydrated lime*  
100

## ESPRESSO MARTINI

*Absolut Vodka, brewed espresso, Kahlúa, sweetness,  
coffee beans*  
100

## MOSCOW MULE

*Ketel One Vodka, lime juice, Angostura Bitters, ginger beer,  
lime wedge*  
100

## WHISKY SOUR

*Monkey Shoulder, lemon juice, cellulose, sweetness,  
Angostura Bitters, orange zest, maraschino cherry*  
100

## CLASSIC OLD FASHIONED

*Woodford Reserve, Angostura Bitters, orange bitters,  
sweetness, orange zest*  
105

## CLASSIC MARTINI

*Belvedere Smogory Forest Rye Vodka/Tanqueray No. 10 Gin,  
Cinzano Extra Dry, lemon zest/olives*  
110

# SIGNATURE COCKTAILS

## THE BASEMENT

*Havana Club 3, rose geranium cordial, lime juice, soda water, orange zest*  
75

## FRESH TO DEATH

*Tanqueray London Dry, elderflower, lemon cordial, lemon juice, tonic water, cucumber*  
80

## THE TRUMPET

*Bulleit Bourbon, ginger cordial, lime juice, Angostura Bitters, ginger ale, mint*  
85

## LOCKE'S PUNCH

*Johnnie Walker Black Label, lemon juice, coconut, lemon cordial, dehydrated pineapple*  
90

## CONQUISTADORA

*Bacardi Anejo Cuatro, Creme de Cacao, vanilla, cinnamon, Angostura Bitters*  
95

## VICTORIA'S CROWN

*Bombay Sapphire, Campari, Cointreau, lemon juice, tonic water*  
95

## DIAMOND RING

*Hendricks Gin, Cointreau, lemon juice, rose cordial, Colmant Brut MCC, rose geranium*  
100

## LILAC LADY

*Colmant Brut MCC, violet, lavender dust*  
110

## LATIN 75

*Patron Silver, Colmant Brut MCC, papaya, lime juice*  
170

## JOURNEY TO TOTHILL

*Hennessy VS, Cointreau, lemon juice, cinnamon, orange zest, sweetness*  
145

## THE FORGOTTEN HERO

*Craigellachie 13, pineapple cordial, Angostura Bitters, soda*  
230

# ZERO-ALCOHOL

## CLOVER CLUB

*John Ross Herbarium, raspberry, cellulose,  
lemon juice*

70

## FRESH TO DEATH

*Elderflower, lemon cordial, lemon juice, tonic water,  
cucumber*

60

## EL DIABLO

*Wild berries, lime juice, ginger beer,  
dehydrated lime*

60

# TEQUILA

## BLANCO

<b>OLMECA ALTOS</b>	35
<i>Roasted agave with citrus and fruit notes with a spice and lime finish</i>	
<b>ESPOLON</b>	45
<i>Zesty and smooth with notes of cayenne and terracotta</i>	
<b>PATRON</b>	60
<i>Agave, eucalyptus and white pepper with a smooth, savoury finish</i>	
<b>HYOS DE VILLA</b>	65
<i>Cooked agave, cherry blossom &amp; citrus minty finish</i>	
<b>TEQUILA OCHO PLATA</b>	80
<i>Notes of cooked agave, black pepper, tropical fruits with hints of earth</i>	
<b>DON FULANO BLANCO FUERTE</b>	105
<i>Fresh aloe, black pepper and lime zest with hints of vanilla</i>	

## REPOSADO

<b>EL JIMADOR</b>	35
<i>Woody agave with notes of dry spices, caramel and fruity undertones</i>	
<b>OLMECA ALTOS</b>	35
<i>Notes of cooked agave, citrus and warm spices</i>	
<b>CABRITO</b>	40
<i>Light caramel; cedar with cooked apricot and a soft ginger finish</i>	
<b>ESPOLON</b>	45
<i>Caramel and light agave, tropical fruit, subtle oak with caramelized sugar finish</i>	
<b>HERRADURA</b>	50
<i>Vanilla, caramel and orange peel on the forefront with a light oak and earthy agave finish</i>	
<b>DON JULIO</b>	60
<i>Pear, apple, lemon, vanilla with a dried fruit and dark chocolate finish</i>	
<b>PATRON</b>	70
<i>Smooth with vanilla, citrus, honey and agave</i>	
<b>TEQUILA OCHO</b>	80
<i>Baking spices, pear and vanilla with a subtle smokey note</i>	
<b>CENTINELA</b>	85
<i>Creamy caramel &amp; freshly roasted coffee beans, cherry with cooked agave.</i>	
<b>HERENCIA</b>	55
<i>Lime, lemon &amp; a hint of pineapple Develops notes of vanilla, raisin &amp; a spicy spark of oak.</i>	
<b>CLASE AZUL</b>	155
<i>Oak, candied orange, vanilla with a hint of clove and pepper</i>	

## AÑEJO

<b>HERRADURA</b>	65
<i>Cooked agave, toasted oak, dried fruit with spice; floral notes</i>	
<b>PATRON</b>	80
<i>Notes of oak, caramel; cedar with hints of tropical fruit</i>	
<b>CENTINELA</b>	105
<i>Vanilla cinnamon spice grassy herby finish with hints of oak Rich dark chocolate mocha livened up by bright floral notes &amp; a sweet &amp; spicy finish</i>	
<b>HERENCIA</b>	70
<i>Dark chocolate &amp; caramel. Slowly develops hints of black pepper &amp; cinnamon-dusted apples</i>	
<b>DON FULANO</b>	140
<i>Roasted agave, dark chocolate, black cherry with hints of almonds</i>	
<b>TEQUILA OCHO EXTRA AÑEJO</b>	190
<i>Floral notes with hints of citrus, toffee; cocoa</i>	
<b>AVION RESERVA 44 EXTRA AÑEJO</b>	180
<i>Rich, full-bodied, and delicate with mango, vanilla, and tres leches cake</i>	

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## MEZCAL

<b>BALAM JOVEN</b>	65
<i>Aromas of wood and wildflowers with a hint of cold ash</i>	
<b>MONTELOBOS MEZCAL</b>	50
<i>Gentle notes of wood, tropical fruits &amp; smoke</i>	
<b>SIETE MISTERIOS DOBA-YEJ</b>	75
<i>Vanilla, pear, baking spices with a soft smokey finish</i>	
<b>LOS DANZANTES JOVEN</b>	85
<i>Sweet agave notes with mild and warm smoke</i>	
<b>LOS DANZANTES REPOSADO</b>	95
<i>Smokey, earthen accents with hints of vanilla and maple syrup</i>	
<b>ALIPUS SAN JUAN</b>	70
<i>Even smokey flavour with orange peel, lemon and white pepper</i>	
<b>ALIPUS SAN MIGUEL SOLA</b>	100
<i>Terracotta and spice with notes of citrus and pepper</i>	
<b>ILEGAL JOVEN</b>	80
<i>Deep agave, green apple, citrus and white pepper</i>	
<b>ILEGAL AÑEJO</b>	160
<i>Maple, clove and dark chocolate with sweet agave</i>	
<b>DIVINO REPOSADO</b>	125
<i>Roasted agave with candied pear giving way to lingering smoky finish</i>	

*All Drinks Subject to Availability*

# WINE

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## MÉTHODE CAP CLASSIQUE (MCC)

COLMANT BRUT RESERVE N/V 95  
*(Franschhoek) Chardonnay/Pinot Noir*

### WHITE WINES

#### FRESH, CLASSY & ELEGANT

Opstal Estate 2020 65  
*(Slanghoek) Chenin Blanc*

#### ROUNDER, JUICY & SUCCULENT

Waterkloof 'Circumstance' 2020 75  
*(Helderberg, Stellenbosch) Chardonnay*

Cape Fold 2020 70  
*(Swartland) Chenin Blanc*

#### LIGHT, CRUNCHY & TANGY

Catherine Marshall 2020 70  
*(Elgin) Sauvignon Blanc*

### ROSÉ

#### DRY, REFRESHING & FLORAL

Opstal Estate 'Blush' 2020 65  
*(Slanghoek) Syrah/Viognier*

### RED WINES

#### FULL-BODIED, RICH & INTENSE

Noble Hill 2017 85  
*(Simonsberg-Paarl) Cabernet Sauvignon*

#### CLASSIC, STRUCTURED & MEDIUM-BODIED

Catherine Marshall 'Amatra' 2018 75  
*(Stellenbosch) Merlot*

D.K.W.K. 'Buffelsfontein' 2019 65  
*(Stellenbosch) Pinotage*

#### SUCCULENT & FULL-BODIED

Trizanne 'TSW' 2019 70  
*(Swartland) Shiraz*

#### LIGHT, FRESH & SERVED CHILLED

Cape Fold 'Cape Blend' 2020 75  
*(Swartland)  
Pinotage/Cabernet Sauvignon/Touriga Nacional*

## CHAMPAGNE

Moët & Chandon Brut	N/V	1400
Veuve Clicquot Brut	N/V	1500
G.H. Mumm Brut Rose	N/V	1550
G.H. Mumm Demi-Sec	N/V	1400
G.H. Mumm 'Grand Cordon' Brut	N/V	1500
Piper Heidsieck Brut	N/V	1000
Piper Heidsieck Demi-Sec	N/V	950
Dom Pérignon Millésimé	2010	4600

MÉTHODE CAP  
CLASSIQUE

South African 'MCC' sits very comfortably next to high quality champagne-style wines from around the world, as it is produced in exactly the same method & from a selection of the same grapes. Where we differ however, is having the freedom to experiment with other styles made from grapes such as Pinotage, Chenin Blanc, & even Shiraz.

<b>COLMANT CLASSIQUE BRUT</b> <i>(Franschhoek) Chardonnay / Pinot Noir</i>	NV	400
<b>COLMANT 'BRUT RESERVE'</b> <i>(Franschhoek) Chardonnay / Pinot Noir</i>	NV	450
<b>COLMANT BRUT ROSÉ</b> <i>(Franschhoek) Pinot Noir / Chardonnay</i>	NV	450
<b>DAINTY BESS BRUT ROSÉ</b> <i>(Wellington) 100% Pinot Noir</i>	2016	500
<b>GENEVIEVE 'BLANC DE BLANCS'</b> <i>(BotRivier) 100% Chardonnay</i>	2016	480
<b>SALTARE BRUT 'RESERVE'</b> <i>(Stellenbosch) Chardonnay / Pinot Noir</i>	NV	520
<b>SILVERTHORN 'THE GENIE' BRUT ROSÉ</b> <i>(Bonnievale) 100% Shiraz</i>	NV	500
<b>BOSCHENDAL 'GRANDE CUVÉE'</b> <i>(Robertson) Chardonnay / Pinot Noir / Pinot Meunie</i>	2015	650



## CHENIN BLANC

This versatile cultivar has fast become one of South Africa's premier & most world-renowned grape varieties. It has the beauty of being expressed in so many different styles – from dry, crisp & crunchy to rounder, richer & more succulent.

It is a perfect companion for food & sommeliers would suggest pairing for all occasions from breakfast, lunch, all the way through to past dinner time.

<b>OPSTAL ESTATE</b> <i>(Slanghoek)</i>	2020	260
<b>RAATS ORIGINAL CHENIN BLANC</b> <i>(Stellenbosch)</i>	2020	300
<b>CAPE FOLD</b> <i>(Swartland)</i>	2021	300
<b>ILLIMIS</b> <i>(Elgin)</i>	2017	395
<b>DASCHBOSCH 'MOSSIEDRIFT STEEN'</b> <i>(Breedekloof)</i>	2020	425

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## SAUVIGNON BLANC

Distinctively classic in nature & incredibly-well presented by several producers from around the cooler-climate regions of the Western Cape.

<b>CATHERINE MARSHALL</b> <i>(Elgin)</i>	2020	280
<b>KHAYELITSHA'S FINEST WINES</b> <b>'FUMÉ BLANC'</b> <i>(Cape South Coast)</i>	2020	280
<b>WATERKLOOF 'CIRCUMSTANCE'</b> <i>(Helderberg, Stellenbosch)</i>	2020	320

## CHARDONNAY

A sophisticated & noble grape. South African expressions are becoming less oak forward & more fruit & terroir driven.

The beauty of this cultivar is that you can also enjoy it in a crisp, fresh unwooded style, or a rounder & fuller barrel-fermented style.

### UNWOODED

#### BOUCHARD FINLAYSON

**'SANS BARRIQUE'** 2019 360  
*(Hemel-en-Aarde Valley)*

### WOODED

#### MIGLIARINA

2019 275  
*(Stellenbosch)*

#### WATERKLOOF 'CIRCUMSTANCE'

2020 280  
*(Helderberg, Stellenbosch)*

#### B-VINTNERS 'FIRE HEATH'

2017 295  
*(Sondagskloof)*

#### VRIESENHOF 'BARREL FERMENTED'

2018 400  
*(Stellenbosch)*

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## ROSÉ

Forget the old-fashioned sweet rosés of yesteryear & welcome in elegance, freshness & floral delicacy.

Ideal for any social circumstance, these versatile wines will harmonise with your life.

#### OPSTAL ESTATE 'BLUSH'

2021 260

*(Slanghoek) Syrah / Viognier*

#### WATERKLOOF 'CAPE CORAL'

2021 280

*(Helderberg, Stellenbosch) Mourvèdre*

## WHITE BLENDS & OTHER UNIQUE CULTIVARS

The blend is often an opportunity the winemaker has, to showcase their versatility & interpretation of the grape selection, the region or even the vineyard's specific terroir. Expressions can potentially start to get interesting with the introduction of unique cultivars, either on their own, or as components of the blend, adding depth, character, & that little *je ne sais quoi*...

### BOUCHARD FINLAYSON

**'BLANC DE MER'** 2019 260  
(Hemel-en-Aarde Valley)  
*Riesling / Viognier / Chardonnay / Sauvignon Blanc / Sémillon*

**USANA 'THE QUEEN'S HORSES'** 2018 320  
(Stellenbosch) *Barrel Fermented Pinot Gris*

**STRANDVELD 'ADAMASTOR'** 2019 350  
(Elim) *Sauvignon Blanc / Sémillon*

**LUDDITE 'SABOTEUR'** 2020 360  
(BotRivier)  
*Chenin Blanc / Viognier / Fumé Blanc*

**SWERWER 'ROOI-GROEN'** 2019 450  
(Swartland) *Sémillon Gris*

### A.A. BADENHORST

**'KALMOESFONTEIN' WHITE** 2017 600  
(Paardeberg, Swartland)  
*Chenin Blanc / Roussanne / Grenache Blanc / Viognier / Verdelho / Grenache Gris / Grenache Noir / Clairette Blanche*

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## MERLOT

Sometimes equally as powerful as a Cabernet Sauvignon, yet distinctly more feminine in nature. Cool-climate expressions portray South African Merlots in the best light, where the balance of oak, acidity & fruit characters are better expressed with the assistance of our cooling, South-Easterly - often referred to in winemaking circles as 'The Cape Doctor'.

**CATHERINE MARSHALL 'AMATRA'** 2018 300  
(Elgin)

**LOMOND** 2019 350  
(Cape Agulhas)

**KEERMONT** 2018 470  
(Stellenbosch)

## PINOTAGE

A proudly South African grape varietal, having been ‘born’ in Stellenbosch thanks to Professor Abraham Perold’s crossing of Pinot Noir & Cinsault (also known in France as *‘Hermitage’*)  
... Henceforth: Pinot / Tige).

Therefore, in terms of how the wines can be showcased, they can either be light & aromatic, or more full-bodied, brooding & structured in character.

<b>D.K.W.K. ‘BUFFELSFONTEIN’</b> <i>(Stellenbosch)</i>	2019	260
<b>SAXENBURG</b> <i>(Polkadraai Hills, Stellenbosch)</i>	2018	340
<b>BEAUMONT</b> <i>(BotRivier)</i>	2018	450

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## PINOT NOIR

The true ‘heart-break grape’, Pinot Noir is notoriously difficult to look after in the vineyard & then skilfully tend to in the cellar. However, a select few have proved themselves worthy, & once again, the cooler climates particularly on the southern coastline, are some of the best areas for growing good quality Pinot Noir.

<b>LOMOND ‘PHANTOM’</b> <i>(Cape Agulhas)</i>	2018	390
<b>CATHERINE MARSHALL ‘CLAY SOILS’</b> <i>(Elgin)</i>	2020	440
<b>NEWTON JOHNSON ‘WALKER BAY’</b> <i>(Walker Bay)</i>	2019	500
<b>BOUCHARD FINLAYSON</b> <b>‘GALPIN PEAK’</b> <i>(Hemel-en-Aarde Valley)</i>	2019	800

## CABERNET SAUVIGNON

Iconic in both structure & style, & classically known as ‘The King of Grapes’. South Africa has the ability to showcase a plethora of immaculate expressions, gaining in depth & complexity with varying degrees of French Oak contact & careful bottle maturation.

<b>NOBLE HILL</b> <i>(Simonsberg-Paarl)</i>	2017	320
<b>BOSCHKLOOF</b> <i>(Polkadraai Hills, Stellenbosch)</i>	2019	380
<b>USANA ‘THE FOX’</b> <i>(Stellenbosch)</i>	2017	400
<b>KAAPZICHT</b> <i>(Bottelary Hills, Stellenbosch)</i>	2018	550

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## SYRAH

Stylistically if a wine is labelled as a ‘Syrah’ it will lean more to the elegant, delicate & perfumed examples hailing from the Rhône Valley in France. If the wine carries the name ‘Shiraz’, it generally showcases the bolder & boisterous characteristics of the new world. Its varietal attributes are well-suited to our Mediterranean climate.

<b>TRIZANNE ‘TSW’</b> <i>(Swartland)</i>	2019	280
<b>OLIFANTSBERG</b> <i>(Breedekloof)</i>	2017	350
<b>SALTARE</b> <i>(Swartland)</i>	2015	550
<b>SAXENBURG ‘SSS RESERVE’</b> <i>(Polkadraai Hills, Stellenbosch)</i>	2015	1850

## RED BLENDS & OTHER UNIQUE CULTIVAR EXPRESSIONS

Blended red wines often fall into two main characteristic blends, Bordeaux-style blends, which are a combination of Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot & Malbec, giving you a classic & sophisticated result, or Rhone-style, which are Shiraz-led with dollops of Grenache & Mourvèdre, resulting in a more rambunctious & sprightly wine.

<b>CAPE FOLD 'CAPE BLEND'</b> <i>(Swartland)</i> <i>Pinotage / Cabernet Sauvignon / Touriga Naçional</i>	2020	300
<b>ALMENKERK 'LACE' VINEYARD SELECTION</b> <i>(Elgin)</i> <i>Syrah / Merlot / Cabernet Franc / Cabernet Sauvignon / Malbec / Petit Verdot</i>	2016	320
<b>LAMMERSHOEK'S RED MYSTERIES</b> <i>(Swartland)</i> <i>Syrah / Grenache / Carignan / Mourvedre</i>	2017	380
<b>BOSCHENDAL 'NICOLAS'</b> <i>(Franschhoek)</i> <i>Shiraz / Petit Verdot / Cab. Sauvignon / Malbec / Merlot / Cabernet Franc</i>	2016	400
<b>FABLE MOUNTAIN VINEYARDS 'NIGHT SKY'</b> <i>(Tulbagh)</i> <i>Syrah/Grenache/Mourvèdre</i>	2018	400
<b>BOSMAN FAMILY VINEYARDS 'ADAMA'</b> <i>(Wellington)</i> <i>Shiraz / Mourvèdre / Cinsault / Grenache / Primitivo / Viognier / Nero d'Avola / Tempranillo</i>	2019	430
<b>KAAPZICHT 'SKUINSBERG' CINSAULT</b> <i>(Bottelary, Stellenbosch)</i>	2020	450
<b>'SERIOUSLY OLD DIRT' BY VILAFONTÉ</b> <i>(Simonsberg-Paarl)</i> <i>Cabernet Sauvignon / Malbec / Merlot / Cabernet Franc</i>	2019	550
<b>SALTARE 'SPECIALIS'</b> <i>(Swartland)</i>	2015	630
<b>RAATS FAMILY VINEYARDS</b> <i>(Polkadraai Hills, Stellenbosch)</i> <i>Cabernet Franc</i>	2018	1100
<b>DE TOREN 'FUSION V'</b> <i>(Stellenbosch)</i> <i>Cabernet Sauvignon / Merlot / Cabernet Franc / Petit Verdot / Malbec</i>	2019	1300
<b>VILAFONTÉ 'SERIES C'</b> <i>(Simonsberg-Paarl)</i> <i>Cabernet Sauvignon / Merlot / Malbec / Cabernet Franc</i>	2018	2800

## AFTER DINNER

<b>ESPRESSO MARTINI</b>	NV	100
GRAPPA - 50ml Serve		
<b>DALLA CIA GRAPPA</b> <i>(Stellenbosch)</i>	NV	95
<b>GRAPPA NONINO CHARDONNAY</b> <i>(Friuli, Italy)</i>	NV	120
<b>NONINO CAFFÉ CORETTO</b>	NV	140
DIGESTIFS - 50ml Serve		
<b>PAUL CLUVER RIESLING NOBLE LATE HARVEST</b> <i>(Elgin)</i>	2020	115
<b>VIN DE CONSTANCE</b> <i>(Klein Constantia)</i>	2015	160
<b>ALLESVERLOREN PORT</b> <i>(Swartland)</i>	2011	45
<b>FERNET BRANCA</b> <i>(Milan, Italy)</i>	NV	70
BRANDY & COGNAC - 25ml/50ml Serve		
<b>VAN RYN'S 15 YO</b> <i>Citrus &amp; honey with hints of cigar box, chocolate &amp; oak</i>	70   140	
<b>HENNESSY VSOP</b> <i>Fruit, cinnamon &amp; vanilla</i>	75   150	
<b>REMY MARTIN 1738</b> <i>Notes of vanilla &amp; ripe fruit with an oak finish</i>	105   210	
ADD A SINGLE ESPRESSO	+20	

*All Drinks Subject to Availability*

# DRINKS

Wifi: The Athletic  
Password: club&social



## BEERS & CIDERS

### BEER ON TAP

ACS GOLDEN ALE	55
DEVIL'S PEAK LAGER	55
GUEST TAP ( <i>Enquire with your server</i> )	

### BOTTLES

& UNION WEDNESDAY WHEAT BEER	55
& UNION SATURDAY LAGER	55
DEVIL'S PEAK LITE	45
DEVIL'S PEAK BLOCKHOUSE IPA	50

### ZERO ALCOHOL

DEVIL'S PEAK ZERO TO HERO	45
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### CIDERS

CLUVER & JACK	55
SAVANNA LIGHT	45

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## COLD DRINKS

APPLETISER & GRAPETISER	30
COCA-COLA & COCA COLA LIGHT	20

FITCH & LEEDES BESPOKE MIXERS	20
<i>Enquire with your server</i>	

JUICE BOX 100% PRESSED FRUIT JUICE 200ml	
<i>Mandarin</i>	35
<i>Apple</i>	35

RED BULL	45
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SAN PELLEGRINO SPARKLING DRINKS	45
<i>Enquire with your server</i>	

HOUSE STILL & SPARKLING WATER 750ml	35
SAN PELLEGRINO SPARKLING WATER 750ml	70

## ESPRESSO BASED BEVERAGES

Coffee & Mesquite\* available

*\*Mesquite is a coffee alternative without caffeine. The superfood espresso is high in nutritional value & contains adaptogens.*

*The natural sugars in mesquite beans give the product a subtle sweet, rich, dark caramel flavour.*

ESPRESSO (SINGLE)	20
ESPRESSO (DOUBLE)	28
AMERICANO	29
CORTADO	31
FLAT WHITE	34
LATTE	36
ICED LATTE	38
MOCHA	40
M*LK ALTERNATIVE	
OKJA. OAT MILK	+10
ROOIBOS ESPRESSO	34
<i>Flat White</i>	
ROOIBOS CAPPUCINNO	38

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## LOOSE LEAF TEAS BY NIGIRO

40

CHAMOMILE FLOWER	
ENGLISH BREAKFAST	
FOREST BERRIES	
JASMINE	
LADY GREY	
MARULA & STRAWBERRY FLAVOURED ROOIBOS	
PEPPERMINT HERBAL INFUSION	
PURE WILD ROOIBOS	
SAKURA CHERRY GREEN TEA	
SENCHA FUKUJYA GREEN TEA	
WHITE GINGER	