

OUR STORY

CAUSE | EFFECT Cocktail Kitchen & Brandy Bar is an award winning cocktail kitchen inspired by Cape Town's oceans, mountains, fynbos and vineyards. Our CAUSE is to take local ingredients and EFFECT them into flavour.

Voted as South Africa's best Cocktail Bar, Top Ten in World's 50 Best Discovery Bars, #99 in Top 500 International Bars and ranked 53rd best cocktail bar by World's 50 Best Bars in 2022. We highly recommend imbibing some of our handcrafted cocktails and exploring our mouthwatering food.



CAUSE | EFFECT OCEAN - CAMPS BAY

69 Victoria Road

*at entrance to The Bay Hotel



CAUSE | EFFECT MOUNTAIN - RONDEBOSCH

cnr Grotto & Main Roads

*down the road from the Baxter



CAUSE | EFFECT FYNBOS - CAPE TOWN

Dock Road, V&A Waterfront

*just pass the Aquarium



CAUSE | EFFECT VINEYARD - STELLENBOSCH

Morgenhof Wine Estate

Klapmuts Rd

*just pass Klein Welgevonden

EXPERIENCES

Explore our love for spirits and enjoy any one of these 4 local distillery tastings at your table.
Order from your waiter and enjoy at your own pace.

CRAFT GIN TASTING

R185

Inverroche Amber | Cape Town Black
Rhino | Cape Saint Blaze Oceanic

LUXURY SA BRANDY TASTING

R280

KWV 15yr | Joseph Barry 10yr | Van
Ryn 12yr

LOCAL DISTILLERY TASTING

R285

Alter Schwede | Wilderer Apple Pie |
Francshoek Abisnthe Premium

Celebrating a special occasion? Why not book our **BARTENDERS' TABLE?**

R 850 pp - seat up to 10 pax per session in Stellenbosch & 6 pax in V&A

The best of what CAUSE | EFFECT has to offer! An interactive 3 course cocktail & amuse-bouche pairing experience with your own private bartender in our Lab. We can seat up to 6 pax per session.

Booking is essential and the session takes about 45mins.

TO BOOK EMAIL: events@causeandeffect.co.za

Please note that we do request prepayment of all Lab bookings.

payment is forfeited should you cancel or change your booking within 48hrs of your booked date & time

BREAKFAST

served until 11h30 daily

SMASHED AVO - R89

A toasted sourdough slice with cream cheese and smashed avocado, draped with a poached egg.

BELLVILLE BREAKFAST - R159

A full northern suburbs compliment with bacon, 2 eggs, wors, grilled mushrooms and rosa tomatoes served with toast of your choice and baked beans.

FRENCH TOAST - R129

2 Golden fried french loaf slices layered with crispy maple bacon, crème fraiche and seasonal berries.

EGGS BENEDICT

Lightly toasted English muffin with your choice of bacon (R135) or salmon (R159) and generously topped with fresh homemade hollandaise.

OMELETTE - R129

A sizeable fluffy 3 egg omelette served with cheese, mushroom and tomato.

BREKKIE BUN - R69

Crispy toasted sesame bun with 1 egg, 3 rashers of bacon and a slice of cheese.

TOASTED CHICKEN MAYO - R109

Succulent pulled chicken folded in a flavourful mayonnaise cheese encrusted toasted sandwich served with a choice of skinny fries or side salad.

TOASTED HAM, CHEESE & TOMATO - R115

Cheese encrusted toasted fresh farm tomatoes, white cheddar and gypsy ham. Served with a choice of skinny fries or side salad.



**TOP UP
BREAKFAST
WITH
BOTTOMLESS
MIMOSA
SERVICE
R189PP**

Mon - Thur 10:00 to 11:30
Fri - Sun 09:00 to 11:30

VA | CAMPS BAY | STELLENBOSCH | RONDEBOSCH

***excludes brekkie bun**

BREAKFAST ADD ONS

Wors -R30
Cheese - R25
Jalapeno - R15
Salmon - R55
Toast - R15
Onion - R15
Egg - R20
Bacon - R30
Avo - R25
Mushrooms - R15
Tomato - R15

WE HOPE YOU LOVE OUR STAFF AS
MUCH AS WE DO!

A 12% GRATUITY WILL BE ADDED
TO TABLES OF 8 OR MORE

CAUSE/EFFECT

OCEAN | MOUNTAIN | FYNBOS | VINEYARD

SMALL PLATES

FERRARI MUSSELS – R99

The top choice of canape. 10 half shell black mussels oven baked with sriracha, kewpie and panko crumbed.

JALAPENO CHILLI POPPERS – R99

Crumbed jalapenos stuffed with cheddar, fried to perfection.

GRILLED HALLOUMI – R99

3 Portions of mint style Halloumi, grilled in a dusting of paprika served with fresh avocado slices and sweet chilli glaze.

MOZZATTO MELTERS – R99

Melt in your mouth tomato and mozzarella croquettes served with a zesty mayo dip.

SALT AND PEPPER CALAMARI – R129

Scrumbscious crumbed calamari prepared your way – grilled or fried and served with baby salad leaves and tartar sauce.

SPRINGBOK CAPRESE – R129

3 Servings of toasted baguette, rosa tomatoes, buffalo mozzarella and folds of smoked springbok carpaccio slices perfectly balanced with a light balsamic glaze.

LETS SHARE

NACHOS – R175

Crispy nachos covered with white cheddar, fresh jalapenos and topped off with guacamole & salsa, ADD CHICKEN: R35

CHICKEN WINGS – R290 (1kg) R180 (500g)

Seductively saucy cocktail wings fried and basted in your choice of either Peri Peri or BBQ. Served with a side of skinny fries, creamy ranch dressing and tomato sauce.

CHARCUTERIE BOARD – R399

This classic arrangement of delectable parma ham, salami, fig cheese, brie slices, boerenkaas, grapes & cocktail gherkins served with toasted baguette & homemade onion marmalade.

VEGETARIAN BOARD – R325

Freshly prepared selection of roasted cajun cauliflower, spiced corn, mozza chesse & tomato balls, crudité of carrots, cucumber and celery served with hummus, guacamole, onion marmalade and toasted sourdough.

SIDES

R45 each

SKINNY FRIES | BATTERED ONION RINGS | ROAST VEG

SLIDERS

3 per serving

PORK BELLY BAO - R135

Hand rolled bao buns steamed and filled with tender roasted pulled pork belly, crisp cucumber, spring onion served with a char siu dipping sauce.

KFC TACO - R135

Crumbed chicken fillet in a gochujang marinade bedded on tangy red slaw in a soft taco, garnished with kewpie and spring onions.

UMAMI BEEF CHEESEBURGER SLIDERS - R135

Scrumptious slider buns built from the base up with garnish, mayo, beef patty, umami ketchup and sliced Emmental.

VEGGIE BURGER - R135

Beetroot & black bean sliders stacked with lettuce & garlic aioli, topped with crunchy sprouts.

SMOKED SALMON TACO - R149

Toasted soft tacos with cream cheese, ribbons of smoked salmon, drizzled with kewpie and garnished with caviar and lime.

CAJUN CHICKEN BURGER SLIDERS - R135

Classic cajun spiced chicken fillets stacked on crispy lettuce and tomato garnish, cheddar slices and gourmet creamy mayo.

LITTLE PEOPLE

CHEESEBURGER - R89

A single cheeseburger slider and side of skinny fries.

SPAGHETTI BOLOGNESE - R89

A hearty homemade bolognese sauce tossed through al dente spaghetti.

CHICKEN NUGGETS & FRIES - R89

Six chicken nuggets fried to perfection.
Served with a side of skinny fries.

SWEET TOOTH

CAPE MALVA PUDDING - R99

Nostalgic homestyle rich baked malva pudding served with freshly made custard or ice cream.

CHOCOLATE VOLCANO - R99

Decadent chocolate dessert with an indulging chocolate molten centre, served with a dollop of vanilla ice cream.

ICE CREAM & KITKAT SAUCE - R99

Creamy vanilla ice cream covered in Kitkat sauce, served with 2 Kitkat fingers.

MAIN PLATES

GREEN SALAD - R125

The healthier route of fresh crisp greens, plump rosa tomatoes, sliced red onion, avo, feta and olives. Spice it up with your choice of protein:

Calamari – R145 Chicken – R139 Salmon – R 165

FISH & FRIES – R155

Hake fillet done your way (grilled or beer battered) served with a side of atchar and your choice of skinny fries or green salad.

GRILLED CHICKEN WRAP – R149

A soft wrap filled with juicy chicken fillet strips, lettuce, tomatoes, cucumber, feta, mayonnaise and avocado served with your choice of fries or green salad.

BASIL PESTO TAGLIATELLI – R149

Pasta as it should be with delicious creamy basil pesto sauce tossed through tagliatelli and cherry tomatoes.

ADD Chicken - R35

FILLET STEAK – R265 (200g) R325 (300g)

Your choice of 200g or 300g prime cut beef fillet, flame grilled and served with either fries or salad as well as both creamy mushroom sauce & cheese sauce.

CHICKEN SCHNITZEL - R149

Tender chicken fillets pan fried in a light crumb served with both cheese and mushroom sauce as well as your choice of skinny fries or green salad.

CALAMARI & RICE - R 149

Crumbed calamari strips served on a bed of yellow rice, topped with garlic butter. Served with baby salad leaves and tartar sauce.

STICKY BBQ RIBS - R 259

Slow cooked pork belly ribs in a sticky BBQ marinade served with golden crispy skinny fries. Topped with baby salad leaves.

LOADED FRIES - R99

A large portion of fries smothered in creamy cheese sauce. Topped with crispy bacon bits and fresh jalapenos.

BEEF CHEESE BURGER - R 145

Homemade beef patty, covered with melted cheese, served on a toasted sesame burger bun with lettuce, tomato, cucumber & onion. Served with your choice of skinny fries or green salad.

CHICKEN CHEESE BURGER - R 145

Tender chicken fillet grilled in bbq basting, covered with melted cheese, served on a toasted sesame burger bun with lettuce, tomato, cucumber & onion. Served with your choice of skinny fries or green salad.

SEAFOOD PLATTER FOR TWO – R499

A boastful selection of crumbed fried calamari, prawns, Ferrari mussels and hake fillet. Served with yellow rice, skinny fries, garlic butter and tartar sauce.

CLASSIC COFFEES

AMERICANO - R33

Intense espresso, hot water

LATTE - R36

Espresso, creamy milk

CAPPUCCINO - R36

Intense espresso, frothy milk

FLAT WHITE - R37

Intense espresso, velvety milk, signed off with a perfect florette

ESPRESSO - R23

Classic espresso

MACCHIATTO - R26

Espresso, touch of milk

CON PANNA - R26

Espresso, whipped cream

CORTADO - R34

Intense espresso, textured milk

RISTRETTO - R23

Short espresso

SPECIALITY COFFEES

MOCHA - R44

Espresso, creamy hot chocolate

SALTED CARAMEL CAPPUCCINO - R44

Intense espresso, frothy milk, salted caramel syrup

SALTED CARAMEL MOCHA LATTE - R47

Espresso, creamy hot chocolate, salted caramel syrup

MAKE IT YOUR OWN

ESPRESSO SHOT - R12

EXTRA SYRUP - R10

Vanilla, roasted Hazelnut, caramel

WHIPPED CREAM - R10

MILK ALTERNATIVE - R15

Oat | Almond

FROSTINOS

COFFEE CREAM - R40

Latte coffee blended with ice

MOCHA CREAM - R43

Indulgent blended ice drink, espresso & chocolate frappe, whipped cream, chocolate sauce

SALTED CARAMEL LATTE - R43

Indulgent blended ice drink, espresso & chocolate frappe, whipped cream, caramel sauce

BELGIAN CHOCO CREAM - R43

Indulgent blended ice drink, Belgian chocolate frappe, whipped cream, chocolate powder

STRAWBERRY CREAM - R43

Indulgent blended ice drink, strawberry syrup, milk, ice, whipped cream, strawberry sauce

TEAS & HOT CHOCOLATE

HOT CHOCOLATE R40

ROOIBOS TEA R33

FIVE ROSES TEA R33

GREEN TEA R33

CAMOMILE TEA R33

CHAI LATTE R40

COLDRINKS

APPLETIZER | RED GRAPETIZER
R35

BOS ICE TEA PEACH | LEMON
R35

CREAM SODA
R 35

ICE TEA LEMONADE
R39

RED BULL ENERGY DRINK
ORIGINAL | SUGAR FREE | APRICOT STRAWBERRY
COCONUT
R45

H2O

VALPRE STILL 750ml
R45

VALPRE SPARKLING 750ML
R45

VALPRE STILL 350ML
R25

VALPRE SPARKLING 350ml
R25

JUICE

FRESH FRUIT JUICE
R 30
Orange | Granadilla | Mango

CIDERS

SAVANNA LIGHT | DRY
330ML [ABV 3% | 6%]
R40

BT SIGNATURE
275ML [ABV 4.5%]
R65

BT SIGNATURE
NON-ALCOHOLIC
275ML
R65

BRUTAL FRUIT LITCHI SESH
275ML [ABV 4.8%]
R45

BEERS

STELLA ARTOIS 330ML [ABV 5.2%]
R55

CASTLE DOUBLE MALT 330ML [ABV 4.8%]
R50

BLACK LABEL 330ML [ABV 5.5%]
R45

CORONA 355ML [ABV 4.5%]
R65

CORONA BUCKET (5 + 1 on us)
R325

NEWLANDS SPRING PASSIONATE BLONDE
440ML [ABV 5%]
R50

NEWLANDS JACOBS PALE ALE
440ML [ABV 5%]
R50

HEINEKEN 330ML [ABV 5%]
R50

HEINEKEN SILVER 330ML [ABV 4%]
R50

WINDHOEK DRAUGHT 440ML [ABV 4%]
R55

DRAUGHTS

NEWLANDS SPRING TRIBUTE
LAGER [ABV 4%]
500ML - R55
300ML - R35

NEWLANDS MOUNTAIN WEISS
[ABV 6%]
500ML - R55
300ml - R35

DISTILLED NON ALCOHOLIC SPIRITS

ABSTINENCE CAPE CITRUS
R45

ABSTINENCE CAPE FYNBOS
R45

WHITE WINE

NEDERBURG CLASSIC CHENIN BLANC - [B] R180

Refreshing aromas of gooseberry, sweet melon, and kiwi with hints of citrus. Well-balanced with a delicate layer of stone fruit and citrus undertones with a fresh finish of lime.

SPIER SIGNATURE SAUVIGNON BLANC - [G] R60 [B] 200

Fresh and mouth-watering with a well-balanced acidity

VONDELING CHENIN BLANC - [G] R70 [B] 260

The nose has pronounced tropical aromas of guava, passion fruit, and melon with a floral, potpourri twist. On the palate, white peach, kiwi fruit, and pink apple underpinned by a delightful flinty freshness and delicate citrus finish.

JOURNEY'S END HAYSTACK CHARDONNAY - [G] R80 [B] 280

Pronounced citrus peel, lime and melon flavours delight on the nose and the palate, enhanced by a richness and complexity from 4 months post fermentation lees contact.

FRYER'S COVE SAUVIGNON BLANC - R400

This wine is fresh, bright and bursting with vibrant citrus fruit, mouthwatering grapefruit and wonderful saline savouriness.



2021 MORGENHOF SAUVIGNON BLANC - [G] R85 [B] R285

This wine has flavours of green pepper and cape gooseberries on the nose.

2021 MORGENHOF CHENIN BLANC - [G] R115 [B] R395

A full-bodied wooded wine with tropical overtones

ONLY AVAILABLE AT C|E STELLENBOSCH

BUBBLES

VILLIERA STARLIGHT BRUT

[G] R95 [B] R500

BOSCHENDAL BRUT ROSE

R550

PONGRATZ BRUT

R525

PONGRATS BRUT ROSE

R525

MÖET & CHANDON BRUT IMPERIAL

R2250



2010 MORGENHOF BRUT RESERVE

R675

ONLY AVAILABLE AT C|E STELLENBOSCH

MARTINI PROSECCO

[G] R85 [B] R450

DRY ROSE

VONDELING ROSE - [G] R70 [B] R260

Delicately sweet and fruity, with seductive aromas of ripe cherries, strawberries and candyfloss. Clean, fruity and refreshing flavours with a good acid structure.



2022 MORGENHOF PINOTAGE ROSE - [G] R85 [B] R285

A delicious soft wine, with hints of rose water and strawberry notes.

ONLY AVAILABLE AT C|E STELLENBOSCH

RED WINE

ROMANS BAY BLEND - [G] R70 [B] R250

Appealing aromas of blackberry and raspberry lead to a smooth, rich palate with polished and integrated tannins enveloping cherry notes.

BEYERSKLOOF PINOTAGE - R300

Strong berry and plum flavours with elegant tannins. Well-balanced, medium-bodied wine with a fresh finish.

NEDERBURG WM CABERNET SAUVIGNON - R300

Flavours of cocoa and black cherry, with creamy texture and a hint of exotic masala spice and peppercorn. Refreshing and velvety with a lingering aftertaste.

ZONNEBLOEM CABERNET SAUVIGNON - R320

Earthy, cigar box, blackberries and spicy aroma with fruity lingering after taste of oak spice.

ZEVENWACHT MERLOT - R420

Rich and generous the nose shows ripe plums, dark chocolate and oak spice that opens up to blueberry and sour cherry with undertones of fennel. The palate has plush fruit with a firm tannin.

2014 MORGENHOF MERLOT CABERNET FRANC - [G] R115 [B] R425

This wine shows flavours of plum on the nose with lots of rich berry flavours on the palate



2015 MORGENHOF CABERNET SAUVIGNON - R475

A deep red wine with beautiful cassis flavours with ripe tannins on the palate

2017 MORGENHOF MERLOT - R475

A ruby coloured wine with flavours of black cherries, coffee and dark chocolate.

ONLY AVAILABLE AT C|E STELLENBOSCH



*Wines marked with the vineyard is what is available at our CAUSE | EFFECT VINEYARDS store.

SA BRANDIES

Please note - some of our stores carry a larger selection of Cape Brandies please ask your server for details

AVONTUUR 10 YEAR [ABV 38%]
R150

BAYEDE XO [ABV 38%]
R270

BLAAUKLIPPEN 10 YEAR [ABV 38%]
R100

BOPLAAS CAREL NEL [ABV 43%]
R50

BOPLAAS 8 YEAR [ABV 38%]
R75

BOPLAAS 12 YEAR [ABV 43%]
R125

BOSCHENDAL 10 YEAR [ABV 40%]
R95

BUCHU XO [ABV 40%]
R55

DIE MAS KALAHARI TRUFFLE [ABV 38%]
R55

GRUNDHEIM 12 YEAR [ABV 40%]
R60

IMOYA VSOP [ABV 40%]
R135

JOSPEH BARRY VS [ABV 40%]
R65

JOSEPH BARRY VSOP [ABV 40%]
R100

JOSEPH BARRY XO [ABV 40%]
R125

JOSEPH BARRY MUSCAT [ABV 40%]
R95

KAAPZICHT 15 YEAR [ABV 38%]
R145

KARO BRANDY [ABV 40%]
R85

KLIPDRIFT PREMIUM [ABV 43%]
R45

OUDE MEESTER VSOB [AVB 43%]
R45

KWV 10 YEAR [ABV 38%]
R40

KWV 12 YEAR [ABV 38%]
R70

KWV 15 YEAR [ABV 38%]
R125

KWV 20 YEAR [ABV 38%]
R250

LABORIE ALEMBIC [ABV 38%]
R55

LADISMITH 8 YEAR [ABV 40%]
R95

OUDE MOLEN 100 RESERVE [ABV 43%]
R40

OUDE MOLEN VS [ABV 40%]
R70

OUDE MOLEN VSOP [ABV 40%]
R95

OUDE MOLEN XO [ABV 40%]
R185

SYDNEY BACK [ABV 40%]
R90

TOKARA XO [ABV 40%]
R65

UPLANDS XO [ABV 40%]
R90

VAN RYN 10 YEAR [ABV 38%]
R50

VAN RYN 12 YEAR [ABV 38%]
R75

VAN RYN 15 YEAR [ABV 38%]
R130

VAN RYN 20 YEAR [ABV 38%]
R210

WITHINGTON VOORKAMER [ABV 40%]
R75

COGNAC

MARTEL BLUE SWIFT [ABV 40%]
R150

REMY MARTIN 1738 [ABV 40%]
R210

VODKA

CRUZ VODKA [ABV 43%]
R45

PRAVDA VODKA [ABV 40%]
R55

PRAVDA ESPRESSO [ABV 37.5%]
R55

GREY GOOSE [ABV 43%]
R80

ABSOLUT VODKA [ABV 43%]
R45

ABSOLUT RASPBERRY [ABV 38%]
R55

GIN

LOCAL

BLIND TIGER [ABV 43%]
R55

BLOEDLEMOEN [ABV 43%]
R65

BLOMENDAHL [ABV 43%]
R65

CAPE SAINT BLAZE FLORISTIC [ABV 43%]
R90

CAPE SAINT BLAZE CLASSIC [ABV 43%]
R120

CAPE SAINT BLAZE OCEANIC [ABV 43%]
R85

CAPE TOWN BLACK RHINO [ABV 43%]
R80

PORTCHIE [ABV 43%]
R60

WILDERER [ABV 43%]
R60

INVERROCHE VERDANT [ABV 43%]
R65

INVEROCHE CLASSIC [ABV 43%]
R75

INGINIOUS [ABV 43%]
R75

INTERNATIONAL

BEEFEATER LONDON DRY [ABV 40%]
R55

BOMBAY SAPPHIRE [ABV 47%]
R50

BOTANIST [ABV 46%]
R110

HENDRICKS GIN [ABV 44%]
R80

MALFY CON LIMONE [ABV 41%]
R70

MALFY CON ROSA [ABV 41%]
R70

MONKEY 47 GIN [ABV 47%]
R85

OXLEY GIN [ABV 45%]
R80

Looking for an exciting venue for your next event? Why not book at any of our 4 locations! We offer exclusive hire of our venues as well. With various menu options from canapés to set menus.

We can also bring the CAUSE | EFFECT Experience to you! We offer a full mobile bar service so that you can have our amazing cocktails wherever your event is!

**For any enquiries please get in touch:
events@causeandeffect.co.za**

LOCAL WHISKY

BAINS WHISKEY [ABV 43%]
R55

BAINS WHISKEY [ABV 43%]
R55

THREE SHIPS 5 YEAR [ABV 43%]
R65

SCOTCH WHISKY SINGLE MALT

AULTMORE 12 YEAR [ABV 46%]
R175

THE GLENLIVET 12 YEAR [ABV 40%]
R95

MACALLAN DOUBLE CASK 12 YEAR [ABV 43%]
R190

JURA JOURNEY [ABV 43%]
R95

GLENFIDDICH [ABV 40%]
R95

SCOTCH WHISKY BLEND

CHIVAS REGAL 12 YEAR [ABV 40%]
R60

NAKED MALT [ABV 43%]
R70

CHIVAS REGAL 15 YEAR [ABV 43%]
R85

DEWARS 12 YEAR [ABV 43%]
R50

CHIVAS REGAL 18 YEAR [ABV 43%]
R185

THE GLENLIVET FOUNDERS RESERVE [ABV 40%]
R90

MONKEY SHOULDER [ABV 43%]
R65

IRISH WHISKY BLEND

JAMESON ORIGINAL [ABV 43%]
R60

TOMMY BALLARDS [ABV 43%]
R45

JAMESON SELECT RESERVE [ABV 43%]
R80

WHISKY AMERICAN BOURBON

JACK DANIELS [ABV 40%]
R50

WOODFORD RESERVE [ABV 45%]
R75

JACK DANIELS RYE [ABV 45%]
R65

RUM

LOCAL

1000 POUNDER [ABV 43%]
R35

LEATHER BACK [ABV 40%]
R75

AGAVE SPIRIT SOUTH AFRICA

THREE AGAVES [ABV 43%]
R65

INTERNATIONAL

BACARDI CARTA BLANCA [ABV 43%]
R35

BACARDI NEGRA [ABV 40%]
R40

BACARDI SPICED [ABV 35%]
R35

BACARDI 4 YEAR OLD [ABV 43%]
R50

BACARDI 8 YEAR OLD [ABV 43%]
R75

BACARDI 10 YEAR OLD [ABV 43%]
R95

BUMBU [ABV 35%]
R85

DON PAPA [ABV 40%]
R70

TEQUILA MEXICO

CAZADORES REPOSADO [ABV 40%]
R65

CAZADORES BLANCA [ABV 40%]
R65

CAZADORES ANEJO [ABV 40%]
R100

EL JIMADOR REPOSADO [ABV 40%]
R60

EL JIMADOR BLANCO [ABV 38%]
R60

HERRADURA REPOSADO [ABV 40%]
R145

PATRON SILVER [ABV 43%]
R110

PATRON REPOSADO [ABV 40%]
R145

PATRON ANEJO [ABV 40%]
R195

AVION REPOSADO [ABV 40%]
R165

TEQUILA SUPER PREMIUM

AVION RÉSERVA 44 [ABV 40%]
R550

MESCAL MEXICO

DEL MAGUEY CHICHICAP [ABV 42%]
R210

DEL MAGUEY LAS MILPA [ABV 45%]
R210

ORIGEN [ABV 43%]
R170

VERMOUTH ITALIAN

MARTINI BIANCO [ABV 15%]
R45

MARTINI ROSSO [ABV 15%]
R45

MARTINI EXTRA DRY [ABV 15%]
R45

MARTINI FIERO [ABV 15%]
R45

VERMOUTH FRENCH

LILLET ROSE [ABV 17%]
R55

VERMOUTH LOCAL

CAPERITIF [ABV 16%]
R55

FYNBOS REVOLUTION [ABV 19%]
R50

VIVA VERMOUTH [ABV 17%]
R35

AFRAMISIA RED [ABV 18%]
R40

LIQUEURS, ABSINTHE & EAU DE VIE

LOCAL

AMARULA [ABV 17%]
R40

FRANSCHHOEK DISTILLERY ABSINTHE [ABV 45%]
R125

FRANSCHHOEK DISTILLERY SLIVOVIC [ABV 43%]
R75

INTERNATIONAL

CHAMBORD [ABV 34%]
R45

SHANKY'S WHIP [ABV 33%]
R55

STAMBECCO [ABV 35%]
R55

KAHLUA [ABV 16%]
R45

MALIBU [ABV 21%]
R45

RICARD [ABV 40%]
R40

COINTREAU [ABV 40%]
R65

