

# After dark

## TO EAT

v+	<b>Falafel and Hummus</b> Chickpea falafel balls served with hummus, smoked paprika and crudité	65
	<b>Crack Fries</b> Hand-cut chips, cheese sauce, BBQ bacon, jalapeños and more cheese	72
v	<b>Boot Poppers</b> Three cheese crumbed jalapeños served with a home-made cowboy sauce	72
	<b>Chicken Wings</b> 250g, smokey BBQ basting	72
	<b>Ribs</b> <i>(side portion)</i> 250g pork loin ribs, smokey BBQ basting	99
	<b>Nachos</b> with home-made tomato relish, jalapeños, cheese, sour-cream and guacamole <i>add BBQ chicken</i>	92 39
	<b>Battered Hake Goujons</b> with tartar sauce	72
	<b>Calamari and Aioli</b> Cajun dusted crumbed calamari tubes and tentacles	95
	<b>Cheddarmelt Burger</b> Beef patty, melted cheese, creamy mushroom sauce, tomato, lettuce, battered onion rings and chips	139
	<b>Ribs and Chips</b> 500g pork loin ribs in a smokey BBQ basting	195

## SIDES

v	Battered onion rings	30
v	Hand-cut chips	35
v	Salad	35
v	Sweet potato chips	45

## SAUCES

Home-made Cowboy sauce	29
Cheese sauce	29
Mushroom sauce	35

## TO DRINK

*liquor for licensed venues only*

<b>Mimosa</b> Bubbly and orange juice	55
<b>Apricot Rum Bull</b> Apricot strawberry Red Bull, Havanna 3yr and pineapple	79
<b>Frozen Margarita</b> El Jimador tequila and fresh lime	79
<b>Strawberry Daiquiri</b> Havanna 3yr and strawberries	79
<b>Mojito</b> Havanna 3yr, fresh mint and lime	79
<b>Coconut Slush</b> Havanna 3yr, lime, pineapple and coconut cream	82
<b>Aperol Spritz</b> Bubbly, Aperol and Soda	89
<b>Bloody Mary</b> Skyy vodka, tomato cocktail, Tabasco and Worcestershire sauce	92
<b>Cape Town G&amp;T</b> Hope On Hopkins gin, tonic, rosemary and lime	92
<b>Pink G&amp;T</b> Hope On Hopkins gin, pink tonic and cucumber	92
<b>Whiskey Lemonade</b> Jack Daniels, lime and lemonade	95

v - vegetarian v+ - plant-based

All products are prepared in a kitchen where nuts and allergens are present