





# fabled cocktails

## chapter two: part two

our signature drinks are the embodiment of our collection of local fables. developed alongside the fables, each fabled cocktail is a unique creation that went through countless iterations before being perfected.

like the fable it is based on, each drink unfolds in four parts over four seasons. with every new iteration comes new flavours and complexity, adding depth to the original and hinting at what's to come.

the ultimate expression of our vision, our cocktails tell stories.

# the castle of good hope

# 01

in die donker gat, the most feared in the castle,  
poor convicts were cast, their hands in shackles,  
chained to that windowless dungeon, in itself a hell,  
where waters drowned inmates imprisoned in the cell.

jose cuervo tradicional blanco  
green apple cordial  
pear eau de vie  
soda  
cointreau & mint foam



R135

light, crisp & fresh

# the sky god

# 02

father of the khoi, the wise warrior and powerful magician, u-tixo, waged war against gaunab, the “destroyer,” who slaughtered his people. the battle lasted many long years and u-tixo suffered death many times, but every time u-tixo would return, stronger, determined to defeat gaunab.

ketel one vodka  
strawberry  
clarified coconut milk  
citrus  
rose water  
pink peppercorn



R140

fruity, bright & velvety

# the birkenhead drill

# 03

the captain ordered boats first for women and for children,  
this was the first time in history such an order was given.  
the ship's soldiers and sailors were to suffer heavy casualties,  
but, for their selfless courage, were survived by their families.

suntory whisky toki  
apricot  
green cardamom  
aperol  
chenin blanc  
tonka  
soda



R160

bright, fruity & aromatic

# the hms arniston

# 04

the arniston had lost its convoy, when the captain cried, 'land ahoy,'  
he thought that he saw table bay, but in the squall, he'd lost his way.  
he ordered the ship for the shore, by morn she lay on the ocean floor.

cruxland gin

mango

pineapple

citrus

angostura orange bitters

prosecco



R135

tropical, citrusy & dry

# the forsaken bush

# 05

A bitter burgher was brooding over an injustice suffered at the hands of the governor when

he heard a hauntingly beautiful ballad.

he found a leper with shrunk lips playing upon a silvern flute, and he conspired to take his

vengeance upon the governor's son.

johnnie walker gold label reserve

red espresso

demerara

averna

macadamia nut cream

macadamia



R160

indulgent, nutty & roasted



# the lightning bird

06

the impundulu shoots fire from its flame-red legs  
which falls to the earth as lightning.

the beating of the cloud-white impundulu's wings  
causes thunder.

patron silver  
cucumber  
jalapeño  
citrus  
pickled beets



R155

fiery, tart & vegetal

# the uniondale ghost

# 07

one night, on his way to uniondale, la grange noticed a lone woman hail, he offered a ride and she got in the rear, he looked back to see her disappear. la grange stopped to look for the woman, and saw his car door close and open. at the station he saw the face he knew, in a portrait of deceased maria roux.

don julio tequila blanco  
saffron  
pomegranate  
muscadell  
dry vermouth  
lime



R165

fresh, aromatic & zesty

# the perfect gentleman

# 08

dr james “miranda” barry, medical inspector for the colony,  
duelled josias cloete, who accused him of being womanly.  
at the alphen, with one shot, barry silenced his detractor,  
shooting the cap off cloete’s head: there was no pistol faster!

inverroche classic gin

watermelon

boschendal chardonnay pinot noir

campari

fable fragrance



R145

fruity, floral & bitter-sweet

# fable favourites!

here's a list of your favourite drinks from our previous menus. we don't even remember the names, so we can't expect you to.



## the one with the paintbrush

roku japanese gin, litchi, citrus & soda.

R135

## the one in the skull

maker's mark kentucky bourbon, cranberry, tea blend,  
bols white cacao & citrus (serves two, but we don't judge).

R220

**that spicy margarita thingy** R150

patron silver, strawberry, bols white cacao, jalapeño & lime.

**the one with the effervescent tablet** R115

tanqueray no. ten gin, peach, citrus and schweppes soda.

**the “i want a nice one”** R110

bombay sapphire, cranberry, bols elderflower & lemon.

**the one with the crunchie** R110

absolut vodka, cranberry, bee juice & lemon.

**the one, trust us** R120

tanqueray no ten gin, pineapple, passion fruit,  
carrot, lemon & bee juice.

**the one in the can** R80

sugarbird rum, litchi, ginger & citrus.

**the other one in the can... the red one** R80

sugarbird gin, berries, dry white, orange & lemon.



# back to basics

timeless classics made with some fable flair.



## pimm's cup

R95

pimm's no. 1, lemon & fable house ginger beer.

## paloma

R140

avion blanco, grapefruit cordial & soda.

## french 75

R120

tanqueray no. ten gin, lemon & prosecco.

## junglebird

R120

bacardi 4, campari, pineapple & lemon.

## moscow mule

R120

ketel one, angostura bitters, lime & fable house ginger beer.

## mai tai

R100

bacardi 4, orgeat, triple sec & lime.

## dark 'n stormy

R130

bumbu rum, angostura bitters, lime & fable house ginger beer.

**espresso martini** R125

tito's handmade vodka, kahlua & house cold brew.

**penicillin** R110

maker's mark kentucky bourbon, laphroaig peated whisky,  
ginger, bee juice & lemon.

**margarita** R140

el tequileño blanco, bols triple sec & lime.

**pornstar martini** R135

tito's handmade vodka, vanilla, passion fruit, lemon & prosecco.

**clover club** R120

roku japanese gin, dry vermouth, raspberry & lemon.

**pina colada** R95

1000 pounder rum, pineapple, toasted coconut, nutmeg & citrus.

**white lady** R90

roku japanese gin, triple sec & lemon.

## **whisky sour**

R100

bain's cape mountain whisky, lemon & bitters.

## **sidecar**

R95

van ryn's 10, triple sec & lemon.

## **old fashioned**

R135

woodford reserve bourbon, demerara & bitters.

## **negroni**

R105

roku japanese gin, campari & vermouth rosso.

## **jagerita**

R95

jägermeister, triple sec & lime.

## **paper plane**

R130

the famous grouse smoky black, aperol, amaro nonino & lime.

## **rob roy**

R95

the famous grouse smoky black, vermouth rosso & bitters.



# food and snacks

we decided to bring our bar to the kitchen and carefully crafted our dishes with sumptuous and satisfying flavours. our cocktails are based on fables, so why not make our food a thing of legend?

glutan free | vegetarian | vegan



## nibbles

### popcorn chicken <sup>gf</sup>

R90

tender fried chicken pops served with spicy mayo.

### deep fried olives <sup>v</sup>

R65

feta stuffed panko crusted olives served with a jalapeno tzatziki.

### marinated olives <sup>gf vg</sup>

R65

harissa marinated green & black kalamata olives.

### fries <sup>gf vg</sup>

R40

served with aioli (add parmesan & truffle R20  
or add cheese sauce & chilli R25).

**cauliflower bites** <sup>gf v</sup> R95  
cornflake crusted cauliflower deep fried and served with hot honey.

**citrus salad** <sup>gf vg</sup> R65  
baby gem lettuce, rocket, pickled cucumber, cherry tomatoes, orange segments and an almond & seed granola served with a spicy citrus dressing (add cajun chicken breast R40).

**tuna tataki** <sup>gf</sup> R140  
seared tuna served on a bed of rocket, amaranth & radish along with wasabi aioli and pickled ginger before being drizzled with citrus.

**tequila fish taco** R115  
two lightly crisped tortillas filled with tequila marinated fried hake and topped with sour cream, slaw & guac.

## mouthfuls

**cheese & charcuterie board** R190  
three cheeses, masala & red pepper chutney, olives, preserves, salami, parma ham & melba toast.

**lamb sliders** R115  
three thyme-spiced lamb sliders served with house tzatziki on a bed of rocket between toasted buns along with a side of prawn crackers.

## hot honey chicken sliders R120

three buttermilk fried chicken sliders served on a bed of rocket with hot honey sauce between toasted buns & a side of prawn crackers.

## bourbon old fashioned v

## grilled cheese sando R105

brioche toasted in butters butter, layered with white and yellow cheddar and served with a balsamic & wild turkey bourbon reduction (add bacon R30 / add fries R30).

## thicc boi burger R150

180g beef patty served on a soft seeded bun with cheddar, balsamic caramelised onions, mayo, rocket & a side of fries (add bacon R30). swap your beef for a vegan patty at no extra cost.

## sirloin gf R170

250g sirloin served on hearty butternut puree and topped with a fable cowboy sauce.

## cauliflower steak gf vg R130

250g cauliflower heart served on hearty butternut puree and topped with fable cowboy sauce.

# beer, wine and bubbly

wines, beers and bubbly are never just wines, beers and bubbly. we've had enough of them all to know that, and to discern the difference between good, bad, and ugly - and everything in between.

we've tested and approved each option on our menu and ensured that there's something for every palate and occasion - classics and favourites, a few 'special occasion' choices, and one or two wildcards just for fun.



# bubbly

125ml / bottle

moet & chandon brut imperial	R1700
moet & chandon brut rose	R2100
veuve clicquot yellow label	R1900
veuve clicquot rose	R2200
pongraz brut	R80 / R400
pongraz rose	R450
pongraz desiderius	R1100
boschendal brut	R80 / R400
boschendal brut rose	R400

# rose & white wine

250ml / bottle

boschendal blush	R90 / R255
nederburg wm grenache carignan rosé	R80 / R220
fryer's cove chenin blanc	R95 / R270
fryer's cove sav blanc	R95 / R270
durbanville hills chardonnay	R80 / R220

# red wine

250ml / bottle

boschendal nicolas red blend	R440
fryer's cove grenache cinsault	R95 / R270
nederburg shiraz	R240

# beer

newlands spring tribute lager on tap	R50
stella artois on tap	R60
newlands spring passionate blonde	R50
corona/corona bucket (six)	R50/R250
heineken lager/heineken bucket (six)	R45/R250
heineken silver	R45
windhoek lager	R45
heineken 0.0%	R45
savanna non-alcoholic	R38
hunter's dry	R38
vibe shots	R40
boujee bombs	R80

