

Ryan's Kitchen Wine List

Méthode Cap Classique

Graham Beck Brut Rosé	310 / 70
Graham Beck Brut	310 / 70
L'Ormarins Brut Classique	300
Stony Brook The Lyle Blanc de Blancs	360
Black Elephant Vintners	420
GM & Ahrens Vintage Cuvee	1100

Champagne

Taittinger Brut Reserve	1000
Jacquart Blanc de Blanc Vintage Brut	1200
Billecart Salmon Brut Rosé	1700

White Blends

Stony Brook The J <i>Creamy and silky, long textured finish</i>	210
Black Elephant Vintners Timothy White <i>Rich mouth-filling palate, flavours of ginger and honey</i>	230 / 65
Mullineux <i>Chenin Blanc based, rich fruit carries onto finish</i>	410
Cape Point Vineyards Isliedh <i>Mainly Sauvignon, some Semillon; complex, citrus, minerality, lingering</i>	550

Chenin Blanc

La Chaitagne Kastanje <i>Mellow, lightly complex, off-dry finish</i>	200
Raats Original <i>Medium-bodied, crisp deciduous fruit, unoaked</i>	215
Leopards Leap Culinaria <i>Elegantly-styled fruit, soft leesy hints</i>	230
Anthonij Rupert Cape of Good Hope <i>Full yet elegant, bold fruit, length of flavour</i>	270

Chardonnay

Calais Unoaked	180 / 60
<i>Fruit aromas, subtle balanced palate</i>	
Glenwood Unoaked	220
<i>Tropical, green fruits, leesy finish</i>	
La Bri	220 / 65
<i>Rounded palate and aromas, ripe fruit, soft oak</i>	
Chamonix	320
<i>Medium-bodied, oak integrates with fresh fruit</i>	
Uva Mira	370
<i>Uplifting acidity; offering both a creamy texture and freshness</i>	
Rupert de Rothschild Baroness Nadine	390
<i>Medium-bodied, ripe and rich palate</i>	
Chamonix Reserve	480
<i>Refined and complex, full palate, lingering</i>	

Sauvignon Blanc

Anthonij Rupert Protea	180 / 50
<i>Tropical hints, lightly styled</i>	
Black Elephant Vintners Two Dogs, a Peacock and a Horse	220 / 65
<i>Lively palate with flavours of passionfruit, gooseberry, fresh acidity</i>	
La Motte Pierneef	260
<i>Organically grown, apple and citrus, mouthfilling</i>	
Uva Mira	370
<i>White floral bouquet with bursts of orange blossom, kiwi and a lingering scent of rose petals</i>	
Baron Edmond de Rothschild Rimapere (Marlborough, New Zealand)	450
<i>Full, mineral/wet stone, gooseberry, persistent finish</i>	

Semillon

Rickety Bridge Paulina's Reserve	250
<i>Fine buttery richness, textured mouthfeel</i>	
Boekenhoutskloof	390
<i>Floral notes, complex citrus/mineral, waxy textured palate</i>	

Aromatic Cultivars

Neethlingshof Gewürztraminer	180
<i>Rose petal/Turkish delight, off-dry</i>	
Lynx Viognier	220
<i>Medium-intensity, peach/honey carry onto a textured palate</i>	
Cormons Pinot Grigio (Friuli Isonzo, Italy)	310
<i>Deciduous fruits throughout, mellow yet dry</i>	
Von Kesselstatt Domprobst Riesling Kabinett (Mosel, Germany)	630
<i>Complex mineral, dry yet flavourful, lingering</i>	

Rosé - styled

Lynx Blanc de Noir	180 / 65
<i>Aromatic red fruits, softly-styled</i>	
Black Elephant Vintners The Fox and The Flamingo	175
<i>Full bodied, crisp and creamy, with lingering taste of blood orange and white peaches</i>	
Conde Sangiovese Rosatre (Emilia Romagna, Italy)	290
<i>Floral aromas yet delicate juicy fruit, dry finish</i>	

Red Blend - Bordeaux Cultivars

2015	Lynx Xanache	230 / 65
	<i>Dark fruit, smooth tannin structure</i>	
2013	Stony Brook The Max	300
	<i>Rich, savoury character, cherry/chocolate palate, ripe tannins</i>	
2013	Holden Manz Big G	360
	<i>Concentrated Cabernet Sauvignon/Cabernet Franc, plum, cigar box</i>	
2013	Rupert de Rothschild Baron Edmond	580
	<i>Mainly Merlot and Cabernet Sauvignon dark ripe fruit, rounded</i>	
2007	Rust en Vrede Estate Blend	1100
	<i>Blackberry, plum, chocolate - dry, lengthy finish</i>	

Cabernet Sauvignon

2009	Mont Rochelle <i>Fine yet firm open flavours, integrated tannins</i>	260 / 65
2012	Kanonkop <i>Medium-bodied, dark berries, well structured</i>	685
2014	Boekenhoutskloof <i>Refined, blackberries, cigar box, ripe tannins, length</i>	695
2006	Rustenberg Peter Barlow <i>Elegant rich berry fruit, fine-grained tannins, ripe finish</i>	795
2008	La Riche Reserve <i>Classic, ripe cherry, spicy oak, complex and enduring</i>	855

Merlot

2014	Dunstone <i>Forward aromas, cherry, soft palate</i>	200 / 65
2014	La Bri <i>Intense fruits, juicy entry, integrated tannins</i>	230
2013	Thelema <i>Wonderfully balanced wine with hints of dark chocolate</i>	275
2014	Uva Mira <i>A wine of depth and silken texture with concentrated mulberry, blackcurrant and cherry</i>	370

Red Blends - Various Varietals

2015	Lynx Vino Tinto <i>Bordeaux varietals and Shiraz/Mouvedre, well balanced</i>	175
2014	Black Elephant Vintners Nicholas Red <i>Soft and rich palate with lingering sensation of aniseed and fynbos</i>	230
2015	The Chocolate Block <i>Syrah based blend, floral, spice, seamless tannins</i>	375

Pinotage

2013	Freedom Hill Cellar Selection <i>Ripe fruit hint of spice and oak</i>	235 / 65
2014	Môreson The Widow Maker <i>Medium-bodied, subtle palate of dark fruits</i>	355
2014	Black Elephant Vintners Amistad <i>Youthful palate with great fruit concentration and fine but firm tannins</i>	370

Shiraz / Syrah

2014	Rickety Bridge <i>Red fruits, spice and fynbos on medium-bodied palate</i>	250 / 65
2011	Labeye (Minervois, France) <i>Aromatic cherry, spice, lively juicy fruit</i>	290
2013	Kleinood Tamboerskloof <i>Viognier adds interest, red berry, seamless tannins</i>	310
2013	Black Elephant Vintners Amistad <i>Firm dark fruits and structure, mellow mouthfeel</i>	350
2014	Mullineux <i>Prominent pepper, red cherry, elegant frame yet long finish</i>	550

Pinot Noir

2015	Chamonix Feldspar <i>Dark berry, rounded, ripe finish</i>	300
2014	Haute Cabrière <i>Light berry flavour, subtle tannins, fine texture</i>	400
2014	La Chaumiere <i>Aromatic forest floor, vanilla oak, plump palate</i>	500

Various Cultivars

2012	Druk My Niet Cabernet Franc <i>Essence of blackcurrent, nutmeg and tobacco leaf, sandalwood</i>	240
2014	Chamonix Cabernet Franc <i>Red berry aromas, dark stone fruit throughout</i>	270
2013	La Bourgogne Malbec <i>Medium bodied, earthy, ripe berry, softly-styled</i>	315
2009	Torrevento Vigna Pedale Riserva (Puglia, Italy) <i>Complex Nero di Troia, spice, liquorice, full finish</i>	490
2012	Bodegas Muga Rioja Riserva (Rioja, Spain) <i>Tempranillo, ripe red berry, oaky spices, soft tannins</i>	600
2008	Conde Sangiovese Riserva (Emilia Romagna, Italy) <i>Dried prune/cherry, classy, elegant tannins, minerals, length</i>	725

Dessert Wines

Graham Beck Rhona Muscadel <i>Intense fortified Muscat, concentrated</i>	150 / 45
Pierre Jourdan Ratafia <i>Tropical sweetness, fortified Chardonnay</i>	180 / 50
Nederburg Noble Late Harvest <i>Complex tropical aromas, long and lingering</i>	200 / 55
Mulderbosch Sauvignon Blanc Noble Late Harvest <i>Finely structured, delicate sweetness</i>	280
Boekenhoutskloof Semillon Noble Late Harvest <i>Stylish, oaked Semillion, generous flavours</i>	475

Port

Allesverloren Port <i>Dark, sweetish fruit, hazelnuts, earthy, oak hints</i>	230 / 35
L'Ormarins Port <i>Spice, raisins, roasted nuts, integrated oak</i>	315 / 40
Quinta Du Sol Reserve <i>Ripe, rich fruit, firm tannins</i>	315 / 40

CORKAGE: R80

WINE BY THE GLASS: 175 ml

CAP CLASSIQUE BY THE GLASS: 150 ml

Ryan's Kitchen Drinks

Aperitifs, Spirits and Digestives

Gordon's Gin	20
Brandy Duc De Richelieu	20
Sherry	30
Martini Dry (50 ml)	30
Olmecca Gold Tequila	30
Bacardi Rum	30
Bell's	30
Jameson	30
Jack Daniels Bourbon	30
Amarula Cream Liquer (50 ml)	30
Jagermeister	30
Schnapps	30
Stolichnaya Vodka	30
Campari (50 ml)	30
Cointreau	40
Kahlua (50 ml)	40
Johnnie Walker Black Label	40
Bombay Sapphire Gin	40
Dalla Cia Grappa	40
Grey Goose Vodka	45
Oude Molen 8-year old Brandy (50 ml)	45
The Glenlivet 12-year old Malt Whisky	50
Cognac Bisquit Classic VSOP (50 ml)	70
Cognac Ragnaud-Sabourin G.C. (50 ml)	70
Armagnac Baron de Sigognac Napoleon (50 ml)	70
Calvados Chateau du Breuil Reserve 8-year (50 ml)	70
Van Rijn's 12-year old Brandy (50 ml)	90

Beers

Amstel Lager	30
Castle Lager	30
Windhoek Lager	30
CBC Pilsner	40
CBC Krystal Weiss	40
CBC Lager	40
Leopold 7 (Belgium)	60
Becks (Non-Alcoholic)	35

Cocktails

Bloody Mary	60
Cosmopolitan	60
Dry Martini	60
White Russian	60
Vodkatini	60
Mimosa	60
Classique Champagne Cocktail	60

Soft Drinks and Water

Soft Drinks	16
Appetizer	20
Grapetizer White and Red	20
Fruit Juices	20
Bos Ice tea	25
Water Sparkling/Still (750 ml)	30
Rock Shandy	30

APERITIFS, SPIRITS & LIQUORS

ARE SERVED IN MULTIPLES OF 25 ml UNLESS INDICATED



OUR FAVOURITE TEAS

served in a teapot

R28 a pot

ENGLISH BREAKFAST TEA

A blend of Assam and Ceylon. Strong, goes well with milk.

FRENCH EARL GREY

Very aromatic and fragrant, quite light in bergamot.

Preferably with no milk.

EMPEROR SENCHA

No milk. Goes well with food (fish, seafood, rice dishes), also after a meal.

POLO CLUB TEA

A green tea with caramel and vanilla.

Caramel note quite strong and aromatic.

ROOIBOS

Highest quality single estate rooibos tea.

CREME CARAMEL TEA

Rooibos blended with toffee pieces, nice with desserts or after a meal.

Ryan's Kitchen

Gins
