

CHOOSE YOUR G&T COMBINATION

GINS (25 ml)

TANQUERAY (England) **R35**

BEEFEATER (England) **R35**

BOMBAY SAPPHIRE (England) **R40**

WILDERER (South Africa) **R40**

SPEKBOOM NEW HARBOUR (South Africa) **R40**

MUSGRAVE PINK (South Africa) **R45**

TRIPLE THREE (South Africa - Citrus Infused) **R45**

THE BOTANIST (Scotland) **R50**

HENDRICKS (Scotland) **R50**

BULLDOG (England) **R50**

GIN MARE (Spain) **R50**

DIPLÔME (France) **R50**

TONICS

(200 ml)

Fitch & Leedes Indian Tonic Water **R16**

Fitch & Leedes Pink Tonic Water **R16**

Fitch & Leedes Light Tonic Water **R16**

Fever Tree Naturally Light Tonic Water **R35**

Fever Tree Indian Tonic Water **R35**

THE DUCHESS Virgin gin and tonic - 0% alcohol, 0% sugar **R35**

GIN BASED COCKTAILS

DRY MARTINI Beefeater gin, Martini Dry vermouth **R70**

DAISY Beefeater gin, Grenadine, lemon juice, soda water **R70**

BEE'S KNEES Beefeater gin, honey, lemon juice **R70**

PINK LADY Musgrave gin, pomegranate juice and seeds, mint **R75**

GIN-GIN MULE Tanqueray gin, ginger beer, lime juice **R80**

FRENCH 75 Tanqueray gin, sparkling wine **R80**

Ryan's Kitchen Wine List

MÉTHODE CAP CLASSIQUE

Graham Beck Brut Rosé	320 / 77
Graham Beck Brut	320 / 77
L'Ormarins Brut Classique	325
Stony Brook The Lyle Blanc de Blancs	375
Prosecco Doc Extra Dry (Italy)	400
Black Elephant Vintners	445
GM & Ahrens Vintage Cuvee	1100

CHAMPAGNE

Taittinger Brut Reserve	1100
Jacquart Blanc de Blanc Vintage Brut	1300
Billecart Salmon Brut Rosé	1800

WHITE BLENDS

Stony Brook The J <i>Creamy and silky, long textured finish</i>	225 / 68
Black Elephant Vintners Timothy White <i>Rich mouth-filling palate, flavours of ginger and honey</i>	235
Mullineux <i>Chenin Blanc based, rich fruit carries onto finish</i>	455
Cape Point Vineyards Isliedh <i>Mainly Sauvignon, some Semillon; complex, citrus, minerality, lingering</i>	575

CHENIN BLANC

La Chaitagne Kastanje <i>Mellow, lightly complex, off-dry finish</i>	215
Raats Original <i>Medium-bodied, crisp deciduous fruit, unoaked</i>	225
Leopards Leap Culinaria <i>Elegantly-styled fruit, soft leesy hints</i>	235 / 68
Holden Manz <i>Medium bodied with well balanced acidity. Great long finish.</i>	280

CHARDONNAY

Calais Unoaked	190 / 60
<i>Fruit aromas, subtle balanced palate</i>	
Glenwood Unoaked	225
<i>Tropical, green fruits, leesy finish</i>	
La Bri	230 / 68
<i>Rounded palate and aromas, ripe fruit, soft oak</i>	
Chamonix	335
<i>Medium-bodied, oak integrates with fresh fruit</i>	
Uva Mira	390
<i>Uplifting acidity; offering both a creamy texture and freshness</i>	
Rupert de Rothschild Baroness Nadine	410
<i>Medium-bodied, ripe and rich palate</i>	
Chamonix Reserve	480
<i>Refined and complex, full palate, lingering</i>	

SAUVIGNON BLANC

Black Elephant Vintners Two Dogs, a Peacock and a Horse	240 / 65
<i>Lively palate with flavours of passionfruit, gooseberry, fresh acidity</i>	
La Motte Pierneef	275
<i>Organically grown, apple and citrus, mouthfilling</i>	
Uva Mira	380
<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)	455
<i>Full, mineral/wet stone, gooseberry, persistent finish</i>	

SEMILLON

Rickety Bridge Paulina's Reserve	260
<i>Fine buttery richness, textured mouthfeel</i>	
Boekenhoutskloof	390
<i>Floral notes, complex citrus/mineral, waxy textured palate</i>	

AROMATIC CULTIVARS

Neethlingshof Gewürztraminer	190
<i>Rose petal/Turkish delight, off-dry</i>	
Lynx Viognier	230
<i>Medium-intensity, peach/honey carry onto a textured palate</i>	
Cormons Pinot Grigio (Friuli Isonzo, Italy)	320
<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

Black Elephant Vintners The Fox and The Flamingo	180
<i>Full bodied, crisp and creamy, with lingering taste of blood orange and white peaches</i>	
Lynx Blanc de Noir	185 / 65
<i>Aromatic red fruits, softly-styled</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	240 / 70
<i>Dark fruit, smooth tannin structure</i>	
2013 Stony Brook The Max	310
<i>Rich, savoury character, cherry/chocolate palate, ripe tannins</i>	
2013 Holden Manz Big G	370
<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

2015	Lynx <i>Fine yet firm open flavours, integrated tannins</i>	280 / 70
2006	Saxenburg Private Collection <i>Elegant, berry rich, fine-grained tannins, ripe finish</i>	660
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

MERLOT

2014	Dunstone <i>Forward aromas, cherry, soft palate</i>	220 / 68
2014	La Bri <i>Intense fruits, juicy entry, integrated tannins</i>	240
2013	Thelema <i>Wonderfully balanced wine with hints of dark chocolate</i>	285
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>	185
2015	Black Elephant Vintners Nicholas Red <i>Soft and rich palate with lingering sensation of aniseed and fynbos</i>	230
2016	The Chocolate Block <i>Syrah based blend, floral, spice, seamless tannins</i>	395

PINOTAGE

2016	Rickety Bridge <i>Ripe fruit, hint of spice and oak</i>	240 / 68
2014	Môreson The Widow Maker <i>Medium-bodied, subtle palate of dark fruits</i>	360
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>	260 / 70
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>	330
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>	310
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>	250
2014	Chamonix Cabernet Franc <i>Red berry aromas, dark stone fruit throughout</i>	280
2015	La Bourgogne Malbec <i>Medium bodied, earthy, ripe berry, softly-styled</i>	320
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>	160 / 50
Pierre Jourdan Ratafia <i>Tropical sweetness, fortified Chardonnay</i>	180 / 55
Nederburg Noble Late Harvest <i>Complex tropical aromas, long and lingering</i>	210 / 60
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 / 40
L'Ormarins Port <i>Spice, raisins, roasted nuts, integrated oak</i>	315 / 45

CORKAGE: R80

Ryan's Kitchen Drinks

APERITIFS, SPIRITS AND DIGESTIVES

Brandy Duc De Richelieu	25
Sherry	35
Martini Dry (50 ml)	35
Olmecca Gold Tequila	35
Bacardi Rum	35
Bell's	35
Jameson	35
Jack Daniels Bourbon	35
Amarula Cream Liquer (50 ml)	35
Jagermeister	35
Schnapps	35
Stolichnaya Vodka	35
Aperol (50 ml)	50
Campari (50 ml)	35
Cointreau	45
Kahlua (50 ml)	45
Johnnie Walker Black Label	45
Dalla Cia Grappa	45
Wilderer Pinotage Grappa	45
Grey Goose Vodka	50
Oude Molen 8-year old Brandy (50 ml)	50
The Glenlivet 12-year old Malt Whisky	55
Cognac Bisquit Classic VSOP (50 ml)	75
Cognac Ragnaud-Sabourin G.C. (50 ml)	75
Armagnac Baron de Sigognac Napoleon (50 ml)	75
Oude Meester Reserve 12-year old Brandy (50 ml)	95
Klipdrift Black Gold, Brandy, Coffee and Chocolate Blend (50 ml)	90

BEERS

Franschhoek Beer Co Three Oaks Craft Lager	45
Franschhoek Beer Co OPA Orange Pale Ale	45
Windhoek Lager	30
Becks (Non-Alcoholic)	35
CBC Pilsner	40
CBC Krystal Weiss	40
CBC Lager	40
Leopold 7 (Belgium)	60

COCKTAILS

Aperol Spritz	70
Spritz Hugo	70
Cosmopolitan	60
Classique Champagne Cocktail	70
Bloody Mary	70
Vodka Espresso	70

SOFT DRINKS AND WATER

Soft Drinks	20
Appetizer	20
Grapetizer White and Red	20
Fruit Juices	20
Bos Ice tea	25
Water Sparkling/Still (750 ml)	33
Rock Shandy	30

APERITIFS, SPIRITS & LIQUORS

ARE SERVED IN MULTIPLES OF 25 ml UNLESS INDICATED



OUR FAVOURITE TEAS

served in a teapot

R28

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.

VANILLA BOURBON

Red tea from South Africa, blended with vanilla.

This theine-free tea can be served any time of the day.

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.