

the Ledge

SIGNATURE COCKTAILS

	USD	MXN
The Cape Mezcal, basil, pineapple, lime, bitter	20	406
Red Fusion Margarita Tequila, hibiscus, chambord, cassis, berries	19	386
Apple Island Mezcal, apple, amaretto, chartreuse, lime, agave syrup	19	386
Hot & Spicy Margarita Tequila, chile ancho, serrano pepper, red pepper, cointreau, lime, agave syrup	19	386
Sunset Spritz Prosecco, aperol, st. germain, orange	20	406
Herbal Espresso Martini Espresso, tito's, nixta, zubrowka, bitter	19	386
Spicy Baja Tequila or mezcal, damiana, serrano pepper, lime	17	345
Young Gin, passion fruit, basil, tonic water	17	345

BEER

	USD	MXN
The Cape Lager	10	203
The Cape Session IPA	10	203

DINNER

SOUPS & SALADS USD MXN

Arugula & Beet 21 426
Citric slices, kalamata, caramelized nuts, honey and raspberry vinaigrette

Roasted Watermelon 21 426
Truffled sheep cheese, organic lettuce, pumpkin seeds, mint and chia vinaigrette

Roasted Corn Soup 16 325
Corn and poblano pepper, squash blossom

White Ayocote Bean Cream 16 325
Garlic spinach, lime, chile de arbol flakes

STARTERS

Dry- Aged King Kampachi 22 447
Squid Ink Roasted Sauce, Preserved Tangarine, Jalapeño, Guajillo Pepper

Blue Fin Tuna Tartar 25 508
Poached Quail Egg, Fried Potato, Avocado, Mustard, Lemon

The Cape Oysters 25 508
Green Aguachile, Serrano Pepper, Cilantro, Radish, Lemon

Slow Cooked Beef Tongue Tacos 28 568
Acuyo Leaf Corn Tortilla, Shrimp Mashed Sauces, Pickled Beet, Avocado, Cilantro

28 568
Soft Shell Crab & Short Pasta
Fried Crab, Spiced Chili and Spices Adobo Sauce, Purslane, Ocosingo Cheese

Duck Tacos (2pc) 25 508
Blue Corn Tortilla, Plum and Morita Pepper Sauce, Scallions, Crispy Skin

MAIN ENTREES USD MXN

Braised Short Rib with Almond Mole 71 1,441
Plantain puree, caramelized onion, glazed carrots, cilantro and sesame seeds

Spices Confit Pork "Carnitas" with Green Pipian 51 1,035
Toasted pumpkin seeds, x nic-pec, bean puree, cilantro

Grilled Octopus with Red Chilhuacle Chili Adobo 51 1,035
Organic vegetables and purslane salad

Cascabel Chili-Crust Prime New York 71 1,441
leek puree, roasted potatoes and demi-glace sauce

Roasted Local Catch 52 1,055
Wild rice with vegetables, baby corn, garlic "mojo" with guajillo pepper

Shrimp al Tequila 65 1,320
Arborio rice and quinoa with butter and tomatoes, cilantro and radish

DESSERT

Spices Chocolate Tart 15 305
Cinnamon whipped cream, piloncillo and strawberry syrup

Stuffed Spices "Trio" of Churros 16 325
Caramel, chocolate and caramel milk sauces, hazelnut crumble

Mazapan Cake 16 325
Apple and cranberry compote, roasted milk "Leche Quemada" ice cream

Jericalla with Charred Plantain 15 305
Crispy "Buñuelo" with cinnamon syrup