

the Ledge

SIGNATURE COCKTAILS

	USD	MXN
The Cape Mezcal, basil, pineapple, lime, bitter	20	392
Red Fusion Margarita Tequila, hibiscus, chambord, cassis, berries	19	372
Apple Island Mezcal, apple, amaretto, chartreuse, lime, agave syrup	19	372
Hot & Spicy Margarita Tequila, chile ancho, serrano pepper, red pepper, cointreau, lime, agave syrup	19	372
Sunset Spritz Prosecco, aperol, st. germain, orange	20	392
Herbal Espresso Martini Espresso, tito's, nixta, zubrowka, bitter	19	372
Spicy Baja Tequila or mezcal, damiana, serrano pepper, lime	17	333
Young Gin, passion fruit, basil, tonic water	17	333

BEER

	USD	MXN
The Cape Lager	10	196
The Cape Session IPA	10	196

DINNER

SOUPS & SALADS			MAIN ENTREES		
	USD	MXN		USD	MXN
Arugula & Beet Citric slices, kalamata, caramelized nuts, honey and raspberry vinaigrette	21	412	Braised Short Rib with Almond Mole Plantain puree, caramelized onion, glazed carrots, cilantro and sesame seeds	71	1,392
Roasted Watermelon Truffled sheep cheese, organic lettuce, pumpkin seeds, mint and chia vinaigrette	21	412	Spices Confit Pork "Carnitas" with Green Pipian Toasted pumpkin seeds, x nic-pec, bean puree, cilantro	51	1,000
Roasted Corn Soup Corn and poblano pepper, squash blossom	16	314	Grilled Octopus with Red Chilhuacle Chili Adobo Organic vegetables and purslane salad	51	1,000
White Ayocote Bean Cream Garlic spinach, lime, chile de arbol flakes	16	314	Cascabel Chili-Crust Prime New York leek puree, roasted potatoes and demi-glaze sauce	71	1,392
STARTERS			Roasted Local Catch Wild rice with vegetables, baby corn, garlic "mojo" with guajillo pepper	52	1,019
Dry- Aged King Kampachi Squid Ink Roasted Sauce, Preserved Tangarine, Jalapeño, Guajillo Pepper	22	431	Shrimp al Tequila Arborio rice and quinoa with butter and tomatoes, cilantro and radish	65	1,274
Blue Fin Tuna Tartar Poached Quail Egg, Fried Potato, Avocado, Mustard, Lemon	25	490	DESSERT		
The Cape Oysters Green Aguachile, Serrano Pepper, Cilantro, Radish, Lemon	25	490	Spices Chocolate Tart Cinnamon whipped cream, piloncillo and strawberry syrup	15	294
Slow Cooked Beef Tongue Tacos Acuyo Leaf Corn Tortilla, Shrimp Mashed Sauces, Pickled Beet, Avocado, Cilantro	28	549	Stuffed Spices "Trio" of Churros Caramel, chocolate and caramel milk sauces, hazelnut crumble	16	314
Soft Shell Crab & Short Pasta Fried Crab, Spiced Chili and Spices Adobo Sauce, Purslane, Ocosingo Cheese	28	549	Mazapan Cake Apple and cranberry compote, roasted milk "Leche Quemada" ice cream	16	314
Duck Tacos (2pc) Blue Corn Tortilla, Plum and Morita Pepper Sauce, Scallions, Crispy Skin	25	490	Jericalla with Charred Plantain Crispy "Buñuelo" with cinnamon syrup	15	294

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
All prices are in USD and Mexican Pesos. 16% tax included. 15% service charge not included.