

DRINKS MENU }

LOCAL SPIRITS	2.50	IMPORTED BEERS	
LOCAL BEERS		Amstel, Amstel Light, Castle Lite	3
Zambezi, Castle, Castle Lite,	2.50	Windhoek Draught, Heineken	4
Black Label, Golden Pilsener	2.50	CRAFT BEERS	SQ
CIDERS	4	NON-ALCOHOLIC BEER	5

ON TAP

BEER [Ask your waiter about our selection of beers on tap]	4
THE 3 MONKEYS HOUSE CRAFT BEER	6

SPIRITS

VODKA		IRISH WHISKEY	
Absolut	3	Jameson	3
Absolut Vanilla	3	Jameson 12yr	4
Absolut Raspberry	3	Jameson 18yr	10
Absolut Mandarin	3	Jameson Select Reserve	5
Absolut Kurant	3	Bushmills	5
Grey Goose	5		
BRANDY & COGNAC		SCOTCH WHISKY	
KWV 10yr	3	Johnnie Walker Red	2.5
Klipdrift 16yr	3	Johnnie Walker Black	3.5
Remy Martin VSOP	7	Johnnie Walker Gold	9
Hennessy VS	5	Johnnie Walker Platinum	12
Hennessy VSO	7	Johnnie Walker Green	7
		Johnnie Walker Blue	24
GIN		Bells	2.5
Bombay Sapphire	3	J&B	2.5
Beekeepers	3	Laphroaig 10yr	7
Hendrick's	4.5	Famous Grouse	2.5
Inverroche	4.5	Chivas 12yr	5
Saffron Infused	6.5	Chivas 18yr	9
LIQUEURS		Glenfiddich 12yr	6
Amaretto Dissarano	3	Glenfiddich 15yr	10
Amarula Cream	2	Glenfiddich 18yr	13
Drambuie	4	Monkey Shoulder	5
Cointreau	4	Glenlivet 12 yr Single Malt	6
Frangelico	3	Macallan 18yr	20
Jagermeister	3		
Kahlua	3	SHOOTERS	
Malibu	3	Olmeca Tequila (Silver/Black)	3
Nachtmuzik	3	Zappa	3
		Chocolate Vodka Lavodka	3
BOURBON WHISKEY		Sourz	3
Jack Daniels	3	Strawberry Lips	3
Jim Beam	2.5	Ponchos	3

JAM JARS

LOUISIANA JAM JAR Southern Comfort, apricot jam, apple juice, mint and lemon juice	9.50
STRAWBERRY MOONSHINE JULIP whiskey, lemon juice, strawberries, mint and brown sugar	9.50
BAHAMAN BREEZE dark rum, coconut rum, banana liqueur, grenadine, honey, lemon & pineapple juice	9.50
TROPICAL PEACH SODA Malibu, peach schnapps, ginger ale and sliced peaches	9.50

COCKTAILS

CLASSICS

APEROL SPRITZ prosecco wine with a dash of Aperol bitters	8
MARTINI vodka or gin, shaken or stirred with vermouth. Served Perfect, sweet, naked, dirty or 50/50	7
PIMM'S NO.1 CUP Pimms, grenadine and ginger ale garnished with cucumber, mint and fresh strawberries	7
LONG ISLAND ICE TEA vodka, gin, rum, triple sec and tequila - shaken, on ice, layered with lemon juice & Coke	8
GIMLET gin shaken with lime juice, garnished with a lemon twist	6.5

RUM

MOJITO CLASSICO Bacardi rum, fresh lime, mint, topped with soda water.	7.5
STRAWBERRY MOJITO the classic with fresh strawberries	
CUBA LIBRA Bacardi rum, lime juice and Coke	
DAIQUIRI Bacardi rum, triple sec, seasonal fruit blended with ice	
ZAMBEZI MAI THAI Bacardi rum, Captain Morgan, Triple sec pineapple and orange juice and grenadine	
PINA COLADA Bacardi Rum, Malibu, Captain Morgan, Passion fruit, coconut cream and fresh pineapple juice	

WHISKY

MANHATTAN Bourbon, sweet vermouth, bitters and a maraschino cherry	7
OLD FASHIONED Whiskey, sweet vermouth, bitters and an orange twist	
WHISKY SOURS Whiskey shaken with sweet and sour mix, served on ice and garnished with a cherry	

BRANDY

SIDE CAR Brandy, triple sec and lemon juice shaken on ice	7
BENGAL Brandy, cherry liquor, pineapple juice and a dash of bitters	
LA JOLLA Brandy shaken with crème de banana, orange juice and lemon	

VODKA

COSMO Vodka, Cranberry juice & Triple-sec with a squeeze of fresh lime juice	7
SEX ON THE BEACH Vodka, peach schnapps, orange juice and grenadine	7
MOSCOW MULE Vodka, ginger beer, lemon and bitters	7
BLACK RUSSIAN Vodka and Kahlua on crushed ice	7
BLOODY MARY Vodka, tomato juice, Worcestershire sauce and tabasco	7

TEQUILA

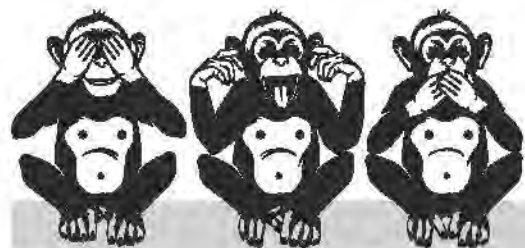
MARGARITA Tequila, Tripple sec, lime cordial and lemon juice	7
TEQUILA SUNRISE MIMOSA Tequila, Prosecco, fresh orange juice & grenadine	7.5
PINEAPPLE LEMONADE Tequila, lemon juice, pineapple juice and mint served on crushed ice.	6.5

DESSERT

DEATH BY CHOCOLATE Smirnoff Vodka, Nachtmusiek, Amarula and icecream	7.5
WHITE CHOCOLATE MARTINI Vanilla vodka shaken with white chocolate liquer	
WHITE RUSSIAN Kahlua, vodka and milk shaken on ice	
TOBLERONE Nachtmusiek, Kahlua, Amarula and milk	



MENU



*All prices shown are in US Dollars (\$)

ALL PRICES SHOWN ARE IN US DOLLAR (\$) PLEASE ASK YOUR WAITRON FOR THE RATE OF THE DAY IF PAYING IN LOCAL CURRENCY

FOOD MENU } TURN OVER FOR DRINKS

STARTERS

KUDU CARPACCIO , blushed tomato, rocket, parmesan and balsamic reduction	8
LIVER PATÉ , red onion jam and grissini	8
BEEF SPRING ROLLS	7.5
VEG SPRING ROLLS (V)	6.5

SALADS

GREEK tomato, cucumber, olives, onion, roasted pepper and marinated feta	10.5
CAPRESE oven blushed tomato, mozzarella, basil, parmesan and balsamic glaze	11.5
BRIOSO rocket, roasted root vegetables, feta, caramelized onion, butternut chips & yoghurt dressing	11.5
CAJUN CHICKEN feta, pine nuts, croutons, watercress, balsamic and olive oil dressing (add bacon \$2)	13

WRAPS

CRUMBED CHICKEN , tomato salsa, garlic aioli and fries	13
ROAST VEG , feta, baby spinach, pesto and fries (V)	11

BURGERS [Served with fries]

All beef burgers are hand-ground on site from a prime selection of Matabeleland beef, yielding an 80/20 meat to fat ratio. Our burger buns are made in-house and smothered with hand-made egg mayo.

PORT STILTON BURGER caramelized onion and blue cheese on 250g beef patty.	15
PLAIN BURGER beef patty and homemade BBQ sauce	14
BBQ CHEESE BURGER beef patty, cheese and homemade BBQ sauce	15
THE DUDE 250g beef patty, bacon, avo (seasonal) and crumbled feta	16
FLAME-GRILLED PERI-PERI CHICKEN	14

WOOD-FIRED

HALF CHICKEN (450g) Served with fries	14
PARMIGIANA DI MELANZANE (V)	13
FISH & CHIPS	13

PIZZAS [Wood-fired thin crust Italian pizza]

FOCACCIA garlic and herb (V) (please note, no tomato base and cheese)	7
FETA FOCACCIA feta, rosemary olive oil, salt and pepper (V) (no tomato base or mozzarella cheese)	10
MARGHERITA tomato, mozzarella and basil pesto (V)	11
QUATTRO FORMAGGI mozzarella, blue cheese, brie and parmesan	17
ESOTICA ham and pineapple	14
TROPICALE bacon and banana	14
REGINA ham and mushroom	14
ROMAGNOLA spinach, feta and roasted garlic (V)	13.5
ARRABIATA tomato, Napoli salami and chilli	15
PROSTITUTO bacon, spinach, avo (seasonal) and feta (no tomato base)	16
STAGIONATA ham, mushrooms, olives and artichokes	15
PARMA prosciutto crudo, fresh rocket	16
INFERNO peri-peri chicken and roasted red peppers	13.5
ERINCELLA smoked salmon, cream cheese, rocket, avo (seasonal), potato and capers (no tomato base)	18
BBQ CHICKEN	14
PESTO chicken, basil pesto, feta, baby spinach and pine nuts	16
STREGA peri-peri chicken livers	14

DESSERTS

CHOCOLATE PIZZA salted pizza base with hazelnut nutella & cashew brittle	9
CHOCOLATE ROYALTINE cardamom, espresso jellies and hazelnut ice cream	9
ORANGE CREME BRULEE berry sorbet and sesame seed snaps	8
MALVA PUDDING creme anglaise & vanilla bean ice cream	8
CAMOMILE PANNA COTTA rooibos poached plums, tuilles & jasmine sobert	9
ASK YOUR WAITRON about our great selection of cappuccinos, lattes, Irish coffees & Don Pedros	SQ

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