

SIGNATURE COCKTAILS

THE CAPE	16
Bruxo mezcal, basil, mint, pineapple, grapefruit, bitter	
PURPLE RAIN	13
Mezcal, Chambord, açai, lime, mint	
CAP PARADISE	13
Captain Morgan, St. Germain, apple juice, lime, ginger ale	
SPICY BAJA	13
Tequila or mezcal, Damiana, serrano chili pepper, lime	
YOUNG	12
Gin, passion fruit, basil, tonic water	

all prices are in usd with taxes included. a 15% service charge will be added



SOUPS & SALADS

Seafood and Coconut Chowder "épazote" and "chile pasilla"	16
Roasted Corn Cream, corn smut, fried leek, truffle oil	12
Hearty Braised Tomato, roots and vegetable soup	9
Oven Roasted Watermelon, ash cured sheep's cheese, arugula, pecans, basil vinaigrette	17
Burrata, heirloom tomatoes, orange, kalamata olives, basil	20
Old Fashioned Crab Cake, organic lettuce, jalapeño and lime mayo, cherry tomato	25



STARTERS

Kampachi Sashimi, pineapple and cilantro salsa, yuzu, peach relish	17
Pork Belly & Seafood "Tostaditas" in "chile ancho"	18
Roasted Duck "Taqitos", flour tortilla, beer root leaf, habanero spiced plum sauce	22
Hot and Sour Crisp Octopus with cucumber and "chayote" slaw	18

MAIN

Local Catch (6.5 oz)	35
Surf and Turf Skewers (10.5 oz)	38
Fine Herbs Shrimps (8 oz)	38
Lobster Tail (7 oz)	46
Braised Beef Cheeks (9 oz)	38
Prime Rib Eye Steak (11 oz)	62
High Choice NY Steak (12 oz)	59
"Adobo" Roasted Organic Chicken (8.5 oz)	30
High Choice Beef Filet (8 oz)	43
Slow Roasted Beef Short Rib with ginger and cascabel pepper rub (12 oz)	52
The Ledge Burger angus beef burger with brie cheese, battered crisp oysters and shrimps with truffle parmesan fries	35

SIDE DISHES (CHOICE OF 2)

sea salt fries
baked potatoes with raclette cheese and jalapeño
creamy parmesan quinoa with spinach
mashed potatoes with lime zest
grilled vegetables
green salad

SAUCES

citrus hollandaise
classic "chimichurri"
roasted green tomatillo with "hoja santa"
dried peppers and spices



DESSERTS

Triple coconut cake "The Ledge"	7
Morita pepper and date molten cake	9
Pink pepper spiced sous-vide apple on linseed tart cinnamon cream and cranberries	5
Acai berry and coconut mousse cocoa biscuit, mezcal braised blueberries	5
Matcha creme brûlée sesame seed crisp, red wine and pear compote	5
Gluten-free chai spiced churros caramel sauce	5
Homemade ice cream and sorbets	5