SIGNATURE COCKTAILS

THE CAPE
Bruxo mezcal, basil, mint, pineapple, grapefruit, bitter

PURPLE RAIN
Mezcal, Chambord, açaí, lime, mint

CAP PARADISE
Captain Morgan, St. Germain, apple juice, lime, ginger ale

SPICY BAJA
Tequila or mezcal, Damiana, serrano chili pepper, lime, egg white

YOUNG
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 "epazote" and "chile pasilla"
- Roasted Corn Cream, corn smut, fried leek, truffle oil
- Hearty Braised Tomato, roots and vegetable soup
- Oven Roasted Watermelon, ash cured sheep’s cheese, arugula, pecans, basil vinaigrette
- Burrata, heirloom tomatoes, orange, kalamata olives, basil
- Old Fashioned Crab Cake, organic lettuce, jalapeño and lime mayo, cherry tomato

STARTERS
- Kampachi Sashimi, pineapple and cilantro salsa, yuzu, peach relish
- Pork Belly & Seablud "Tostaditas" in "chile ancho"
- Roasted Duck "Taquitos", flour tortilla, beer root leaf, habanero spiced plum sauce
- Hot and Sour Crisp Octopus with cucumber and "chayote" slaw
- The Ledge Burger: angus beef burger with brie cheese, battered crisp oysters and shrimps with truffle parmesan fries

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) 45
- Braised Beef Thighs (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

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 "sherrymarinade"
- roasted green tomatillo with "hoja santa"
- dried peppers and spices

DESSERTS
- Triple coconut cake "the ledge" 7
- Montepique date and molten cake 9
- Pink pepper spiced sour-vege apple on fennel tart cinnamon cream and cranberries 5
- Acai berry and coconut mousse cocoa biscuit, mezcal braised blueberries 5
- Matcha creme brulee sesame seed crisp, red wine and pear compote 5
- Gluten-free chili spiced churros caramel sauce 5
- Homemade ice cream and sorbets 5
Appetizer
Antipasto salad
Beer & dried fruit sourdough bread

Handmade pastas
Fettuccini, artichoke buttercream sauce & shrimp
Duck confit ravioli, Ramonetti cream sauce, spinach, pecans
Roasted mushrooms & portobello pappardelle, truffle oil, asparagus
Baked Fusilli, roasted eggplant, almonds, tomato, burrata
Linguini, herbed chicken breast, spiced pesto, tomato

Pizza
Five kinds of cheese, prosciutto, pecans, rosemary
Cured salmon, goat cheese, caper, avocado, fennel
Beef cheek, annatto & red wine sauce, Oaxaca cheese, jalapeño
Mozzarella, parmesan, tomato, basil

Desserts
Tiramisu ice cream & chocolate crumble
Coconut & pineapple panna cotta

Wine
Naonis, prosecco extra dry
Scarpetta, Pinot Grigio
Santa Cristina, Chianti Superiore
Reserva de Tintos by Thompson, Valle de Guadalupe

THURSDAYS | 5 - 10 PM | $77 USD

price include taxes and gratuity | restaurant.reservations@thompsonhotels.com | 624.163.0006
SATURDAYS | 5 - 10 PM | $89 USD

charred & RAW

Starter
Chef creative salad

The Raw
Beef tartare
Salmon tartare
Tuna tartare
Kampachi tiradito
Ceviche tostada

On the shell:
Oysters, lemon grass & coconut, avocado cream & furikake, mignonette

The Charred
Queso fundido: chorizo, truffled mushrooms, charred steak ends
Bone marrow with guacamole
Served with flour tortillas

Shrimp skewers
Octopus
Assorted premium steaks: picanha, tenderloin, rib eye, arrachera
Side dishes:
Asparagus & yuzu hollandaise
Herbed potatoes
Organic vegetables

Dessert
House desserts from the trolley

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