

LOCATED
IN THE ICONIC
PLANT RIVERSIDE DISTRICT



TRADING
THE FINEST PROVISIONS
FROM SAVANNA TO SAVANNAH

@plantriversidedistrict #baobabloungesav



WINE SELECTION

Sparkling

	GLS	BTL
BRUT <i>Boschendal</i> South Africa, NV Lemon Crème Orange Zest Vibrant	14	53
BRUT ROSÉ <i>Graham Beck</i> South Africa, NV Tart Cherry Crushed Berry Briskly Structured	14	52

White

ROSÉ <i>Kumusha</i> S. Africa, 2020 Cherry Strawberry Floral	15	51
SAUVIGNON BLANC <i>Kumusha</i> S. Africa, 2020 Guava Green Fig Fresh Acidity	15	51
CHENIN BLANC <i>Ernie Els "Big Easy"</i> S. Africa, 2020 Spring Jasmine Mandarin Lively	14	55
CHARDONNAY <i>Kessler Collection</i> California, 2018 Mango Brioche Rounded	12	44
CHARDONNAY <i>Rustenberg</i> S. Africa, 2018 Pear Apple Grassy	17	64
PINOT GRIGIO <i>Terlato</i> Italy, 2019 Pear Peach Almond	17	64
PINOT GRIGIO <i>Terre Di Bacco</i> Italy, 2019 Lemon Citrus Refreshing	14	44

Red

MERLOT <i>Vrede En Lust "The Red Lady"</i> South Africa Red fruit Vanilla Elegant	10	40
PINOT NOIR <i>Paul Cluver</i> South Africa, 2017 Cranberry Seaweed Luminous	14	53
PINOTAGE <i>KWV Classic</i> South Africa, 2018 Banana Chocolate Salacious	11	38
PINOTAGE <i>Lievland Vineyards</i> South Africa, 2018 Blueberries Pencil Shavings Elegant	17	62
RED BLEND <i>Kumusha</i> South Africa, 2020 Cherry Plum Fresh	15	56
RED BLEND <i>Ernie Els</i> South Africa, 2017 Blackberry Licorice Refined	15	56
CABERNET SAUVIGNON <i>Kessler Collection</i> CA, 2020 Blackcurrant Clove Supple	12	44
CABERNET SAUVIGNON <i>MAN Family</i> South Africa, 2018 Black Pepper Red Currant Seamless	14	49
CABERNET SAUVIGNON <i>Ernie Els</i> South Africa, 2016 Coconut Morello Cherry Refined	15	64
CABERNET SAUVIGNON <i>Bohemian Collection</i> CA, 2020 Black Cherry Baking Spices Elegant	17	65

BAOBAB WINE MARKET

Let instinct be your guide.

Step into our wine cellar, where Old World tradition meets New World heritage and explore selections from across the globe. Each vessel represents a capsule of complex flavors and aromas bottled in a specific moment in time. Linger for a moment, delve into the backstories and return with a bottle that will become part of your own adventurous tale.

Guests are invited to hand-select bottles from our wine cellar, or simply request a Baobab Wine Market cellar menu from your Server.

Sparkling	SOLD BY THE BOTTLE	
BRUT ROSÉ <i>Charles Heidsieck</i> Champagne, France, NV Gingerbread Strawberry Vivacious		146
MONTICELLO <i>Veritas</i> Virginia, US Myer lemon Tart Pineapple		77
White		
PINOT GRIS <i>Orgia</i> , California Orange Pear Honey		112
CHARDONNAY <i>Landmark</i> "Overlook" California Pear Apple Butter Vanilla		74
Red		
PINOTAGE <i>Michael David</i> "Earthquake" Western Cape, South Africa blackberry jam toasted marshmallow cracked black pepper		48
PINOT NOIR <i>Botanica</i> Stellenbosch, South Africa Citrus Oak Spice Balanced		91
RED BLEND <i>Boekenhoutskloof</i> "The Chocolate Block" Syrah, Grenache, Cinsault, Cabernet Sauvignon Swartland, South Africa Cocoa Sweet Tobacco Brooding		104
RED BLEND <i>Ken Forrester "The Gypsy"</i> Grenache, Syrah, Stellenbosch, South Africa, 2010 Bramble Baking Spice Rich		157
CABERNET SAUVIGNON <i>Turnbull</i> Napa Valley, California Ripe Berries Red Cassis Herbs de Provence		131
RED BLEND <i>Anthonij Rupert "Optima"</i> Cabernet Sauvignon, Merlot, Cab Franc Franschhoek, South Africa Violet Cigar Box Silky		91
CABERNET SAUVIGNON <i>Boekenhoutskloof</i> Stellenbosch, South Africa, 2016 Plum Blackberry Dark		115

non-alcoholic

COCA COLA PRODUCTS	3
HOT TEA	4
RED BULL	5
Red Bull Energy Drink, Red Bull Sugar Free, Red Bull Editions (Blueberry, Tropical, Watermelon)	

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biltong

CLASSIC BILTONG* (2oz) — 13
Coriander & Black Pepper Air-Dried
Beef, Pickled Garden Vegetables

SPICY BILTONG* (2oz) — 13
Peri Peri & Za'atar
Spiced Air-Dried Beef,
Pickled Garden Vegetables

DROËWORS (2oz) — 13
Dried Farmers Beef Sausage, Pickled
Garden Vegetables

snacks

CHEESE BOARD — 28
Chef Selection of Five Cheeses,
F.R.O.G Jam, Dried Apricots,
Walnuts, Grapes, Flatbread

SUYA CHICKEN SKEWERS - 15
Spiced Peanut Chicken, Pickled Onions,
Peanut Sauce

SHOKO TOSTADAS - 14
Plantain Tostada, Basil Yogurt,
Spice Ground Lamb & Chicken

ROASTED BEET HUMMUS — 13
Schug Sauce, Crudités, Artisan Bread

CHICKEN SHAWARMA TACOS — 13
Cucumber Tomato Relish,
Pickled Onions,
Served with Garlic Yogurt Sauce

HARISSA STEAK FLATBREAD* — 15
Hummus, Schug, Goat Cheese,
Roasted Tomatoes, Arugula

MALVA PUDDING — 10
Amarula Cream,
Pistachio Toffee Crumble,
Roasted Peach

*BILTONG [bil-tawng, -tong] noun
South African Dried Cured Meat

It was said that the beauty of the majestic BaoBab, The Tree of Life, has been perfected for nearly 200 million years. Its primal energy comes to life in a juxtaposition of raw elements and modern elegance, indigenous ingredients and sophisticated cocktails. May our storied roots call upon your untamed adventurer and insist on one more round

SIGNATURE BEVERAGES

- | | |
|---|--|
| SAVANNAH DUSK — 16
Jose Cuervo Silver Tequila,
Mango Purée, Fresh Lemon Juice,
Peppadew Pepper Syrup, Tajin | BAOBAB DAIQUIRI — 14
Plantation Pineapple Rum,
Cruzan Banana Rum,
Fresh Lime Juice, Demerara Syrup |
| TAMARIND MARTINI — 16
Inverroche Amber Gin,
Passion Fruit Juice, Fresh Lemon Juice,
Tamarind Syrup | NYATI — 16
Buffalo Trace Bourbon,
Domaine de Canton Ginger Liqueur,
Pineapple Juice, Fresh Lemon Juice,
Sumac Syrup,
Woodford Reserve Sassafras & Sorghum |
| THE TWISTED KUDU — 17
Jose Cuervo Silver Tequila,
Malibu Coconut Rum, Grapefruit,
Baobab Syrup
<i>Created by our own bartender Jonathan</i> | BUBBLE AND BERRIES — 26
Kessler Private Selection Maker's Mark,
Berry Simple Syrup,
Woodford Reserve Sassafras & Sorghum |
| NANDI'S PUNCH — 14
Diplomatico Rum, Caperitif,
Pineapple Juice, Fresh Lime Juice, Baobab
Syrup | THE MAZAGRAN — 18
Slane Irish Whiskey,
Madagascar Vanilla Syrup,
French Pressed Chilled Coffee,
Coffee Bean-Infused Angostura
<i>(Smoked Tableside)</i> |
| GOLDEN OSTRICH — 17
Wyoming Whiskey, Honey syrup,
Fresh Lemon Juice,
Fee Brothers Fee Foam | |
| BULL OF THE SERENGETI — 15
Tito's Vodka, Blueberry Red Bull,
Fresh Lemon Juice, Simple Syrup,
Fee Brothers Fee Foam | |
| JACARANDA — 9
CRAFTED MOCKTAIL
Sprite, Sparkling Water, Honey,
Fresh Lemon Juice, Wild Hibiscus
B'lure | |



*All cocktails are hand-crafted using freshly squeezed lemon & lime juices

FIRST CALL INFUSION

Our House Infused
Spirit

Drip Infused Spirit with Seasonally
Selected Local Fruits, Herbs & Spices

Served Neat or Over Ice — 12
Specially Crafted Cocktail — 15

BEERS & ALES

DRAFT

Bohemian Citra IPA / Service Brewing Co. / ABV 7% 10
Michelob Ultra / Light Lager / ABV 4.2%..... 9

BOTTLE

Mountain Jam Southern Lager / Southbound Brewing Co. / ABV 5% 9
Skywater Golden Ale / Pretoria Fields / ABV 5.1% 9
Rye Charles IPA / Pretoria Fields / ABV 6% 9
Miller Lite / Miller Brewing / ABV 4.2% 9
Allagash White / Allagash / ABV 5.2% 9
Rapturous Raspberry Sour / Three Taverns Brewery / ABV 5%..... 9
Pernicious India Pale Ale / Wicked Weed Brewing / ABV 7.3% 9
Southern Delight Praline Amber / Coastal Brewing / ABV 5.2%..... 9

LARGE PARTIES OF SIX OR MORE ARE SUBJECT TO AN 18% GRATUITY.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.