

LOCATED
IN THE ICONIC
PLANT RIVERSIDE DISTRICT



TRADING
THE FINEST PROVISIONS
FROM SAVANNA TO SAVANNAH

SUN.-THU. 3PM-11PM & FRI.-SAT. 11AM-11PM

@PLANTRIVERSIDEDISTRICT #BAOBABLOUNGESAV



WINE SELECTION

SPARKLING

	GLS	BTL
BRUT Boschendal South Africa Lemon Crème Orange Zest Vibrant	16	64
BRUT ROSÉ Graham Beck South Africa Strawberry Raspberry Velvety Whipped Cream	16	64

WHITE

CHARDONNAY Kessler Collection California Mango Brioche Rounded	13	48
ROSÉ Kumusha South Africa Cherry Strawberry Floral	16	64
SAUVIGNON BLANC Kumusha South Africa Guava Green Fig Fresh Acidity	16	64
CHENIN BLANC Ernie Els "Big Easy" South Africa Spring Jasmine Ripe Mandarin Indian Spice	16	64
CHARDONNAY Rustenberg South Africa Pear Apple Grassy	18	72
PINOT GRIGIO Terre di Bacco Italy Lemon Citrus Refreshing	13	52
PINOT GRIGIO Terlato Italy Pear Peach Almond	15	60

RED

PINOTAGE Indwe South Africa Cranberry Cherry Sweet	12	48
PINOTAGE Lievland Vineyards South Africa Cedar Vanilla Raspberry	18	65
RED BLEND Kumusha South Africa Cherry Plum Fresh	16	64
RED BLEND Ernie Els South Africa Blackberry Licorice Refined	16	64
CABERNET SAUVIGNON Kessler California Blackcurrant Clove Supple	13	48
CABERNET SAUVIGNON Kumusha South Africa Red Berry Fruity Oak	16	64
CABERNET SAUVIGNON Ernie Els South Africa Coconut Morello Cherry Refined	17	68
CABERNET SAUVIGNON Bohemian California Black Cherry Baking Spices Elegant	18	72
PINOT NOIR Paul Cluver South Africa Cranberry Almond Earthy	15	60
SANGIOVESE Terre Di Bacco Chianti, 2018 Strawberry Spice Earthy	15	52
SANGIOVESE Luna Napa Valley, 2016 Black Cherry Vanilla Violets	16	60

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.

SOLD BY THE BOTTLE

SPARKLING

PROSECCO Villa Sandi Il Fresco Prosecco, Italy, Vintage Apple Pear Melon	44
CHAMPAGNE Veuve Clicquot Champagne, France, Vintage Yellow Apple Apricot Pear	112
BRUT ROSÉ Charles Heidsieck Champagne, France, NV Gingerbread Strawberry Vivacious	175

WHITE

GEWURSTRAMINER Paul Cluver Elgin, Western Cape Tropical Melon Pineapple Green Apple	60
RIESLING Vrede en Lust "Early Mist" Elgin, Western Cape Honey Lemon Minerals	46
WHITE BLEND Kumusha "Flame Lily" Western Cape, South Africa Peach Apricot Plum	91
SAUVIGNON BLANC Kumusha Sondagskloof, South Africa Melon Passion Fruit Citrus	64

RED

RED BLEND Boekenhoutskloof "The Chocolate Block" Swartland, South Africa Cocoa Sweet Tobacco Full Bodied	104
PINOT NOIR Botanica Stellenbosch, South Africa Bright Cherry Strawberry Floral	91
RED BLEND Ken Forrester "The Gypsy" Stellenbosch, South Africa Cinnamon Baking Spices Rich	157
RED BLEND Anthonij Rupert "Optima" Franschhoek and Darling, South Africa Violet Dark Berry Earth	91
RED BLEND Meerlust "Rubicon" Stellenbosch, South Africa Plum Berry Spiced Oak	98
CABERNET SAUVIGNON Boekenhoutskloof Stellenbosch, South Africa Plum Blackberry Dark	140

NON-ALCOHOLIC

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

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SMALL PLATES

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 SHWARMA 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
Pistachio Toffee Crumble, Roasted Peach

*ADDITIONAL BREAD SUBJECT TO \$2
UPCHARGE

*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 CLASH OF RAW ELEMENTS AND MODERN ELEGANCE. INDIGENOUS INGREDIENTS AND SERIOUS COCKTAILS. MAY OUR STORIED ROOTS CALL UPON YOUR UNTAMED ADVENTURER. AND INSIST ON ONE MORE ROUND.

SIGNATURE BEVERAGES

SAVANAH DUSK – 17
José Cuervo Silver Tequila, Mango
Purée, Fresh Lemon Juice, Peppadew
Pepper Syrup, Tajín

TAMARIND MARTINI – 17
Inverroche Amber Gin, Passion Fruit
Juice, Fresh Lemon Juice,
Tamarind Syrup

THE TWISTED KUDU – 18
José Cuervo Silver Tequila, Malibu
Coconut Rum, Grapefruit,
Baobab Syrup

Created by our own bartender, Jonathan

NANDI'S PUNCH – 15
Diplomatico Rum, Caperitif,
Pineapple Juice, Fresh Lime Juice,
Baobab Syrup

BAOBAB DAIQUIRI – 15
Plantation Pineapple Rum,
Cruzan Banana Rum,
Fresh Lime Juice, Demerara Syrup

THE MAZAGRAN – 19
Knob Creek Bourbon,
Madagascar Vanilla Syrup, French
Pressed Chilled Coffee,
Coffee Bean-Infused Angostura

Smoked Tableside

JACARANDA – 11
Sprite, Sparkling Water, Honey,
Fresh Lemon Juice, Pea Flower B'lure

CRAFTED MOCKTAIL

GOLDEN OSTRICH – 17
Wyoming Whiskey, Honey Syrup,
Fresh Lemon Juice,
Fee Brothers Fee Foam

BULL OF THE SERENGETI – 16
Tito's Vodka, BlueBerry Red Bull,
Fresh Lemon Juice, Simple Syrup,
Fee Brothers Fee Foam

NYATI – 17
Buffalo Trace Bourbon, Domaine de
Canton Ginger Liqueur,
Pineapple Juice, Fresh Lemon Juice,
Sumac Syrup, Woodford Reserve
Sassafras & Sorghum

BUBBLE & BERRIES – 26
Kessler Private Selection Maker's
Mark Bourbon, Berry Simple Syrup,
Woodford Reserve Sassafras &
Sorghum



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

FIRST
CALL
INFUSION

DRIP INFUSED SPIRIT WITH SEASONALLY
SELECTED LOCAL FRUITS, HERBS & SPICES
Served neat or over ice - 12
Specially crafted cocktails - 15

BEERS & ALES

DRAFT

MICHELOB ULTRA Light Beer / ABV 4.2%10
BOHEMIAN CITRA IPA / Service Brewing Co. / ABV 7% 11

BOTTLE

SKYWATER Golden Ale / Pretoria Fields / ABV 5.1%9
RYE CHARLES IPA / Pretoria Fields / ABV 6%9
MILLER LITE Light Lager / Miller Brewing / ABV 4.2%10
RAPTUREOUS Raspberry Sour / Three Taverns Brewery / ABV 5%10
ALLAGASH WHITE Allagash / ABV 5.2%10
PERNICIOUS India Pale Ale / Wicked Weed Brewing / ABV 7.3%10
MOUNTAIN JAM Southern Lager / Southbound Brewing Co. / ABV 5% .. 11

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.