



Safari

LOUNGE



BAR MENU

Safari tour Party Signature Drinks \$9

African Cocoa

A creamy drink with the African soil color, Captain Morgan, patron café, and Bailey's Irish Cream.

Kay Passion

A berry explosion of flavor, vodka, Chambord, lime, lemon, raspberry, and splash of cranberry.

Safari Nights

A comforting drink after a day of hunting, Cognac Italian Vermouth, bitters.

Raspberry Mojito

The Cuban drink with a new twist, fresh raspberries and mint leaves macerated with lime, vodka and splash soda.

The Sahara, quench your thirst.

Beers

African

St. George
Amber
Castel \$5.50

Tusker \$5.95

Orijin
Star \$8.95

Draft Miller Lite \$4.00 Apex Predator \$5.00

Craft

Daisy Cutter \$5.95

Matilda \$6.50

International

Amstel light
Corona
Guinness Draught
Red stripe
Heineken \$4.95

Xingu \$5.50

Wobble IPA \$4.95
Prairie Path
Domaine DuPage
Anti-Hero IPA
312
Fat tire

Wines

The Johannesburg connection

Glass \$6.00/bottle \$24.00

Red wine

Fairview Pinotage South Africa
Excelcior Cabernet Sauvignon South Africa

White Wines

La Capra Sauvignon Blanc
Jam Jar Sweet White
Indaba Chardonay

Liquor by the Bottle

Absolut
Ketel One
Grey Goose
Patrón Silver tequila
Bacardi rum
Captain Morgan Spiced rum
Bombay Sapphire gin
Hennessy Cognac
Remy Martin V.S.O.P. cognac
Jack Daniels whiskey
Crown Royal whiskey
Jameson whiskey
Maker's Mark whiskey
Johnnie Walker Black scotch
Johnnie Walker Red scotch



Starting the Tour Appetizers/Bar

1- Sambussa (3 pieces) Small fried dumplings with a filling of your choice Beef, Chicken, or Lentil. (one option per order) **\$4.50**

2- Awaze Wings Chicken wings tossed in a honey-awaze sauce or lime-awaze sauce (paste of hot peppers, garlic, ginger, salt and other spices) **\$6.95**

3- Kitfo rolls Ethiopian style steak tartare seasoned with herbed butter sauce and hot spiced chili powder rolled in an injera bread with ayib cheese. **\$6.95**

4- Ye-Asa Dabo Two fish cakes made with tilapia, potatoes, garlic, onion, and fresh parsley, breaded served with awaze aioli. **\$5.95**

5- Zilzil Tibs Angus beef marinated in garlic, onion, cider vinegar, black pepper, Worcestershire sauce. Grilled to your desired temperature. Served with honey-awaze sauce. **\$7.95**

6- Sineag Jalapeno pepper stuffed with diced onions, fresh tomatoes, and ayib cheese. Deep on injera batter then fried to crispy perfection. **\$5.95**