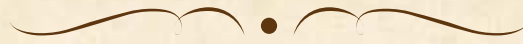


STARTERS



APPETISERS

6 Cheesy Garlic Snails with a Roll	N\$ 68,-
6 Garlic Snails with a Roll (without cheese)	N\$ 55,-
6 Namibian Oysters on Ice	N\$ 146,-
Oryx Carpaccio	N\$ 80,-
Seafood Cocktail Assorted marinara mix with pineapple pieces in a cocktail sauce with toast	N\$ 71,-
Marinated Smoked Kudu with Melon or Paw-Paw (<i>seasonal</i>)	N\$ 85,-

SOUPS

Butternut Soup with Croûtons	N\$ 51,-
Goulash Soup with a Roll	N\$ 59,-
Potato and Leek Soup With bacon bits and croûtons	N\$ 55,-

SALADS

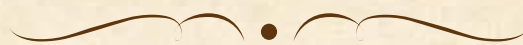
Garden Salad a la Joe's Lettuce, cucumber, tomato, mushrooms, fresh fruit, veggie crisps and Gouda cheese sticks, with balsamic dressing	N\$ 88,-
Chicken Salad with Prawns Chicken and fruits with piquant curry mayo, served on fresh pineapple, with prawns	N\$ 99,-
Caesar Salad a la Joe's Lettuce, smoked chicken, Gouda cheese sticks, boiled egg and croûtons, with French dressing	N\$ 117,-
Chef's Salad Mixed greens, butternut, sweet potato crisps, beans, tomato and mushrooms, sprinkled with lentils and Gouda cheese sticks, accompanied by 2 game fillet médaillons on toast with sweet chili dressing	N\$ 117,-

Please Note: Prices exclude gratuity / service fee. With apologies, we cannot accept cheques and foreign currency.

The maturity of a kudu bull can be told
by its horns. Each turn in a kudu's horns
represent roughly two years of life.



MAINS



VEGETARIAN AND LIGHT DISHES

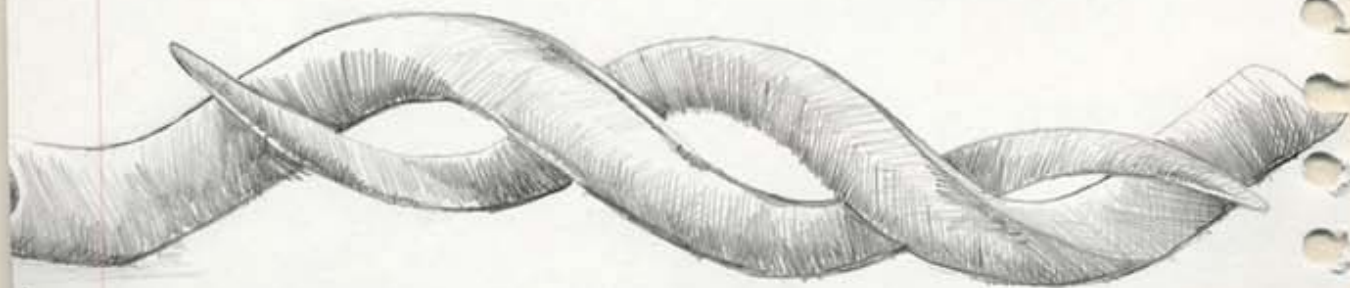
Crumbed Mushrooms With sauce tartar	N\$ 78, -
Sweet Potato Gratin Pooitjie With celery, leek, carrots, peppers and peppadew, served in a cauldron and accompanied by a side salad	N\$ 107, -
Portion Homemade Spiced Potato Wedges Served with tomato and mayo dip	N\$ 62, -
Cannelloni With Feta cheese and spinach stuffing, fresh tomato sauce and grated Parmesan cheese, served with a side salad	N\$ 106, -
Snack Platter for 2 2 chicken drumsticks and 4 wings, 2 Vienna sausages wrapped in bacon, 2 butterfly prawns, 4 samosas and 4 spring rolls, with 150g spiced potato wedges and Thai sweet chili sauce	N\$ 185, -

FISH

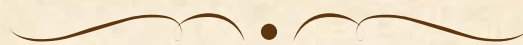
Kingklip Fillet Pan-fried and served with lemon-caper butter, fresh vegetables and a jacket potato filled with Joe's sour cream	N\$ 184, -
Deep-Fried Hake Fillet Fried in beer batter and served with sauce tartare and chips	N\$ 119, -
Spicy Aioli Calamari a la Joe's ±300g crumbed calamari rings, served with a spicy aioli sauce and chips	N\$ 131, -

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"Some years ago, I visited an old friend of mine on his farm. He was in the process of selling his farm & knowing that I am always on the lookout for strange & old relics, he offered me to have a look if there was anything that I would like for the Beerhouse. On his "stoep" was this amazing trophy of two entangled kudu horns, which were found by Mr. W. Shivan-Richtof in the Seeis River in May of 1958. As this is a rare natural occurrence & I could just imagine how these two magnificent kudu bulls struggled until the bitter end. I was pleased that my friend gifted them to me. They now have a special place at Joe's Beerhouse."



MAINS



CHICKEN

Joe's Spicy Grilled Half Chicken Served with chips	N\$ 119, -
Grilled Chicken Breast Burger With tomato, onion, cheese and mayonnaise, served with chips	N\$ 102, -
Chicken Cordon Bleu Stuffed with ham and cheese, served with chips	N\$ 126, -
Spicy Cajun Chicken Pasta Chicken breast strips in a spicy Cajun sauce with sundried tomatoes and peppers, served on a bed of tagliatelle	N\$ 102, -

PORK

Eisbein Burger Pulled Eisbein meat with sauerkraut, pickled cucumber, mustard, lettuce, tomato and onion, smothered with cheese, on a sesame bun, served with chips	N\$ 121, -
Pork Knuckle A large pickled Eisbein (Schweinshaxe), crispy or boiled, served on sauerkraut with mashed potatoes and mustard	N\$ 152, -
Joe's Special Devil's Pork Ribs ±500g spicy pork ribs served with chips	N\$ 159, -
Mushroom Pork Schnitzel Made from fillet, topped with mushroom sauce and served with fried potatoes	N\$ 116, -
Grilled Pork Loin Chops Smothered in schaschlik sauce and served with fried potatoes	N\$ 135, -
Joe's Special Combo 250g Devil's pork rib, 3 crumbed chicken wings, 150g crumbed calamari rings and 2 cabanossi (smoked game sausage), served with a roll	N\$ 174, -
Grilled Pork Shoulder Steak ±500g square-cut pork shoulder, served with garlic butter and chips	N\$ 145, -

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THE TALE OF THE PORTUGUESE TRAVELLERS

In August of 2009, two brave Portuguese adventurers attempted a mission to drive across Africa in an old Mini. Ricardo Mota and Adalberto Salveira had a dream of proving just how tough the petit Mini is, and this adventure would be their way of paying tribute to the tiny car.

They bought an old Mini in Durban and immediately headed to Maputo in Mozambique. From there, they would drive from the Indian Ocean across Africa all the way to Luanda on the Atlantic coast.

The two intrepid adventurers left Maputo on the 3rd of August, traversing Africa's rough roads in their little Mini. Mota and Salveira travelled about 1,000km per day, crossing the northern part of South Africa and heading into Botswana before making it to Namibia.

Although they didn't encounter any serious problems, the trip was not without its challenges. A couple of flat tyres caused minor problems, but the weak headlights on the old Mini made driving at night challenging, especially with huge swarms of mosquitoes getting in the way!

When they finally made it to the Angola border for the final part of their trip, Fate dealt them a cruel hand. Due to visa problems, they would not be allowed into the country. Mota and Salveira were devastated - their dream lay in shards just a few hundred kilometres from their final destination.

But Fate had another plan in store for them - turning around at the border and heading south through Namibia, Mota and Salveira arrived at Joe's Beerhouse. Here, the two adventurers regaled guests with their tales of adventure on Africa's roads, sipping cold beers and getting the occasional opportunity to converse in their mother tongue with other Angolese visitors to Joe's.

So impressed were the two with the hospitality (and cold beer and delicious food) that they donated their now-legendary Mini to Joe's Beerhouse. Today, Joe's Beerhouse is proud to have been part of this amazing tale of adventure, and our owners eagerly retell the tale of Ricardo Mota and Adalberto Salveira to anyone who asks about the old Mini standing outside.



MAINS



LAMB

Lamb Shank N\$ 155, -
±450g shank braised in red wine and garlic sauce, served with olives, tomatoes, garden fresh vegetables and fried potatoes (containing bacon)

Lamb Curry N\$ 139, -
Namibian style bone-in, served with rice and a side salad

BEEF

Double Trouble Burger N\$ 141, -
Two 150g meat patties with lettuce, tomato, onion and cheese and spicy sauce, topped with a tiger prawn, a mushroom and a slice of bacon, served with chips

Spaghetti Bolognese N\$ 89, -
Served with Parmesan cheese and a side salad

Health Steak N\$ 139, -
200g of beef fillet served with assorted fresh fruits and garden greens

Ladies' Basted Sirloin Steak N\$ 143, -
300g beef sirloin served with garlic butter, deep-fried onion rings and a jacket potato filled with Joe's sour cream

Pepper Steak N\$ 183, -
300g beef fillet turned in crushed black peppercorns, served with a creamy black-pepper sauce and a jacket potato filled with Joe's sour cream

Basted T-Bone Steak N\$ 185, -
500g beef T-bone grilled and served with garlic butter, deep-fried onion rings and chips

Basted Rump Steak N\$ 188, -
500g beef rump grilled and served with garlic butter, deep-fried onion rings and chips

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"I was on a journey through the Caprivi when a herd of cattle crossed the road. Amongst the livestock was an ox with the largest horns I have ever seen. I got out of my Cruiser, approached the herdsman & asked how much I could pay him for the ox with the long horns. As he was only the herdsman, he told me he had to ask the chief, who owned the cattle, if he was willing to sell it. A week later, before the transaction could be finalised, a friend of mine told me that the ox had been killed by a crocodile. The herdsman found the skull with the horns., which I offered to buy as compensation for their loss. To this day, I have not seen an ox in the Caprivi with bigger horns."

MAINS



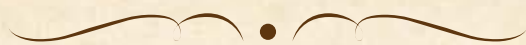
GAME

(seasonal and subject to availability)

Homemade Oryx Lasagne – Local is lekka! Served with a side salad	N\$ 115, -
Creamy Game Stir Fry With celery julienne and cranberries in juniper berry and port wine sauce, served with potato croquettes and a side salad	N\$ 135, -
Joe's Jägerschnitzel A large crumbed oryx schnitzel topped with a creamy mushroom sauce (containing bacon), served with homemade Spätzle	N\$ 110, -
Bushman Sosatie – Local is lekka! Selection of loin cuts of crocodile, zebra (seasonal), kudu, oryx and springbok, served with mango-chili sauce and mieliepap croquettes	N\$ 181, -
Namib Bush Fire – Local is lekka! Springbok, kudu and oryx loin cuts, served with a red wine sauce, straw potatoes, a tot of Cactusblitz and fresh vegetables	N\$ 176, -
Springbok Fillet Kebab With Turkish apricots on butter Spätzle topped with a brandy-mustard sauce	N\$ 187, -
Oryx Fillet 300g fillet médaillons served with garlic butter, fried mushrooms and a jacket potato filled with Joe's sour cream	N\$ 180, -
Kudu Loin Steak 300g loin served with a mushroom sauce (containing bacon) and chips	N\$ 139, -
Zebra Steak (seasonal) 300g loin, served with garlic butter and chips	N\$ 139, -

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DESSERT



Lion's Paw Chocolate Brownie Served on a bed of brandy custard	N\$ 77, -
Hot Sour Cherries with Vanilla Ice Cream Vanilla ice cream topped with sour cherries in a spicy red wine sauce	N\$ 58, -
Crêpes Filled with strawberries in red wine, served with Amarula sauce and ice cream	N\$ 60, -
Homemade Malva Pudding – <i>Local is lekker!</i> Served with custard sauce	N\$ 54, -
Mousse of Chocolate with Pecan Nut Sprinkle	N\$ 54, -
Mocca Parfait Made from coffee liqueur, topped with eggnog liqueur and garnished with chocolate shavings and cream	N\$ 55, -
Joe's Flatcake A crispy waffle topped with vanilla ice cream and golden syrup	N\$ 57, -
Don Pedro With whiskey or liqueur (Kahlua, Frangelico, Amarula or Peppermint)	N\$ 39, -

Please Note: All desserts may contain traces of peanuts or other nuts.

AFTER-DINNER BEVERAGES



Filter Coffee	N\$ 19, -	Espresso	N\$ 20, -
Tea (Ceylon, Rooibos)	N\$ 17, -	Double Espresso	N\$ 26, -
Cappuccino	N\$ 30, -	Irish Coffee	N\$ 39, -
Café Latte	N\$ 33, -	Hot Chocolate with Cream	N\$ 34, -
Coffee Shake	N\$ 37, -	Iced Coffee	N\$ 37, -

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KIDDIES MENU

Spaghetti Bolognese	N\$ 48,-
Schnitzel and Chips	N\$ 68,-
Fish and Chips	N\$ 64,-
Cheese Burger and Chips	N\$ 75,-
Pork Ribs and Chips (<i>spicy</i>)	N\$ 78,-
Kiddies Basket for 1 1 chicken drumstick, 1 chicken wing and 1 Vienna sausage wrapped in bacon, served with chips	N\$ 64,-
Ice Cream and Chocolate Sauce (possibly containing traces of nuts)	N\$ 33,-
Milkshake – Strawberry, Chocolate, Lime, Vanilla or Banana	N\$ 29,-
Soda Float – Coke, Fanta or Cream Soda with Vanilla Ice Cream	N\$ 29,-

Please Note: The Kiddies Menu is available only for children under the age of 12.

EXTRAS

ON THE SIDE		MEAT SLICE	
2 Mieliepap Croquettes	N\$ 13,-	Spare Rib (250g)	N\$ 81,-
2 Potato Croquettes	N\$ 16,-	Pork Chop (150g)	N\$ 65,-
Chips Red & White (400g)	N\$ 41,-	SAUCES	
Bratkartoffel (roast potatoes) (containing bacon)	N\$ 32,-	Garlic Butter	N\$ 18,-
Jacket Potato with Joe's Sour Cream	N\$ 31,-	Joe's Sour Cream	N\$ 28,-
Spätzle	N\$ 29,-	Mushroom Sauce	N\$ 37,-
Fried Mushrooms	N\$ 55,-	(containing bacon)	
Deep-Fried Onion Rings	N\$ 29,-	Pepper Sauce	N\$ 33,-
Sauerkraut	N\$ 22,-	Cheese Sauce	N\$ 25,-
Side Salad (small)	N\$ 27,-	Spare-Rib Sauce	N\$ 30,-
		Schaschlik Sauce	N\$ 33,-

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JOE'S LEXICON

AMARULA CREAM is a cream-based liqueur made from the fruit of the rare African Marula tree (*Sclerocarya birrea*). The Marula tree holds a position of importance both in the animal kingdom and in human legend and ritual. The trees themselves cannot be cultivated, so the fruit must be harvested in the wild as it ripens under the African sun. The berry's skin becomes a light yellow, with white flesh, rich in vitamin C, around a large stone. The nut is packed with natural oils. This succulent fruit draws the animals, like elephants of the plains, with the promise of its annual feast.

BILTONG is air-dried meat (similar to jerky), often infused with flavours like garlic, chutney and chili.

BREDIE is a typical South African stew consisting of meat and beans. *Bredie* is the Afrikaans word for 'stew', but is actually a word of Malaysian origin; this form of cooking was first introduced to the Cape by Malays.

CACTUSBLITZ, a Namibian product, is an alcoholic beverage distilled from cacti.

“LEKKA” is a play on the Afrikaans word *lekker*, meaning 'nice', 'good', 'great', 'tasty', etc. (Originally a Dutch term, *lekker* is still a common term in the Dutch language.)

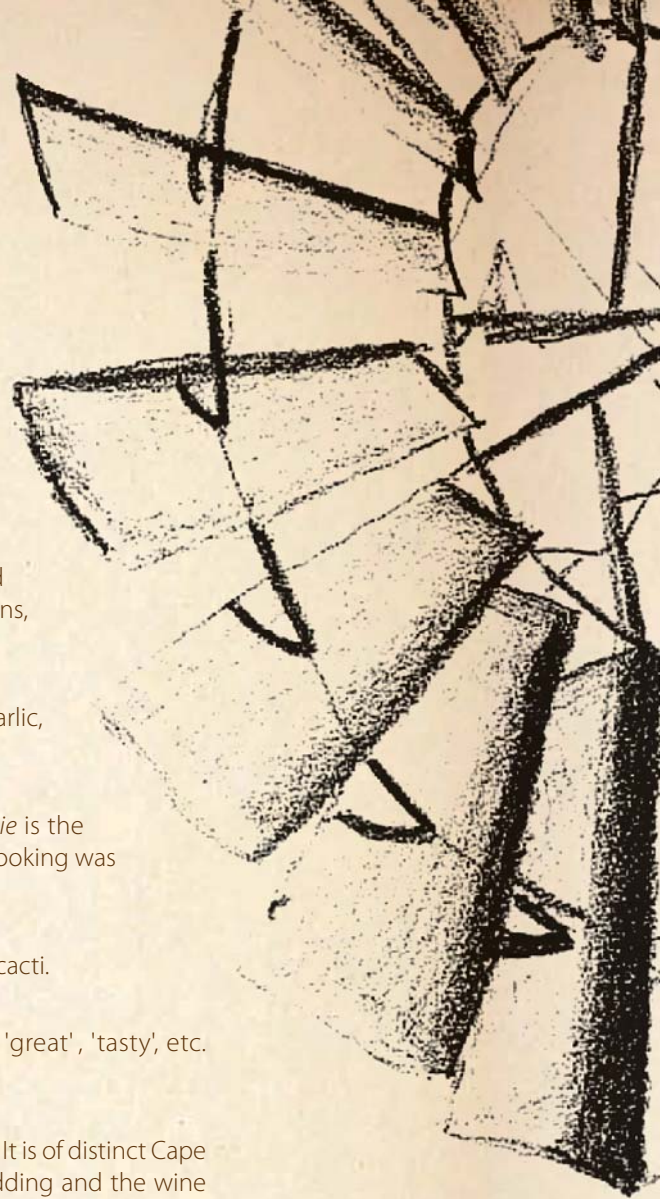
MALVA PUDDING is a seriously sweet, hot pudding laced with apricot jam. It is of distinct Cape Dutch origin, but the name derives from Malvasia wine from Madeira. The pudding and the wine were served together after the main course at Cape tables. There are many variants of this pudding, such as Topsy Tart.

PAP – also known as *mieliepap* – is a traditional porridge made from mielie-meal (ground maize), and a staple food of the indigenous peoples of Namibia and South Africa. (*Pap* means 'porridge' in Dutch and Afrikaans.)

PRICKLY PEAR is the fruit of a cactus (*Opuntia ficus-indica*) that thrives in Namibia.

SOSATIE is cubed meat on a skewer or kebab.

SPÄTZLE is a German-style noodle made with lots of eggs.



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BEVERAGE LIST



All cocktails
N\$ 59,50

COCKTAILS

African Banana Boat

(Peachtree schnapps, dark rum, banana syrup, almond syrup, orange juice, lemon juice)

Batida de Marango

(cachaça, strawberry syrup, pineapple juice, lemon juice)

Hurricane Eros

(Peachtree schnapps, gin, blue curaçao, passion fruit juice, orange juice, lemon juice)

Joe's Special

(cachaça, triple sec, dark rum, apricot brandy, orange juice, passion fruit juice)

Koi Bubble

(cachaça, coconut syrup, orange juice, lemon juice, grenadine)

Long Island Ice Tea

(light rum, vodka, triple sec, gin, lime juice, lemon juice, Coke)

Mai Tai

(dark rum, light rum, apricot brandy, almond syrup, orange juice, pineapple juice, lime juice)

Mini Cooper

(apricot brandy, strawberry syrup, cream, orange juice)

Piña Colada

(dark rum, strawberry syrup, coconut syrup, cream, pineapple juice)

Sex on the Beach

(vodka, peach schnapps, orange juice, pineapple juice, lemon juice, grenadine)

Strawberry Colada

(light rum, dark rum, strawberry syrup, coconut syrup, cream, pineapple juice)

Swimming Pool

(vodka, light rum, blue curaçao, orange juice, strawberry syrup, coconut syrup, cream)

Tequila Sunrise

(tequila, triple sec, orange juice, lemon juice, grenadine)

Windpomp

(blue curaçao, gin, vodka, apricot brandy, lime juice, passion fruit juice)

Zombie (Nam-style)

(tequila, dark rum, gin, apricot brandy, triple sec, orange juice, lime juice, passion fruit juice, grenadine)



MOCKTAILS (NON-ALCOHOLIC)

Each
N\$ 43,50

Virgin Colada

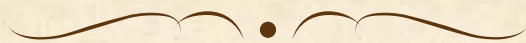
(pineapple juice, coconut syrup, cream)

Windhoek Delight

(passion fruit juice, pineapple juice, orange juice, banana syrup, almond syrup, cream, grenadine)

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BEVERAGE LIST



SPARKLING WINES

J.C. Le Roux La Domain	750ml	N\$ 149,00
Nederburg Cuvée Brut	750ml	N\$ 167,50

WINE PER GLASS

Namaqua Rosé		N\$ 18,50
Four Cousins Sweet Rosé		N\$ 29,50
Drostdy-Hof Stein Select (semi-sweet)		N\$ 24,00
Drostdy-Hof Premier Grand Cru		N\$ 24,00
Drostdy-Hof Extra Light		N\$ 24,00
Drostdy-Hof Claret Select		N\$ 33,00
White Wine Spritzer		N\$ 36,50
Etosha Blend Shiraz and Cabernet		N\$ 56,00
Glühwein (winter season)		N\$ 36,00

WHITE WINES

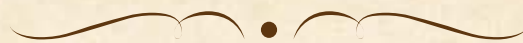
Graça	750ml	N\$ 87,50
Zonnebloem Blanc de Blanc	750ml	N\$ 99,50
Boschendal Blanc de Blanc	750ml	N\$ 115,00
Fleur du Cap Natural Light (low alcohol)	750ml	N\$ 119,00
Du Toitskloof Sauvignon Blanc	750ml	N\$ 132,50
KWV Chardonnay	750ml	N\$ 131,00
Niel Joubert Chenin Blanc	750ml	N\$ 158,00
Niel Joubert Sauvignon Blanc	750ml	N\$ 168,00
Hoopenburg Chenin Blanc	750ml	N\$ 168,00

ROSÉ WINES

Nederburg Rosé	750ml	N\$ 103,50
Grünberger Rosenlese	750ml	N\$ 117,50
Boschendal Blanc de Noir	750ml	N\$ 117,50

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BEVERAGE LIST



RED WINES

Blends

A blended wine is made of different varieties of grapes, and is therefore more complex than a single-varietal wine. Blending enables winemakers to change flavour, aroma and other components to achieve the desired complexity and flavour. Some of the world's best wines are blends.

Alto Rouge Blend	750ml	N\$ 189,00
Krantzberg Cabernet Sauvignon Bordeaux Style	750ml	N\$ 414,00
Namibian Kiss Cabernet Sauvignon Shiraz Blend	750ml	N\$ 381,50
Etosha Blend Shiraz and Cabernet	750ml	N\$ 224,00
Kanonkop Kadette	750ml	N\$ 245,00

Cabernet Sauvignon

This is a rich, full-bodied wine with complex flavours – such as cassis and blackberry, with hints of bell pepper – and strong tannins. Cabernet Sauvignon is the classic match for red meats.

Laborie Cabernet Sauvignon	750ml	N\$ 173,00
Zonnebloem Cabernet Sauvignon	750ml	N\$ 173,00
Nederburg 56 Hundred	750ml	N\$ 163,00

Pinotage

Pinotage is a uniquely South African grape variety – a cross between the Pinot Noir and Cinsault varieties. Like the grape, this wine has an infinite variety of shades and moods. Good Pinotage goes well with just about any good food – try it with our pork ribs, goulash and game dishes, for example.

Meerkat Pinotage	750ml	N\$ 162,50
Van Loveren African Java Pinotage	750ml	N\$ 189,00

Red Wines continue next page ►

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BEVERAGE LIST

Shiraz/Syrah

Syrah – more commonly known in Namibia as *Shiraz* – is a hearty wine noted for its complexity of aromas and flavours (including raspberry, plum, smoke and white pepper). It is a dark red wine, sometimes almost black in colour. Shiraz goes well with wild game, steaks and beef – try it with our zebra steak or springbok fillet kebab, for example.

Laborie Shiraz	750ml	N\$ 173,00
Noble Hill Syrah	750ml	N\$ 218,00

Merlot

Merlot is a smooth dry wine. It has a softer taste than Cabernet Sauvignon because it has fewer tannins. It is often described as having the flavours of boysenberry, blackberry, herbs and mocha. Merlot goes well with most food, but is best with poultry and grilled meats.

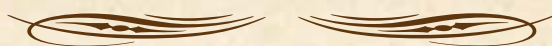
Hoopenburg The Guru Merlot	750ml	N\$ 210,00
KWV Merlot Classic	750ml	N\$ 183,00
Kleine Zalze Merlot	750ml	N\$ 199,50
Niel Joubert Merlot	750ml	N\$ 233,00

PORT, SHERRY AND APÉRITIFS

Old Brown Sherry (double tot)	50ml	N\$ 12,00
Medium Cream Sherry (double tot)	50ml	N\$ 16,00
Martini Rosso, Martini Bianco (double tot)	50ml	N\$ 17,50
Allesverloren port	50ml	N\$ 26,00

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REINHEITSGEBOT



Namibian beer is brewed according to the *Reinheitsgebot*, an ancient German Law (translated as the 'German Beer Purity Law') which states that beer may contain only barley, malt, hops and water. Namibians believe that because the beer is so pure, a 'hangover' is highly unlikely.

ON-TAP BEERS

Hansa	Ladies	N\$ 19,50
Hansa	Large	N\$ 23,00
Windhoek Lager Draught	Ladies	N\$ 21,50
Windhoek Lager Draught	Large	N\$ 27,00
Castle Light Draught	Ladies	N\$ 23,00
Castle Light Draught	Large	N\$ 27,00
One Metre Beer		N\$ 238,00
Beer Shandy	Ladies	N\$ 25,00
Beer Shandy	Large	N\$ 32,50
Urbock Draught (seasonal)	500ml	N\$ 41,50

LOCAL BEERS

Tafel Lager	330ml	N\$ 21,50
Windhoek Lager	330ml	N\$ 24,00
Windhoek Light	330ml	N\$ 23,50
Urbock (seasonal)	330ml	N\$ 32,00
King Lager	330ml	N\$ 23,50

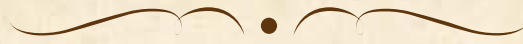
IMPORTED BEERS

Clausthaler (non-alcoholic)	330ml	N\$ 31,50
Castle Lager	340ml	N\$ 25,00
Castle Light	340ml	N\$ 27,00
Heineken	330ml	N\$ 29,00
Amstel Lager	330ml	N\$ 28,00
Amstel Light	330ml	N\$ 27,00
Black Label	340ml	N\$ 24,00
DAB (Dortmunder Actien Brauerei "Lager Bier")	500ml	N\$ 32,00
Erdinger Weiss	500ml	N\$ 55,00
Erdinger (non-alcoholic)	500ml	N\$ 55,00
Erdinger (non-alcoholic)	330ml	N\$ 32,00

Imported Beers continue next page ►

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BEVERAGE LIST



Paulaner (Cloudy Yeast Weissbier)	500ml	N\$ 66,60
Schöfferhofer Hefeweizen	500ml	N\$ 37,00
Guinness Draught	440ml	N\$ 42,00
Stella Artois	330ml	N\$ 38,00
Flying Fish	330ml	N\$ 28,00
Stellenbrau Craven Croft	440ml	N\$ 40,00
Stellenbrau Jonkers	440ml	N\$ 43,00

CIDERS AND TWISTERS

Hunters Gold	330ml	N\$ 26,00
Hunters Dry	330ml	N\$ 26,00
Savanna Dry	330ml	N\$ 28,00
Savanna Light	330ml	N\$ 28,00

FRUIT JUICE

Halls Tomato Cocktail	200ml	N\$ 26,50
Liqui Fruit (apple, guava, orange, berry blaze)	330ml	N\$ 29,00
Lipton Ice Tea (lemon)		N\$ 25,50

MINERAL WATER

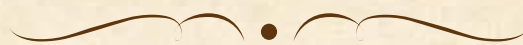
Sparkling or Still	500ml	N\$ 19,00
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SOFT DRINKS

Lemonade, Bitter Lemon, Ginger Ale, Tonic Water, Soda Water	200ml	N\$ 19,00
Coke, Fanta, Cream Soda, Sprite	330ml	N\$ 20,50
Tab, Coke Zero, Sprite Zero	330ml	N\$ 19,00
Appletizer, Grapetizer	330ml	N\$ 34,00
Red Bull (Energy Drink)	250ml	N\$ 38,00
Rock Shandy / Kalahari Shandy / Malawi Shandy	500ml	N\$ 34,00
Vigo (marula flavour)	330ml	N\$ 24,00

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BEVERAGE LIST



WHITE SPIRITS

Gin, Vodka, Cane	25ml	N\$ 16,00
Gin Amber (made from fynbos)	25ml	N\$ 30,50

BRANDY

Klipdrift, Richileu	25ml	N\$ 16,00
KWV 5 yr	25ml	N\$ 19,00
KWV 10 yr	25ml	N\$ 26,00
Hennessy VS Cognac (single tot)	25ml	N\$ 42,00
Remy Martin Cognac (single tot)	25ml	N\$ 61,00

RUM

Malibu (coconut rum)	25ml	N\$ 17,00
Spice Gold	25ml	N\$ 19,00
Bacardi	25ml	N\$ 19,00
Red Heart, Captain Morgan	25ml	N\$ 21,00
Stroh Rum	25ml	N\$ 35,00

WHISKEY

Scottish Leader	25ml	N\$ 18,50
Bells	25ml	N\$ 23,00
J&B	25ml	N\$ 23,00
Johnnie Walker (red)	25ml	N\$ 24,00
Johnnie Walker (black)	25ml	N\$ 36,00
Jameson	25ml	N\$ 31,00
Jack Daniels	25ml	N\$ 29,00
Chivas Regal	25ml	N\$ 39,00
Southern Comfort	25ml	N\$ 20,00
Tullamore Dew Irish Whiskey	25ml	N\$ 25,00
Glenfiddich Single Malt 12 yr	25ml	N\$ 50,80

Please Note: Prices exclude gratuity / service fee. With apologies, we cannot accept cheques and foreign currency.

JÄGERMEISTER



To the German Namibian's delight, the first bottles of Jägermeister were exported to Namibia in 1975 – thereby making this herbal liqueur available on four continents.



SCHNAPPS

Black Widow	25ml	N\$ 23,00
Fernet	25ml	N\$ 19,00
Fällinger Korn	25ml	N\$ 21,00
Hardenberg Kleiner Keiler – Spicy Cherry	25ml	N\$ 27,50
Hardenberg Kleiner Keiler – Spicy Plum	25ml	N\$ 27,50
Jägermeister	25ml	N\$ 21,00
Kaktusfeigen Schnapps (Namibian product)	25ml	N\$ 16,00
Devil's Claw Namibian Digestive	25ml	N\$ 21,00
PO-10-C	25ml	N\$ 15,00
Ponchos Coffee Tequila	25ml	N\$ 25,00
Tang Apple Sour	25ml	N\$ 13,00
Tequila Silver	25ml	N\$ 21,00
Tequila Gold	25ml	N\$ 21,00
Alexander Muscato Grappa	25ml	N\$ 29,70
Wilderer Williams Birne	25ml	N\$ 39,00
Underberg	20ml	N\$ 35,00
Lovoka Caramel	25ml	N\$ 23,00
Aftershock Cinnamon	25ml	N\$ 19,00

LIQUEURS

Ginger, Peppermint	25ml	N\$ 15,00
Amarula	25ml	N\$ 16,00
Frangelico	25ml	N\$ 24,00
Kahlua	25ml	N\$ 21,00
Eembe Cream Liqueur	25ml	N\$ 13,00

SHOOTERS

Springbokkie (Peppermint, Amarula)	25ml	N\$ 21,00
Gemsbok (Amarula, Kahlua)	25ml	N\$ 21,00
Joe's Muti (Jägermeister, Stroh Rum, Peppermint)	25ml	N\$ 26,00
B52 (Strohrum, Amarula, Kahlua)	25ml	N\$ 23,00
Blow Job (Amarula, Kahlua, Cream)	25ml	N\$ 21,00

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