

DRINK MENU

CERVEJA (BEER)

GARRAFA

Lagunitas IPA (CA)	8
Cerpa (BRAZIL)	9
Heineken (NETHERLANDS)	8
Corona (MEXICO)	8
Redbridge (GF) (MO)	8
Fat Tire Belgian White (CO)	8

CHOPP

Brooklyn Lager (NY)	8
Super Bock (PORTUGAL)	10
Xingu Black (BRAZIL)	9
Stella Artois (BELGIUM)	8

VINHOS EM TAÇA (WINES BY THE GLASS)

TINTO

Herdade de Esporão, Alandra, Portugal, 2016	10
William Hill, Central Coast Merlot, Napa, CA, 2014	12
Bodega Norton, Malbec Reserva, Argentina, 2014	14
Bosman, Cabernet Sauvignon, South Africa, 2016	12
Edna Valley Vineyard, Pinot Noir, Napa, CA, 2016	12
1000 Stories, Bourbon Barrel Aged Zinfandel, CA, 2016	15

BRANCO

Herdade de Esporão, Alandra, Portugal, 2017	10
Emiliana, Natura, Sauvignon Blanc, Chile, 2017	12
Herdade de Esporão, Verdelho, Portugal, 2017	13
Banfi, Le Rime, Pinot Grigio, Italy, 2016	12

ROSÉ

Hacienda de Arínzano, Tempranillo, Spain, 2016	13
--	----

ESPUMANTE

Cave Amadeu, Moscatel, Brazil	12
-------------------------------	----

COCKTAILS

Caipirinha	12
Pitu Cachaça & fresh limes muddled with sugar over ice.	
*pitchers available for \$55	

Avuá Caipirinha	16
Premium Avuá cachaça aged in amburana wood, muddled with fresh limes, sugar & ice	
*add Avuá to any flavored Caipirinha	

Batida de Côco	12
Homemade coconut cream blended with cachaça	

A Paixão	12
Tangy passion fruit caipirinha	

Ipanema	12
Lime and Passion Fruit Caipirinha	

Brazilian Old Fashioned	15
Muddled orange & cherry with Seleta cachaça, lime juice, agave syrup and guarana	

Amazonas	14
Cachaça, Cedilla Açaí, fresh lime juice & orange	

Brazilian Margarita	13
Cachaça, triple sec, sour mix & orange juice	

Passion Cosmo	13
Cachaça, triple sec, lime juice, passion fruit juice & cranberry juice	

Sangria	12
Red or white Portuguese wine, brandy, triple sec, orange juice & fresh fruit	

