

HOUSE SPECIALTIES

PORTO CAIPIRINHA \$10.50

The House Specialty Cocktail of Porto Do Sul, Traditional drink of Brazil. We muddle fresh lime and sugar with your choice of Pitu Cachaca or Velho Barreriro Cachaca to make a refreshing dinner drink

PREMIUM CAIPIRINHA \$12

Porto House Specialty Caipirinha features 120 day barrel aged Pitu cachaça with golden hues, highly recommended.

PASSION FRUIT CAIPIRINHA \$10.50

Brazilian passion fruit muddled with fresh lime and sugar to give you a real taste of Brazil.

STRAWBERRY CAIPIRINHA \$10.50

Fresh strawberries muddled with sugar and Pitu cachaça.

PINEAPPLE MINT CAIPIRINHA \$10.50

The perfect combination muddling fresh mint, pineapple, sugar cane and Pitu cachaça.

MANGO CAIPIRINHA \$10.50

Our delicious mango muddled with fresh lime, sugar and Pitu cachaça.

KIWI CAIPIRINHA \$10.50

We muddle fresh kiwi with lime, sugar and Pitu cachaça.

TROPICAL CAIPIRINHA \$12

Brazilian tropical fruits with fresh berries, lime and passion fruit.

PORTO DO SUL SANGRIA

Small - \$12 Large - \$24

One of our best sellers, the sangria starts with Spanish Brandy and Cointreau. We macerate fruits and seasonal fruits for a few days. Fresh citrus to order and your choice of red or white wine.

MARTINIS

PORTO DO SUL MARTINI \$11

Martini starts with Fonseca Bin 27 port, Tullamore Dew Irish whiskey, chartreuse, Licor 43, lemon vanilla bean infused simple syrup and house made orange bitters. Served up

GREEN APPLE MARTINI \$11

Smirnoff Green Apple Vodka, Sour Mix and Fresh Apple Juice with an apple slice garnish.

SKINNY LEMON DROP \$11

Deep Eddy Lemon Vodka, fresh lemon juice, blue agave nectar and garnished with a candied lemon wedge.

MARACUJA MARTINI \$11

Maracuja is the Portuguese word for Passion Fruit. Made with Cachaca, fresh lime juice, fresh Maracuja (Passion Fruit) and garnished with a lime.

ESPRESSO MARTINI \$13

Brazilian espresso, Kamora, Stolichnaya Vanilla Vodka, egg white, garnished with espresso beans.

TIRAMISU MARTINI \$13

Brazilian espresso, Godiva Chocolate liquor, Licor 43, Kamora, egg white, Tia Maria, dash of cream and garnished with cacao powder.

KEY LIME PIE MARTINI \$13

Ketel One Citroen, lime, cream, lemongello, Licor 43 and simple syrup. Served with a graham cracker rim and lime zest.

LADY COSMO MARTINI \$11

Deep Eddy Vodka, cranberry juice, orange juice, Cointreau and fresh lime juice. Garnished with a candied orange wheel.

PORTO CAIPIROSKAS

THE HOUSE CAIPIROSKA \$10.50

Made with Ketel One Vodka, fresh lime and sugar.

STRAWBERRY CAIPIROSKA \$10.50

Fresh strawberries muddled with sugar and house vodka

PEACH CAIPIROSKA \$10.50

Deep Eddy Peach Vodka, fresh limes and sugar.

COCONUT CAIPIROSKA \$10.50

Ciroc Coconut Vodka, fresh limes and sugar.

MANGO REFRESCO \$10

Refreshingly unique with Deep Eddy Vodka, infused basil simple syrup, mango puree and topped with sparkling Poema Cava. Garnished with a touch of fresh basil.

PISCO SOUR \$11

This is a Peruvian Classic, starting with and egg white, Barsol Pisco, lime juice and simple syrup, shaken vigorously and garnished with bitters.

PEACH BELLINI \$11

Made with Deep Eddy Peach Vodka and topped with Poema Cava

LEMON TART \$11

Deep Eddy Vodka, a vanilla bean infused simple syrup, fresh lemon juice and garnished with a lemon twist.

COCKTAILS

THE KANSAS CITY '82 \$11

A play on the French 75, the 82' starts with Hendricks, fresh lemon juice, a basil infused simple syrup, house made Ginger-Lemon-Hibiscus Bitters, and topped with Champagne garnished with a lemon twist.

HENDRICKS OLD FASHIONED \$11

Bartenders' favorite, starts with Hendricks Gin, custom simple syrup, bitters, house made orange bitters and house charged club soda garnished with an orange zest.

CROWN RYE MANHATTAN \$11

Crown Royal Rye whiskey, sweet vermouth, Angostura bitters and house made cherries garnished with an orange peel.

IRISH HORSEFEATHER \$11

A great whiskey cocktail featuring Tullamore Dew Irish Whiskey, bitters and topped with ginger beer.

MOSCOW MULE \$11

Made with Ketel One Vodka, ginger beer and a squeeze of lime.

SAZERAC \$11

Your choice of Bulleit Bourbon or Bulleit Rye, Peychaud's Bitters, sugar with an Absinthe rinse served neat.

PIMM'N AIN'T EASY \$11

A play on the English summer classic, the Pimm's Cup. We start with Pimm's and Hendricks Gin, simple syrup, fresh lemon juice, house made rose water, seasonal fruits and topped with house charged soda.

BASIL BOURBON SOUR \$11

Knob Creek Bourbon with fresh lemon juice, egg white, a basil infused simple syrup, bitters and garnished with a cognac soaked cherry.



**PORTO
DO SUL**

CHURRASCARIA

BRAZILIAN STEAKHOUSE



BEER SERVICE

DRAFT BEER

Sam Adams Boston Lager
Free State Ad Astra
Free State Copperhead
Torn Label Alpha
Schlafly Kolsch
Sam Adams Seasonal
Shiner Bock
Angry Orchard
Breckenridge Agave Wheat
Guinness
Boulevard Wheat
Corona Light

BOTTLE BEER

Budweiser
Bud Light
Miller Lite
Corona
Negra Modelo
Modelo Especial
Michelob Ultra
Heineken
Stella Artois
Blue Moon
Boulevard Tank 7
Xingu

DESSERTS

TURTLE CHEESECAKE	\$9	PAPAYA CREAM	\$8
<i>Pecans, caramel and chocolate all wrapped up in a decadent cheesecake batter.</i>		<i>Fresh papaya blended with vanilla ice cream. Topped with crème de cassis.</i>	
KEY LIME PIE	\$9	STRAWBERRY CREAM	\$8
<i>Sweet and Tart flavor filled dessert.</i>		<i>Fresh Strawberries blended with vanilla ice cream.</i>	
TRES LECHES	\$8	CRÈME BRULÉE	\$8
<i>In house made cake with three milks and rum.</i>		<i>Smooth custard covered with caramelized sugar and fresh fruit.</i>	
ICE CREAM	\$6	GRANDMA'S BRAZILIAN FLAN	\$8
<i>Vanilla Bean, vanilla, chocolate and strawberry ice cream.</i>		<i>Pudim de leite with caramel sauce.</i>	
BRIGADEIRO	\$8	CHOCOLATE MOUSSE CAKE	\$9
<i>Brazilian style chocolate truffle.</i>		<i>Layers of white and dark chocolate mousse and chocolate cake make for a decadent blend after dinner treat.</i>	
BEIJINHO	\$8	CHOCOLATE MOLTEN	\$9
<i>Brazilian style coconut truffle.</i>		<i>Rich and delicious warm dark chocolate served with vanilla bean ice cream.</i>	
MOUSSE DE MARACUJA	\$8	NEW YORK CHEESECAKE	\$9
<i>Tropical passion fruit mousse covered with fresh fruit cream on top.</i>		<i>Served with strawberry sauce and fresh fruit.</i>	
TIRAMISU	\$9	CARAMELIZED BANANAS	\$8
<i>Infused cake with coffee, rum and mascarpone cheese.</i>		<i>Served with vanilla ice cream topped with caramel sauce.</i>	

PORTS & DESSERT WINES

TAYLOR FLAGATE 10 YR TAWNY \$10

Pairs well with Tiramisu

KOPKE 20 YR WHITE PORT \$10

Pairs well with Key Lime Pie

KOPKE 20 YR TAWNY \$18

Pairs well with Brigadeiro

FONSECA BIN #27 \$8

Pairs well with Creme Brulee

WARRES OTIMA \$19

WARRES VINTAGE 2003 \$18

Pairs well with Chocolate Molten

JACKSON TRIGGS ICEWINE (187ML) \$12/\$34

Pairs well with Papaya Cream

INNISKILLEN VIDAL ICEWINE (375ML) \$18/\$34

Pairs well with Mousse De Maracuja

DOLCE BY FAR NIENTE (375ML) \$14/\$85

AFTER DINNER COFFEE - \$8.50

Baileys Coffee
Fragile Baby
Irish Coffee
Nutty Irishman

Spanish Coffee
Chocolate Coffee
Italian Coffee