
COCKTAILS ESPECIAIS

Flame & Fire | 12

Cazadores Tequila Reposado with St. Germain elderflower liqueur muddled with lime, cucumber and jalapeño

Leblon Mule | 12

Crafted with premium Leblon Cachaça rum for a Brazilian twist.

Caipirinha | 11

Brazil's national cocktail with Cachaça rum.
Choice of original with lime, passion fruit,
strawberry basil

Old Fashioned | 11

Cocktail with bitters and your choice of bourbon, muddled with fresh oranges on the rocks.

Ginger Blueberry Mojito |

Mojito cocktail infused with ginger and mint over muddled fresh blueberries

Caipiroska | 11

A variation on the Caipirinha with vodka in place of Cachaça rum.

Carnaval Mai Tai | 10

A taste of Carnaval — white and dark rum and fruit juices

Rio Colada | 10

A Piña Colada Brazilian style with rum, coconut and pineapple.

Copacabana | 10

A blend of Malibu rum, Midori and fruit juice in one tasty tropical treat.

Brazilian Lemon Drop | 9

A twist on the classic cocktail with vodka, lemon and a float of Midori.

Sangria Brasileira | 9

Red wine, brandy, fresh tropical fruits and a splash of Brazilian rum combined for a refreshing cocktail.

Bahia Breeze | 9

A bit of the Northeast coast in a glass. Berry vodka, peach schnapps & cranberry juice.

CERVEJAS (BEERS)

Ask your host for our selection of premium, craft, imported and domestic beer offerings.

Brazilian Beer

Xingu Black Lager | 7

Xingu Gold Lager | 8

VINHOS

Champanhe e Vinho Espumante (5oz) GLASS

Prosecco - Stellina Di Notte (Italy)	7
Rosé - Chandon (California)	10
Brut - Chandon Etoile (California)	12

Vinhos Brancos (6oz) GLASS

Chardonnay - Hess (Monterey)	8
Chardonnay - Orogeny (Russian River)	10
Sauvignon Blanc Rutherford - Provenance (Napa)	8
Sauvignon Blanc - Cloudy Bay (New Zealand)	11
Riesling - Hogue (Washington)	8
Moscato - Ménage à Trois (California)	8
Rosé - Pasqua 11 Minutes (Italy)	9

Vinhos Tintos (6oz) GLASS

Cabernet - Aquinas (Sonoma)	10
Cabernet - Uppercut (Napa)	11
Cabernet Rutherford - Provenance (Napa)	13
Cabernet - Jordan (Alexander Valley)	17
Pinot Noir - Austerity 2016 (Santa Lucia)	9
Pinot Noir - Orogeny (Russian River)	13
Zinfandel - Cabana Winery (California)	9

Corkage Fee: \$30 per 750ml bottle; \$40 per 1.5L bottle

APERITIVOS

Pão de Queijo | 6

Our warm Brazilian tapioca cheese breads - Gluten-free

Pão de Queijo e Tri-tip | 12

Sliders of succulent tri-tip steak served on our Pão de Queijo warm cheese breads with fresh-made chimichurri sauce.

Bacon Enrolando ao Frango | 10

Tender chicken breast pieces wrapped in bacon.

Drumetes de Frango Picantes | 9

Spicy chicken drumettes served with corn salsa garnish.

Linguiça e Pão | 9

Brazilian sausage paired with our Pão de Queijo.

Salada de Salmão | 10 / Salada de Frango | 8

Cold salmon or bacon-wrapped chicken breast on a bed of mixed greens with vinaigrette.

Prato de Carne | 16

Meat platter with Picanha, Garlic Picanha, Parmesan chicken and Linguiça.

Costeletas de Cordeiro | 21

Lamb chops marinated in a mint wine sauce and served with mind jelly.