

CAIPIRINHA



brazil's national cocktail made with premium imported cachaça, a spirit made from sugar cane juice, fresh limes, and a touch of sugar.

classic, coconut, mango
strawberry, passion fruit, or
organic jambu

COCKTAILS

SEASONAL



tché

fresh watermelon infused campari, novo fogo cachaça
mcqueen and the frog brazilian gin, amaro nonino



chimarrão

jamel silver, cucumber , st. germain elderflower
egg white, erva-mate chimarrão



gaúcho

coconut fat-washed canaviais cachaça,
yerba-buena mint, demerara



carvão

nikka goichi single malt japanese whisky, disaronno
velho barreiro diamond aged cachaça



fogo

organic jambu infused cachaça, mezcal,
passion fruit, organic agave, shichimi

A TASTE OF BRAZIL

Curated tasting flight of imported Brazilian cachaças.

CANAVIAIS

Florianopolis

TIE

Minas Gerais

JAMBUZERA

Rio Grande do Sul

BEER

bottled

brazilian

brahma
brahma duplo malte
brahma malzbier
xingu gold
xingu black
bohemia

other

corona
coors light

on draft

brooklyn lager
dogfish ipa
blue moon
heineken
stella artois

make it a large *1

MOCKTAILS

gaudéria

spice 94, fleur de surfleur elderflower,
organic filtered cucumber water

querencia

notas de agave, organic blue agave
freshly squeezed lime juice, shichimi

limonada de coco

freshly squeezed lime juice,
fresh coconut cream

SUCOS

passion fruit, mango

CLASSICS



braza

ypioca gold cachaça, passion fruit caipirinha,
home made red sangria



fumaça

avua amburana, woodford reserve bourbon, angostura,
maraschino, hickory wood, smoked tableside



sangria

red, white, or champagne
by the glass or pitcher