

# Happy Hour

## DRINKS MENU

MONDAY - FRIDAY 5 - 7 PM

**CAIPIRINHAS & \$ 9**  
**COCKTAIL SELECTIONS**

**PITCHER \$35**

### **ESPETUS TRADITIONAL CAIPIRINHA**

Muddled Lime, Cachaça, Sugar  
Alternatives - Pineapple, Passion Fruit, Mango,  
Strawberry, or Cashew

### **CAIPI-GIN**

Fresh Lemons, Gin, Sugar

### **BRAZILIAN MARTINI**

Tropical Passion Fruit, Banana Liquor, Cachaça,  
dash of Grenadine

### **BATIDA DE FRUTA**

Fruit of Choice, Cachaça, Leite Moça

### **BRAZILIAN MOJITO**

Tropical Passion Fruit, Cachaça, Mint, Club Soda

### **NOSSA BOSSA**

Lime Juice, Cranberry Juice, Cachaça, Triple Sec

### **BRAZILIAN MULE**

Lime Juice, Cachaça, Ginger Beer

**GOLD CAIPIRINHA \$10**

Ypioca Ouro Cachaça

**SIGNATURE SANGRIA \$9**

**PITCHER \$50**

**SELECT BEERS \$5**

Blue Moon, Chimay Red, Corona, Lagunitas,  
Sierra Nevada, Stella Artois, Heineken Non-Alcoholic

**BRAZILIAN SELECTION \$6**

Bohemia, Brahma, Hop Lager Louvada, IPA Louvada,  
Pilsner Louvada, Porter Louvada, Vienna Louvada,  
Xingu, Xingu Gold



## SPLITS TO SHARE

<b>ROSÉ</b>	<b>\$10</b>
Chandon   Brut Rosé   Napa Valley	
<b>PROSSECO</b>	<b>\$10</b>
Zardeto   Brut   Veneto, Italy	
<b>CHAMPAGNE</b>	<b>\$14</b>
Heidseck Monopole   Brut   Reims, France	
<b>ROSÉ CHAMPAGNE</b>	<b>\$15</b>
Moët Chandon   Nectar Rosé   Epernay, France	

## WINES BY THE GLASS

### Whites & Rosé

<b>ROSÉ</b>	<b>\$10</b>
VieVité   Provence, France	
<b>SAUVIGNON BLANC</b>	<b>\$10</b>
Tinpot Hut   Marlborough, New Zealand	
La Verrière   Bordeaux, France	
<b>MOSCATO</b>	<b>\$10</b>
Seven Daughters   Veneto, Italy	
<b>CHARDONNAY</b>	<b>\$12</b>
Leopoldina   Casa Valduga   Serra Gaúcha, Brasil	
EnRoute   Russian River, California	

### Red Wines

<b>PINOT NOIR</b>	<b>\$10</b>
Annabella   Michael P. Winery   Sonoma, California	
<b>MERLOT</b>	<b>\$10</b>
Rutheford Hill   Napa Valley, California	
<b>MALBEC</b>	<b>\$10</b>
Espetus   Bodega Atamisque   Mendoza, Argentina	
<b>CABERNET SAUVIGNON</b>	<b>\$10</b>
Hearst Ranch Winery   Paso Robles, California	
<b>CABERNET BLEND</b>	<b>\$10</b>
Gran Raíces Corte   Casa Valduga   Campanha, Brasil	

### BAR BITES

<b>PÃO DE QUEIJO (Cheese Bread)</b>	<b>\$9</b>
<b>CRISPY POLENTA</b>	<b>\$9</b>
<b>FRIED YUCCA</b>	<b>\$9</b>
<b>KIBE</b>	<b>\$9</b>
<b>BAR BITES MIX</b> (Cheese Bread, Polenta, Yucca)	<b>\$9</b>
<b>BRAZILIAN BBQ SAMPLER</b> <i>Served with Vinaigrette and Farofa</i>	<b>\$12</b>
<b>CHICKEN HEARTS</b>	<b>\$12</b>
<b>HOMEMADE SAUSAGE</b> <b>WITH FRIED YUCCA</b>	<b>\$12</b>
<b>GAMBAS AL AJILLO</b>	<b>\$16</b>