



SPECIALTY COCKTAILS

CAIPIRINHA

Muddled limes, cane sugar and
Velho Barreiro Cachaça
\$12

CAIPIROSKA

Muddled limes, cane sugar, and
Tito's Vodka
\$12

SAKERINHA

Muddled lychee with Sake
and Soho Lychee liqueur
\$12

TRY THESE BRAZILIAN FAVORITES IN MANGO, PASSION FRUIT, LYCHEE OR STRAWBERRY

CUCUMBER POM SMASH

Prairie Cucumber Vodka and Pama
with muddled and limes
\$17

FIG OLD FASHION

Knob Creek Bourbon with muddled figs,
Luxardo cherries, orange rind and bitters
\$20

FIERY MARGARITA

Lalo infused with jalapeño, Triple Sec
and Mango Puree
\$17

BATIDA

Velho Barreiro Cachaça with pineapple,
passion fruit and served frozen
\$17

BRAZILIAN MULE

Velho Barreiro Cachaça with Guarana, Fiery
Ginger Syrup and lime juice
\$17

PERFECT PEAR

Velho Barreiro Cachaça and Licor 43
with Pear Puree topped with Prosecco
\$17

White Wines by the Glass

Romio, Prosecco, Italy NV	\$ 10
Finca Wolffer by Wolfer Estate, Rose, Argentina 2023	\$ 12
Castello del Poggio, Moscato, Italy NV	\$ 12
Benvolio, Pinot Grigio, Italy 2023	\$ 13
Cono Sur, Sauvignon Blanc, Chile 2022	\$ 14
Antigal <i>Uno</i> , Sauvignon Blanc, Argentina 2023	\$ 16
Finca La Linda, Chardonnay, Argentina, 2020	\$ 15
St. Hubert, The Stag, Chardonnay, California 2021	\$ 18

Red Wines by the Glass

Hacienda Araucano <i>Humo Blanco</i> , Pinot Noir, Lolol Valley, Chile, 2021	\$ 14
La Crema, Pinot Noir, Monterey, California, 2022	\$ 18
Tilia, Merlot, Mendoza, Argentina 2022	\$ 12
Zolo, Malbec, Mendoza, Argentina, 2022	\$ 13
Finca Wolffer by Wolffer Estate, Malbec, Mendoza, Argentina 2022	\$ 15
Lamadrid, <i>Single Vineyard</i> , Malbec, Agrelo, Argentina, 2019	\$ 15
Terranoble Gran Reserva, Carmenere, Maule Valley, Chile 2020	\$ 15
Barossa Valley Estate, GSM, Barossa Valley, Australia 2018	\$ 12
Finca La Linda, Red Blend, Mendoza, Argentina, 2022	\$ 14
Ruca Malen, Petite Verdot, Mendoza, Argentina 2020	\$ 17
Juggernaut, Cabernet Sauvignon, Paso Robles, California 2021	\$ 16

*** 18% Gratuity will be added for parties of 6 or more*