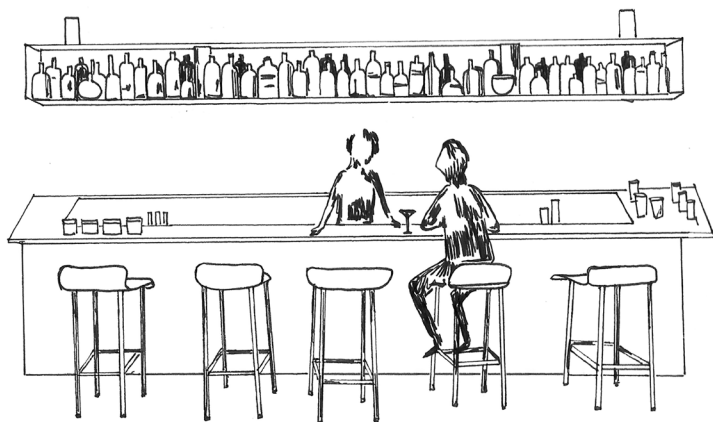


DRINKS MENU



COUVERT

Homemade bread, butter and olive oil (per person) 18

APPETIZERS

Pink shrimp, unripe mango tartar, cucumber juice with Noilly Prat and a tempura of codium seaweed 52
 Toast made of nixtamalized white corn, sea urchin, avocado, "limão cravo" and coriander 68
 100% coconut "Tapioca" with peas and mint 28
 Marinated Meckerel, açai cookie with fennel on top 38
 Chicken wings stuffed with sarnambi clam 36

NON-ALCOHOLIC DRINKS

Orange juice | lemonade of the day 10⁵⁰
 Organic grape juice 14
 Tomato juice 10⁵⁰
 Ice tea of the day 9
 Mineral water 8⁵⁰
 Soda 7⁹⁰

COFFEE AND TEA

Filtered coffee 8
 Holy grass tea 8
 International infusions 14

HOUSE DRINKS



TONIC CATUABA 28
 Homemade aged *catuaba*, Amazzoni gin, tonic syrup and lavender tea



MEXERIQUEIRA 28
 Beefeater gin, turmeric, tamarind syrup, tangerine juice, Dolin Dry vermouth and Co2



BLACK JAPANESE 46
 Remy Martin V.S.O.P, homemade black orgeat, Angostura bitter, black sesame



GROG LEOPARD 36
 Sparkling wine, cachaça syrup, passion fruit jelly, St-Germain liquor and ascorbic acid



MORAL SUASION 48
 Remy Martin V.S.O.P, maple syrup, citrus, PeachTree liquor, Benedictine liquor and kirsch



PENICILLIUM 48
 Calvados with infusion of blue cheese, strawberry shrub, cumaru syrup and citrus



GREEN GIMLET 39
 Beefeater gin, green Chartreuse liquor with an infusion of green tomato, ascorbic acid and malic, Cordial lime juice



KAGOSHIMA PUNCH 32

Shochu, peach shrub, honey of *uruçu*, grapefruit juice, Riesling wine and homemade bitter of Jamaican pepper



EAU DE BOSQUE 48

Kirsch, Dolin Dry vermouth with persimmon infusion, Manzanilla Sherry, Peach Tree liquor, vanilla tincture and homemade cocoa bitter



GALO MOLHADO 34

Tanqueray gin, Carpano Classico red vermouth, homemade chocolate liquor, Chambord liquor and bitter Habanero Shrub



XOCOLATL SOUR 38

Bulleit Bourbon Whiskey, Amaretto Dissaronno liquor, malt syrup, citrus, hydrolyzed egg white, Mozart bitter and xocolatl mole bitter

FERMENTED



RED REVOLVER  36

Bourbon Woodford Reserve, hibiscus kombucha, plain syrup, Bob's Licorice Bitters and Oloroso jerez



MUMMIFIED CASHEW  40

Hendrick's gin mummified cashew, Amaretto Dissaronno liquor, Tahiti- lime and Jun of Lapsang Souchong



BEE'S MOUTH  28

Vitória Régia gin with infusion of cocoa, Tahiti-lime, grapefruit juice, Potassium citrate and fermented honey syrup



NATURAL TASTE  34

Tanqueray gin, Orange wine, Carpano Bianco vermouth, yellow fermented bitter, Dissaronno Amaretto liquor and mint oil



BIG BITTER MULE  32

Homemade green bitter, clarified milk syrup , Punt e mes, Tahiti-lime, Angostura bitter and homemade ginger ale



COCADA PRETA  39

Bourbon Woodford Reserve with infusion of coconut sweet, maple syrup, Jun vinegar and Jamaican pepper bitter

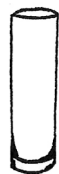
SYMBOLS



SIGNATURE
DRINKS



OLD FASHIONED



LONG



BALLON



HOT GLASS



CUP



MUG



CERAMIC



COUPE



FLUTE






GOGLET




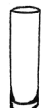
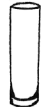


LIGHT AND REFRESHING

-  **LION TEA**  34
Jerez, Dewars Whisky, lime juice, Aridan fava syrup and chamomile foam
-  **SACI**  28
Cachaça, rum, homemade grenadine, Tahiti-lime, guava sweet, Luxardo Maraschino liquor and pineapple
-  **CARIBÉ**  32
Cachaça Weber Haus, homemade falernum of licuri nuts aged in *cumaru*, *caribé* of *Pará*, vanilla with cocoa and Noilly Prat vermouth
-  **LESS CREAM**  28
3 years aged Havana rum, coconut water, clove cordial, orgeat aged in walnut and passion fruit

SIGNATURE DRINKS

-  **NOISETTE**  42
Rum with infusion of noisette butter, demerara sugar syrup, Homemade orange bitter and Xocolatl Mole bitter
-  **LA SANG JAUNE** 48
Calvados, Noilly Prat vermouth, St-Germain liquor, homemade gentian liquor And Absinto bitter

SUGGESTION OF CLASSICAL AND FORGOTTEN DRINKS

-  **DOUBLE BARREL** 48
Wild Turkey Rye Whisky, Dolin Dry vermouth, Classic Carpano red vermouth, Angostura bitter and homemade orange bitter.
SOURCE: MODERN AMERICAN DRINKS, GEORGE J. KAPPELER, 1900
-  **AIRMAIL** 26
Rum, citrus, honey syrup flavored with spices and flowers and sparkling wine
SOURCE: W.C. WHITFIELD, HERE'S HOW, 1941
-  **CHARLESTON COCKTAIL** 39
Citadelle gin, kirsch, Dolin Dry vermouth, Punt e mes, Dry Curaçao liquor and Luxardo Maraschino liquor
SOURCE: THE COCKTAIL SAVOY BOOK, HARRY CRADDOCK, 1930
-  **MEXICAN FIRING SQUAD** 28
El Jimador tequila, Tahiti-lime, plain syrup, homemade grenadine and Bittermens Hellfire Habanero shurb
SOURCE: THE GENTLEMAN'S COMPANION, CHARLES H. BAKER'S, 1937
-  **GIN & TONIC** 28
Gin Beefeater, syrup of homemade tonic and Co2
-  **RABO DE GALO** 26
Weber Haus *cachaça*, Carpano Antica Fórmula vermouth with infusion of artichoke and homemade orange bitter
-  **AGED ENVELHECIDO** 34
Beefeater Gin, Carpano Antica Fórmula vermouth and Campari (aged in the house in oak and balm)

BEERS

HEINEKEN 355 ML	11
DOUBLE VIENNA BRUT 750 ML American Amber Lager Brut, Morada Cia Etílica, Curitiba, Brazil	161
10 HOPS 473 ML Imperial IPA, Júpiter, São Paulo, Brazil	48
BRONX 600 ML Brown Ale, Barco, Porto Alegre, Brazil	43
ORFEU NEGRO 310 ML Russian Imperial Stout, Dogma, São Paulo, Brazil	55
VÓ MARIA E SEU LADO ZEN 310 ML Hoppy Lager, Dádiva, São Paulo, Brazil	23
BAZOOKA 310 ML IPA, Dádiva, São Paulo, Brazil	40
CUPUAÇU SOUR** 355 ML Oatmeal Berliner Saison, Morada Cia Etílica, Curitiba, Brazil	42
CDB** 355 ML Oatmeal Gose Saison, Morada Cia Etílica, Curitiba, Brazil	41
TONKA 750 ML Saison with <i>jambu</i> , <i>piper cubeba</i> , <i>iquiriba</i> , <i>puxuri</i> , <i>cumaru</i> and <i>amburana</i> , Fântome, Belgium	196