

## **DRINKS MENU**



## **BASKET OF BREADS**

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

## **APPETIZERS**

Chayote boiled on a gelatinous broth of wild shrimps  
and Noilly Prat 28

Tannia (Brazilian tuber) mochi with fermented plum 28

Sea urchin, squash, almond oil, seaweed and key lime 48

Ant and bottarga surf and turf 34

Marinated sardine, black garlic bread, artichoke, fennel  
and Rangpur lime 38

## **NON-ALCOHOLIC BEVERAGES**

Fresh pressed orange juice 8.<sup>50</sup>

Fresh pressed lemonade of the day 8.<sup>50</sup>

Organic grape juice 12

Tomato juice 9

Special iced tea of the day 8

Bottled water 5.<sup>60</sup>

Soft drinks 6.<sup>90</sup>

## **COFFEE AND TEA**

Brewed coffee 7

Lemongrass infusion 6

Imported infusions 12

## CLASSIC, FORGOTTEN & SIGNATURE COCKTAILS



RABO DE GALO 34

Weber Haus cachaça, homemade orange bitter and Carpano Antica Formula vermouth with an infusion of artichoke



GIN AND TONIC 28

Beefeater gin and homemade tonic



COMADRE  26

Serra das Almas cachaça, Amaro Lucano liqueur, agave syrup, Rangpur lime, lime and ginger



LA SANG JAUNE  42

Père Magloire calvados, Noilly Prat vermouth, homemade gentian liqueur, St-Germain liqueur and absinthe bitter



EAST INDIA COCKTAIL 45

Rémy Martin V.S.O.P. cognac, Bacardi 8 rum, Cointreau liqueur, Luxardo Marrasquino liqueur, marinated raspberries, Boker's bitter and grapefruit bitter

[source: Herry Johnson's New and Improved Bartender's Manual of 1882]



STAR COCKTAIL 36

Père Magloire calvados, Carpano Classico vermouth, Peychaud bitter and Angostura bitter

[[source: George J. Kappeler Modern America Drinks, 1895]



GREENBRIER 34

Amontillado sherry Jerez, Noilly Prat vermouth, Carpano Classico vermouth, homemade peach bitter and mint

[[source: Harry Craddock The Savoy Cocktail Book, 1930]

## LIGHT AND REFRESHING COCKTAILS



#M.B. VINCESLAU 1248  24

Yaguara cachaça, Fernet cordial, Aperol, homemade ginger ale, lime and jambu leaf



SUFFERING BASTARD 44

Arapuru gin, Rémy Martin V.S.O.P., homemade ginger beer, lime juice cordial and Angostura bitter

[source: Joe Scialom, Sheppard's Long Bar, Cairo, 1940]



FLORODORA 32

Arapuru gin with an infusion of hibiscus and sorrel, Chambord liqueur, homemade ginger ale, ginger syrup and lime

[source: New York Evening World, 1901]



VOLCÁNICO  28

El Jimador tequila with an infusion of hop, homemade ginger beer, marinated raspberry, agave syrup and Lime Sherbet syrup



YEOMEN WARDERS CUP  34

Beefeater 24 gin, Fernet-Branca, homemade ginger ale, celery syrup, lime and Habanero Shrub bitter

## SOUR COCKTAILS



BARU SOUR  38

Wild Turkey Rye Whiskey, Woodford Reserve bourbon, baru-nut syrup, green apple, lemon and cinnamon dye



ILLAMA CALIENTE  28

Viña del Mar pisco, Campari, homemade mustard, agave syrup, Habanero Shrub bitter and lime



GREEN DELIGHT  36

Bulldog gin, Luxardo Marrasquino liqueur, homemade orgeat, shiso sorbert and lime



JUMP ALLSPICE  36

Woodford Reserve bourbon, maple with an allspice infusion, lemon and MB Allspice bitter

## FAT COCKTAILS



NOISETTE  36

Zacapa 23 rum and Bacardi 8 rum with an infusion of beurre noisette, demerara sugar syrup, xocolatl mole bitter, homemade orange bitter and sage



6 DA MANHÃ COFFEE AND MILK PUNCH  24

Carvalhoeira Freijó cachaça with an infusion of coffee and a mix of butter and whole milk



DRY OIL F-T 32

Beefeater gin with an infusion of extra virgin olive oil, Noilly Prat vermouth, homemade orange bitter, cucamelon and olive



THE LION'S TAIL 42

Maker's Mark bourbon whisky, homemade pimento dram liqueur, lime, MB Allspice bitter, Angostura bitter and Poire Williams [source: Café Royal Cocktail Book, 1937]



ARMAGNAC DAISY  45

Armagnac V.S.O.P., Strega liqueur, lemon and non-conventional plant foods



TURF COCKTAIL 44

Tanqueray gin, Noilly Prat vermouth, Luxardo Marrasquino liqueur, homemade orange bitter, absinthe bitter and olive [source: Harry Johnson's New and the Improved Bartender's Manual, 1882]



CAMERON'S KICK 32

Chivas 12 whisky, Jameson Irish Whiskey, lemon and homemade orgeat [source: Harry McElone, ABC of Mix Cocktails, 1922]



BLOODY ORCHARD  32

Père Magloire calvados with an infusion of strawberry, Carpano Classico vermouth, lemon, grapefruit cordial and grapefruit bitter



TABERNA CACHAÇA FIZZ  26

Yaguara Branca cachaça, Peach Tree liqueur, cashew cordial, lime, Rangpur lime, cream, Peychaud bitter and Club Soda



JUNGLE BIRD FLAMING 32

Apleton Estate X.V. rum, Havana Club 3 años rum, Campari, pineapple and Rangpur lime

[source: Aviary Bar of the Kuala Lumpur Hilton, 1978]



AGED NEGRONI 34

Beefeater gin, Carpano Antica Formula vermouth and Campari (aged locally in oak and Santos mahogany barrels)



## WHISKEY COCKTAIL

34

Woodford Reserve bourbon, cilantro syrup,  
Angostura bitter and lemon peel



## BLOODY MARY

28

Ketell One vodka, homemade tomato juice and our house sauce



## FIO DE FOGO (FIRE YARN)

44

Woodford Reserve bourbon, Chambord liqueur, brown sugar  
syrup, lemongrass infusion and Pernod

## FERMENTED COCKTAILS



## KOMBUCHA ICED SLING

36

Laphroaig whisky, The Famous Grouse 12 yrs whisky, St-  
Germain liqueur, fermented honey syrup, lime, oolong and  
lemongrass kombucha



## DRAG QUEEN MILK

38

Citadelle gin, Noilly Pratt vermouth, clarified milk syrup, MB  
Allspice bitter and orange cream citrate bitter



## CABANAGEM

32

Oak-aged Carvalheira cachaça, homemade catuaba  
[fermented Brazilian drink made from an extract of native  
plants], fermented honey syrup, MB Allspice bitter and Carpano  
Bianco vermouth with an infusion of lady finger banana



## SERRA COLADA

34

Bacardi 8 rum, fresh coconut cream, fermented pistachio  
syrup, St-Germain liqueur and marinated pineapple

## SMOKED COCKTAILS



### VIEUX SMOKED CARRÉ

48

Wild Turkey Rye Whiskey, Rémy Martin V.S.O.P., Carpano Classico vermouth, Bénédictine liqueur, Peychaud bitter, Angostura bitter, smoked with oak and freijó Brazilian wood

[source: Stanley Clisby Arthur's Famous New Orleans Drinks and How to Mix Them in 1937]



### MUHAMMAD ALI PUNCH

42

Wild Turkey Rye Whiskey, Wild Turkey bourbon, homemade malt syrup, Carpano Classico vermouth, homemade cacao bitter, lemon, smoked with oak and whisky malt

## SYMBOLS



### SIGNATURE DRINKS



LONG



HOT GLASS



MEDIUM (OLD FASHIONED)



XÍCARA



COUPE



CUPMUG



## BEERS

|   |    |
|---|----|
| HEINEKEN   355 ML   | 11 |
| DOUBLE VIENNA BRUT   355 ML<br>American Amber Lager Brut, Morada Cia Etílica,<br>Curitiba, Brazil                   | 84 |
| TÂNGER*   310 ML<br>Witbier, Júpiter, São Paulo, Brazil   | 26 |
| BLANCHE DU PARADIS   341 ML<br>Witbier, Dieu du Ciel!, Québec, Canada   | 37 |
| THAI WEISS COM GENGIBRE*   600 ML<br>Weissbier with ginger, Barco, Porto Alegre, Brazil                             | 32 |
| DE BULL*   350 ML<br>American IPA, Jota Beer, São Paulo, Brazil   | 29 |
| LOST IN TRANSLATION*   310 ML<br>IPA with brettanomyces, Evil Twin/Tupiniquim, Porto<br>Alegre, Brazil, and Denmark | 29 |
| 10 LÚPULOS*   310 ML<br>Imperial IPA with 10 hop varieties, Júpiter, São Paulo,<br>Brazil                           | 32 |
| FUNKY & SOUR**/**   310 ML<br>Sour Ale with brettanomyce, Tupiniquim, Porto Alegre, Brazil                          | 32 |
| LÓGICA ABSURDA**/**   300 ML<br>Berliner Weisse with plum and raspberry, Tupiniquim,<br>Porto Alegre, Brasil        | 32 |
| PANOPTICON TIMES*   310 ML<br>Belgian Saison with ambarella, Dogma, São Paulo,<br>Brazil                            | 28 |
| CUPUAÇU SOUR**   355 ML<br>Oatmeal Berliner Saison, Morada Cia Etílica, Curitiba,<br>Brazil                         | 31 |

\*unpasteurized | \*\*sour

|  |     |
|--|-----|
| CDB**   355 ML   | 30  |
| Oatmeal Gose Saison, Morada Cia Etílica, Curitiba, Brazil              |     |
| TONKA   750 ML   | 166 |
| Saison with tonka bean and other Brazilian spices,<br>Fântome, Belgium |     |
| TRAPPISTES ROCHEFORT 8   330 ML  | 39  |
| Belgian Strong Ale, Rochefort, Belgium                                 |     |
| DUCHESS DE BOURGOGNE   330 ML  | 39  |
| Flanders Red Ale, Verhaeghe, Belgium                                   |     |
| LOUCURA DE BACO   310 ML   | 32  |
| Barley Wine, Tupiniquim/Dogma, Brazil                                  |     |
| WÄLS PETROLEUM   310 ML  | 35  |
| Stout, Wäls, Belo Horizonte, Brazil                                    |     |

## **SIDERS**

|  |     |
|--|-----|
| ÉPO HIBI   355 ML  | 19  |
| with pineapple and hibiscus, Morada Cia Etílica,<br>Curitiba, Brazil |     |
| MAGNERS BERRY   330 ML   | 14  |
| with raspberry, Magners, Ireland                                     |     |
| FLORENCE LOISEL   750 ML   | 118 |
| Florence Loisel, Brittany, France                                    |     |

\*unpasteurized | \*\*sour