

DRINKS MENU



BASKET OF BREADS

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

APPETIZERS

Cashew fruit and elderflower 32
Artichoke flower, Serra da Canastra, lemon purée and dill 32
Cauliflower acarajé [small fried bean patty] and rose oil 32
Charbroiled cannoli glazed with native uruçú-amarela bee honey,
with cheese curd and mint salt 32
Zucchini flower, crayfish and lemon verbena 42

NON-ALCOHOLIC BEVERAGES

Fresh pressed orange juice 8.⁵⁰
Fresh pressed lemonade of the day 8.⁵⁰
Organic grape juice 12
Tomato juice 9
Special iced tea of the day 8
Bottled water 5.⁶⁰
Soft drinks 6.⁹⁰

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 American Amber Lager Brut, Morada Cia Etílica, Curitiba, Brazil	84
TÂNGER* 310 ML Witbier, Júpiter, São Paulo, Brazil	26
BLANCHE DU PARADIS 341 ML Witbier, Dieu du Ciel!, Québec, Canada	37
THAI WEISS COM GENGIBRE* 600 ML Weissbier with ginger, Barco, Porto Alegre, Brazil	32
DE BULL* 350 ML American IPA, Jota Beer, São Paulo, Brazil	29
LOST IN TRANSLATION* 310 ML IPA with brettanomyces, Evil Twin/Tupiniquim, Porto Alegre, Brazil, and Denmark	29
10 LÚPULOS* 310 ML Imperial IPA with 10 hop varieties, Júpiter, São Paulo, Brazil	32
FUNKY & SOUR**/** 310 ML Sour Ale with brettanomyce, Tupiniquim, Porto Alegre, Brazil	32
LÓGICA ABSURDA**/** 300 ML Berliner Weisse with plum and raspberry, Tupiniquim, Porto Alegre, Brasil	32
PANOPTICON TIMES* 310 ML Belgian Saison with ambarella, Dogma, São Paulo, Brazil	28
CUPUAÇU SOUR** 355 ML Oatmeal Berliner Saison, Morada Cia Etílica, Curitiba, 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, 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, Curitiba, Brazil	
MAGNERS BERRY 330 ML	14
with raspberry, Magners, Ireland	
FLORENCE LOISEL 750 ML	118
Florence Loisel, Brittany, France	

*unpasteurized | **sour