

COCKTAILS

CAIPIRINHA

The original Brazilian cocktail, famous for its kick and flavour, is served at the beginning of a meal to “open the stomach”. Hand-muddled lime and sugar is shaken with cachaça - a sugarcane liquor.

lime | pineapple & mint | apple & maple 13

BATIDA

A smooth, tropical cocktail made with fresh fruit juice, condensed milk and premium cachaça.

guava | coconut 13

CAIPIROSKA

Hand-muddled fruit blended with vodka and poured over ice.

mango | passion fruit 12

SAKERINHA

A Japan-Brazil fusion variation made with fresh fruit and Sake shaken with sugar and ice.

strawberry 12

AÇAÍ POMEGRANATE PUNCH

Amazonian power berry juice, vodka and a hint of Triple sec. 12

BERRY BEIJO

Chambord Royale, vodka, cranberry and pineapple juice. 12

BOURBON PUMPKIN SMASH

Bourbon and pumpkin spices with a hint of lemon. 12

CAESAR GAUCHO

Clamato, smoked salt, house made malagueta hot sauce, cachaça & vodka. 13

GIN FIZZ

Equinox Gin & fresh lemon with a splash of soda. 13

MIMOSA BRASILEIRA

Sparkling wine & passion fruit juice. 12

MOJITO

Mint, lime & rum. 12

(ask your server about adding guaraná)

PEARJITO

Mint, lime, pear and rum. 12

PINEAPPLE BOMB

Melon liqueur, vodka and pineapple juice. 12

DARK N' STORMY

Royal Jamaican Spiced rum, ginger beer and a splash of lime. 13

WHISKEY COM GUARANÁ 45 ml

Whiskey and Guaraná soda. 11

BEER

DRAFT 600 ml | 2l.

Featured Beer 8 | 28

BOTTLE

Grizzly Paw Grumpy Bear 341 ml *Canada* 8

Grizzly Paw Rutting Elk 341 ml *Canada* 8

Kokanee 341 ml *Canada* 8

Negra Modelo 355 ml *Mexico* 8

Modelo Especial 355 ml *Mexico* 8

Corona 330 ml *Mexico* 8

Mongozo Mango 330 ml *Belgium* 10

RockCreek Apple Cider 355 ml *Canada* 8