



Specialty Cocktails

Five dollars from 5-7pm Monday thru Friday

Classic Caipirinha

Freshly muddled limes, Leblon cachaça, simple sugar and lime

Flavored Caipirinha

Strawberry, mango, blueberry, green apple, passion fruit or pineapple

Samba Rita

Sombra mezcal, agave nectar, lime and a float of Gran Gala

Sangria Rio

Barsol pisco, peach liqueur, Dijon Crème de Cassis, orange, pineapple and malbec

Sangria Blanco

Barsol pisco, peach liqueur, orange, pineapple and sauvignon blanc

Cóctel de Côco

Leblon cachaça, Copa de Oro, pineapple and condensed milk served on the rocks

Cosmo do Diabo

Mazama Infused Pepper vodka, pineapple and passion fruit

Beijo Muitos

Veev Açai liqueur, Dijon Crème de Cassis and a dash of lemon

Paixão e Desejo

Passion fruit puree, Leblon cachaça, topped with Poema Cava

\$9

More Happy Hour...

Pampas Pale Ale	\$4
Kona Longboard Lager	\$4
Misiones, Sauvignon Blanc, Rapel Valley, '09	\$5
Punto Final, Malbec, Lujan de Cuyo, '09	\$5



Lounge Menu

Half off menu from 5-7pm Monday thru Friday

Feta and olives

7

Mini beef tenderloin burgers with white cheddar

10

Fried yucca with house made
chipotle ketchup

7

Rum - guava glazed pork ribs

12

Roasted poblano pepper filled
with smoked gouda

8

Lamb meatballs with dukka and
tamarind glaze

9

Seafood ceviche with avocado,
cucumber, and yuzu vinaigrette

13

Empadas chorizo manchego

8

Crispy calamari with banana peppers and
lemon aioli

10

Mixed grill selection of
Rodizio meats

28

Artisanal cheese plate

15