



# BRAZILIAN SHABBAT



Bem-vindos!

This cocktail menu is structured in five sections whose goal is to showcase the variety and versatility of Brazilian fruits, plants, and spirits.

First, the **caipirinha**. This classic drink mixes fresh fruit, ice, sugar, and cachaça. It is what most people consider the quintessential Brazilian drink, and all other drinks in this menu can be thought of in conversation with it.

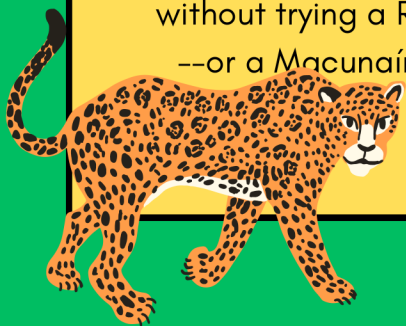
From there we move to **drinks do pomar** (the orchard) by keeping the fruit element of the caipirinha. Each drink showcases a single fruit commonly found in Brazil---a few of which are native and unique. Discover the citric sweetness of a cupuaçu, try Brazil's #1 combo of guava and cheese in a gimlet, or go for a classic coconut batida.

Not only fruits make Brazilian mixology so *fruitful*. Native plants and herbs which are commonly used in folk medicine or as part of daily rituals find a perfect expression among cocktails. The **drinks do campo** (the country) section showcases these ingredients. Don't skip on a drink with cachaça de jambu: an anesthetic herb capable of numbing your mouth.

Whereas these two previous sections showcase ingredients, mixology is often about finding balance between contrasting flavors. In the **drinks do alambique** (the distillery) section we explore the versatility of *cachaça*, Brazil's national spirit, through riffs of famous cocktails that include the spirit. Pay attention to the different types of cachaça used: although they are all made from fermented sugar cane juice, each cachaça is aged on a different type of wood.

Finally, the **drinks do boteco** (the bar) section brings together all the previous elements to create a cocktail list which is properly Brazilian. Drinks in the list are complex, flavorful creations of Brazilian bartenders. You cannot leave tonight without trying a Rabo de Galo---perhaps the second most famous Brazilian cocktail---or a Macunaíma---a drink that is making way for a revival of Brazilian mixology.

Hope you enjoy!



# CAIPIRINHA

*The quintessential Brazilian Cocktail combines cachaça, fresh fruit, sugar, and ice. I am using an un-aged cachaça that truly showcases the fruit and the sugarcane. Choose your flavor and enjoy.*

Lime --- Strawberry --- Pineapple + Mint --- Kiwi

## DO POMAR (from the orchard)

*As the caipirinha, these cocktails showcase fruits. Each of them was crafted around a single fruit that is common in Brazil. These drinks are less complex, but tropical and refreshing.*

**ABACAXI**  
pineapple

**AÇAÍ**  
açai

**ACEROLA**  
[acerola/Barbados cherry](#)

**BANANA**  
banana

**BUTIÁ**  
[wooly jelly palm](#)

**CAJU**  
cashew

**CAJÁ**  
[hog plum](#)

**COCO**  
coconut

**CUPUAÇU**  
[cupuaçu](#)

**GOIABA**  
guava

**GRAVIOLA**  
[soursop](#)

**GUARANÁ**  
[guaraná](#)

**MARACUJÁ**  
passion fruit

**UVA**  
grapes

**PINEAPPLE DAIQUIRI**  
barrel-aged cachaça, pineapple juice, lime juice, simple syrup

**A-SAA-EE YOU ON FRIDAY\***  
gin, açai pulp, lemon juice, fresh mint, sparkling water

**RED\***  
pisco, simple syrup, acerola, egg white, angostura bitters

**FUNKY BANANA**  
cachaça, homemade banana liqueur, Lillet Blanc

**MEZCAL CAMPEIRO\***  
mezcal, butiá liqueur, rosemary syrup, lime juice

**CAJU BIJOU\***  
gin, green chartreuse, blanc vermouth, cashew juice, lime juice, cloves

**CABAJÁ**  
cachaça, cajá pulp, honey syrup

**BATIDA**  
cachaça, condensed milk, coconut milk

**PUAÇU**  
cachaça, licor 43, lime juice, cupuaçu pulp

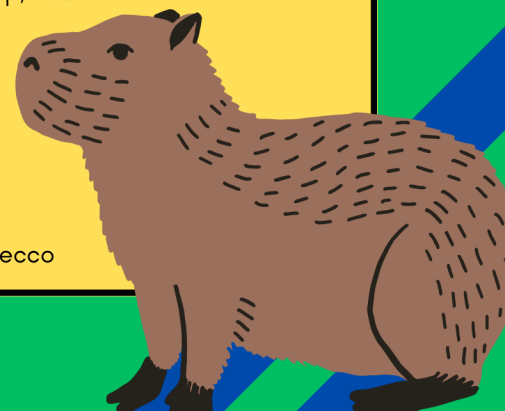
**ROMEO AND GIMLIET\***  
gin, elderflower liqueur, guava juice, lime juice, parmesan garnish

**GRAVITY\***  
cachaça, cognac, lime juice, soursop juice, simple syrup, fresh mint

**SÃO LEOPOLDO**  
gin, elderflower liqueur, lime juice, guaraná soda

**MEZCALUJÁ\***  
mezcal, passion fruit juice, cinnamon syrup, lime juice

**SERRA\***  
gin, concord grape juice, lime juice, ginger syrup, prosecco



# DO CAMPO (from the country)

*These cocktails are also structured around a single ingredient: a plant or herb found in Brazil. Such products require a more complex backbone, resulting in boozier drinks closer to traditional cocktails.*



<b>CACAU</b> cocoa bean	<b>CHOCOLATE NEGRONI</b> agave-based gin, campari, sweet vermouth, creme de cacao, chocolate bitters
<b>CAFÉ</b> coffee	<b>PINGADO</b> barrel-aged cachaça, heavy cream, coffee liqueur
<b>CARQUEJA</b> <a href="#">omith tea</a>	<b>CARQUEJA SPRITZ</b> carqueja-infused vermouth, aperol, sparkling water
<b>ERVA MATE</b> <a href="#">yerba mate</a>	<b>GINMARRÃO*</b> gin, mezcal, homemade mate liqueur, grapefruit juice, egg white
<b>JAMBU</b> <a href="#">toothache herb</a>	<b>SEU JÃO</b> cachaça com jambu, mandarine liqueur, lime juice, ginger beer
<b>MANJERICÃO</b> basil	<b>EDISON'S MEDICINE</b> cachaça, yellow chartreuse, lime juice, fresh basil
<b>MEL</b> honey	<b>NORDESTINO SOUR</b> cachaça, fernet branca, lime juice, orange juice, honey, egg white
<b>SABUGUEIRO</b> <a href="#">elderflower</a>	<b>CHORAM AS ROSAS*</b> barrel-aged cachaça, elderflower liqueur, rose water rinse



# DO ALAMBIQUE (from the distillery)

*These drinks introduce "Brazilian-ness" to famous cocktails---which you can see on the left---by playing with different types of cachaça. Flavors are complex and varied, but similar to the original inspiration*

<b>BLUE LAGOON</b>	<b>LAGOA DA PAMPULHA</b> cachaça, blue curação, pepper-lemongrass syrup, lime juice, sparkling water
<b>BOULEVARDIER</b>	<b>AMBOULEVARD</b> amburana cachaça, Campari, sweet vermouth
<b>FOG CUTTER</b>	<b>GAROA</b> cachaça blend, gin, pisco, orange juice, lime juice, almond extract
<b>NEGRONI</b>	<b>SHADOW BOXER</b> cachaça, campari, dry vermouth, grapefruit liqueur, apricot eau-de-vie
<b>NEGRONI (ALSO)</b>	<b>CANEFLOWER</b> cachaça, aperol, elderflower liqueur
<b>NEGRONI (ALSO) (BUT WHITE)</b>	<b>FERNANDO x NANDO</b> cachaça, coffee-infused Suze, apple pommeau, angostura bitters
<b>NEW YORK SOUR</b>	<b>PAN AM SOUR</b> bourbon, cachaça, orange juice, Malbec float
<b>OLD FASHIONED</b>	<b>ANTIQUADO</b> barrel-aged cachaça, cinnamon syrup, angostura bitters



### PIÑA COLADA

### SAZERAC

### ZOMBIE

### MAIDEN NAME

cachaça, coconut milk, lime juice, passion fruit pulp, vanilla syrup, cinnamon syrup

### TANAGERAC

barrel-aged cachaça, peychaud bitters, angostura bitters, ouzo rinse

### CURUPIRA

cachaça blend, orange liqueur, lime juice, orange juice, passion fruit, ouzo

## DO BOTEÇO (from the bar)

*Finally, these drinks bring together fruits, plants, and plenty of cachaça! Below are timeless Brazilian cocktails, modern classics, authorial drinks, and drinks created by Brazilian bartenders. Enjoy!*

### RABO DE GALO

oak-aged cachaça, artichoke aperitif, sweet vermouth

### GABRIELA

cachaça, lime juice, passion fruit pulp, clove and cinnamon syrup

### MACUNAÍMA

cachaça, fernet branca, simple syrup, lime juice

### ORDEM E PROSECCO

oak-aged cachaça, pommeau, prosecco, lime juice, grapefruit juice, mint

### SEGUE O SECO

mezcal, carqueja-infused vermouth, Lillet blanc

### CARIOCAÍNA

amburana cachaça, homemade banana liqueur, coffee liqueur, lime juice, simple syrup

### BRAZILIAN MIDNIGHT

cachaça, creme de cacao, coffee liqueur, black pepper syrup, chocolate bitters

### FLORIANÓPOLIS

cachaça, aperol, passion fruit concentrate, lemon juice

### LATINOS LIVRES

cachaça, pisco, fernet branca, cashew concentrate, soda water, lemon

### BRAZILLIONAIRE

amburana cachaça, homemade banana liqueur, lime juice, pineapple juice, cinnamon syrup

### TROPICAL GIN\*

gin, tonic water, passion fruit liqueur, lime juice

### GOODBYE TO THE FALL\*

cachaça, mezcal, apple cider, clove and cinnamon syrup, lemon juice, egg white

### LABYRINTH\*

cachaça with jambu, pommeau, grapefruit juice, angostura bitters

### CAJÁPINESS\*

mezcal, yellow chartreuse, prosecco, lime juice, cajá pulp

