



## Welcome to Braza`s Wine List

We at Braza have scoured the world to find wines that will accompany our wonderful Brazilian food. We have taken a Latin themed approach and searched Spain, Italy, France, Australia, New Zealand, Brazil, Chile and Argentina for the finest wines available.

Please take a look at some different and exciting varieties from regions you may not have tried before.

Enjoy!

April 2010

*No BYO*

*\*Wine Vintages may vary*

## Meat to Wine Reference

Brazilian Scale of Wine to Meat Richness / Marble Content.

Fish  
Prawns  
Thick Flank  
Tri-Tip  
Scotch Fillet  
Sausage  
Pork Ribs  
Lamb Leg

Lighter wines.  
White Wines  
Rosé  
Pinot Noir  
Tempranillo

Rump Cap  
Garlic Rump Cap  
Chicken Drumettes  
Chicken Thigh  
Chicken Breast with Bacon  
Pork Leg  
Chicken Hearts  
Pork Neck  
Lamb Rump

Medium body.  
Pinot Noir  
Tempranillo  
Sangiovese  
Carmenere  
Monestrell  
Grenache  
Shiraz

Beef Rib  
Hump  
Lamb Ribs

Heavier bodied.  
Grenache  
Shiraz  
Cabernet Sauvignon  
Malbec

## By the Glass

Taste 50ml Glass 150ml

### Sparkling

NV	Redbank 'Emily' Pinot Noir Chardonnay Brut Cuvee, <i>King &amp; Yarra Valley, VIC</i>		<b>\$ 7</b>
NV	Campo Gran Viejo Cava Brut, <i>Rioja, Spain</i>		<b>\$ 10</b>

### White

2009	Primo Estate 'La Biondina', <i>McLaren Vale, SA</i>	<b>\$ 4.5</b>	<b>\$ 9</b>
2008	Tenuta Sant Antonio Soave, <i>Verona, Italy</i>	<b>\$ 4</b>	<b>\$ 8</b>
2009	Barking Owl Sauvignon Blanc Semillon, <i>Perth Hills, WA</i>	<b>\$ 4</b>	<b>\$ 8</b>
2008	Casablanca 'Cefiro' Sauvignon Blanc, <i>Casablanca Valley, Chile</i>	<b>\$ 4</b>	<b>\$ 8</b>
2008	Torres Vina Sol, <i>Catalunya, Spain</i>	<b>\$ 4</b>	<b>\$ 8</b>
2008	El Origin Torrontes, <i>Uco Valley, Argentina</i>	<b>\$ 3.5</b>	<b>\$ 7</b>
2008	First Creek Verdelho, <i>Hunter Valley, NSW</i>	<b>\$ 3.5</b>	<b>\$ 7</b>
2008	One Chain 'The Googly' Unwooded Chardonnay, <i>South East Australia</i>	<b>\$ 3</b>	<b>\$ 6</b>
2008	Boscato Reserva Chardonnay, <i>Serra Gaúcha, Brazil</i>	<b>\$ 4.5</b>	<b>\$ 9</b>

Taste 50ml Glass 150ml

### Rosé

2008 Domain Day Rosé, <i>Barossa Valley, SA</i>	\$ 3.5	\$ 7
2008 First Creek Rosé, <i>Hunter Valley, NSW</i>	\$ 4	\$ 8

### Red

2008 Six Foot Six Pinot Noir, <i>Geelong, VIC</i>	\$ 4	\$ 8
2008 Omaka Springs Pinot Noir, <i>Marlborough, NZ</i>	\$ 5.5	\$ 11
2006 Luigi Bosca 'La Linda' Tempranillo, <i>Mendoza, Argentina</i>	\$ 4	\$ 8
2007 Telmo Rodriguez 'Almuvedre' Monastrell, <i>Alicante, Spain</i>	\$ 5	\$ 10
2008 Woodgate Merlot, <i>Manjimup, WA</i>	\$ 3	\$ 6
2005 Boscato Reserva Merlot, <i>Serra Gaúcha, Brazil</i>	\$ 4.5	\$ 9
2006 First Creek Premium Shiraz, <i>Hunter Valley, NSW</i>	\$ 4	\$ 8
2008 One Chain 'The Wrong Un' Shiraz Cabernet, <i>South East Australia</i>	\$ 3	\$ 6
2005 Boscato Cabernet Sauvignon, <i>Serra Gaúcha, Brazil</i>	\$ 3.5	\$ 7
2006 El Origen Reserva Malbec, <i>Mendoza, Argentina</i>	\$ 4	\$ 8

### Braza`s Wine Flight

5 x 50ml tastes of wine including - Sauvignon Blanc ~ New Zealand, Torrantes ~ Argentina,	\$ 25
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Pinot Noir ~ Australia,  
Monastrell ~ Spain,  
Cabernet Sauvignon ~ Brazil.

### Half bottles 375ml

2008	Boscato Reserva Chardonnay, <i>Serra Gaúcha, Brazil</i>	<b>\$ 19</b>
2005	Boscato Cabernet Sauvignon, <i>Serra Gaúcha, Brazil</i>	<b>\$ 17</b>
2005	Boscato Merlot, <i>Serra Gaúcha, Brazil</i>	<b>\$ 19</b>

### Sparkling & Champagne

NV	Redbank 'Emily' Pinot Noir Chardonnay Brut Cuvee, <i>King &amp; Yarra Valleys, VIC</i>	<b>\$ 28</b>
NV	Finca La 'Linda' Brut, <i>Mendoza, Argentina</i>	<b>\$ 38</b>
NV	Campo Gran Viejo Cava Brut, <i>Rioja, Spain</i>	<b>\$ 40</b>
NV	Jansz Cuvee Brut, <i>Tamar Valley, Tas</i>	<b>\$ 50</b>
NV	Champagne Charles Joubert Special Reserve Brut, <i>Epernay ~ Champagne, France</i>	<b>\$ 95</b>
NV	Veuve Clicquot Ponsardin Brut, <i>Reims ~ Champagne, France</i>	<b>\$ 125</b>

## White Wine

2008 Neagles Rock Riesling, *Clare Valley, SA* \$ 34

2008 La Purisima 'Estio' Macabeo, *Yecla, Spain* \$ 38

**Arneis:** Flavours of almond and pears, a lovely fresh acidity and lingering after taste.

2008 Rutherglen Estates Arneis, *Rutherglen, VIC* \$ 32

**Pinot Grigio:** Lighter bodied with hints of pear, orange blossom and sweet jasmine.

2008 Miceli 'Iolanda' Pinot Grigio, *Mornington Peninsula, VIC* \$ 39

2008 Tiefenbrunner Pinot Grigio, *Alto Adige, Italy* \$ 48

2009 Primo Estate 'La Biondina' Colombar, *McLaren Vale, SA* \$ 34

**Garganega, Godello, Vermentino:** These varieties are aromatic and crisp with flavours of herbs, nuts, stone fruits and pears.

2008 Tenuta Sant Antonio Soave, *Verona, Italy* \$ 30

2007 Domain Day Garganega, *Barossa Valley, SA* (Soave style) \$ 34

2009 Telmo Rodriguez 'Gaba do Xil' Godello, *Valdeorras, Spain* \$ 52

2009 Yalumba Vermentino, *Langhorne Creek, SA* \$ 30

2009 Barking Owl Sauvignon Blanc Semillon, *Perth Hills, WA* \$ 34

2009 Mount Pleasant 'Florence' Semillon Sauvignon Blanc, *Hunter Valley, NSW* \$ 35

2008 Santa Carolina Reserva Sauvignon Blanc, *Valle del Maipo, Chile* \$ 26

2009 Invivo Sauvignon Blanc, *Marlborough, NZ* \$ 28

2008 Casablanca 'Cefiro' Sauvignon Blanc, *Casablanca Valley, Chile* \$ 30

2009 Derwent Estate Sauvignon Blanc, *Grantan, Tas* \$ 42

2009 William Cole 'Alto Vuelo' Sauvignon Blanc, *Casablanca Valley, Chile* \$ 52

**Parellada:** Elegant, fresh with flavours of apple, pineapple and a hint of fennel.

2008 Torres Vina Sol, Parellada, *Catalunya, Spain* \$ 30

**Torrontes:** Peach, honey and floral notes finishing with cleansing acidity.

2008 El Origin Torrontes, *Uco Valley, Argentina* \$ 26

2007 Finca 'La Linda' Torrontes, *Mendoza, Argentina* \$ 39

**Pinot Gris:** Delicately fragrant and mildly floral with plenty of pear & stone-fruit flavours.

2009 Six Foot Six Pinot Gris, *Geelong, VIC* \$ 34

2009 Omaka Springs Pinot Gris, *Marlborough, NZ* \$ 36

**Verdelho & Verdejo:** Crisp and light with tropical fruit, citrus and apple flavours.

2008 First Creek Verdelho, *Hunter Valley, NSW* \$ 32

2007 Bodegas Félix Solís 'Blume' Verdejo, *Rueda, Spain* \$ 36

2007 Telmo Rodriguez 'BASA' Verdejo, *Rueda, Spain* \$ 44

**Albarino:** Grapefruit, pear, well-textured palate with a hint of lemon drop.

2008 Pazo San Mauro Albarino, *Condado de Tea – DO Rias Baixas, Spain* \$ 65

2008 One Chain 'The Googly' Unwooded Chardonnay, *South East Australia* \$ 24

2006 Barking Owl Chardonnay, *Perth Hills, WA* \$ 34

2008 Boscato Reserva Chardonnay, *Serra Gaúcha, Brazil* \$ 38

2008 Woodlands Chardonnay, *Margaret River, WA* \$ 44

## Rosé

2008	Domain Day Rosé, <i>Barossa Valley, SA</i>	\$ 28
2008	First Creek Rosé, <i>Hunter Valley, NSW</i>	\$ 32
2008	Ochagavia Silvestre Rosé, <i>Valle del Maipo, Chile</i>	\$ 36
2007	Domaine Lafond Tavel Rosé, <i>Tavel, France</i>	\$ 45

## Red Wine

2007	Santa Carolina Reserva Pinot Noir, <i>Valle del Maipo, Chile</i>	\$ 26
2008	Six Foot Six Pinot Noir, <i>Geelong, VIC</i>	\$ 34
2008	Omaka Springs Pinot Noir, <i>Marlborough, NZ</i>	\$ 46
2007	Derwent Estate Pinot Noir, <i>Granton, Tas</i>	\$ 60
2008	Rippon 'Jeunesse' Pinot Noir 'Young Vine', <i>Central Otago, NZ</i>	\$ 89
2006	MASI 'Campofiorin', Corvina, Rondinella & Molinara blend, <i>Veneto, Italy</i>	\$ 50

**Tempranillo:** Flavours of strawberry, plum, chocolate, smoke, coffee, tobacco and spice.

2008	Altozano Tempranillo, <i>La Mancha, Spain</i>	\$ 30
2007	Luigi Bosca 'La Linda' Tempranillo, <i>Mendoza, Argentina</i>	\$ 34
2008	Running With Bulls Tempranillo, <i>Barossa, SA</i>	\$ 38
2008	Telmo Rodriguez LZ Tempranillo, <i>Rioja, Spain</i>	\$ 49
2007	Bodegas Félix Solís 'Cano' Tempranillo Garnacha, <i>Toro, Spain</i>	\$ 30
2004	Campo Viejo Reserva Rioja, Tempranillo, Graciano & Mazuelo, <i>Rioja, Spain</i>	\$ 49
2006	Torres Coronas, Tempranillo & Cabernet Sauvignon, <i>Penedes, Spain</i>	\$ 34

**Sangiovese:** Strawberry, blueberry, faintly floral, violet & plummy characters.

2007	Neagles Rock Sangiovese, <i>Clare Valley, SA</i>	\$ 42
2006	Antinori 'Peppoli' Chianti Classico, <i>Tuscany, Italy</i>	\$ 62
2007	Castagna Sauvage Sangiovese/Syrah/Viognier, <i>Beechworth, VIC</i>	\$ 89

**Carmenere:** Flavours range from herbal to gamy, with violets and black pepper.

2007	Casablanca 'Cefiro' Carmenere, <i>Rapel Valley, Chile</i>	\$ 30
2008	Viña Chocalán Selection Carmenere, <i>Valle del Maipo, Chile</i>	\$ 46

**Monastrell:** Tarry, meaty, fig fruit with a lovely berry profile, lifted florals and slurpy tannins.

2008	Telmo Rodriguez 'Almuvedre' Monastrell, <i>Alicante, Spain</i>	\$ 40
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**Grenache:** Bright red fruits, mace spice and crunchy – dusty raspberries.  
Clean with soft natural tannins.

2006	Torbreck 'The Steading' A blend of Grenache, Mataro and Shiraz, <i>Barossa Valley, SA</i>	\$ 74
2008	Granrojo 'Rojo' Garnacha, <i>Tierras de Castilla, Spain</i>	\$ 39
2008	Woodgate Merlot, <i>Manjimup, WA</i>	\$ 26
2005	Boscato Merlot, <i>Serra Gaúcha, Brazil</i>	\$ 37
2008	One Chain 'The Wrong Un' Shiraz Cabernet, <i>South East Australia</i>	\$ 24
2008	Godfrey Wines 'Polished' Shiraz Cabernet Sauvignon, <i>Barossa Valley, SA</i>	\$ 35
2006	First Creek Premium Shiraz, <i>Hunter Valley, NSW</i>	\$ 34
2008	Barwang Shiraz, <i>Hilltops, NSW</i>	\$ 38
2006	Neagles Rock Shiraz, <i>Clare Valley, SA</i>	\$ 42
2005	Millbrook Estate Shiraz Viognier, <i>Perth Hills, WA</i>	\$ 60
2007	Polkura Syrah, <i>Marchigue, Colchagua Valley, Chile</i>	\$ 82
1999	Balgownie Estate Reserve 'White Label' Shiraz, <i>Bendigo, VIC</i>	\$ 145
2005	Boscato Cabernet Sauvignon, <i>Serra Gaúcha, Brazil</i>	\$ 34
2004	Boscato Reserva Cabernet Sauvignon, <i>Serra Gaúcha, Brazil</i>	\$ 54
2002	Boscato Grand Reserva Cabernet Sauvignon, <i>Serra Gaúcha, Brazil</i>	\$ 127
2004	MIOLO Lote 43, <i>Vale dos Vinhedos, Brazil</i>	\$ 84

**Malbec:** Deep colour, ample tannin, and a powerful plum-like flavour.

2008	El Origen Reserva Malbec, <i>Mendoza, Argentina</i>	<b>\$ 30</b>
2007	Jed Malbec, Uco Valley, <i>Mendoza, Argentina</i>	<b>\$ 38</b>
2006	Clos de les Siete Malbec Blend, <i>Mendoza, Argentina</i>	<b>\$ 78</b>

### Dessert Wine & Fortified

		Bottle	Glass
NV	Primitivo Quiles Moscatel, <i>Alicante, Spain</i> ~ 375ml Delicious, wild, rich and spicy. Oranges, ripe strawberry and raisin – grapey.	<b>\$ 34</b>	<b>\$ 7</b>
2007	Rockfield Estate Late Harvest Semillon Sauvignon Blanc, <i>Margaret River, WA</i>	<b>\$ 42</b>	<b>\$ 9</b>
NV	Louis Bernard Muscat Beaume De Venise, <i>Rhone Valley, France</i> ~ 375ml Hints of flowers, lemon and honey.	<b>\$ 44</b>	<b>\$ 9</b>
NV	Romate Pedro Ximénex 'Cardenal Cisneros', <i>Jerez, Spain</i> ~ 700ml Raisiny, prune juice, chocolate, dates, rich, sweet and viscous.	<b>\$ 96</b>	<b>\$ 10</b>



**BRAZA Churrascaria** introduces the very first Brazilian wines into Australia – The Boscatto Vinhos Finos range. The Boscatto winery and vineyards are located in the fertile and rich soils of the Serra Gaúcha in the southern part of the state Rio Grande do Sul. The climate in this part of Brazil, which is also the cradle of Churrasco, makes these wines a perfect match for our favourite barbecued meat.

# Bebidas – Drink Menu

## Non-Alcoholic

Lauretana mineral water 0.7l sparkling or still	\$ 6
Soft Drinks	\$ 3.5
Guaraná Antarctica - <i>can</i>	\$ 3.5
Guaraná Nova Schin - <i>can</i>	
Juices – <i>Laranja</i> - Orange	\$ 4
– <i>Maça</i> - Apple	
– <i>Abacaxi</i> - Pineapple	
– <i>Manga</i> - Mango	
– <i>Maracujá com Laranja</i> - Passion fruit & Orange	
– <i>Uva</i> - Grape	
– <i>Pêssego</i> - Peach	
– <i>Caju</i> - Cashew	
– <i>Goiaba</i> - Guava	
– <i>Tomate</i> - Tomato	
Soya Juices - <i>Laranja</i> - Orange	\$ 4
– <i>Maça</i> - Apple	
– <i>Abacaxi</i> - Pineapple	
– <i>Manga</i> - Mango	
– <i>Uva</i> - Grape	
– <i>Pêssego</i> - Peach	
Açaí smoothie	\$ 5
Água de Coco (fresh young coconut)	

## Beer

Hahn Light	\$ 4.5
Tooheys New	\$ 6
Palma Louca, <i>Brazil</i>	\$ 6
Xingu /black beer/, <i>Brazil</i>	\$ 6
Nova Schin, <i>Brazil</i>	\$ 7
Sagres, <i>Portugal</i>	\$ 7
Stella Artois, <i>Belgium</i>	\$ 7
Corona, <i>México</i>	\$ 8
James Squire Pilsener	\$ 8
Three Sheets - Lord Nelson	\$ 8
Bernard Lager /0.5 l/, <i>Czech Rep.</i>	\$ 10
Little Creatures Pale Ale /pint/.	\$ 12
Coopers Pale Ale /long neck/	\$ 13
Crown Lager /long neck/	\$ 14

# Cocktail List

Ready, set, shake! Life isn't always a smooth ride, but luckily there's a chill out sanctuary called the cocktail bar.

Braza brings a creative burst of treasures from South America's carnival capital, an intoxicating mix of tropical fruits and exotic liqueur. Get swept away with our fruity, creamy, sweetie, bitterly and sourly Brazilian alchemies.

## Caipirinha Family

- Caipirinha** – signature Brazilian cocktail with sugar cane brandy Cachaça, fresh limes & sugar */original lime, strawberry, kiwi, passion fruit /* **\$ 13**
- Caipiroska** – the younger sister of Caipirinha with vodka, fresh limes & sugar */original lime, strawberry, kiwi, passion fruit, pineapple, tropical/*
- Caipirissima** – the just born brother of Caipirinha with rum, fresh limes & sugar */original lime, strawberry, kiwi, passion fruit, pineapple, tropical/*
- Sakerinha** – the Japanese cousin with sake, fresh limes & sugar */original lime, strawberry, kiwi, passion fruit, tropical/*
- Caipivinho Branco** – white wine, Cachaça, fresh limes, strawberry or kiwi & sugar
- Caipivinho Tinto** – red wine, Cachaça, fresh limes & sugar
- Caipicante** – From a strawberry heaven to a spice twist. Plus Cachaça, pineapple & brown sugar
- Caipirinha Nevada** (frozen) – also available in the Caipiroska version
- Caipicerva** – a Caipiroska with a Palma Louca beer and a special Brazilian touch **\$ 16**
- Fortified Caipirinha/Caipiroska** – strong version of Brazilian most popular cocktail, served in pitcher to share. */original lime, strawberry, kiwi, tropical/*
- |  |               |              |
|--|---------------|--------------|
|  | 0.5 L pitcher | <b>\$ 23</b> |
|  | 1.0 L pitcher | <b>\$ 42</b> |
- Caipirinha degustation** – 5 different flavors - original lime Caipirinha  
- passion fruit Caipiroska  
- strawberry Sakerinha  
- Caipivinho Tinto  
- kiwi Caipirinha Nevada **\$ 45**

## Batidas

Batida is a very traditional drink between youngsters in Brazil. Because of its sweetness and fruity flavors, it is well appreciated by all Brazilian ladies as well. And if you are in for some adventurous tasting, it is also available with white wine, red wine and champagne (sparkling).

All **Batidas** have either Cachaça or Vodka, and condensed milk.  
So... tighten your seat belts and let's get in to it.

**\$ 13**

Chose your fruit:

- Lime
- Coconut
- Guava
- Kiwi
- Pineapple
- Strawberry
- Passion fruit
- Peach

And now, the best part, choose your spirit:

- Cachaça
- Vodka
- Cachaça & Vodka
- Red Wine
- White Wine
- Champagne (sparkling)

## Cocktails da Casa

<b>Braza Mocktail</b> – non alcoholic refreshing mixture of exotic fruits, juices and mint	<b>\$ 10</b>
<b>Ipanema</b> – the party starts here! Peach liqueur Pome Verde, Fresh Pear charged with sparkling wine	<b>\$ 12</b>
<b>Abacaxi com Hortelã</b> – refreshing combination of vodka, fresh pineapple & mint	<b>\$ 13</b>
<b>Boca Maldita</b> – martini style of Brazilian tropical flavors brings together white rum, Chambord, fresh bananas and pineapple	
<b>Bloody Maria</b> – a blend of cachaça, coriander, lime & tomato juice & hot Jalapeños	
<b>Rosa Maria</b> – The Pink wonder of the world... can't live without it. Watermelon liqueur, gin & tonic	
<b>Índio Guarani</b> – get wild with Amazon Indians heaven fruit Acai, Gin & Pama (pomegranate liquor)	
<b>Gramado</b> – chocolate for adults, combining Baileys, dark rum & cocoa leaf liqueur	<b>\$ 14</b>
<b>Pico da Neblina</b> – crisp fruit refreshment, muddled strawberries & watermelon mixed with Bacardi & triple sec	
<b>Butler from Rio</b> – imagine the martini came out of Brazil, Sagatiba Gold Cachaça tamed with Teichenne apple liqueur and Martini rosso	
<b>Praia Brava</b> – stormy splash of Bombay Sapphire, fresh watermelon, Chambord and mint	
<b>Guarujá</b> – bubbly mixture of Cachaça, Citronge, lemon juice, strawberry & guarana, which will take you to the beaches of this beautiful city	
<b>Monte Verde</b> – combining vodka, lychee liquor, apple liquor, apple juice & lemon juice, you can see the colours of all emeralds ever found in Monte Verde	
<b>Passion Tequini</b> – caribic margarita style marries tequila Patron, rose water, elderflower, pineapple juice, passion fruit & lemon juice	
<b>Ouro Preto</b> – gold in your glass - scotch, Frangelico, Citronge, sours, passionfruit	
<b>Negrãoni</b> – Brazilian twist on classic - Campari, Lemoncello, Crème de mure, pineapple juice & lemon juice	
<b>Baunilhario Camboriu</b> – Bacardi, Galliano vanilla, pineapple juice, fresh pineapple. Unbelievably crisp & refreshing	
<b>Paulistano</b> – passion fruit by nature. Blending passion fruit with Chartreuse, apple liquor and verjuice...intense!	

## Classic Cocktails

**Cosmopolitan** – this perfect mix of Vodka, Citronge and cranberry juice should only be drunk wearing a sassy smile and killer heels **\$ 13**

**Negroni** – a pre-dinner cocktail intended to stimulate the appetite, you either love it or hate it, but the bitterly complex Negroni has legion fans, having graced menus for close to a century

**Black Russian** – say hello to an exotic stranger who is as dark as night and just as intriguing. Vodka, Kahlúa and coke.

**Sangria** – while away a “fantástica” evening with good pals and a glass of fruit sangria. This most loved Spanish girl is made with cabernet sauvignon, orange juice, berries and pineapple.

**Mojito** – This Cuban classic is sure to get you wearing your dancing shoes all night. But first a word of warning: it is supernaturally addictive!

**Mai Tai** – in Tahitian Mai Tai roughly translates as “out of this world”. It is a sweet tropical ultimate rum drink.

**Daiquiri** – so very, very drinkable that one will never be enough. White rum, fruit liqueur, lime juice and Citronge matching your favourite flavour: velvet peach, strawberry lips or get wild with açai.

**Bloody Mary** – Without a doubt, the hottest cocktail in the world. Tomato, Vodka & Tabasco

**Long Island Ice Tea** – a classy beverage, but not for high tea. One is a potent social lubricant two will knock you off the trolley. **\$14**

**Perfect Patron Margarita** – evergreen made to perfection with Patron tequila & Citronge

## Martinis

**\$ 13**

**Perfect Martini** – the perfect version of the perfect drink promises the perfect start to a perfect evening. It is very true that there is only one true martini: gin and dry

**Vodka Martini** – “shaken , not stirred”; as you wish! Vodka and vermouth are the classic vermouth culprits behind this sneeringly smart martini

**Sour Apple Martini** – when the martini fell out of flavour, a little apple pucker brought it back on

**Dirty Martini** – not everyone can cope with a sneeringly dry martini. Olive juice works as a disguising feature and gives it slightly cloudy appearance

## Bubbles

\$ 11

**Kir Royale** – crème the cassis with bubbles: welcome in the king of drinks to slake the thirst of the blue blood in us all

**Bellini** – peach liqueur and peach pure with bubbles: the Bellini tells the secrets of Venice in the summer

**Wild Hibiscus Flower** – have a wild flower and its syrup garnishing your sparkling evening

## Sours

\$ 13

**Whiskey Sour** – whisky or whiskey means “water of life” in Celtic. There’s nothing quite like a brisk tumbler in the whisky rye

**Amaretto** – a taste of almond, but amaretto, which in Italian means little bitter, is derived from apricot pits

**Pisco Sour** – make like and ancient and celebrate the spirit of South America with this Chilean and Peruvian national drink

**Rusty Nail** – hit the nail on the head with this hammer of whisky and Drambuie.

## Creamy

\$ 14

**Toblerone** – keep reminding yourself, this is not a chocolate milkshake. Dangerously moorish mix of honey, Frangelico, Irish cream, Kahlúa and fresh cream

**Midori Splice** – tropical alchemy with Melon liqueur, coconut schnapps and a maraschino cherry.

**Grass Hoper** – the 70’s are back with flavors of crème de menthe green, crème de cacao white and fresh cream

**White Russian** – dark mysterious Black Russian takes on a creamy complexion. Vodka, Kahlúa and fresh cream

## Cachaça selection

*\*Cachaça is the Brazilian national alcoholic beverage – brandy, made from sugar cane juice.  
Braza`s Cachaça collection is getting bigger every day. For the actual selection see our wait or bar staff.*

Ypióca Ouro – Maranguape (CE)	<b>\$ 7</b>
Saturno – Santo Antonio do Cerrado (MG)	
Veritas Silver – Macaé (RJ)	
Sagatiba – Patrocínio Paulista (SP)	
51 – Pirassununga (SP)	
Ginga Brasil – Patrocino Paulista (RS)	
Coral – São Roque (SP)	
Brazil – Sertãozinho (SP)	<b>\$ 8</b>
Veritas Gold – Macaé (RJ)	
Serra da Boa – Boa Esperança (MG)	
Dona Beja – Perdizes (MG)	
Pitu – Vitoria de Santo Antão (PE)	
Weber Haus – Ivoti (RS)	
Caninha 29 – Pirassununga (SP)	
Alegria Brasil – Uberlândia (MG)	
Chapéu de Palha – Presidente Prudente (SP)	
DJ – São Gonçalo do Para (MG)	
Velho Barreiro – Rio Claro (SP)	
Sagatiba Velha – Patrocínio Paulista (SP)	<b>\$ 9</b>
Bousquet – Bom Jesus do Itabapoana – (RJ)	
Velha Motinho – Miravania (MG)	
Mata Velha – Uberaba (MG)	
Galize – Pedreira (SP)	
Fogosa – Salinas (MG)	
Da Várzea – Montes Claros (MG)	
DJ limitada – São Gonçalo do Para (MG)	<b>\$ 10</b>
De Casa – Espirito Santo do Pinhal (RS)	
Weber Haus Premium– Ivoti (RS)	
Germana – Nova União (MG)	
Beija Flor – Salinas (MG)	

## Spirits

Campari	\$ 6		
Pernod	\$ 6	Jim Beam	\$ 6
		Maker's Mark	\$ 8
Smirnoff Vodka	\$ 6	Woodford Reserve	\$ 9
Belvedere Vodka	\$ 8		
Babicka Wormwood Vodka	\$ 9	Chatelle Napoleon Brandy	\$ 5
City of London Gin	\$ 6	XXX Siglo Treinta Gold Tequila	\$ 6
Bombay Sapphire	\$ 7	Patrón Silver 100% Agave Tequila	\$ 8
		Patrón Anejo 100% Agave Tequila	\$ 10
Bacardi white Rum	\$ 6		
Pyrat Rum	\$ 7		
Bacardi 8	\$ 9		
Pussers Rum 15 Year Reserve	\$ 9		
Johnnie Walker Red	\$ 6		
Johnnie Walker Black	\$ 9		
Canadian Club	\$ 6		
Jamesons	\$ 6		
Jack Daniels	\$ 7		
Sheep Dip Malt Scotch	\$ 8		
Chivas Regal	\$ 8		
Lagavulin single malt 16yr	\$ 10		

## Liqueurs / Digestives

Baileys	\$ 6
Café Boheme	
Frangélico	

Kahlua  
Averna Amaro  
Patrón Citrónge Orange Liqueur  
  
Lemoncello **\$ 7**  
Martin Codax, Licor de Herbas de Galicia

Amaretto  
  
Cognac Hennessy VS **\$ 8**  
Remy Martin VSOP **\$ 10**  
Cognac Hennessy XO **\$ 16**

## Coffee & Tea

*Cafezinho* -Short black **\$ 3**

Macchiato **\$ 4**

Piccolo

Latte

Flat White

Capuchino

Long black

Mocha

Hot Chocolate

English Breakfast tea **\$ 3**

Peppermint tea

Chamomile tea

Afogato **\$ 12**

Cafézinho Espresso, Vanilla ice-cream &  
Shot w/ Cachaça, Bailey's & Crème de Cacao

AGWA Bolivian Kiss, Coca Leaf Liqueur **\$ 8**

Patrón XO Café Tequila

Galliano Sambuca

Galliano Black Sambuca