

# All Day Happy Hour

## \$15 COCKTAILS

### GOLD RUSH

Old Forester Bourbon, Tempus Fugit, lemon. 150 cal

### CAIPIRINHA

Silver Cachaça, fresh muddled limes, cane sugar. 340 cal

### SKINNY CAIPIRINHA

Silver Cachaça, fresh muddled limes, Whole Earth sweetener. 110 cal

### STRAWBERRY HIBISCUS CAIPIRINHA

Silver Cachaça, house hibiscus elixir, strawberries, limes. 180 cal

### PASSIONATE CAIPIRINHA

Silver Cachaça, passion fruit, limes. 370 cal

### CUCUMBER MINT SMASH

Tito's Vodka, muddled cucumber, fresh mint, lemon. 210 cal

## \$12 SOUTH AMERICAN WINE

**CHARDONNAY** Natura (Chile)

**ROSÉ** Natura (Chile)

**MALBEC** Alamos (Argentina)

**RED BLEND** The Seeker (Argentina)

## \$8 BEER

**STELLA ARTOIS**

**XINGU BLACK**

## COCKTAILS

### PREMIUM CAIPIRINHA

18 Premium Aged Cachaça, fresh muddled limes, cane sugar. Choose Traditional, Passion Fruit, or Strawberry Hibiscus. 340 cal

### MANGO HABANERO CAIPIRINHA

18 Silver Cachaça, limes, mango, habanero peppers. 330 cal

### SAMBA SQUEEZE MARTINI

19 Grey Goose Le Citron Vodka, St-Germain, blood orange, guava. 190 cal

### YELLOWBIRD

20 Milagro Silver Tequila, passion fruit, pineapple, Cointreau, La Marca Prosecco. 200 cal

### SUNSET SPRITZ

20 LALO Tequila, Aperol, strawberry, blackberry, raspberry, lime, club soda.

### CAMELIZED PINEAPPLE OLD FASHIONED

22 Bulleit Rye, muddled caramelized pineapple, orange, Amarena cherry. 340 cal

### BEES KNEES

19 Fords Gin, Cointreau, lemon, honey.

### SEASONAL COCKTAIL

Ask your server about our seasonal cocktail offerings.

## ZERO PROOF COCKTAILS

Non-alcoholic

### CLEAN COSMO

10.50 CleanCo V (Vodka), cranberry, fresh lemon. 110 cal

### CLEANR SOUR

10.50 CleanCo R (Rum), passion fruit, pineapple, aquafaba, bitters. 110 cal

### CLEAN CUCUMBER MARTINI

10.50 CleanCo V (Vodka), cucumber, basil, lemon twist. 110 cal

## BRAZILIAN BEBIDAS

Non-alcoholic

**BRAZILIAN LIMONADA** 220 cal 5.75

**GUARANÁ ANTARCTICA** 140 cal 5.25

**PARADISE SPRITZ** 90 cal 5.50

**PINEAPPLE MINT LEMONADE** 160 cal 5

WE PROUDLY SERVE  BEVERAGES

## SPARKLING BY THE GLASS

120 cal

**PROSECCO** La Marca, Italy 15

**BRUT ROSÉ, FRANCE** Le Grand Courtâge, "Grand Cuvee", 187ml 24

**BRUT** Chandon, California, 187ml 31

**ALCOHOL-REMOVED, ITALY** Mionetto, 200ml 16

**MOSCATO** Caposaldo, Lombardy, Italy 19

**BRUT, CHAMPAGNE** Nicolas Feuillatte, France, 187ml 35

## WHITE BY THE GLASS

135 cal

**PINOT GRIGIO** Mezzacorona, Delle Venezie, Trevenezie, Italy 17

**ALBARIÑO** Bodega Garzón, Garzón, Uruguay 17

**SAUVIGNON BLANC** Lapostolle, "Grand Selection", Rapel Valley, Chile 18.50

**SAUVIGNON BLANC** Emmolo, Suisun Valley-Lake County-Napa Valley 19

**CHARDONNAY** Mer Soleil, "Reserve", Monterey, California 20

## RED BY THE GLASS

150 cal

**PINOT NOIR** Robert Mondavi Private Selection, California 19

**PINOT NOIR** Meiomi, California 22

**MALBEC** Catena, Vista Flores, Mendoza, Argentina 18

**MALBEC** Jorjão by Zuccardi, Mendoza, Argentina 20

**RED BLEND** Eulila by VIK, Cachapoal Valley, Chile 22

**RED BLEND** The Prisoner Wine Company, "Unshackled", California 22

**CABERNET SAUVIGNON** Lapostolle, "Grand Selection", Valle del Rapel, Chile 17

**CABERNET SAUVIGNON** J. Lohr, "Seven Oaks", Paso Robles, California 17.50

**CABERNET SAUVIGNON** Daou, Paso Robles, California 22

**CABERNET SAUVIGNON** The Sonhadores by Cline Family Cellars, Alexander Valley, California 24

**CABERNET SAUVIGNON** Austin Hope, Paso Robles, California 27